2026 Backyard Bistro Catering Menus

Our menus balance creativity, tradition, affordability and diverse culinary influence.

The posted menus are just a sample of what we can offer. Whether you're dreaming of a laid-back celebration featuring casual favorites or a timeless affair with elegant, sophisticated dishes our team will curate a culinary experience to mirror your distinct tastes.

DF: Dairy-Free | GF: Gluten Free | V: Vegetarian | VG: Vegan

Hor D'oeuvres and Small Bites

Traditional Buffet Packages

Casual Fare Buffet Packages

A La Carte Buffet Selections

Dessert, Coffee & Late Night

Luncheon Menu

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STATIONARY APPETIZERS

GRAZING TABLE | *starting at $8 per person*

Vermont & Imported Cheese | Italian Meats | Berries | Grapes | Dried Fruits
Sliced Vegetables | Assorted Dips | Assorted Crackers (GF*)

Table Additions | *priced per person*

Antipasto Olives | Roasted Peppers | Marinated Artichoke Hearts | $2
Stuffed Grape Leaves | $2
Fresh Fruit | $3
Chocolate Covered Pretzels | $1
Assorted Jams, Jellies & Honey | $2
Skewers & Spoonfuls | *See prices and selections on passed appetizer menu*

PREMIUM UPGRADES | Priced per person

Exclusively Vermont cheese on any board or grazing table | +$2 (GF, V)
Exclusively Vermont cured meats on any board or grazing table | +$3 (GF, DF)
Add Switchback & Cheddar Fondue to and grazing table | +$2 (V)

ARTISAN BOARDS & DISPLAYS | priced per 25 guests

Charcuterie Board | Local & Imported Artisanal Cheeses | Assorted Cured Italian Meats
Fresh Berries | Dried Fruits | Crackers | $160 (GF*)
Cheese Board | Local & Imported Artisanal Cheeses | Fresh Berries
Dried Fruits | Crackers | $160 (V, GF*)
Antipasto Platter | Cured Italian Meats | Olives | Roasted Peppers
Marinated Artichoke Hearts | $120 (DF, GF)
Crudite Platter | Sliced Fresh Vegetables | Assorted Dips | $65 (V, VG*, DF*, GF)
Shrimp Cocktail | Spicy Horseradish Cocktail Sauce | Lemons | $mkt (DF, GF)
Switchback & Cheddar Fondue | Sliced Vegetables | Diced Bread | $60 (V)

SNACKS | priced per 50 guests

House Made Potato Chips | Caramelized Onion Dip | $50 (GF, V)
House Made Corn Tortilla Chips | Salsa Rioja $50 (DF, VG)
Add Salsa Verde +8 | Guacamole +10
Mexican Street Corn Dip +10 | Queso Dip +8
Hummus with Toasted Flatbread | $55

PASSED HORS D'OEUVRES & SMALL BITES

SPECIALTY BITES | priced per serving

Spanakopita | Phyllo Dough | Feta | Spinach | $4 (V)
Crispy Bruschetta | Mushroom & Sage -or- Black Olive Tapenade -or- Tomato & Basil | $5 (DF, V, VG)
Artisan Flatbreads | Assorted Selections | $4
Vegetarian Spring Rolls | Sweet Chili Dipping Sauce $4 (V, VG)
Stuffed European Cucumbers | Feta | Kalamata Olives | Tomato | $4 (V, GF)
French Onion Stuffed Mushrooms | $4 (V,GF)
Mushroom Arancini | $5 (V)
Mini Quiche | Various Selections | $5 (V*)
Smoked Salmon on Cucumber | With Chive Mascarpone Cream Cheese $5 (GF)
Ahi Tuna Poke Crisp | Seaweed Salad | Chipotle Aioli | $6 (GF)
Mini Crab Cakes | Chipotle Aioli | $6
Scallops Wrapped in Applewood Bacon | $8 (DF, GF)
Backyard Stromboli | Italian Meats | Cheese | Olives | Peppers | Mushrooms | $4
Beef Empanadas with Chipotle Herb Dipping Sauce | $4
Mini Italian Meatballs | served with marinara | $4 (DF)
Swedish Meatballs | served with gravy | $4 (DF)
Pigs in a Blanket | Dijon Mustard | $4 (DF)
Chicken Teriyaki Meatballs | Grilled Pineapple | $5 (GF)
Bacon-Wrapped Dates | Stuffed with VT Goat Cheese | $7 (GF)
Beef Tartare | Served on House Made Potato Chips | $6 (DF, GF)
Taquitos with Salsa Rioja | $6

