



Willy's Catering

~DINNER MENUS~

Prices are per person. Prices are inclusive of plates, silver, and glass ware.

Additional food and beverage selections are available upon request.

Menu selections on any tier may be exchanged for selections offered on lower tiered menus.

Menus may be presented either plated, family, or buffet style.

There's a \$4.-\$8 up charge to add a additional appetizer choice to any menu.

There's a \$2.50 up charge to add a additional side choice to any menu.

There's a \$5.-\$7 up charge to add a additional entree choice to any menu.

Tax, service, and gratuity fees are not included in price.

For all Inclusive quotes please email or call

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DINNER OPTIONS

Option 1 \$28.00

Choice of one starter, one entrée, and choice of two sides from side dish menu.

STARTERS

(Choose one)

Mixed Spring Lettuce

With Fresh Garden Vegetables, Tossed in a House-Made Balsamic Vinaigrette

Hearts of Romaine Caesar

With Garlic Crostini and Oil Cured Olives

Chicken Minestrone

Hearty Vegetables and Pasta in a Chicken Consume

New England Clam Chowder

Classic White Chowder with Chunks of Clams, Corn, and Potato

ENTREES

(Choose one)

Marinated Oven Roasted All Natural Chicken

Marinated in Leeks, Garlic, and Thyme, Drizzled with Thyme Infused Demi

Wild Mushroom and Barley

Stuffed Bell Pepper

In an Oven Roasted Tomato Sauce with Fresh Herbs

Vermont Glazed Ham

Smoked Ham with Maple Mustard Glaze

Stir Fried Seasonal Vegetables

With Wasabi Aioli and Soy Drizzle

Seared Salmon with Baked Leeks and Tomatoes

With a Garlic Aioli Drizzle

Marinated Roast Beef

Top Round of Thinly Sliced Beef, Finished with a Beef Au Jus

Roasted Pumpkin Ravioli

Tossed with Tender Green Beans and a Reggiano Cream Sauce

Grilled ½ Chicken

Local Chicken Marinated and Grilled, Served with a Fresh Basil White Sauce

Pot Roast

Tender, slow-braised beef cooked with aromatic herbs & a savory broth.

Option 2 \$31.00
Choice of one starter, two entrées, and choice of two sides from side dish menu.

STARTERS

(Choose one)

Red Leaf Garden Salad

With Fresh Tomatoes and Cucumbers Tossed in a Tomato Vinaigrette

Butter Leaf Caesar

With Shaved Parmesan and a Garlic Crostini

Cream of Broccoli

Traditional White Broth with Chunks of Broccoli

Manhattan Clam Chowder

Classic Red Chowder with Chunks of Clams, Corn, and Potato

ENTREES

(Choose two)

Roast Statler Chicken

With Bacon Apple Vinaigrette

Grilled Vermont Tofu Brochette

With White Bean Braise

Maple Nut Crusted Pork Roast

On a Riesling Butternut Puree

Wild Mushroom Pasta

With Pesto and Garlic Cream Sauce

Grilled Chilean Salmon

On Grilled Baguette with an Arugula Citrus Salad

Dijon Crusted Beef Round

Top Round of Thinly Sliced Beef, Finished with a Brandy Peppercorn Reduction

Roasted Vegetable Lasagna

With Garlic Cream Sauce

Vermont Loaf

Local Beef, Pork, and Lamb Slow Roasted Meatloaf, Served with a Fresh Tomato Basil Sauce

Grilled Tempeh Rice Bowl

With Kimchi, Avocado, Ginger Carrot, Tomato, and Sprouts

Option 3 \$36.00

Choice of one appetizer, one starter, two entrées, and choice of two sides from side dish menu.

