

BBQ, CLAMBAKE AND RAWBAR

ALL COME WITH

Citrus Coleslaw, Rolls & Butter, Chilled Watermelon

Yankee Backyard BBQ 12/PP

Grilled Hot Dogs, Grilled Hamburgers & Veggie Burgers
Rolls, Lettuce, Tomato, Onion, Cheese & Condiments

New England Clambake 22/ PP

Steamed mussels w/Broth & Butter
1 1/4 lb. Steamed Lobster w/Drawn Butter
Steamed Corn on the Cob
Steamed Red Potatoes w/Parsley Butter

Raw Bar 19/pp

little neck clams, Oysters
Lemons, Cocktail Sauce and Mignonette

ADDITIONAL:

to accompany BBQ, CLAMBAKE AND RAWBAR

Soups

5/PP

New England Clam Chowder with oyster crackers
Homemade Chili
Homemade Gazpacho

Starches

4/PP

Baked Beans
Roasted Garlic Mashed Potatoes
Mashed Sweet Potatoes
Long Grain and Wild Rice Pilaf
Cheese macaroni
Oven roasted red potatoes
Scalloped potatoes with bacon

Vegetables

4 /PP

Steamed Corn on the Cob
Asparagus Spears
Haricot Verde
Roasted Seasonal Vegetables

Entree

6 /pp

Sweet Boston Sausage w/ Peppers & Onions
Grilled Marinated Vegetables

8 /pp

6oz Grilled Marinated Sirloin
Grilled Marinated Chicken Thighs
Smoked 1/4 Rack Baby Back Ribs

10 /pp

Clams (steamers) w/Broth & Butter
Crab Claws
Grilled Sea Scallops
Grilled Mussels

SIGNATURE PIES

Minimum of 5 lbs, serves 10 ppl

Shepherd's Pie 36/LB

Vermont Shepherd's pie with lamb and beef,
Yukon Gold Potato top

Pulled Pork 34/LB

House pulled pork, caramelized onions, sweet BBQ
sauce, sweet potato top

Chicken Pie 32/LB

Herb roasted chicken with local veggies, creamy leek
gravy, puff pastry top

Lentil Veggie Pie 29/LB

Mixed vegetables, lentils, roasted garlic cauliflower
topping

Fisherman's Gratin 34/LB

Atlantic caught cod, creamy tarragon cremini gravy,
Au gratin shredded potato crust

Cheesy Macaroni 26/LB

House made Cabot Cheddar cheese sauce,
bread crumb topping
add: 1/lb sauteed mushrooms, roasted carrots,
fresh spinach and garlic, house made pesto
add: 3/lb chicken, sausage, steak, salmon, proscuitto,
BBQ pork, cajun shrimp

New Englander 34/LB

Vermont corned beef, cabbage, carrots, potatoes
served with Fire in the Mountain mustard

Pastel de Carne 32/LB

Von Trapp seasoned Ground Beef, mild verde sauce,
crispy tortilla and cheese topping

Forbidden City 32 /Lb

Ground local pork, Chinese herbs and spices,
mushroom, scallion, ginger and cilantro topping

Lasagna

1/2 Pan (serves 9) Full Pan (serves 18)

Vegetable Lasagna

92.50 / 175.95

Meat Lasagna

98.50 / 179.95

White Lasagna

108.50/215.95

ENTREES

Chicken

11 /pp

8oz pp

Balsamic Grilled Chicken Breast
with Sautéed Mushrooms

Chicken Piccata

Pounded and Lightly Breaded Chicken Breast Pan Fried with a White Wine, Lemon and Caper Butter

