

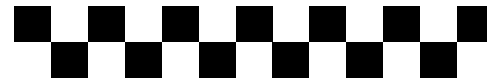
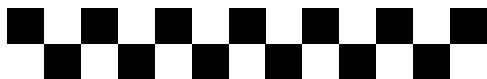
IMPORTANT NOTES

We **require at least 48 hours notice** for all special orders and appreciate as much notice as possible for events requiring staff.

We appreciate your understanding when certain ingredients are unavailable or out of season.

Please do not hesitate to call with questions about your order, or if you have any food allergies.

We reserve the right to set a minimum quantity per selection for special orders. Thank you.



SERVICE

We are able to provide a variety of services to help your function/entertaining run smoothly. We are open to simply preparing food to be picked up and enjoyed at home, or can cater a business luncheon, party, wedding or other off-site occasion

With enough notice, we can provide staff to help, and can very often deliver food to your home or office. Prices for services and delivery vary on the location and the event.

Please contact us to discuss your individual needs.

Prices subject to change without notice

PO Box 2402

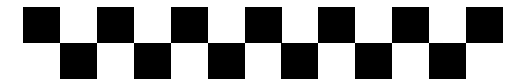
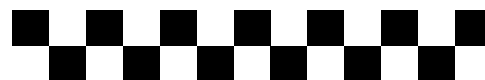
436 Western Avenue

Brattleboro VT 05303

Phone: 802-257-9254

Fax: 802-257-5711

vt дели@vermontcountrydeli.com



VERMONT COUNTRY DELI

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Brattleboro VT 05303

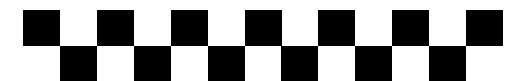
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SPECIAL EVENT DINNER MENU

www.vermontcountrydeli.com

UPDATED NOVEMBER 2014



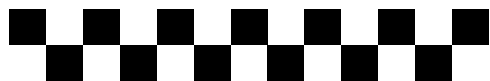
ALL ITEMS REQUIRE A 12 SERVING MINIMUM

SALADS

Fresh Beet & Arugula Salad—Peppery greens with roasted beets, blue cheese and toasted almonds —\$4.95 per serving

Farmers Market Chopped Salad*— Crisp mixed greens, assorted chopped fresh veggies white balsamic vinaigrette—\$3.95 per serving
*local and organic when seasonally appropriate

Apple Salad— Mixed greens, sliced apples, Romano cheese curls, candied walnuts & home-made apple cider vinaigrette—\$4.95 per serving



SIDE DISHES—\$3.25 PER SERVING

A 12 SERVING MINIMUM

Green Beans/Broccoli with Roasted Garlic

Tuscan Veggies

(zucchini, yellow squash, roasted tomatoes, & onion)

Maple Roasted Butternut Squash

Herb-Roasted Red Potatoes

Potatoes Au Gratin

Cheddar Baked Mashed Potatoes

Seasonal Wild Rice

(Fall 2014—with cranberries & walnuts)

Pablano Creamed Rice

Seasonal Braised Greens

(Fall 2014—kale with cranberries)

BUFFET STYLE MEALS

CHICKEN—\$9.95 PER SERVING

ALL ITEMS REQUIRE A 12 SERVING MINIMUM

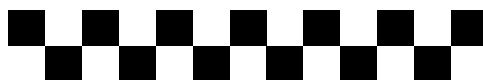
Marsala - sautéed with mushrooms, Marsala wine, and a touch of cream.

Tuscan Herb Style —grilled with Italian herbs, roasted tomatoes and spinach

Pancetta, Peas & Cream

Chipotle Lime—Southwest spices, onions & peppers—great with Pablano Creamed Rice

Apple Brandy Style—sautéed apple slices and apple cider sauce and cream



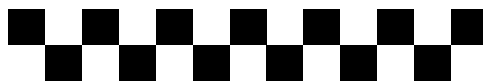
SEAFOOD—\$10.95 PER SERVING

ALL ITEMS REQUIRE A 12 SERVING MINIMUM

Grilled Salmon or Haddock Fillet-3 styles
Fresh Tomato Orange Chutney

Maple Chipotle Glazed

Lemon, Dill & Capers



BAKED PASTA DISHES

(served in a 9x13 foil pan)

Our FAMOUS Macaroni & Cheese

— \$45 / 1/2 pan (serves 12)

Lasagnas: - \$63 / 1/2 pan serves 9–12

~Beef Lasagna

~Very Veggie Lasagna

~Artichoke & Parmesan White Lasagna

ALL ITEMS REQUIRE A 12 SERVING MINIMUM

BEEF & PORK—\$10.95 PER SERVING

Beef Stroganoff—tender beef served with egg noodles in a creamy traditional sauce.

Grilled Flank Steak— Choose from 3 styles

Maple Chipotle Sauce

Diane Sauce— *with cognac, & mustard*

Bourbon Blue Cheese Sauce

Pork Tenderloin—wrapped in hickory smoked bacon and topped with Vermont apple cider sauce



VEGETARIAN - \$8.95 PER SERVING

ALL ITEMS REQUIRE A 12 SERVING MINIMUM

Tortellini Primavera — Cheese stuffed pasta tossed with fresh veggies & a light cream sauce.

Sweet English Spring Pea & Caramelized Onion Ravioli— with a light butter sauce

Wild Mushroom Ragout—Wild mushrooms, tomato, spinach & garlic in a tomato cream sauce over penne pasta

Seasonal Toasted Quinoa - with sautéed seasonal vegetables and grilled tofu

Vegan Moussaka—Layers of mashed potato and sautéed eggplant, lentils, tomatoes, zucchini and garlic.