APPETIZERS

(Choose one)

Fresh Bocconcini

Wrapped in Prosciutto

Tossed with an Arugula Pesto

Spicy Ginger Salmon Cakes

With a Watercress Aioli

Bruschetta

*With Heirloom Tomato, Basil, and
Parmesan*

Artichoke Popovers

*Classic Artichoke Dip in an
Individual Flaky Puff Pastry Shell*

**Chicken and White Apple
Cheddar Salad**

In a Crisp Phyllo Cup

Steamed Pork Dim Sum

With Sesame Chili Sauce

Fruit and Cheese Display

*Artisan Cheeses Paired with Fresh
Fruit Selections*

Grilled Chicken Satays

With a Maple Teriyaki Drizzle

STARTERS

(Choose one)

Heirloom Tomato

*With Fresh Basil and Grilled Bread
Drizzled with a Balsamic Reduction*

Mescaline Greens

*With Slivered Radish and Peas in a
Lemon Dressing*

**Ginger Cabbage and Carrot
Broth**

With Chick Peas and Green Onion

Yellow Velvet Cup

*Silken Smooth Corn Bisque with a
Cream Swirl*

ENTREES

(Choose two)

Herb Roasted Turkey

Finished with a Cognac Au Jus

BBQ Chicken

*Slow Roasted and Offered ½ or ¼
with New England BBQ*

Grilled Vegetables En Croute

*In A Puff Pastry Shell
With Fresh Herb Béchamel*

**Herb Encrusted Pork
Medallions**

*Served with a Red Onion and Apple
Chutney*

Beef Brisket

*With Our BBQ Rub and Slow
Smoked For 8 Hours*

Miso Grilled Eggplant

with whipped Cashew Hummus

**Pan Fried Miso Tofu and
Tempeh Steaks**

**Roast Atlantic Char with
Blackened Corn Relish**

And a Red Pepper Vinaigrette

**Grilled Marinated Beef Top
Round Steak**

*With Sautéed Mushroom Caps and
a Garlic Demi*

Roasted Pumpkin Ravioli

*Tossed with Tender Green Beans
and a Reggiano Cream Sauce*

Peasants Pie

*Local Ground Beef with Mushrooms,
Carrots, Peas, Zucchini, and Onions
Topped with Mashed Potato*

Chicken in Cream

*Chicken Cutlets Sautéed With a Spinach
and Mushroom Cream Sauce*

Grilled Pork Chops

*With Roasted Red Pepper Lemon Caper
Sauce*

Option 4 \$43.00

Choice of two appetizers, one starter, two entrées and choice of two sides from side dish menu.

APPETIZERS

(Choose two)

Quesadillas

Flour Tortillas with Local Vermont Ingredients, Avocado, Olives, Sour Cream, and Chives

Polenta Cakes

With a Fresh Tomato Chutney and Asiago Cheese

Wontons

(Your Choice of)

Chicken Sesame, Lemongrass Crab, Or Asian Vegetable

Smoked Chicken Fritter

Lightly Fried and Drizzled with a Honey Ancho Chili Sauce

Stuffed Caps

Roasted Mushrooms with Vermont Smoked Sausage and Cheese

Sesame Tuna Spoons

With Daikon Radish, Pickled Ginger, and Wasabi Cream

Vermont Rustic Display

Grafton Cheddar, Taylor Farm Gouda, and Jasper Hill Bleu with Garlic Crostinis, Dried Fruits, and Dips

Braised Beef Burritos

Bite Size Burritos with Sundried Tomatoes and Cheddar in a Flour Tortilla

STARTER

(Choose one)

Mixed Field Greens

With Cortland Apple, Dried Cranberries, and Crumbled Cheddar Tossed in a Poppy Seed Vinaigrette

Cream of Potato and Leek

With Fried Leek Julienne

Mixed Specialty Lettuces

With Mandarin Oranges, Toasted Pumpkin Seeds, and Blood Orange Vinaigrette

Tomato and Cream Bisque

With a Herb Crostini

ENTREES

(Choose two)

Stuffed Statler Chicken

Roasted Garlic, Sundried Tomatoes, Spinach and Vermont Chevre with a Thyme Infused Demi-glaze

