Vegetarian Menu

**MEDLEYS & GREENS**

(choose one) choose 2 add price

**Fruit & Nut Slaw ~** *A variety of cabbage & broccoli slaw tossed with sunflower seeds, white raisins in a sweet mayonnaise dressing.*

**Roasted Red Potato Salad ~** *Red potatoes tossed in olive oil & kosher salt and roasted. Combined with fresh eggs, onion, spices & mayonnaise.*

**Country Macaroni Salad ~** *Cellentani pasta loaded with chopped garden fresh tomatoes, onions, bell peppers, radishes & cucumbers with light tuna and a mayonnaise dressing.*

**Pasta Salad ~** *Bowtie pasta tossed with garden fresh cherry & heirloom tomatoes & zucchini tossed with extra virgin olive oil and fresh crumbled feta cheese topped with a slab of crisp bacon.*

**Spinach & Strawberry Salad ~** *Fresh garden spinach topped with sliced strawberries & crumbled fresh goat cheese and a blush vinaigrette dressing.*

**Fresh Garden Salad** *Mixed greens with crisp cucumbers, vine ripened tomatoes, Purple-orange-yellow shredded carrots topped with edible flowers. Served with your choice of 3 dressings, sunflower seeds & our very own herb croutons.*

**Fresh Garden Tossed Salad** ~ *romaine & leaf lettuce mix, garden ripened tomatoes, crisp cucumbers, and shredded carrots served with choice of three dressings.*

**Caesar Salad***~ crisp sweet romaine lettuce tossed with our homemade bread crumbs, Caesar dressing and freshly grated Parmesan cheese topped with a creamy artesian Caesar dressing.*

**Muslin Salad** ~ *tender mixed greens with heirloom cherry tomatoes, fresh pears & editable flowers with Moss Ness garlic French dressing.*

**Citrus Salad** ~ *tender mixed greens with sliced oranges topped with walnuts & crumbled gorgonzola with a fresh citrus vinaigrette.*

**Broccoli Salad ~** *Broccoli crowns tossed with red onion, fresh grated VT cheddar cheese and sunflower seeds in a sweet mayonnaise dressing.*

**Strawberry, Pear & Spinach Salad** ~ *Garden fresh spinach combined with sweet seasonal pears & fresh strawberries topped with walnuts & goat cheese dressed in blush wine vinaigrette*

**Tomato Mozzarella & Basil** ~ sliced fresh tomato; mozzarella and basil layered then drizzled with balsamic glaze.

**Broccoli Salad *~*** *fresh broccoli crowns tossed with sharp cheddar cheese, red onion & crisp bacon in a sweet mayonnaise dressing.*

**Feta Salmon Salad ~** *grilled salmon seasoned with garlic & ginger place on top of a bed of greens, cucumbers & tomatoes then drizzled with red wine vinaigrette*

**Sweet & Spicy Black Bean Salad *~*** *black beans & sweet corn combined with cilantro, lime juice, jalapeno, and brown sugar & Dijon mustard.*

**Red Bliss Potato Salad** ~ *Red Potatoes, celery, onion & red pepper with fresh dill in a creamy Dijon mayonnaise dressing.*

**Yukon Gold & Egg Potato Salad** ~ *Farm fresh eggs & herbs with Yukon potatoes, red onion, cucumbers, in a sour cream & mayonnaise dressing.*

**Fruit Salad *~*** *a fresh variety of seasonal fruit in a light sugar dressing.*

Endive, Pear Walnut Salad

**POTTAGE**

**Choose One add price.**

**HOT**

**Gingered Butternut Squash Soup** ~ *Butternut squash, onion, garlic and fresh ginger simmered with a hint of brown sugar.*

**Roasted Maple Butternut Squash Cream Soup ~** *Roasted butternut squash, apples and shallots whipped with real NH maple syrup and fresh cream.*

**Rust Corn Chowder** ~ *fresh local corn cut from the cob combined with celery, onion, red potato and fresh cream and a surprise, cashews.*

**Curried Squash & Apple Soup** ~ *Butternut squash, garlic & apples picked fresh then simmered in a chicken stock base for 8 hours & spiced with red curry, fresh ginger & coriander.*

Crisp sweet corn and hunks of slab bacon slow cooked with red skin potatoes, celery, garlic & onion in a fresh cream base.

**Kale & Potato Soup** ~ freshly shredded kale, potatoes in a zesty cream sauce.

**Cheddar Potato and Chive Soup** ~ fresh potatoes, local cheddar and chopped chives in a thick fresh cream sauce.

COLD

**Wild Blueberry Soup** ~ *fresh blueberries simmered with a fruity red wine and cinnamon spice.*

**Melon Soup** *~ Yogurt and melon seasoned with mint and hint of lime chili powder blended and topped with pistachios*.

**Avocado Vichyssoise** ~ *Potato & leek base blended with chopped avocado and garnished with cilantro.*

**Tomato Gazpacho** ~ *fresh grown tomatoes, garlic and cucumber blended with bread and garnished with olive oil.*

**VEGGIES & VITTLES**

Each vegetable option below can also be steamed or roasted or grilled with only olive oil or

fresh cream butter, kosher salt and ground black pepper.