Pesto and Brie Stuffed Chicken Breast
with Whole Grain Mustard Cream Sauce

Stuffed Chicken Breast

Spinach, Bacon and Fontina with Tomato Basil Cream Sauce

Fish 12/pp

7oz pp

Roasted Salmon

Basil Pesto or Piccata, Garnished with Fresh Lemons

Pecan Smoked Salmon

with Forest Mushroom pecan Cream Sauce and Potato Crisps

Pan Seared Halibut

with Sweet Jalapeno Corn and Tomato Concasse, Mozzarella Corn Sauce and Potato Crisps

Grilled Hoisin Marinated Salmon

with Refreshing Pineapple Mango Salsa

Pork 12/pp

8oz pp

Chipotle Marinated Pork Loin

Pounded Paper Thin and Seared on the Griddle

Whiskey Smoked Pork loin
with Brandy Glazed Apples

Beef 14/pp

7oz pp

Marinated Flank Steak

Savory and Sweet Marinated Choice Flank Steak, Grilled and Sliced Thin, Served with Caramelized Mushrooms and Sweet Onions

Far East Flank Steak

Marinated in Asian Sesame, Soy, Rice Vinegar, Ginger and Grilled onions,
Sliced Thin and Served in its Natural Juices

Choice Beef Tenderloin Filet +2/pp

Seasoned Simply with Kosher Salt and Pepper, Grilled to Perfection

Grilled Flat Iron Steak

Seasoned Simply with Kosher Salt and Pepper

Grilled Choice Beef Tenderloin +2/pp

Stuffed with Buttered Baby Spinach and Shiitake Mushrooms,
Topped with Gorgonzola Cream

Vegetable 11 /pp

Polenta Torte

Layered with zucchini, eggplant, spinach, peppers and mozzarella with a smoky tomato sauce

Eggplant Parmesan

Dusted in Italian Parmesan bread crumbs, and layered with fresh mozzarella cheese and served with homemade marinara

Local Mushroom Wellington

Layers of Zucchini, mushroom, spinach, Parmesan, ricotta and roasted red peppers and tomato coulis

Mushroom and Spinach Lasagna

Layers of Wild Mushroom, Spinach, Ricotta, Parmesan and Mozzarella Cheese

Vegetarian Paella

Soyrizo Sausage, Bell Peppers, Artichokes and Peas cooked in Saffron Rice

SPECIALTY SALADS

PICK YOUR PASTA:

Orzo / Penne / Couscous / Tortellini

2.95

2.95

3.95

3.95

PICK YOUR PREPERATION: Any combination

1. House-made sun-dried tomato pesto and fresh mozzarella
2. House-made basil pesto and fresh mozzarella
3. Mediterranean style with basil, mint and orange zest
4. Broccoli, garlic, feta and tomatoes
5. Asparagus, roasted tomatoes, garlic and asiago
6. Olives, basil, fresh red peppers, feta and capers

add 1.00/pp

chicken / sausage / steak / salmon / prosciutto
BBQ pork / cajun shrimp

GREEN SALADS

The Shepherd's House Salad 4/ pp

Mixed Greens with Cucumbers, Tomatoes, Red Onions, Shaved Cheddar Cheese, Garlic Croutons and our Signature Cider Shallot Vinaigrette

Traditional Caesar Salad 4/ pp

Shaved Parmesan Cheese, Garlic Croutons and Our Signature House-Made Caesar Dressing

Chopped Italian Antipasti Salad 6/ pp

Salami, Grilled Chicken, Provolone and Swiss Cheeses, Grape Tomatoes and Pepperoncini, Chopped with Romaine. Served with our Signature Cider Shallot Vinaigrette

Mozzarella & Tomato Caprese 6/ pp

Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Cracked Black Pepper and infused Basil and Olive Oil Drizzle

DIPS AND FONDUE

Traditional Fondue 7/PP

Emmentaler and Gruyere cheeses blended till smooth with garlic and dry white wine

Cheddar and Lager Fondue 8/PP

A medium sharp cheddar and Swiss cheese blended together with a lager beer, garlic and scallions