Grilled Pork Loin

Marinated in a Ramp, Rosemary, and Thyme Oil, Finished with a Dried Fruit Huckleberry Jus

Mushroom and Chevre Strudel

Crisp Phyllo Filled with Swiss Chard, Roasted Peppers, Garlic, Chevre, and Wild Mushrooms

Steak Au Poivre

Grilled Marinated NY strip steak finished with a peppercorn cream reduction

Grilled Salmon

With Roasted Chilli, Tomato and Avocado Relish

Braised Lamb Shank

With a Rosemary Thyme Au jus

BBQ Ribs

Spare Ribs Slow Cooked

Beef Bourguignonne

Braised in Red Wine and Served with Caramelized Pearl Onions, Bacon, and Roasted Mushrooms

Grilled Steel Head

With Fresh Heirloom Tomato, Basil Salad and a Chive Cream Drizzle

Rham Schnitzel

Breaded Pork Cutlets Lightly Sautéed with a Mushroom Cream

Rice and Tomato Stuffed Cabbage Rolls

Stewed In Tomato and Wine Broth

Option 5 \$49.00

Choice of three appetizers, one starter, two entrées, and choice of two sides from side dish menu.

APPETIZERS

(Choose three)

Ahi Tuna and Prawn Ceviche

On Spicy Cucumber

Smoked Duck Breast

With Cherry Chutney on a

Pumpnickel Wafer

Fondue Station

Artisan Cheese Fondue with Breads,

Fruits, and Vegetables

Shooters

Gazpacho, Watermelon Bisque, and

Cinnamon Apple Shots

Smoked Salmon Roulade

With Caper and Chevre Filling

Vegetable Nori Rolls

With Wasabi, Pickled Ginger, and

Shoyu

Maryland Crab Cakes

With Serano Aioli

Lettuce Wraps

Fresh Vegetables, Curry Rice

Noodles and Pulled Chicken

Nut Encrusted Pork Bites

Tender Pieces of Pork in Thai Chili

Sauce

Grilled Satays

Beef with Teriyaki

Dipping Sauce

STARTERS

(Choose one)

Baby Spinach Salad

With Chevre, Toasted Walnuts, and

Cranberry Vinaigrette

Crisp Gazpacho

With Asiago

Grilled Pear Salad

With Crumbled Bleu Cheese and

Spiced Pecans

Roasted Butternut Bisque

With Crème Fraiche Swirl

ENTREES

(Choose two)

Spiced Chicken with Figs

Roasted with Spiced Nuts, Figs, and

Anjou Pears

Apple Rice Stuffed Pork Chops

In a maple Dijon demi

Prime Rib of Beef

Seared, with a Shallot Rosemary

Demi Sauce

Spicy Seitan with Noodles

Crisp Veggies, Grilled Seitan and

Spicy Noodles

Summer Flounder

Wrapped Around Tender Shoots of

Asparagus and Baby Carrots

Finished with a Lemon Hollandaise

Roasted Red Snapper

With Corn and Basil Anglaise

Vegetable Enchiladas

Vegan Rice, Bean, and Roasted

Root

Chicken With Dumplings

Roasted Chicken, Crisp Vegetables,

and Puff Pastry

Grilled Seafood Brochettes

Shrimp, Scallop and Tuna

Marinated in Basil Garlic

Vinaigrette

Beef Bracciale

Prosciutto, spinach, Gruyere, and

basil stuffed flank steak

Eggplant Napoleon

Breaded Slices of Eggplant Layered

with Grilled Vegetables, Melted

Cheese, and Marinara

Roast Leg of Lamb

With a Rosemary Garlic Crust and

Shallot Bordelaise Sauce

Braised Beef Short Ribs

With Korean BBQ Sauce

Option 6 \$57.00

Choice of four appetizers, one starter, two entrées and choice of two sides from side dish menu.