SKEWERS & SPOONFULS | priced per serving

Marinated, Grilled Chicken Skewers | Tzatziki | $5 (DF*, GF)
Caprese Skewers | Mozzarella | Basil | Cherry Tomato | $4 (V, GF)
Tortellini Skewers | Pesto | Sun-Dried Tomato | $5 (V)
Watermelon Salad Spoonfuls | Feta | Mint | Balsamic | $4 (GF, V)
Antipasto Skewer | Kalamata Olive | Artichoke | Mozzarella | Tomato | $5 (GF, V)
Cajun Shrimp Skewers | Mango Salsa | $6 (DF, GF)

Additional Menus:

Traditional Buffet Packages | Casual Fare Buffet Packages
A La Carte Buffet Selections | Dessert, Coffee & Late Night

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BUFFET DINNER PACKAGES

Select from each of the following

Bread *Choose One*
Dinner Rolls & Butter
Corn Bread & Butter
Focaccia | Garlic Herbed with Olive Oil, or Sun Dried Tomato and Herb

Side/Starter Salad: *Choose One*
Mesclun Mix | Tomato | Cucumber | House Lemon Vinaigrette (DF, GF, V, VG*)
Classic Caesar | Romaine | Croutons | Parmesan | Caesar Dressing | +2
Crispy Lettuce Mix | Clover Goat Cheese | Toasted Almonds | Fresh Strawberries | Lemon Vinaigrette (V, GF) | +4
Arugula | Roasted Pear | Cranberries | Feta | Balsamic Vinaigrette (V, GF) | +3

MAINS: We encourage selections to be made across tiers! The final pricing will be adjusted accordingly

Tier One: 2 Entrees Starting at $73 per person
Atlantic Cod | Stewed Tomato | Caper | Lemon Sauce (DF, GF)
Grilled Duck Breast | Gran Marnier Orange Sauce (DF, GF)
Maine Lobster Risotto | (GF)
Dry Rub Beef Tenderloin Carving Station | Pinot Noir Sauce (DF, GF)

Tier Two: 2 Entrees Starting at $65 per person | **3 Entrees** Starting at $75 per person
Roasted Prime Rib Carving Station | au jus (DF, GF)
Cajun Grilled Flank Steak | Shallot Red Wine Jus (DF, GF)
Oven Roasted *All Natural* Chicken | Italian Herb Marinated (GF)
Baked Honey Cilantro Salmon | Sweet Chili Garlic Sauce (DF, GF)
Maple Brined Pork Loin (GF)

Tier Three: 2 Entrees Starting at $57 per person
Lasagna | Roasted Zucchini & Squash | Eggplant (V)
Risotto | Roasted Mushrooms and Vegetables | (GF, V) (*available VG)*
Cavatappi | Roasted Vegetables (VG) | *optional* add Pesto Cream Sauce (V)
VT Ham | Madeira Sauce (GF)
Maple Smoked Pork Loin | Sherry Balsamic Reduction (GF, DF)
Paneer Butter Masala

Roasted Vegetable Risotto (GF, VG)
Grilled Eggplant | Feta | Mint | Lemon Vinaigrette (V)
Chick Pea & Roasted Vegetable Curry | Served over basmati rice (GF, VG)
Vegetable Ratatouille | Roasted Zucchini, Tomato & Eggplant (GF, VG)

SIDES: Choose Two | *additional sides can be added at a-la-carte pricing of $5-9 per selection*

Potatoes & Pasta

Classic Mashed Potatoes (GF, V)
Potato Gratin (GF, V)
Roasted Sweet Potatoes (GF, VG)
Roasted Red Bliss Potatoes (GF, VG)
Aloo Tikka Masala | *Potatoes and Onions in a spiced tomato and coconut gravy*
VT Macaroni & Cheese (V)