**Choose One ~ Choose Two add Price**

**Roasted Seasoned Vegetables** ~ *Garden fresh seasonal vegetables tossed in virgin olive oil, kosher salt, cracked black pepper and roasted to*

*perfection.*

**Carrots & Dill** ~ a variety of carrots (orange, yellow, purple) tossed in olive oil, kosher salt and fresh dill then foil packet grilled.

**Maple Glazed Carrots ~** *fresh carrots sliced and sautéed with unsalted butter, fresh herbs and local Maple Syrup.*

**Roasted Brussels Sprouts and Asparagus ~** *Fresh asparagus and Brussels sprouts trimmed, tossed in olive oil & kosher salt and roasted.*

**Green Beans with Caramelized Onions & Almonds ~** *fresh snapped green beans tossed with butter caramelized onions and roasted almonds and sprinkled with kosher salt.*

**Sautéed Corn, Tomatoes & Basil** ~ *fresh corn (if available) tossed with olive oil & kosher salt sautéed with cherry tomatoes and fresh basil.*

**Corn in Butter Sauce ~** *fresh corn (if available) cut from the cob tossed in a light herb butter sauce.*

**Roasted Summer Squash & Zucchini ~** *hand- picked summer squash & zucchini tossed in olive oil & kosher salt and roasted al dente.*

**Roasted Seasonal Vegetables ~** *A variety of garden fresh vegetables tossed in olive oil, kosher salt*

*and pepper then grilled bursting with flavor.*

**Green Beans with Roasted Garlic & Lemon** ~ *freshly snapped green beans tossed in olive oil, lemon zest & garlic with a touch of red pepper.*

**Grilled Egg Plant Rolls filled with Spinach & Feta** ~ *thin slices of eggplant brushed with olive oil and grilled filled with spinach and cheese and a freshly made tomato topping then baked.*

**Brussels Sprouts** *~ cut in half tossed in kosher salt and olive oil then roasted or foil grilled.*

**Roasted Garlic Kale** ~ *thinly sliced garlic tossed with kale, olive oil and seasoning then roasted and sprinkled with sherry vinegar.*

**Roasted Garlic & Parmesan Cauliflower** ~ *steamed cauliflower mashed with roasted garlic and fresh parmesan cheese.*

**Bright & Zesty Broccoli** ~ Pan seared broccoli tossed with orange zest and red pepper.

**Asparagus** ~ *Tossed with olive oil & kosher salt then grilled to perfection.*

**Carrots** ~ *Fresh carrots steamed or roasted then tossed with butter and fresh dill.*

**Sautéed Corn with Tomatoes and Basil** ~ *Fresh (if in season) corn sautéed with cherry tomatoes tossed with fresh basil.*

**Kickin Collard Greens** ~ Collard greens with l*ocal smoked bacon, garlic & a pinch of red pepper and simmered.*

**ROOTS & GRAINS**

**Choose One ~ Choose Two for extra**

**Roasted Red, Purple & Fingerling Potatoes** ~ *Red potatoes and fresh herbs & garlic tossed in virgin olive oil, kosher salt and cracked black pepper then roasted to perfection.*

**Red Roasted Potatoes** ~ *Red potatoes tossed in olive oil, kosher salt and fresh cracked pepper & parsley then roasted to perfection.*

**Long Grain Wild Rice with Apples** ~ *A delectable blend of rice, spices and fresh native apples.*

**Garlic Mashed Potatoes** ~ *A* *creamy blend of potatoes and fresh sautéed garlic with fresh New England butter.*

**Warm & Nutty Cinnamon Quinoa ~** *Warm quinoa and cinnamon sprinkled with fresh blackberries and pecans.*

**Potato Au Gratin with Vermont Cheddar Cheese ~** *Fresh sliced potatoes and onions in a creamy cheese sauce baked to perfection.*

**Red Roasted Garlic Mashed Potatoes ~** *Red potatoes tossed in olive oil and kosher salt roasted then mashed in fresh cream, garlic & butter.*

**Scalloped Russet and Sweet Potatoes ~** *Sliced russet and sweet potatoes layered in a fresh cream and Swiss cheese sauce.*

**Slow Baked Beans ~**

*Great Northern beans with hearty slab bacon in a maple, molasses & brown sugar stock with onions & garlic and baked to perfection*

**Roasted Roots & Squash** ~ *Celery root, rutabaga, carrots & parsnips with butternut squash tossed in fresh herbs and olive oil then roasted.*

**Roasted Red, Purple & Fingerling Potatoes** ~ *Red potatoes and fresh garlic tossed in virgin olive oil, kosher salt and cracked black pepper then roasted to perfection.*

**Red Roasted Potatoes** ~ *Red potatoes tossed in olive oil, kosher salt and fresh cracked pepper & parsley then roasted to perfection.*