APPETIZERS

(Choose four)

Tomato Sippers

Shots of Hot Tomato Soup with Mini

Grilled Cheese Sandwiches

Rosti Plausch

Rosti Potatoes with Grilled

Vegetables and Melted Gouda

Antipasto Station

A Trio of Cured Meats, Smoked

Salmon, Marinated Grilled

Vegetables, Fresh Mozzarella, Garlic

Crostinis, Olives, and Spreads

Crab Toasts

Fresh Crab on Garlic Bruschetta

With a Lime Cilantro Cream

Grilled Beef Spiral

Thinly Sliced Tenderloin, Rolled

With Vermont Cheese and Crisp

Vegetables

Grilled Chicken and Prosciutto Skewer

With Plum Chili Sauce

Oysters on the Half Shell

With Sherry Mignonette

Pulled Pork Corn Cakes

BBQ Pork on Spoon Bread with

Apple Slaw

Grilled Calamari

With Tomato, Olive, and Roasted

Garlic Tapenade

Scallop Fritters

With Bacon Apple Vinaigrette

California Brie Melt

With Avocado, Tomato, and Grilled

Artichoke on a Garlic Crostini

STARTERS

(Choose one)

Butter Leaf Lettuce with

Roasted Beets

With Chevre, Tomatoes, and a

Lemon Aioli Dressing

Specialty Greens

With Blueberries, Slivered Almonds

and Shaved Reggiano Cheese

Baby Spinach Salad

With Strawberries, Sunflower Seeds

And Lemon Poppy Seed Vinaigrette

Roasted Butternut Bisque

With Crème Fraiche Swirl

ENTREES

(Choose two)

Chicken Galantine En Crouete

Pork, Leaks, Sherry and Parmesan

Stuffed Into a Chicken Breast and

Wrapped in Puff Pastry

Roast Cornish Game Hen

With Chestnut and Fig Stuffing

Savory Roast Half Duck

With Apples Calvados

Crab Stuffed Filet of Salmon

Served with a Lemon-Dijon Aioli

Pan Served Black Sea Bass

With a Tomato Chimi Chruri

Broiled Black Bass

with a Basil Buerre Blanc

Crispy Polenta

With a Wild Mushroom Cream Ragù

Grilled Lamb Chops

With a Garlic Rosemary Crust

Roast Tenderloin of Beef

With a Shallot Bordelaise Sauce

Grilled Pork Tenderloin

With a Maple Bourbon Glaze

Wild Mushroom Risotto

With Seared Mushrooms

Option 7 \$70.00

Choice of four appetizers, one starter, three entrées and choice of two sides from side dish menu.

APPETIZERS

(Choose four)

Oysters Rockefeller

With Spinach Asiago Cream

Grilled lamb Pops

With Honey Mint Sauce

Vermont Cracked Pepper

Sausage

In Puff Pastry

Thai Beef Relish

On Wonton Crisp with Cilantro

Crème Fraiche

Tenderloin Canapé

With a Horseradish Cream on

Toasted Baguette

Apple Bacon Scallops

With Sesame Soy Drizzle

Dungeness Crab Cake

With Saffron Aioli

Smoked Salmon Display

Wild Alaskan Smoked Salmon with

Red Onion, Capers, Tomatoes,

Cream Cheese Spread, and Mustard

With Crisp Rye Crackers

Vermont Cheddar and Ham

Crumpets

Cheddar Scones with Maple Glazed

Ham and Cranberry Chutney

Lobster Pinwheel

With Roasted Pepper Relish

Tequila Flamed Prawn

With Guacamole on Spicy Cucumber

STARTERS

(Choose one)

Baby Mixed Lettuces

Tossed with a Truffled Vinaigrette,

Brie Crostini, Oven Roasted

Tomatoes and Crispy Maui Onions

Seared Deep-Sea Scallop

With Shaved Roasted Fennel and

Red Beet Vinaigrette Salad

Frisee Lettuce and Arugula

With Spiced Pecans, American Blue

Cheese and Tart Apples in a Roasted

Garlic and White Balsamic

Vinaigrette

Chowder

Black Bean with Sausage and Cumin

ENTREES

(Choose three)

