



## Dinner Menu—Winter 2019/2020

12 SERVING MINIMUM—AT LEAST 48 HOURS NOTICE REQUIRED

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### **BONELESS CHICKEN** \$9.95 PER SERVING—

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

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

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

**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

**Sun-Dried Tomato Cream** - with white wine, sundried tomatoes, spinach & heavy cream

### **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

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

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

**Pork Tenderloin**—with a mustard cream sauce

### **VEGETARIAN** - \$8.95 PER SERVING

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

**Add chicken**—\$2.00 additional per serving

**Spinach & Mascarpone Ravioli**— with a light browned 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.

### **SIDE DISHES**—\$3.25 per serving

**Green Beans with Toasted Almonds**

**Broccoli with Slow Roasted Garlic**

**Maple Roasted Butternut Squash**

**Herb-Roasted Red Potatoes**

**Potatoes Au Gratin**

**Cheddar Baked Mashed Potatoes**

**Wild Rice with cranberries & walnuts**

**Oven Roasted Cauliflower**

**Sautéed Apple Cider Brussels Sprouts**

with cider vinegar & bacon (can be made vegetarian)

### **SALADS**

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

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