**Quinoa Pilaf with Pine Nuts** ~ *Vegetable Quinoa pilaf with fresh mint, basil, chives and pine nuts.*

**Roasted Seasonal Vegetables & Fingerling Potatoes** ~ *A colorful display of all the best fresh picked vegetables & roots tossed in virgin olive oil, kosher salt and freshly ground black pepper and roasted to perfection.*

**PASTA & MAIN DISH**

(choose one)

**Roasted Red Pepper & Penne Pasta ~** *creamy roasted red pepper and herb pesto tossed with penne pasta.*

**Smoked Macaroni & Cheese** ~ *A variety of cheddar & smoked cheeses in a cream sauce topped with a rustic crumb mixture. (we can prepare with no smoked cheese as well)*

**Broccoli & Linguine Alfredo ~** *fresh cream & local cheese combined with herbs and tossed with al dente broccoli and linguine.*

**Quiche** - a *blend of roasted vegetables baked in a flaky pie crust with a medley of fresh cheeses.*

**Spinach & Artichoke Stuffed Mushrooms** ~ *spinach & artichoke combined with Italian bread crumbs stuffed large portabella or white gourmet mushroom caps topped with cheeses.*

**Broccoli & Tofu in a Garlic Sauce** ~ *broccoli, chunks of firm tofu in a fresh ginger & garlic soy sauce with a touch of Cayenne pepper.*

**Stuffed Peppers with Quinoa** ~ *fresh red, yellow & orange peppers stuffed with chopped carrots, onions & sunflower kernels and seasoned with parsley, basil, oregano, marjoram, thyme and a pinch of cayenne.*

**Polenta with Vegetables and Roasted Red Pepper Sauce** ~ *fresh baked polenta served with roasted asparagus, eggplant and yellow squash served with a homemade fresh roasted red pepper sauce*.

**Caprice and Roasted Veggie Pizza** ~ *fresh NY style crust bubbly, crispy outside soft inside, with marinara pizza sauce and topped with fresh mozzarella, basil and tomatoes and roasted veggies.*

**Vegetable and Chickpea Pasta** ~ *fresh broccoli, bell peppers, diced tomatoes, chick peas & green peas seasoned and tossed with whole wheat penne pasta.*

**Eggplant Cannelloni** ~ *a fresh garlic, shallots and roasted red pepper sauce served with fresh eggplant stuffed with goat cheese kalamata olives and capers with fresh herbs.*

**Asparagus Gruyere Tart** ~ a *flaky puffy pastry sprinkled with Gruyere cheese and topped with fresh asparagus.*

**Curried Summer Vegetable Medley with Coconut Rice** *~ eggplant, summer squash, zucchini, mushrooms & green beans sautéed with scallions, ginger and garlic served with coconut rice.*

**Vegetable Lasagna with Roasted Tomato Sauce ~** *red & green peppers, yellow squash & zucchini with mushrooms and lasagna noodles layered with roasted tomato sauce and fresh cheeses.* **Grilled vegetables Phyllo Lasagna ~** *grilled bell peppers, onion, mushrooms & spinach layered with gruyere cheese& Phyllo pastry*

**Grilled Marinated Eggplant ~** *cider vinegar, olive oil & honey, smoked paprika garlic & cumin grilled and served with vermicelli pasta.*

**Butternut Squash, Spinach & Ricotta Stuffed Shells ~** *roasted butternut squash & spinach mixed with ricotta and parmesan cheeses with sage, lemon and garlic stuffed pasta shells baked to perfection. Can add red pepper or fresh tomato sauce.*

**Pumpkin Alfredo with Linguine ~** *creamy pumpkin & cheese Alfredo served with linguine pasta.*

**Maple Bourbon Slow Cooked “pulled pork”** ~ *our version, lentils + carrots slow cooked in our traditional maple bourbon sauce and served on a local fresh roll.*

**APPETIZERS**

Local Cheese & Cheese Spreads with Breads & Crackers

Stone Ground Corn Chips and Fresh Salsa

Roasted Garlic Veggie Kebabs

Fruit Kebabs with Yogurt Dipping Sauce

Rustic Deviled Eggs

Artichoke and Spinach Dip with a Kick

Caprese Skewers Cherry Tomato-Basil-Mozzarella

Summer Pizza-crescent pastry, dill cream cheese topped with vegetables

Fruit & Cheese Skewers

Cherry Tomatoes Stuffed with Avocado

Tortellini Kabobs

Basil, Mozzarella Cheese & Roasted Red Pepper Bites

Crudité with Humus & Dips

Fruit Arrangement

**DESSERTS**

Individual Strawberry Shortcake Shooters

Individual Blueberry Shortcake Shooters

Fresh Berries & Fruit Parfait Shooter

Maple Moose

Brownies with Mint Chocolate Sauce

Fresh Fruit Custards

Chocolate Moose & Fresh Cream

Whoopie Pies

Bread Pudding

Blueberry Ginger Pie

Strawberry Rhubarb Pie

Apple Pie

Cranberry Apple Walnut Pie

Apple or Blueberry Pie

Chia Cheesecake with Ginger Crust

Apple, Peach or Blueberry Crisp

Apple, Peach or Blueberry Cobbler

**ICE CREAM SUNDAE BAR**