Filet and Prawn

With Shiitake Napoleon Brandy

Demi

Braised Osso Buco

With Cheddar Corn Polenta

Seared Halibut

With Caramel Shallot Merlot Sauce

Medallions of Veal Loin

Sautéed with Shallots, Mission Figs,

and Champagne

Grilled Eggplant and Roasted

Vegetable Tower

With Portobello Mushroom and

Herbed Butternut Squash Puree

Beef Wellington

With Wild Mushroom Tapenade and

Wrapped in Puff Pastry

Center Cut Pork Loin

Stuffed with Pinot Noir Infused Figs

and Bacon Finished with a

Huckleberry Demi-glaze

Cold Water Lobster Tail

With Spanish Sherry Bearnaise

Grilled Rack of Venison

With Morel-Cabernet Butter

Roasted Pheasant

With a Champagne Tarragon

Cream Sauce

Additional Theme Dinners and Stations

Prices are per person.

BBQ Option #1 \$24.00

Choice of 2 side dishes from the side menu

With Slow Cooked 1/2 BBQ Chicken

BBQ Option #2 \$22.00

Choice of 2 side dishes from the side menu

*With Burgers, Frankfurters and Chicken Breast with Appropriate Rolls
Served with Condiments, Lettuce, Tomatoes, Red Onions, and Selection of Sliced Cheeses*

BBQ Option #3 \$33.00

Choice of 2 side dishes from the side menu

With Pork Spareribs, Beef Brisket, and Quartered Chickens

BBQ Option #4 \$38.00

Choice of 3 side dishes from the side menu

With Whole Slow Roasted Suckling Pig (up to 75# Feeds roughly 40 people)

BBQ Option #5 \$50.00

Choice of 3 side dishes from the side menu

With New York Strip Loin, Center Cut Pork Chops, and Jumbo Shrimp

Clam Bake

Available at Market Price

*Who needs the coast when you can do it in your own back yard?
Bushels of Clams, Lobsters, Mussels, Potatoes, and Corn on the Cob, Served with
Melted Butter and Lemon Wedges*

Roast Steamship Round \$48.00

A lot of beef for a lot of people!(serves 80 to 100)

*With Corn on the Cob, Roasted Red Bliss Potatoes, and Field Green Mescaline
Salad*

Surf and Turf \$54.00

*Beef Top Rounds, Marinated for 36 Hours and Cooked to Perfection, Paired
With A Steamed Whole Lobster, Corn on the Cob, Garden Salad, and Rolls*

Oktoberfest \$43.00

May Include

*Bratwurst, Crown Roast Loin of Pork, Knackwurst, Sauerbraten, Rouladen,
Sauerkraut, Braised Red Cabbage, Hot German Potato Salad, Spatzle,
Dumplings, Peasant Country Sourdough Rye Bread and Pumpernickel*

Spaghetti Bake \$20.00

*All You Can Eat Spaghetti Dinner with Marinara and Pesto sauces,
Mountains of Garlic Bread and Fresh Garden Salad
Add Meatballs , Sausage or Grilled Chicken for \$2 ea.*

Fajita/Taco Bar \$28.00

Hard and Soft Shells with the Following Ingredients: Shredded Beef and Chicken, Lettuce, Tomatoes, Red Onions, Shredded Cheeses, Black Olives, Sour Cream, Salsa, and Guacamole. Includes Spanish-Rice, Black or Refried Beans, House-made Tortilla Chips and Choice of Green or Caesar Salad

Idaho Baked Potato Bar \$19.00

Large Idaho Baked Potatoes, Served with a Selection of Shredded Cheeses, Butter, Sour Cream, Chives, Bacon, Salsa, Texas Style Chili, Pork Chili Verde, and Steamed Seasonal Vegetables, Accompanied by a Green Salad with Assorted Toppings and Choice of Two Dressings: Ranch, Honey Mustard, Italian, Huckleberry Vinaigrette or Balsamic Vinaigrette. Also Includes a Sliced Fruit Platter and Assorted Rolls with Butter.

