

À

SAMPLE MENU, THE FARM ON MAD RIVER REHEARSAL DINNER OR BARBEQUE/ DINNER BUFFET

WHILE EVERY ATTEMPT IS MADE TO REMAIN WITHIN THE DESIGNATED PRICE RANGES, PRICING BECOMES FINAL AT THE POINT OF A CATERING CONTRACT, AND MARKET PRICES MAY FLUCTUATE AFFECTING THE PRICES PRESENTED BELOW. ADDITIONS TO THIS MENU ARE MADE THROUGHOUT EACH YEAR. CUSTOMERS ARE ENCOURAGED TO MENTION SPECIFIC DISHES THEY MAY HAVE IN MIND.

\$15-45 PRICE RANGE PER PERSON

VEGETARIAN DISHES AVAILABLE.

QUICHES:

QUICHE LORRAINE \$25.00 PER QUICHE. ONE SERVES 8-10
THE CLASSIC QUICHE, RENDERED IN AUTHENTIC LORRAINER-STYLE, FROM A FAMILY RECIPE.

SPINACH AND MUSHROOM QUICHE \$25.00 PER QUICHE. ONE SERVES 8-10
LIGHTER THAN THE QUICHE LORRAINE, BUT JUST AS GOOD.

QUICHE L'OIGNON \$25.00 PER QUICHE. ONE SERVES 8-10
PEASANT FOOD DELUXE - ONION QUICHE THAT NEEDS TO BE TASTED ONCE IN YOUR ADULT LIFE.

SOUPS:

ALL SOUPS ARE HOMEMADE AND PREPARED TO ORDER.
\$30.00 PER POT. ONE POT SERVES 12-16.

YUKON GOLD POTATO AND LEEK SOUP
SWEET POTATO SOUP
ROASTED BUTTERNUT SQUASH SOUP
NEW ENGLAND CLAM CHOWDER
MANHATTAN CLAM CHOWDER
SAVORY CREAM OF TOMATO & BASIL SOUP
FRENCH ONION SOUP
CHICKEN & VEGETABLE SOUP
CREAM OF CHICKEN AND MUSHROOM SOUP
CHICKEN MEATBALL SOUP WITH PEARL PASTA
CREAM OF MUSHROOM SOUP
MISO SOUP WITH SHRIMP AND SNOW PEAS
CRAB AND CORN CHOWDER
TOMATO VEGETABLE SOUP

QUICHE, SOUP AND SALAD- \$25.00 PER PERSON

ANY OF OUR QUICHES, A SOUP SELECTION AND A TOSSED GREEN SALAD WITH CRUSTY FRENCH BREAD

DINNER BUFFET:

A SALAD BAR; WITH CHOICE OF TWO SOUPS AND FRESH BREADS AND ONE ENTRÉE FROM THE ENTRÉE

SELECTION (MARKED BY AN ASTERIX) AT \$40.00 PER PERSON. WITH TWO ENTREES: \$60.00 PER PERSON

WITH ONE DESSERT FROM THOSE DESIGNATED: ADD \$5.00 PER PERSON

WITH TWO DESSERTS FROM THOSE DESIGNATED: ADD \$7.50 PER PERSON.

ENTREES:

PER PERSON PRICES FOR THE ENTREES INCLUDE A SELECTION OF ACCOMPANIMENTS AS LISTED BELOW AT NO ADDITIONAL COST.

ENTREES: CHOOSE AS MANY AS YOU WISH

WHEN CHOOSING TWO ENTREES OR MORE, YOU DO NOT HAVE TO SELECT ENTREES AT THE EXACT NUMBER OF YOUR PLANNED PER PERSON COUNT. FOR A PARTY OF 50, FOR INSTANCE, YOU MAY SELECT ONE ENTREE FOR 50 PEOPLE, AND THE OTHER FOR ONLY 25, OR YOU MAY SELECT 25 OF ONE ENTREE AND 25 OF ANOTHER, ETC.

*MARYLAND CRAB CAKES WITH LEMON AND TARTAR SAUCE-\$18.00 PER PERSON
FLAVORFUL CLAW MEAT CRAB CAKES, BLENDED WITH SPICES, BAKED TO SIZZLING PERFECTION AND SERVED WITH SPECIALLY-MADE TARTAR SAUCE, LEMON AND COCKTAIL SAUCE.