Rice & Beans

Mediterranean Rice (GF, VG)
Wild Mushroom Risotto | *Arborio Rice with Blue House Mushrooms and Grated Parm* (GF, V)
Quinoa Salad (GF, VG)
Rice & Black Bean Salad (GF, VG)
Cuban Black Beans & Rice | *Simmered together with Cilantro, Onions and Garlic* (GF, VG)
Thai Pineapple Fried Rice | *Sesame oil with thai seasoning, chiles, scallion and pineapple* (GF, VG)
Steamed Jasmine Rice | *Long Grain White Thai Rice* (GF, VG)

Vegetables

Blanched Green Beans topped with lemon zest (GF, VG)
Grilled Asparagus (GF, VG)
Charbroiled or Blanched Broccolini (GF, VG)
Sauteed Kale (GF, VG)
Roasted Brussels Sprouts (GF, VG)
Squash & Zucchini Medley with Red Peppers and Onion (GF, VG)
Roasted Root Vegetables | *Turnips, Beets, Sweet Potatoes, Carrots, Onions* (GF, VG)
Collared Greens (GF, VG)

Additional Menus:

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CASUAL FARE

BARBECUE

Sides

Included: *Coleslaw* | *Cornbread*

Choose Two:

VT Mac n Cheese | *Macaroni Salad* | *Potato Salad* | *Cuban Black Beans & Rice*
Steamed Jasmine Rice | *Mediterranean Rice* | *Black Bean* | *Refried Beans*
Blanched Green Beans | *Charbroiled Broccolini* | *Sautéed Kale*| *Steamed Corn*

2 Protein Selections Starting at $50 per person
3 Protein Selections Starting at $57 per person

Hickory Smoked, Marinated Chicken Thighs
Oven Roasted BBQ Pork Loin
Hickory Smoked Beef Brisket [+4pp]
Pulled Pork with Savory BBQ Sauce
Jamaican Jerk Spice Roasted Chicken Breast

TACO BAR (recommended for more casual events such as rehearsal dinners)
Served with street taco flour & corn tortillas and house made corn tortilla chips

Included Sauces & Sides

Black Bean & Rice Salad	Coleslaw	Sour Cream
Salsa Rioja	Diced Onion	Shredded Cheese
Shredded Lettuce	Cilantro	Flour & Corn Tortillas

A-la-carte Sauces & Sides: *Priced per person*

Salsa Verde [+.50]	Guacamole [+1]	Grilled Corn [+1]
Hot Sauce [+.50]	Fresh Avocado [+2]	Refried Beans [+1]
Jalapenos [+1]	Pineapple Salsa [+1]	Pickled Red Onions [+1]
Queso [+1]	Black Olives [+1]	Roasted Yams [+2

2 Protein Selections Starting at $50 per person
3 Protein Selections Starting at $55 per person

Pulled Pork (DF, GF)
Green Chile Chicken | Lime | Adobo | Chile | Cilantro | Garlic (DF, GF)
Ground Beef | Lime | Adobo | Chile | Cilantro | Garlic (DF, GF)

Chile Lime Shrimp | Lime | Adobo | Chile | Cilantro | Garlic (DF, GF) [+$6pp]
Seared or Fried Haddock | Cajun Seasoning (DF) [+$6pp]
Roasted Yams (DF, GF, V, VG)

WOOD FIRED PIZZA BAR
Starting at $43 per person, plus flat rate of $450 for pizza oven staffing & operation

Please note: the wood fired oven is limited on space and pizzas are fired as quickly as possible. For groups over 50 guests, Sicilian style cheese & pepperoni will be added to the menu so the oven space can be dedicated to more artisan pies.
For groups over 75 guests, we highly recommend supplementing the menu with an additional pasta dish or slider station to keep guests moving through the buffet quickly.

Package Includes the Following
Salad *choose one*: Garden Salad | Classic Caesar
Garlic Bread Bites: Thick crust dough topped with garlic, cheese and herbs and sliced into strips
12-inch Pizzas, Assorted Selections from the following ingredients
Sauce Selections | *Marinara* | *Olive Oil* | *Garlic Cream* | *Basil Pesto*
Cheese Selections | *Shredded Mozzarella* | *Maplebrook Smoked Mozzarella* | *Fontina*
Topping Selections | *Pepperoni* | *Italian Sausage* | *Bacon* | *Red Onion*
Green Bell Pepper | *Caramelized Onion* | *Roasted Red Peppers* | *Spinach* | *Artichokes*
Pineapple | *Pickled Banana Peppers*