Soup and Salad Bar \$17.50

(Served with Crackers and Assorted Rolls with Butter)

Choice of Two Soups

Classic Chicken Noodle, Split Pea and Bacon, Idaho Baked Potato, Chicken and Wild Rice, Texas Style Chili with Beans, or New England Clam Chowder.

Salad Bar Includes:

Assorted Greens and a Variety of Toppings with Choice of Three Dressings: Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Huckleberry Vinaigrette or Honey Mustard

Raw Bar \$Market Price

Oysters, Clams, Snow Crab, Ceviche, Shrimp, Lobster Tails, and Smoked Mussels all on a Bed of Ice and Sea Weed, Paired with Assorted Sauces and Dips

Sandwich Bar \$20

Choice of 2 side dishes from the side menu and 3 Sandwiches from below

- Turkey with Cheddar Lettuce, Tomato, Onion
- Chicken and Cranberry Salad with Lettuce
- Roast Beef with Swiss, Lettuce, Tomato, Onion
 - Tuna Salad with Pickles
- Ham and Swiss with Lettuce, Tomato Onion
 - Grilled Chicken Caesar Wrap
- Caprese with Fresh Mozzarella, Tomato, Basil
- Pastrami with Onion and Sauerkraut
 - Bacon Lettuce and Tomato
- Italian with Capicola, Ham, Pepperoni
 - Egg Salad
- Roast Turkey with Cranberry and Stuffing
 - Grilled Marinated Vegi with Arugula
- Bologna with American, Lettuce, Tomato

Side Dish Menu

If you wish to add or subtract a side dish or dishes to your current menu option, there is a \$2.50 charge increase or decrease per person per side dish.

Whipped Yukon Gold Potatoes

Crushed Sweet Potato

Roasted Idaho Fingerling Potatoes

Garlic and Thyme Roasted Red Bliss

Potato salad

Pasta Salad

New England Baked Beans

Garlic Mashed Potatoes

Rosti (Potato Pancake)

Potato Au Gratin

Baked Stuffed Potato

Baked Idaho Potato

Potato Obrien

Parsley Buttered Potato

Rice Pilaf

Wild Rice and Brown Rice Blend

Saffron Risotto

Thyme Scented Brown Rice

Buttered Orzo

Steamed Basmati Rice

Reggiano Risotto Cake

Macaroni and Cheese

Braised White Beans

Simmered Green Lentils

Kettle Cooked Potato Chips

Grilled Asparagus

Roasted Corn and Tomato Relish

Sautéed Spinach

Buttered Carrots

Steamed Green Beans with Shallots

Seasonal Roasted Vegetable Medley

Whipped Butternut Squash

Corn on the Cob

Maple Glazed Carrots

Sautéed Swiss Chard

Braised Kale

Sautéed Brussel Sprouts with Almonds

Grilled Summer Squash Buttered

Broccoli and Cauliflower Roast

Acorn Squash with Maple Fresh

Garden Salad

Roasted Carrot and Parsnips

Turnip and Carrot Puree

Braised Red Cabbage

Cranberry Relish

Marinated Heirloom Tomatoes

Corn Bread

Coleslaw

Fruit Salad

Additional Appetizers

If you wish to add or subtract an appetizer to your current menu option, there is a \$5.00 – \$7.00 charge increase or decrease per person per appetizer.

