

FARMERS & FORAGERS

CATERING MENU

We are a sustainably driven, organically based catering and events company located in Burlington, Vermont. We offer seasonally inspired dishes using the freshest ingredients from our local farm partnerships & purveyors.

Bar Services

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

Please note most items can be served as passed or stationary; these are just recommendations.
Most menu items can be altered to accommodate your gluten free needs.

Passed Hors D'oeuvres

CRISPY SQUASH BLOSSOMS | honey-battered, filled with herbed ricotta cheese

MUSHROOM CROSTINI | roasted locally foraged mushrooms, honey-lemon ricotta, shaved asparagus

SMOKED TROUT CROSTINI | Duck Trap trout, avocado, endive, pickled shallot, baguette

SWEET CORN FRITTERS | chili-lime crema

SMOKED CHEDDAR FRITTERS | Grafton cheddar, seasonal fruit compote

GRILLED SHRIMP SKEWER | garlic-lime Carolina shrimp, romesco sauce

BUTTERNUT WONTONS | butternut squash, sage roasted garlic, parmesan, walnuts (vegan optional)

MINI FRIED CHICKEN & BISCUITS | Crispy buttermilk chicken, pepper infused honey, jalapeño-maple buttered biscuit

CRAB CAKE BITES | pan fried Maryland Blue Crab, meyer lemon aioli

MOROCCAN LAMB MEATBALLS | Vermont Creamery chèvre, minted coriander yogurt sauce

MAGNABALLS | fried goat cheese, honey pepper sauce

DUCK WONTONS | roasted duck, cabbage & veggies, house orange duck sauce

First Course | Stationary

VERMONT ARTISANAL CHEESE BOARD | nuts, fruits, preserves & Vermont crackers

SEASONAL CRUDITÈS | hummus, roasted garlic aioli and accompaniments (v)

CURED CHARCUTERIE BOARD | pickled vegetables and accompaniments

BLUE CHEESE GARLIC TOAST | Bayley Hazen blue cheese, VT honey, local artisan bread (v)

VEGGIE SUMMER ROLL | bell pepper, cucumber, carrot, beet, mango, herbs, spicy peanut sauce, rice paper wrap (vegan)

CHARRED RAINBOW CARROTS | whipped chèvre*, honey drizzle (vegan optional) (v)

FORAGED GRILLED CHEESE | herb-roasted VT mushrooms, gruyere & aged cheddar (v)

CRAB CAKE | Maryland Blue Crab, old Bay aioli (can also be served as sandwich)

VEGETABLE KEBABS | seasonal vegetables, pineapple, ginger-soy dipping sauce (vegetable or shrimp) (v)

Salad | Soup

KALE & ARUGULA SALAD | Bayley Hazen Blue cheese, apples, spiced pecans, buttermilk vinaigrette (v)

PICKLED NECTARINE & BURRATA SALAD | mixed greens, mint, onion (v)

SUMMER SALAD | local lettuces, chopped apples, VT cheddar, candied walnuts, maple-dijon dressing (v)

TOMATO & BURRATA SALAD | Half Pint Farm tomatoes, burrata, fig balsamic, micro basil (v)

GREEK SALAD | Mediterranean vegetables, kalamatas, Maplebrook feta, zesty tzatziki, falafel* (v)

ROOT VEGETABLE MEDLEY | honey-roasted vegetables, whipped chèvre*, herbs (v)

ISRAELI COUSCOUS SALAD | cranberry, green apple, feta, herbs, cider vinaigrette (v)

THAI SWEET POTATO & CARROT SOUP | local root vegetables, warm Thai spices, pea shoots

Second Course

VERMONT CHEESESTEAK | Boyden Valley Farm steak, sautéed onion & peppers, miso-herb roasted mushrooms*

PERCH PO'BOY | crispy Lake Champlain perch fillets, crème fraiche tartar, serrano-lime slaw, sesame roll

STRIPED BASS | New England striper filets, pineapple-mango salsa, jalapeno, cilantro (dinner plate or taco)

MUSHROOM FETTUCCHINE | Miso-herb mushrooms, seasonal vegetables, Maplebrook ricotta, thyme (v)

BUTTERNUT RAVIOLI | Vermont Fresh Pasta ravioli, sage & garlic brown butter sauce, Parmesan* (v)

CRISPY AVOCADO TACO | cilantro-lime yogurt sauce, pickled red onions, flour tortilla (v)

ROASTED SQUASH TACO | delicata, garlicky spinach, harissa chickpeas, corn tortilla (vegan)

BBQ PULLED CHICKEN TACO | avocado salsa, cider vinegar slaw, pickled peppers, corn tortilla

PULLED PORK SANDWICH | slow roasted organic pork shoulder, watermelon-jalapeño salsa, crispy shallot, brioche

POUTINE | featuring our 72-hour beef gravy, cheddar curds, crispy fries

LOBSTER ROLL | chilled Maine lobster salad, buttered & griddled New England potato roll

MOZZARELLA & PEPPER SANDWICH | breaded mozzarella, fire-roasted & marinated peppers, pesto, greens, brioche (v)

CHICKEN MARBELLA | roasted bone-in chicken thighs, marinated with spanish olives & plums

SESAME SEITAN STRIPS | roasted & sesame-crusting seitan, sweet miso sauce (vegan)

CHICKEN SATAY | yogurt & curry spice marinated chicken skewers, Thai roasted peanuts

BEEF BRISKET PLATE | Slow braised local brisket, savory sweet potato mash

HAM & BRIE GRILLED CHEESE | North Country ham, VT Brie cheese, blackberry jam, local artisan Bread
FRIED CHICKEN & BISCUIT | Maple Wind Farm chicken, warm honey pepper drizzle, warm biscuit
KIMCHI HOT DOG | beef hot dog, kimchi, sweet chili, potato roll
TRUFFLE FRIES | black truffle salt, shaved Parmesan, herbs, malt vinegar aioli (v)

Dessert

SEASONAL FRUIT SHORTCAKES | fresh shortcake rounds, seasonal berries, maple whipped cream
SEASONAL CHEESECAKES | individually sized
CHOCOLATE CHUNK COOKIES

Lunch Menu

CHINESE SESAME NOODLES | udon noodles, scallion, toasted sesame, red chilis (vegan)
TURKEY BLT | roasted garlic mayonnaise
GREEN GODDESS SANDWICH | cucumber, avocado, Maplebrook mozzarella, lettuce, sprouts, tarragon mayo
CHEESE STEAK FAJITA | sautéed onion & bell peppers, melted cheese, flour tortillas
MEDITERRANEAN SANDWICH | fire-roasted marinated peppers, hummus, feta, cucumber, onion, soft wheat
TOMATO & BURRATA SALAD | Half Pint Farm tomatoes, Maplebrook burrata, basil, fig balsamic
KALE & ARUGULA SALAD | Bayley Hazen Blue cheese, apples, spiced pecans, buttermilk vinaigrette
SUMMER SALAD | Local lettuces, chopped apples, VT cheddar, candied walnuts, maple-dijon dressing
HERBED WHEAT BERRY SALAD | English peas, pickled radish, Maplebrook feta, dill

NOTE: Most of our Catering items are available as lunch options as well. The items listed above are best suited for self-serve style events.

Kids Menu Available Upon Request

*We take pride in sourcing all of our ingredients from organically grown crops & local farms whenever it is seasonally possible.
Farmers & Foragers is an ode to the hard-working Farmers, Foragers, and Purveyors
of Vermont, and we thank them for making what we do possible.*