Menu Additions or substitutions:
Pasta*: Added for $9 per person per selection*
Bucatini | Tossed in fresh Garlic and Imported Olive Oil
Penne Marinara | Tossed in house-made Marinara
Baked Ziti | Tossed in house-made marinara, ricotta, and topped with mozzarella
Meat or Vegetarian Lasagna
VT Macaroni & Cheese | A guest [and staff] favorite!
Sicilian | Thick crust, square sliced topped with house-made Marinara & Mozzarella | Cheese or Pepperoni | *included for all events over 50 guests. Can be added a-la-carte to any menu*
Tomato Pie | Focaccia smothered in house-made Marinara, sprinkled with Parmesan and Oregano

PASTA BAR Starting at $35 per person
Package Includes the Following:
Rolls & Butter
Garden Salad or Caesar Salad
Pasta: *choose one*
Cavatappi | Farfalle | Penne | Spaghetti

Sauces: Marinara Sauce | Pesto | Vodka Sauce
Topping: Shredded Parmesan

A-la-carte toppings: *priced per person*
Shredded, Fresh Basil [+1]
Breaded Chicken Cutlets [+5]
House-made Meatballs [+4]

BAKED POTATO BAR Starting at $21 per person
Petite Russet Potatoes rubbed in oil and salt and roasted until tender
Served with Cabot Sour Cream, Cheddar, Butter, Bacon and Scallions

A-la-carte toppings: *priced per person*

Beef or Veggie Chili [+3]	Shredded Chicken [+3]	Seasoned Ground Beef [+3]
Grilled Corn [+1]	Pulled Pork [+3]	Queso [+1]
Black Beans [+1]	Pico de Gallo [+1]	Fresh or Pickled Jalapenos [+1]
Pimento Cheese [+1]	Grilled Broccoli [+1]	Alabama White Sauce [+1]
BBQ Sauce [+.50]	Bleu Cheese [+1]	Refried Beans [+1]

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A LA CARTE BUFFET SELECTIONS

All pricing is based on market value and subject to change. Finalized prices will be confirmed 30 days prior to the event date.

BREAD

Dinner Rolls with Vermont Butter | $3
Cornbread with Honey Butter | $2
Challah Rolls with Butter | $3
Pretzel Bites with Dijon | $4
Focaccia | Garlic Herbed with Olive Oil, or Sun Dried Tomato and Herb | $2

SALAD

Mesclun Mix | Tomato | Cucumber | House Lemon Vinaigrette (DF, GF, V, VG*) | $3
Classic Caesar | Romaine | Croutons | Parmesan | Caesar Dressing | $5
Crispy Lettuce Mix | Clover Goat Cheese | Toasted Almonds | Fresh Strawberries | Lemon Vinaigrette (V, GF) | $6
Arugula | Roasted Pear | Cranberries | Feta | Balsamic Vinaigrette (V, GF) | $6
Chopped Cobb Salad | Romaine | Egg | Bacon | Tomato | Bleu Cheese Crumbles (GF) | $7
Shredded Kale | Cranberry | Pumpkin Seed | Shredded Carrot | Maple Balsamic | $7
Baby Spinach | Bacon | Charred Onion | Cheddar | Maple Balsamic | $7

MAINS | *Carving Stations

Beef

Grilled Filet Mignon | $56
Grilled New York Strip | $52
Braised Beef Short Rib | $40
*****Slow Roasted Prime Rib with Au Jus and Horseradish Aioli | $45
*****Smoked Beef Brisket with Texas BBQ Sauce | $30
*****Montreal Smoked Beef Brisket with Dijon | $30
*Country Style Meatloaf with Tomato Gravy | $25

Pork

*Herb Crusted Pork Roast with Apple Cider Gravy | $15
Smoked Pork Loin | $17
*Grilled Tenderloin with Dijon Cream Sauce | $17
Smoked Pork Butt | $18
Grilled Pork Chop | $20

*Maple Glazed Ham with Grain Mustard | $20
*Whole Smoked Pork Belly with Carolina Mustard | $25
Pork Osso Bucco | $30

Poultry
*Roast Turkey Breast with Pan Gravy | $20
*Smoked Turkey Breast with Alabama White Sauce | $25
*Whole Smoked Chicken with Alabama White Sauce | $20
Oven Roasted Misty Knoll Chicken | Maple Bourbon Sauce | $20