Tomato Sippers

Shots of Hot Tomato Soup with Mini Grilled Cheese Sandwiches

Rosti Plausch

Rosti Potatoes with Grilled Vegetables and Melted Gouda

Crab Toasts

Fresh Crab on Garlic Bruschetta With a Lime Cilantro Cream

Grilled Beef Spiral

Thinly Sliced Tenderloin Rolled with Vermont Cheese and Crisp Vegetables

Grilled Chicken and Prosciutto Skewer

With Plum Chili Sauce

Ahi Tuna and Prawn Ceviche

On Spicy Cucumber

Smoked Duck Breast

With Cherry Chutney on a Pumpernickel Wafer

Fondue Station

Artisan Cheese Fondue with Breads, Fruits, and Vegetables

Thai Beef Relish

On Wonton Crisps with Cilantro Crème Fraiche

Buffalo Chicken Dip Cups

With Blue Cheese Aioli

Prosciutto Wrapped Pears

With Hot Honey

Shooters

Gazpacho, Watermelon Bisque, and Cinnamon Apple Shots

Oysters Rockefeller

With Spinach Asiago Cream

Grilled Lamb Pops

With Honey Mint Sauce

VT Cracked Pepper Sausage

In Puff Pastry

Tenderloin Canapé

With a Horseradish Cream on a Toasted Baguette

Apple Bacon Scallops

With a Sesame Soy Drizzle

Dungeness Crab Cake

With Saffron Aioli

Vermont Cheddar and Ham Crumpets

Cheddar Scones with Maple Glazed Ham and Cranberry Chutney

Pulled Pork Corn Cakes

BBQ Pork on Spoon Bread with Apple Slaw

Grilled Calamari

With Tomato, Olive, and Roasted Garlic Tapenade

Stuffed New Potato

With Spinach Asiago Cheese

Peach Bruschetta

With Maple Glaze

Lobster Pinwheel

With Roasted Pepper Relish

Oysters on the Half Shell

With Sherry Mignonette

Smoked Salmon Roulade

With Caper and Chevre Filling

Tequila Flamed Prawn

With Guacamole on Spicy Cucumber

Shrimp and Sausage Skewers

In a Cilantro and Sweet Chili Sauce

Warm Artichoke Dip

With Crackers and Breads

Vegetable Nori Rolls

With Wasabi, Pickled Ginger, and Shoyu

Maryland Crab Cakes

With Serrano Aioli

Lettuce Wraps

*Fresh Vegetables, Curried Rice Noodles,
and Pulled Chicken*

Nut Encrusted Pork Bites

Tender Pieces of Pork in a Thai Chili Sauce

Grilled Satays

*Beef, Pork, and Lamb with Teriyaki Dipping
Sauce*

Warm Goat Cheese

*With Sun Dried Tomato Pesto and Garlic
Rubbed Rosemary Crustinis*

Curry Rice Balls

In Coconut and Lemongrass Sauce

Teriyaki Chicken Wings

With Toasted Sesame Seeds

Prawns with Green Curry

With Coconut and Kaffir Lime

California Brie Melt

*With Avocado, Tomato, and Grilled Artichoke on a
Garlic Crostini*

Vegetable Spring Rolls

With Asian Dipping Sauce

Thai Chicken Spring Rolls

With Lemongrass Honey

Quesadillas

*Flour Tortillas with Local Vermont Ingredients,
Avocados, Olives, Sour Cream, and Chives*

Polenta Cakes

With a Fresh Tomato Chutney and Asiago Cheese

Wontons

(Your choice of)