*HONEY-GLAZED STUFFED CABBAGE \$16.50 PER PERSON
GROUND LAMB AND RICE AND ENVELOPED IN LEAVES OF WHITE WINE-BLANCHED CABBAGE IN A SEASONED STEWED TOMATO SAUCE, GLAZED WITH HONEY AND BAKED. THESE MAY BE SERVED HOT OR COLD.

SLICED BAKED HAM IN CIDER SAUCE-\$35 PER PERSON
SLOW-BAKED AND BASTED IN A CLOVE AND CINNAMON-LACED CIDER SAUCE, THIS COB-SMOKED HAM IS SERVED WITH YAMS AND APPLES AS AN ACCOMPANYING SIDE DISH.

HERB ROASTED CHICKEN BREASTS WITH SWEET POTATO DRESSING-\$35 PER PERSON
THIS INCREDIBLE RENDITION OF ROASTED CHICKEN IS PREPARED WITH AN ARRAY OF HERBS AND SPICES, ROASTED SLOWLY AND FINISHED WITH A SAVORY SAUCE LACED WITH SHERRY. THE SWEET POTATO DRESSING IS SERVED AS A SIDE DISH AND IS A FAMILY-RECIPE FROM ALSACE-LORRAINE.

*CHICKEN MARSALA, SERVED OVER PARSLEYED NOODLES-\$30 PER PERSON
BONELESS CHICKEN BREASTS ARE LIGHTLY SAUTÉED AND THEN SIMMERED IN MARSALA WINE INFUSED WITH GARLIC, HERBS, ONION AND MUSHROOMS. THE FRAGRANT RESULT IS THEN SERVED OVER EGG NOODLES TOSSED WITH FRESHLY-MINCED PARSLEY.

THE ULTIMATE TURKEY DINNER-\$40.00 PER PERSON
ROASTED TURKEY WITH FRESHLY-MADE HERBED GRAVY, MASHED POTATOES, CRANBERRY SAUCE, MASHED TURNIPS, GREEN BEANS OR SPINACH AND CHOICE OF EITHER CORNBREAD, TRADITIONAL SAGE/BREAD STUFFING, OR SWEET POTATO DRESSING.

TENDERLOIN OF BEEF WITH SHERRIED MUSHROOMS (MARKET PRICE)
LOCALLY-RAISED BEEF, GRILLED TO PERFECTION, SERVED WITH CRIMINI MUSHROOMS SAUTÉED IN SHERRY SAUCE.

PASTA DISHES:

*SPINACH AND MUSHROOM LASAGNE-\$25 PER PERSON
HOMEMADE, HAND-ROLLED PASTA THAT'S AS LIGHT AS A FEATHER IS LAYERED INTO A LASAGNE STUFFED WITH FOUR CHEESES, FRESH SPINACH, PORTABELLO MUSHROOMS AND A PUNGENT HOMEMADE MARINARA SAUCE THAT TAKES AN ENTIRE DAY OF SIMMERING TO PREPARE. THIS VEGETARIAN'S DREAM DISH CAN BE ACCOMPANIED BY THE FARM'S SPECIAL GARLIC BREAD.

*SAUSAGE AND PEPPER LASAGNE-\$30 PER PERSON
BOTH HOT AND SWEET ITALIAN SAUSAGE ARE SAUTEED WITH RED & GREEN PEPPERS, FRESH BASIL AND HERBS THEN SLOWLY SIMMERED INTO A ROBUST, SPICY TOMATO SAUCE, AND LAYERED INTO A LASAGNE WITH FOUR CHEESES. ITS INCREDIBLY SAVORY FLAVOR IS A FARM SPECIALTY, AND IS PREPARED WITH HOMEMADE PASTA.

*MANICOTTI IN MARINARA SAUCE-\$25 PER PERSON
HOMEMADE MEATBALLS MAY BE ADDED AT AN ADDITIONAL \$3.00 PER PERSON
HOMEMADE MANICOTTI IS STUFFED WITH A FOUR CHEESE FILLING AND BAKED IN OUR SUCCULENT MARINARA SAUCE, TOPPED WITH MUSHROOMS, PARSLEY AND PARMESAN CHEESE.

TRATTORIA DISHES:

*CAPELLINI WITH CRABMEAT-\$22.50 PER PERSON
ANGEL HAIR PASTA PRESENTED IN A SUCCULENT CRABMEAT SAUCE LACED WITH SHERRY AND FRESH BASIL WHICH IS SATISFYING AND DELICIOUS. EVERYONE WILL WANT SECONDS.

