

FARMERS & FORAGERS

CATERING MENU

We are a sustainably minded, organically based catering events company located in Burlington, Vermont. We offer seasonally inspired dishes using the freshest ingredients from our local purveyors and farm partnerships. No two events are the same so why should your menus be? We customize each menu with your tastes and budget in mind.

Bar Services

Our liquid catering program features many of Vermont's most highly sought after craft beers as well as a variety of hand picked wines from around the world. Just like our food menu, we are happy to work with you to design the ideal beverage menu for your event.

Bites | Passed

Fried squash blossoms stuffed with herbed ricotta cheese

Maryland soft shell crab slider, spicy slaw, crème fraiche tartar sauce

Smoked trout and avocado salad, pickled shallot, toasted crostini

Grilled shrimp skewer, mango-horseradish dipping sauce

Crispy baked fingerling potatoes, smoked bacon and thyme jam, caramelized shallots

Mini fried chicken + biscuits, jalapeno maple syrup butter

Fried polenta bites w/ sautéed mushrooms & onion

Blue Crab cakes w/ Meyer lemon old bay aioli

Moroccan lamb meatballs, chèvre, minted coriander yogurt sauce

Blue cheese stuffed dates & ham

Deviled eggs, Applewood smoked bacon chip

Slow roasted tomatoes, mozzarella, fig syrup or balsamic, grilled bread, micro basil

Fried local chèvre bites, honey pepper sauce

First | Stationary

Local artisanal cheese, with nuts + dried fruits and preserves

Seasonal organic crudité platter, hummus + garlic aioli

Cured charcuterie platter, pickled vegetables

Chilled vegetable summer roll, rice paper wrap, spicy peanut sauce

Sweet corn fritters, chili-lime crema

Smoked cheddar fritters, seasonal fruit compote

Charred rainbow carrots, whipped chèvre, honey drizzle

Roasted shiitake mushroom grilled cheese squares

Chesapeake-style crab cakes

Hawaiian marinated vegetable kebabs, ginger-soy dipping sauce (vegetable, meat or shrimp)

Soups | Salads

Chilled heirloom gazpacho soup

Thai sweet potato + carrot soup, pea shoots

Kale & arugula salad, Jasper Hill Bayley Hazen Blue cheese, apples, spiced pecans

Arugula + strawberry salad, local chèvre, spiced pecans, fig balsamic

Garden salad, carrots, celery, local chèvre, sesame ginger-miso dressing, seaweed garnish

Authentic Greek vegetable salad, zesty tzatziki, local feta cheese, falafel (optional)

Second

Vermont cheesesteak with sautéed red onion + bell peppers, locally foraged roasted mushrooms

Lake Champlain perch po'boy, crème fraiche tartar, serrano-lime slaw

Crispy avocado taco, cilantro yogurt sauce, pickled red onions, flour tortilla

Slow roasted organic pulled pork slider, watermelon jalapeno salsa

Poutine! 36-hour beef gravy, Maplebrook Farm cheddar curds, organic fries

Maine Lobster salad, buttered + grilled New England potato roll

Local bacon hot dog, kimchi, sweet chili sauce

Crispy breaded local mozzarella, fire-roasted red peppers, basil pesto

Slow braised local beef brisket, savory sweet potato mash

Spicy organic pulled chicken, marinated beans, crème fraiche, on a flour tortilla

Organic hot Italian pork sausage, sautéed onions + bell peppers

Local steak fajita, melted cheese, sautéed onion + bell peppers

Truffle fries, malt vinegar aioli, shredded pecorino cheese

Local ham + Brie grilled cheese, blackberry jam, local bread

Local summer squash + mozzarella fritters, lemon zest, fresh basil

Fried chicken + biscuits, warm honey pepper syrup

Roasted delicata squash taco, garlicky spinach, harissa-miso chickpeas, corn/flour tortilla

Dessert

Pumpkin churro bites, cinnamon sugar, warm chocolate glaze

Seasonal fruit shortcake, maple whipped cream

Seet's chocolate birthday cake

Seasonal chocolate dipped fruit

