

VERMONT TECH

Our catering guide is designed to assist you in planning your event. This menu includes the options found to be the most popular. However we are more than happy to create a menu with you. We are also prepared to accommodate dietary needs for any event.

THE FINE PRINT:

All catering is served “drop & go” style, with eco-friendly paper goods. China/linen service is available for \$2 additional, per person.

GUARANTEES:

All orders must be received and guaranteed no later than one week in advance of your event. Once the menu is set the number cannot be reduced. However if the number increases we will do our best to accommodate you.

CANCELLATIONS:

There is no charge for cancellations made 1 week in advance. Cancellations made less than one week in advance are subject to 75% of the order. Cancellations made less than 24 hours in advance will be charged the full amount. (We will work with you to our best ability around weather cancellations!)

ATTENDANTS:

Events that require assistance or servers will be charged at the rate of \$15 an hour per attendant (minimum of 2 hours).

ALCOHOL & BAR:

A 3 week notice is required for us to obtain a liquor variance (\$50 Fee). The bar set up fee is \$100. Bartender services are \$25/bartender (minimum 4 hours). Our bar is limited to beer and wine, with the following pricing:

Beer: \$5.00, Vermont Beer \$7.00

Wine: \$5.00, Vermont Wines \$7.00

Nate Ball, Director of Conferences & Events

nate.ball@vtc.edu

Office: 802.728.1607

Breakfast

Per person pricing: (8 or more guests, minimum)

Mountain Grove Coffee Service [regular, decaf, hot water with assorted teas and ice water] \$4.00

Assorted scones \$3.50

Cinnamon rolls \$3.50

Cheddar & chive biscuits \$3.00

Cinnamon donuts \$2.50

Assorted bottled juices \$2.50

Whole fruit \$1.25

Low fat yogurt with granola \$3.50

Fresh fruit salad \$4.75

Breakfast cookie [cinnamon & oats. with or without walnuts. raisins & craisins] \$3.00

Lunch

Per person pricing: (8 or more guests, minimum)

Deli sandwich luncheon: equal assortment from choices below, unless specified otherwise. Served with chips, cookies and cold beverages \$15.00

Your sandwiches will come on an assortment of breads including, whole wheat, croissants, ciabatta, and deli rolls. Accompanied with cheeses, lettuce, tomato, pickles, and condiments, on the side.

Roast beef

Turkey

Chicken salad

Veggie wraps

Additional sides:

Salad greens with house maple balsamic & ranch dressings \$4

Fresh fruit salad \$4.25

Buffets

Per person pricing: (8 guests, minimum)

Make it Italian: Baked ziti and meatballs in marinara sauce. Served with fresh market salad, house maple balsamic & ranch dressings and garlic bread. Served with dessert bars and cold beverages \$16.00

*GF pasta by request

Far East Buffet: Eggrolls, vegetable lo mein, grilled teriyaki chicken and garlic & lemon broccoli. With steamed jasmine rice and fresh pineapple slices. Served with almond cookies and cold beverages \$18.00

*Grilled tofu by request

Taco Bar: Seasoned ground beef or chicken with flour tortillas, shredded lettuce, tomato, onion, cheese, sour cream. With chips & salsa, refried beans and spanish rice. Served with cinnamon-sugar cookies and cold beverages \$18.00

Pizza: 2 slices of cheese pizza per person with carrot & celery sticks & ranch dip. Served with cookies and cold beverages. \$14.00

Add pepperoni: \$.35 Make it 3 slices: \$3.00

Salad & Quiche: Spinach salad topped with apples, candied walnuts, goat cheese, house balsamic dressing with button rolls and butter. Ham-onion-swiss and broccoli-onion-pepper-cheddar quiches. Served with dessert bars and cold beverages. \$16.00

BBQ: Barbecued chicken quarters with slaw, maple baked beans and cornbread. Served with watermelon slices, specialty brownies and cold beverages \$22.00

*Grilled portabella by request

Dinner

Per person pricing: (15 guests, minimum)

VT Maple Chicken: Apple slaw, button rolls with butter, maple marinated grilled chicken breast with roasted potatoes, green beans with almonds. Served with fruit crisp and cold beverages. \$24.00

Southwestern Stuffed Peppers: Salad greens with roasted corn, baby tomatoes, peppers & sweet onions. House made lime vinaigrette with button rolls and butter. Bell peppers stuffed with black beans, pico de gallo & rice (cheddar cheese on the side). Served with fresh fruit salad, cinnamon churros and cold beverages. \$18.00

Bourbon Sirloin Tips: Hot & sweet bourbon marinated sirloin tips. Served with salad greens with house maple balsamic and ranch dressings. Button rolls with butter, smashed potatoes, roasted green beans and maple-glazed carrots. Served with cheesecake and cold beverages. \$26.00

Chicken Picatta: Baked chicken breast in a lemon-caper-white wine sauce. Served with salad greens with Italian & ranch dressings. Garlic bread, fettuccine and grilled seasonal veggies. Served with lemon layer cake cold beverages. \$24.00

Thanksgiving Dinner: Roasted turkey, stuffing, mashed potatoes, butternut squash, green beans, maple-glazed carrots with gravy & cranberry sauce. Served with pumpkin & apple pie and cold beverages \$24.00

Additional Items

Per person pricing: (10 guest minimum)

Beverages

Bottled water \$2.50

Bottled juice \$2.50

Assorted sodas & seltzers \$2.50

Mountain Grove coffee service \$3.25

Coffee service refresher \$2.00

Hot chocolate \$2.00

Sides

Fresh veggies with ranch dip \$5.00

Fresh fruit with yogurt dip \$4.50

Cheese with assorted crisps \$5.00

Chips & dip \$4.00

Sweet treats \$4.50