RISOTTO WITH SCAMPI SCALLOPS AND SHRIMP-\$35.00 PER PERSON
DELICATE ARBORIO RICE IS PREPARED WITH BROCCOLI AND PARMESAN CHEESE, PRESENTED WITH BOTH SHRIMP AND SCALLOPS, BROILED IN A WONDERFUL SCAMPI SAUCE.

BARBECUE ITEMS:

*BARBECUED GINGER CHICKEN-ORIENTAL-STYLE BARBECUE SAUCE -\$25 PER PERSON
CHICKEN BREASTS AND LEGS ARE MARINATED IN AN ORIENTAL SAUCE WITH GINGER AND
SCALLION AND THEN BASTED AND BARBECUED TO TENDER, MOIST PERFECTION.

*MARINATED BARBEQUED CHICKEN -ADIRONDACK-STYLE BARBEQUE SAUCE-\$25 PER PERSON
TWO MARINADES AND A SLOW FIRE PRODUCE THIS TENDER, CRISP STYLE OF BARBECUED
CHICKEN THAT IS FINISHED WITH A SUPERB ADIRONDACK-STYLE BARBECUE SAUCE THAT
WAS ORIGINALLY PREPARED OVER CAMPFIRES.

MARINATED BARBEQUED CHICKEN & COUNTRY-CUT PORK RIBS
ADIRONDACK-STYLE BARBEQUE SAUCE-\$35 PER PERSON
DOUBLE UP ON THE DELICIOUSNESS OF OUR MARINATED BARBECUED CHICKEN BY ADDING
TENDER, THICK, COUNTRY-STYLE PORK RIBS FINISHED WITH A SATISFYING
ADIRONDACK-STYLE BARBECUE SAUCE

GRILLED FLATIRON STEAKS-\$30 PER PERSON
TENDER FLATIRON STEAKS ARE MARINATED IN A SPECIAL SAUCE AND GRILLED TO
PERFECTION. SERVED WITH SHERRY SAUTEED MUSHROOMS.

HAMBURGERS AND FRANKFURTERS-\$15 PER PERSON
THE BBQ FAMILY FAVORITE, PREPARED "FARM-STYLE". GROUND ROUND IS MARINATED
WITH WORCHESTERSHIRE SAUCE AND ONION AND GRILLED WITH NEW YORK STYLE
FRANKFURTERS. SERVED ON ROLLS WITH CONDIMENTS AND A PICKLE TRAY.

VEGETABLES: CHOOSE ONE (ADDITIONAL CHARGES FOR SELECTING MORE THAN ONE
DISH)

FRESH CORN ON THE COB (ONLY IF AVAILABLE-DISTINGUISH ANOTHER VEGETABLE AS
BACKUP)

FRESH GREEN BEANS, SAUTÉED IN GARLIC AND OLIVE OIL

SEASONAL FRESH VEGETABLE MEDLEY

SUGAR SNAP PEAS

ASPARAGUS IN LEMON-BUTTER SAUCE

ZUCCHINI & NIBLET CORN SAUTEED WITH RED ONION AND CURRY

MASHED TURNIPS WITH PARSLEY AND DILL

SAUTEED BABY SPINACH

STEAMED BROCCOLI WITH GARLIC AND OLIVE OIL

STEAMED ZUCCHINI AND YELLOW SQUASH IN BUTTER SAUCE

STEAMED CAULIFLOWER IN CHEDDAR CHEESE SAUCE

SALADS: CHOOSE ONE

FRESH GARDEN SALAD - FARM STYLE

FRESH SPINACH SALAD WITH BACON

HOMEMADE KOHL SLAW

STARCHES: CHOOSE TWO

TORTELLINI PASTA SALAD WITH RICOTTA AND GORGONZOLA CHEESES

ARTICHOKE AND OLIVE PASTA SALAD

SUMMER VEGETABLE PASTA SALAD

LAKE GEORGE STYLE POTATO SALAD (COLD)

HOT GERMAN POTATO SALAD

TANDORI ROASTED POTATOES

GARLIC MASHED POTATOES

TWICE BAKED POTATOES

CORNBREAD

BAKED YAMS AND APPLES

FARM-STYLE BAKED BEANS

GARLIC BREAD

ASSORTED HOT ROLLS

HOMEMADE DESSERTS: (\$30.00 PER CAKE-1 SERVES APPROX 12-16)

