



Dinner Menu—SPRING 2022

12 SERVING MINIMUM—AT LEAST 48 HOURS NOTICE REQUIRED

vtdeli@vermontcountrydeli.com—802-257-9254

BONELESS CHICKEN \$9.95 PER SERVING ALL CHICKEN ENTREES CAN BE MADE GLUTEN FREE)

Chicken “Diane” - sautéed mushrooms, shallots, brandy , Dijon mustard and cream

Apple Cider Style—sautéed apple slices and apple cider sauce and cream (can be made dairy free)

Citrus Herb Chicken—with a bright pan sauce of fresh citrus, cumin and a touch of garlic

Tuscan Herb Style —grilled with Italian herbs, roasted tomatoes and spinach **(GF)**

Sun-Dried Tomato Cream - with white wine, sundried tomatoes, spinach and cream cheese

Slow Cooked Chili Lime Chicken Thighs—tender and juicy(**GF**). Pairs well with Cilantro Lime Rice

BAKED PASTA DISHES

(served in a 9x13 foil pan)

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

Lasagnas: -\$63 per pan **serves 12**

~Beef Lasagna

~Very Veggie Lasagna

~Artichoke & Parmesan White Lasagna

BEEF & PORK—\$11.95 PER SERVING

Slow Cooked Beef Carne Asada—marinated & tender. Pairs well with Cilantro Lime Rice.

Slow Cooked Pork Carnitas— served with pickled red onion and soft tortillas

Beer Braised Beef —tender & rich. Pairs well with Cheddar Mashed Potatoes

VEGETARIAN - \$8.95 PER SERVING

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

Add chicken—\$2.00 additional per serving

Three Cheese Ravioli— with a light browned butter sauce or Marinara 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.

SIDE DISHES—\$3.25 per serving

Green Beans with Toasted Almonds

Grilled Asparagus with Herbed Sea Salt

Broccoli with Slow Roasted Garlic

Herb-Roasted Red Potatoes

Potatoes Au Gratin

Cheddar Baked Mashed Potatoes

Tuscan Grilled Veggies—zucchini, summer squash, onions and roasted tomatoes

Cilantro-Lime Rice Pilaf

SALADS

Caesar —Romaine , Parmesan, homemade croutons & traditional dressing —\$3.75 per serving

Garden — Mixed greens, fresh veggies white balsamic vinaigrette—\$3.25 per serving