



## ***HORS D'OEUVRES SELECTION***

*The minimum order is 30 pieces per item selected.  
Suitable for a cocktail party or pre dinner service.*

### **LEVEL 1 | \$2 Per Piece**

- BACON WRAPPED DATES** | Goat Cheese
- SOFT PRETZEL BITES** | Beer Cheese. Grainy Honey Mustard
- DEVILED EGGS** | Pickle. Smoked Paprika
- WILD MUSHROOM ARANCINI** | Truffle Aioli. Parmesan
- SOUP SHOOTERS** | Chefs Selection of Seasonal Soup(s)
- AVOCADO TOAST POINTS** | Rye Toast, Lemon
- BUFFALO CHICKEN MEATBALLS** | Blue Cheese
- WILD MUSHROOM CROSTINI** | Lemon Herb Oil
- HEIRLOOM TOMATO BRUSCHETTA** | Fresh Mozzarella. Balsamic Glaze
- CAESAR TEASER** | Crispy Parmesan. Sourdough Croutons
- CHICKEN SALAD** | Red Endive. Pickled Red Onion

### **LEVEL 2 | \$3 Per Piece**

- CHICKEN SATAY** | Tamarind BBQ Glaze
- THAI CHILI SHRIMP** | Mango Chili Sauce
- TUNA POKE** | Avocado. Yuzu Dressing. Crispy Wonton
- CRABMEAT SALAD** | Yukon Gold Crisps
- VILLAGE CHICKEN SLIDERS** | Village Sauce. Pickle. Lettuce. Tomato. Mini Potato Bun
- MARKET OYSTERS** | Chilled or Rockefeller

### **LEVEL 3 | \$4 Per Piece**

- GAZPACHO SHOOTERS** | Oyster or Shrimp. Seasonal Garnish
- MINI CRAB CAKES** | Grain Mustard Aioli
- SPICY BLOODY MARY SHOOTERS** | Oyster or Shrimp. Horseradish. Celery
- VILLAGE BEEF SLIDERS** | Vermont Cheddar. Pickles. Special Sauce. Mini Potato Bun

### **PLATTERS (Serves up to 30 ppl)**

- FRUIT & CHEESE** | Seasonal Fruit. Artisanal Cheeses | \$75
- CRUDITES** | Seasonal Vegetables. Chef's Selection of Dips | \$75
- MEDITERRANEAN HUMMUS** | Naan Bread. Marinated Olives. Seasonal Crudités | \$80
- SOFT PRETZEL BITES** | Smoked Sea Salt. Beer Cheese. Grainy Honey Mustard | \$110
- COOKIE & BROWNIE** | Assorted cookie selection and brownies | \$80

*Please note... for a private room booking Monday thru Thursday a \$150 room rental fee is required. For a private room booking Friday and Saturday a room minimum is required. Inquire for details.*