Veal, Lamb & Venison
Veal Marsala | $40
Grilled Venison Flank | $72
Braised Venison Shank | $80
Wienerschnitzel | $38
Roast Leg of Lamb | $29
Lamb Picanha | $27

Seafood
Maryland Style Crab Cakes | $55
Oven Roasted Lobster Tails | $60
Shrimp Scampi | $45
Banana Leaf Mahi Mahi | $30
Miso Glazed Atlantic Cod | $25
Oven Roasted Salmon | $30
Baked Honey Cilantro Salmon | Sweet Chili Garlic Sauce | $30
Butter Poached Salmon | $32
Paella: Sausage, chicken, saffron rice, mussels and shrimp

Vegetarian
Butter Paneer Masala | (GF, V) $15
Aloo Tikka Masala | *Potatoes and Onions in a spiced tomato and coconut gravy* | **Main 13 | Side 8**
Wild Mushroom Risotto | Blue House Mushrooms and Grated Parm (GF, V) **Main 12 | Side 7**
Roasted Vegetable Risotto | (GF, V, VG*) **Main 12 | Side 7**
Grilled Eggplant | Feta | Mint | Lemon Vinaigrette | (V, GF) $15
Chick Pea & Roasted Vegetable Curry | Served over Basmati Rice | (GF, VG) $15
Vegetable Ratatouille | Roasted Zucchini, Tomato & Eggplant | (GF, VG) $18
*Impossible Meatloaf with Blue House Mushroom Gravy | (GF, VG) $35

Pasta: ***Cavatappi, Farfalle or Penne in one of the following preparations***
Macaroni & Cheese | Cabot Cheddar | Monument Farms Cream | **Main 8 | Side 5**
Garlic & Olive Oil | $8
Parm & Pepper | Parmesan | Cabot Butter | Cracked Black Pepper | $8

Marinara | Classic Tomato and Basil Marinara | $8
Alfredo | Classic Italian-American Parmesan Cream Sauce | $8
Garlic Cream | $8

SIDE DISHES

Chilled Salads & Sides

Rice & Black Bean Salad | $4
Quinoa & Roasted Vegetable Salad (GF, VG) | $4
Sesame & Soba Noodle Salad | $5
Backyard BBQ Coleslaw | $4
Cilantro & Lime Slaw | $4
Country Potato Salad | $5
Hamburg Apple, Scallion & Potato Salad | $6
Pasta Salad in Vinaigrette with Artichokes, Olives and Sundried Tomato | $5
Tortellini Pasta Salad with Pesto | $6
Hawaiian Macaroni Salad with Creamy Scallion Dressing | $5

Potatoes & Pasta

Classic Mashed Potatoes | (GF, V) $3
Cheddar & Scallion Whipped Potatoes | (GF, V) $4
Truffle & Parmesan Smashed Red Potatoes | (GF, V) $5
Potato Gratin | (GF, V) $6
Roasted Sweet Potatoes | (GF, VG) 3
Roasted Red Bliss Potatoes | (GF, VG) 3
Aloo Tikka Masala | *Potatoes and Onions in a spiced tomato and coconut gravy* | **Main 13 | Side 8**
Macaroni & Cheese (V) | $5

Rice & Beans

Mediterranean Rice (GF, V, VG*) | $4
Mushroom Risotto | Blue House Mushrooms and Grated Parm (GF, V) | **Main 12 | Side 7**
Roasted Vegetable Risotto | (GF, V, VG*) **Main 12 | Side 7**
Cuban Black Beans & Rice | *Simmered together with Cilantro, Onions and Garlic* | $3
Adobo Pinto Beans | *Slow cooked in adobo seasoning* | $3
Thai Pineapple Fried Rice | *Jasmine rice fried in sesame oil with thai seasoning, chiles, scallion and pineapple* | $6
Steamed Jasmine Rice | *Long Grain White Thai Rice* | $3
Spanish Rice | *Jasmine rice cooked with tomatoes, onions, herbs and spices* | $3
Yellow Rice | *Jasmine rice prepared with Annatto and Adobo* | $3
Rice Pilaf | *Prepared with carrots, onions, celery, garlic and parsley* | $4