Hot Crab and Artichoke Dip 9/PP

Lump crab and artichoke hearts baked in a creamy cheese sauce. Served with baked garlic and olive oil toasted pitas

Mediterranean Hummus \$6/PP

White bean Hummus or Roasted red pepper hummus
Served with baked garlic and olive oil toasted pitas

Spinach and Artichoke Dip 8/pp

Spinach, artichoke hearts and house roasted red peppers blended with a rich, creamy Fontina and Asiago cheese sauce
Served with baked garlic and olive oil toasted pitas

HORS D'OEUVRE

All Hors D'oeuvres can be at a station or passed

Mediterranean Antipasto Display 8/PP

Prosciutto, Imported and local salamis, Vermont Blue Cheese, fresh mozzarella cheese, Imported olives, Marinated mushrooms and artichoke hearts and house roasted red peppers, Served with Assorted Crackers

Vegetarian Antipasto Display 7/PP

Roasted Garlic, Grilled Eggplant, Asparagus & Portobello Mushrooms, Marinated Mushrooms and Artichoke Hearts and house roasted red bell peppers
Served with Assorted Crackers

Smoked Fish Platter 9/PP

Smoked Salmon and Smoked Trout, caper berries and thinly sliced red onion
served with assorted crackers, dips and spreads

Fruit and Cheese Skewer Platter 2/pp

In season fruit and local cheeses

Crisp Vegetable Crudités 3/PP

An assortment of freshly chopped vegetables
With two dips: Garden Herb and French Onion,

Imported and Domestic Cheese Display 6/PP

Vermont Only Cheese Display 7/PP

Garnished With Fresh Fruit and Assorted Crackers

Rosemary Lamb Lollipops 7/PP

Petite lamb chops "frenched" and baked with rosemary, garlic, port wine and Dijon

Smoked Salmon on a Potato Pancake 3/PP

Delicate thin sliced house smoked salmon atop a potato pancake with a dollop of scallion cream cheese

Gorgonzola and Walnut Filled Mushroom Caps 2/PP

Gorgonzola and toasted walnuts
filled in a porcinni mushroom cap

SKEWERS

Mustard Glazed Tenderloin Skewer 4/PP

Tenderloin of beef brushed with coarse grain mustard with a hint of brown sugar then char grilled. Served with a dollop of whipped horseradish cream

Chicken Piccata Skewer 3/PP

With a drizzle of Lemon Caper butter

Mozzarella and Tomato Caprese Skewers 4/PP

Fresh Bocconcini mozzarella balls and grape tomatoes
Drizzled with aged balsamic vinegar, imported extra virgin olive oil, fresh basil and cracked black pepper

Chicken and Prosciutto Skewers 3/PP

Thinly sliced chicken breast laced with prosciutto
baked with fresh sage

Seared Scallop Skewers 4/PP

Jumbo bay scallops seared and skewered.

Teriyaki beef Sates 3/PP

Teriyaki marinated sirloin laced with mushroom caps
and garnished with a pearl onion

DESSERTS

Assorted Gourmet Cookies 3 ea

Various styles of cookies made locally

Chocolate Brownies 3 ea

House made rich and thick chocolate brownies

NY style Cheesecake Slices 5 ea

Rich cheesy NY style cheese cake

Assorted Slices of Cake 5 ea

Locally made cakes, sliced and randomly displayed

Chocolate Fountain

199.00 serves 1-50 ppl

Bananas, Strawberries, Salted Pretzel Rods, Graham Crackers, Pineapple, Marshmallows, Oreo Cookies
and Rice Crispy Squares

Parisian Pastries 5/PP (2pp)

An Assortment of Cream Puffs, Chocolate Eclairs,
and Opera Bars

Cupcakes 3/PP

With a rich Buttercream Frosting
Choose from Chocolate, Vanilla, Strawberry, Lemon
and Red Velvet

Chocolate Dipped Strawberries 3/PP

Organic Strawberries dipped in rich dark chocolate