## ***THE COMMUNAL***

***FAMILY STYLE SERVICE / \$35 Per Guest ++***

### **FIRST COURSE / (CHOOSE 1)**

**HOUSE SALAD** | Field Greens. Heirloom Tomato. White Balsamic Vinaigrette

**KALE & ROMAINE CAESAR SALAD** | Hard Boiled Egg. Anchovy. Sourdough Croutons. Parmesan (*\$1 Supplement*)

### **SECOND COURSE / (CHOOSE 2)**

**SUMMER PASTA** | Tomato. Zucchini. Corn. Parmesan

**BRICK ROASTED CHICKEN** | Herb Marinated. Sun Dried Tomato Pesto (*\$1 Supplement*)

**BEER BRINED CHICKEN BREAST** | Whipped Potato. Bacon. Roasted Onions. Mushrooms. Chicken Jus

**SMOKED PRIME RIB 'FRENCH DIP'** | Pepper Jack. IPA Crispy Onions. Sambal Aioli. Mushroom Jus

**ROASTED PORK LOIN** | Stout Mustard Glaze

**IPA BATTER WHITE FISH** | Tartar Sauce

**CITRUS HERB ROASTED SALMON** | Dijon Beurre Blanc

### **SIDES / (CHOOSE 2)**

**CRISPY SMASHED RED POTATOES** | Tarragon Citrus Butter

**BROCCOLINI & GARLIC**

**HAND-CUT FRIES**

**WHIPPED POTATO PUREE** | Herbs

**LOCALLY MILLED CORN BREAD** | Honey Butter

**HONEY TIME ROASTED CARROTS**

**ROASTED SQUASH**

**ROASTED CORN**

### **DESSERT**

**DESSERT PLATTER** | Flourless Chocolate Cake. Malted Vanilla Gelato. Assorted Seasonal Berries

**COFFEE AND SODA SERVICE** | Coffee Aficionado

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## THE SIGNATURE

SEATED PLATED | \$28 Per Guest ++

### *FIRST COURSE*

HOUSE SALAD | Field Greens. Heirloom Tomato. White Balsamic Vinaigrette

### *SECOND COURSE*

VILLAGE BURGER | Vermont Cheddar. Seeded Brioche. Hand Cut Fries  
BEER BRINED CHICKEN BREAST | Whipped Potato. Bacon. Roasted Onions. Mushrooms. Chicken Jus  
SEASONAL PASTA | Tomato. Zucchini. Corn. Parmesan

### *DESSERT*

FLOURLESS CHOCOLATE CAKE | Malted Vanilla Gelato

COFFEE SERVICE | Coffee Aficionado

## THE BREWMASTER

SEATED PLATED | \$32 Per Guest ++

### *FIRST COURSE (CHOICE OF 1)*

HOUSE SALAD | Field Greens. Heirloom Tomato. White Balsamic Vinaigrette  
KALE & ROMAINE CAESAR SALAD | Hard Boiled Egg. Anchovy. Sourdough Croutons. Parmesan

### *SECOND COURSE (CHOOSE 2)*

VILLAGE BURGER | Vermont Cheddar. Seeded Brioche. Hand Cut Fries  
SMOKED PRIME RIB 'FRENCH DIP' | Pepper Jack. IPA Crispy Onions. Sambal Aioli. Mushroom Jus  
BEER BRINED CHICKEN BREAST | Whipped Potato. Bacon. Roasted Onions. Mushrooms. Chicken Jus  
IPA BATTERED FISH & CHIPS | Tartar Sauce. House Slaw  
SEASONAL PASTA | Tomato. Zucchini. Corn. Parmesan

### *DESSERT (CHOICE OF 1)*

FLOURLESS CHOCOLATE CAKE | Malted Vanilla Gelato  
SEASONAL BERRIES | Fresh Whipped Cream

COFFEE SERVICE | Coffee Aficionado

## THE VILLAGE

SEATED PLATED | \$48 Per Guest ++

### *FIRST COURSE (CHOICE 1)*

CHORIZO & CORN CHOWDER | Cilantro  
TOMATO BISQUE | Mini Grilled Cheese

### *SECOND COURSE (CHOICE OF 1)*

ARUGULA & KALE SALAD | Red Endive. Goats Cheese. Strawberries. Rye Croutons. Poppy Seed Dressing  
TOMATO & BURRATA SALAD | Grilled Peaches. Red Onion. Basil. Mint. Cabernet Ginger Vinaigrette. Sesame Semolina Crostini

### *THIRD COURSE (CHOOSE 3)*

BRICK ROASTED CHICKEN | Herb Marinated. Sun Dried Tomato Pesto  
GRILLED HANGER STEAK | IPA Fried Onions. Watercress Salad. Au Poivre Sauce  
3/4 Lb. HOUSE SMOKED PRIME RIB | Horseradish Whipped Potato. Beef & Wild Mushroom Jus  
SEASONAL PASTA | Tomato. Zucchini. Corn. Parmesan  
PAN ROASTED SALMON | Sautéed Broccolini. Pearl Onions. Sun Dried Tomato Cream  
IPA BATTERED FISH & CHIPS | Tartar Sauce. House Slaw

### *DESSERT (CHOOSE 2)*

FLOURLESS CHOCOLATE CAKE | Malted Vanilla Gelato  
SEASONAL BERRIES | Fresh Whipped Cream  
GELATO TASTING | Vanilla Malt. Dark Chocolate. Caramel Truffle. Strawberry Sorbet

COFFEE SERVICE | Coffee Aficionado

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