

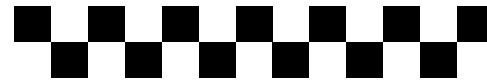
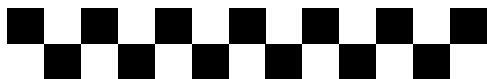
IMPORTANT NOTES

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

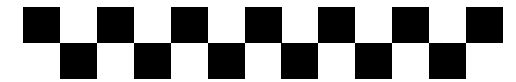
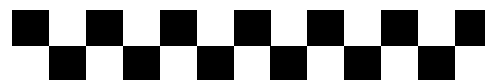
436 Western Avenue

Brattleboro VT 05303

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VERMONT COUNTRY DELI

PO Box 2402

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Brattleboro VT 05303

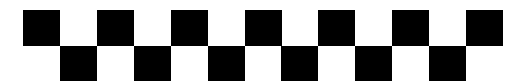
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SPECIAL EVENT DINNER MENU

www.vermontcountrydeli.com

UPDATED APRIL 2017



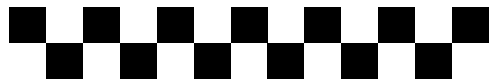
ALL ITEMS REQUIRE A 12 SERVING MINIMUM

SALADS

Caesar Salad—Crisp Romaine lettuce with grated Parmesan, homemade garlic croutons and traditional Caesar dressing —\$3.75 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

Green Beans with Slow Roasted Garlic

Broccoli with Slow Roasted Garlic

Grilled Asparagus with Herb Infused Sea Salt

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—with cranberries & walnuts

Spring—sautéed asparagus, lemon & thyme

Parmesan Roasted Cauliflower

Sautéed Apple Cider Brussels Sprouts

with cider vinegar & bacon (can be made vegetarian)

ALL ITEMS REQUIRE A 12 SERVING MINIMUM

BONELESS CHICKEN

\$9.95 PER SERVING

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

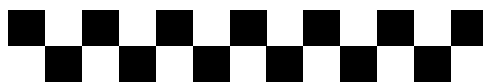
Tuscan Herb Style —grilled with Italian herbs, roasted tomatoes and spinach

Port Wine & Dried Cranberry
with onion, garlic, thyme & a touch of butter

Picatta—lemon, garlic, capers and white wine

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

Sun-Dried Tomato Cream - with white wine, sun-dried tomatoes and heavy cream

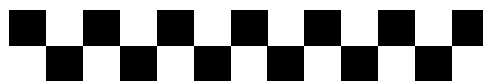


SEAFOOD—\$10.95 PER SERVING

Grilled Salmon or Haddock Fillet

Choose from 3 styles...

- Basil-Aioli & Panko Crusted
- Maple Chipotle Glazed
- Lemon, Dill & Capers



BAKED PASTA DISHES

(served in a 9x13 foil pan)

Our FAMOUS Macaroni & Cheese
— \$45 per pan (serves 12)

Lasagnas: - \$63 per pan serves 9–12
~Beef Lasagna
~Very Veggie Lasagna
~Artichoke & Parmesan White Lasagna

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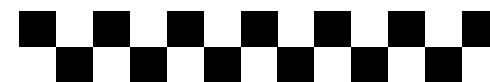
BEEF & PORK—\$10.95 PER SERVING

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

Grilled Flank Steak— Choose from 3 styles

- Maple Chipotle Sauce
- Red Wine & Peppercorn Demi-Glace
- Bourbon Blue Cheese Sauce

Pork Tenderloin—wrapped in 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

VEGETARIAN - \$4.95 PER SERVING

Wild Mushroom Risotto—Slow cooked Arborio rice with wild mushrooms, truffle oil and Asiago cheese

Seasonal Toasted Quinoa - with sautéed seasonal vegetables and fresh herbs.

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