*CHOCOLATE ALMOND CAKE

*MILLION DOLLAR GINGER-PECAN POUNDCAKE WITH LEMON GLAZE

*UNCLE BILL'S CARROT CAKE WITH CREAM CHEESE FROSTING

*GRAND MARNIER CHEESECAKE WITH CHOCOLATE GANACHE GLAZE

*PUMPKIN CHEESECAKE WITH CHOCOLATE GANACHE GLAZE

*FRESH BERRY CHEESECAKE (WHEN IN SEASON: STRAWBERRY, BLUEBERRY, RASPBERRY, CHERRY)

STRAWBERRY SHORTCAKE (FRESH FRUIT WHEN IN SEASON AT MARKET PRICE)

CHOCOLATE COCONUT CAKE

FRESH RASPBERRY CRÈME SHORTCAKE (FRESH FRUIT WHEN IN SEASON AT MARKET PRICE)

*BLUEBERRY OR APPLE CRISP (\$20.00 PER CRISP-1 SERVES APPROX 12)

VANILLA AND/ OR CHOCOLATE ICE CREAM MAY BE ADDED FOR \$1.00 PER PERSON.

SPECIAL-THESE ITEMS CAN BE SPECIALLY-ORDERED TO AUGMENT THE DESSERT OFFERING, OR STAND AS THE DESSERT:

MINIMUMS: 24

CHOCOLATE ÉCLAIR CRÈME PUFFS WITH RASPBERRY SAUCE @\$3.00

LEMON BARS @\$2.00

BROWNIES WITH PECANS @\$1.00

SINFUL CHOCOLATE CHIP COOKIES @\$1.50

(RAISINS, NUTS AND CHOCOLATE CHIPS)

*HOMEMADE FRUIT PIES (FRESH, LOCAL FRUITS USED WHEN IN SEASON AT MARKET PRICES):

(\$20 PER PIE. 1 SERVES 8)

BLUEBERRY, PEACH, PEACH/RASPBERRY, PEACH/PLUM,APPLE, APPLE/RASPBERRY, CHERRY

STRAWBERRY RHUBARB. LEMON CHIFFON

HORS D'OEUVRES:

YOU MAY MIX AN ASSORTMENT OF YOUR CHOOSING USING THE MINIMUM QUANTITIES
REQUIRED:

PRICED PER PERSON & PER ITEM: MINIMUM ORDERS: 24 PER ITEM OR IN BREAKS OF
10 PEOPLE.

SHRIMP COCKTAIL PLATTER - MEDIUM SHRIMP /LARGE SHRIMP (BY ITEM: MARKET PRICE
TO BE DETERMINED)

STUFFED CELERY AND VEGETABLE PLATTER (WITH DIPS AND SAUCES) -\$3.25 PER
PERSON

ASSORTED CHEESES WITH CRACKERS - \$6.75 PER PERSON

FRESH HOT CRAB DIP W/CAPERS SERVED WITH CRACKERS/TOAST PIECES
\$3.50 PER PERSON OR MARKET PRICE

HOT ARTICHOKE MOUSSE-\$3.75 PER PERSON

BAKED BRIE WHEEL IN PASTRY - \$5.50 PER PERSON OR MARKET PRICE

CRAB STUFFED MUSHROOMS @\$1.50

FIRE-ROASTED CHICKEN WINGS WITH BLEU CHEESE DRESSING \$3.00/DOZEN

EGGROLLS (SHRIMP AND/OR PORK) SERVED WITH CONDIMENTS@ \$1.00

CHINESE DUMPLINGS (SHRIMP AND/OR PORK) @\$1.00

DEVILED EGGS @\$1.00

ASSORTED CANAPES: AN ARRAY OF SPECIALLY-MADE COCKTAIL HOUR TREATS
\$10.00 PER PERSON

SMOKED FISH PLATTER: SMOKED TROUT, SALMON, SCALLOPS, OYSTERS-MARKET PRICE

CHIPS & DIPS: CHIPS WITH A CHOICE OF HOMEMADE DIPS - \$2.50 PER PERSON

CRACKERS & DIPS: ASST CRACKERS WITH A CHOICE OF HOMEMADE DIPS:
\$2.50 PER PERSON

THE FARM ON MAD RIVER, LLC/THE OVERLOOK PROPERTIES
240 KINGSBURY RD
WAITSFIELD, VT 05673

PHONE: 802-496-7133

WEB SITE: WWW.MADRIVERFARM.COM

EMAIL: INFO@MADRIVERFARM.COM