Vegetables

Blanched Green Beans topped with lemon zest | $3
Grilled Asparagus | $4

Add Crispy Prosciutto | +$3
Charbroiled Broccolini $4
Sauteed Kale $4
Roasted Brussels Sprouts $4
Squash & Zucchini Medley with Red Peppers and Onion $5
Roasted Root Vegetables | *Turnips, Beets, Sweet Potatoes, Carrots, Onions* | $8
Collared Greens | $4

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DESSERT

A La Carte Desserts

Assorted French Macarons | $60 per 36 pieces
House Baked Cookies | $48 per 24 pieces
Choice of Chocolate Chip, Oatmeal Raisin or Sugar
Classic Cannoli | $55 per 24 pieces
Strawberry Shortcake | King Arthur Biscuit | Cabot Whipped Cream | $7 per person
Substitute Blackberry, Rhubarb, Blueberry or Apple
Warm Apple Crisp with House Made Vanilla Gelato | $7 per person

Dessert Displays priced per 25 guests

Classic Assortment | 112
Includes Chocolate Chip Cookies, Chocolate Fudge Brownies and French Macarons
Specialty Dessert Bars | 150
Includes Lemon Bars, Blondies with Toffee Chunks, Brownies with Chocolate Chips, and Marshmallow Cripsies

Gelato Cart

$250 cart setup and staffing fee | Minimum 100 guests | Starting at $6 per person

Choose up to six custom flavors to be served from our gelato cart. From the classics (Vanilla, Chocolate, Strawberry) to the creatives (fresh fruit sorbets, add in your favorite candy, or more!) Add a station of your favorite toppings and candies!

Hot Coffee & Tea

Coffee Station | Regular and Decaf | Creamers and Sweeteners | $4 per guest
Hot Water and Assorted Tea Selections | +$1 per guest

LATE NIGHT MENU

Grilled Cheese Bites | Choice of American or Cheddar $6
add tomato soup shooters $2
Mac n' Cheese $8
Cheese or Pepperoni Pizza $20 each
Artisan Pizzas *price varies*

Chicken Tenders $8
Choose 3: BBQ Sauce | Buffalo Sauce | Ranch Dressing | Bleu Cheese Dressing | Ketchup | Yellow Mustard | Dijon Mustard

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LUNCHEON

SALADS & SIDES | priced per person

Backyard BBQ Coleslaw | $4
Cilantro & Lime Slaw | $4
Garden Salad *Little Leaf Greens, Cucumber, Cherry Tomato, Honey Lemon Vinaigrette* | $3
Country Potato Salad | $5
Hamburg Apple, Scallion & Potato Salad | $6
Tortellini Pasta Salad with Pesto | $6
Hawaiian Macaroni Salad with Creamy Scallion Dressing | $4
Pasta Salad *in vinaigrette with artichokes, olives and sun dried tomatoes* $5
Macaroni & Cheese | $5
Watermelon Salad | $5
Quinoa and Roasted vegetable salad | $5
Caprese Salad | $4
Sesame & Soba Noodle Salad | $6

SLIDERS | served on house-made slider buns | priced per person

BBQ Pulled Pork Sliders | $10
Chicken Salad (Classic or Curried) Sliders | $10
Cheeseburger Sliders | $10
Fried Chicken Sliders | $10

STREET TACOS

Carnitas, salsa verde, slaw | $5
Shrimp with mango salsa & slaw | $6
Carne Asada Steak Tacos with Fire Roasted Salsa | $5
Pork Al Pastor with Pineapple Salsa | $4
Chipotle Chicken with Salsa Verde | $4
Chorizo with Salsa Verde | $5
Picadillo ‘Tacos Americanos’ with Lettuce, Pepper Jack Cheese and Sour Cream | $3

DESSERT

A La Carte Desserts

Assorted French Macarons | $135 per 72 pieces
House Baked Cookies | $48 per 24 pieces
Choice of Chocolate Chip, Oatmeal Raisin or Sugar

Classic Cannoli | $55 per 24 pieces
Strawberry Shortcake | King Arthur Biscuit | Cabot Whipped Cream | $7 per person
Substitute Blackberry, Rhubarb, Blueberry or Apple
Warm Apple Crisp with House Made Vanilla Gelato | $7 per person

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Coffee Station | Regular and Decaf | Creamers and Sweeteners | $4 per guest
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