Chicken sesame, lemongrass crab, Asian vegetable

Olive Tapenade

On a Chevre and Rosemary Crouton

Smoked Chicken Fritter

*Lightly fried and drizzled with a honey Ancho chili
sauce*

Stuffed Caps

*Roasted mushrooms with Vermont smoked sausage
and cheese*

Sesame Tuna Spoons

With Daikon radish, pickled ginger and wasabi cream

Clams Casino

With Garlic Butter and Crisp Bacon

Braised beef burrito's

Bite size burritos with sundried tomatoes and cheddar in a flour tortilla

Fresh Bocconcini

wrapped in prosciutto Tossed with an arugula pesto

Gorgonzola Cheesecake

With herbed crostini

Beef Empanadas

With chipotle cream

Spicy ginger salmon cakes

With a watercress aioli

Stuffed Dates

With stilton and rendered bacon

Grilled Chicken Satais

With a maple terriaki drizzle

Prosciutto Wrapped Mellon

Including Watermelon, Honeydew, and Cantalope

Hot Dungeness Crab Dip

With Garlic Toast

Lox Crostini

With Cream Cheese and Red Onion

Caviar and Crème

Cucumber Cups With Chive Crème and Osetra

Mediterranean Satays

Feta, Sundried Tomato, and Olives in a Roasted garlic Oil

Stuffed Clams

Cherrystones with Andouille and Clam stuffing

Seared Ahi Tuna

On watermelon crouton

Bruschetta

With heirloom tomato, basil parmesan

Brie & Pear Quesadilla

With mango compote

Macaroni and cheese

In individual filo cups

Artichoke Popovers

Classic artichoke dip in a individual flaky puff pastry shell

Chicken and White Apple Cheddar Salad

In a crisp filo cup

Steamed pork Dim sum

With sesame chili sauce

Rosemary and Brie Tarts

With grape relish

Miniature Meatballs

With Creamed Gravy

Appetizer Display / Stations

Raw Bar Display

An Assortment of Raw Clams, Oysters, Shrimp, Crab Legs, and Ceviche Served With Mignonette, Cocktail and Hot Sauces. Lemons, Corn Tostadas, Capers, and diced onion
\$25

Fruit and Cheese Display

Artisan cheeses paired with fresh worldly fruits
\$5

Antipasto Station

A Trio of Cured Meats, Smoked Salmon, Marinated Grilled Vegetables, Fresh Mozzarella, Garlic Crostini's, Olives, and Spreads
\$6

Whole Planked Salmon Display

*Chilled and Smoked Whole 12 - 14lb. Poached Salmon
Served with Cucumbers, Tomatoes, Capers, Diced Red Onions, Chopped Eggs and Cream Cheese, Accompanied with Assorted Old World Breads and Crackers*
\$6

Vermont Rustic Display

Grafton Cheddar, Taylor Gouda, Jasper Bleu with fresh garlic crostini's dried fruits and dips
\$6

Sushi Sashimi Display

*Assorted Rolls of California roll, Spicy Tuna Roll, Salmon Roll, Shrimp Roll
Sashimi Of Tuna, Salmon, Shrimp
Served With Wasabi, Ginger, and Soy sauce*
\$14

Grazing Board

Inclusive of the Following Meats. Prosciutto, Salami, Pepperoni, Smoked Salmon, and Smoked Trout. Vegetables Include Grilled Summer Squash Florets, Curried Cauliflower, Marinated Mushrooms, Dilly Beans, Mixed Crudit  Plater. Fresh Fruits Include Watermelon, Honeydew, Pineapple, Grapes, and Strawberries. Cheese is inclusive of Fresh Mozzarella, Cheddar, Brie, Blue, Gouda. Accompanied by Garlic Crostini's, Crackers, Bread Sticks, Olives, Hummus, Jams, and Spiced Nuts
\$12

Nacho Bar Display

*Blue and White Corn Tortilla, Tostadas, and Red Chili Chips
With Salsa, Guacamole, Cheese Sauce, Sour cream, Olives, Jalapenos, Red Onion, and Cilantro* \$6

Desserts

*All dessert items may be plated or served buffet style.
Priced per person at \$6.00 – \$8.00Ea.*

Peach and Blueberry Cobbler

*With a Cinnamon, Brown Sugar
Sauce and Candied Pecans*

Brownies and Lemon Custard Napoleon Cookies

*With Fresh Seasonal Berries and
Strawberry Coulis*

Fresh Seasonal Berry Shortcake

Toasted Almond Tort
*With Orange Chantilly or Lemon
Custard and Pine Nuts*

Granny Smith Apple & Huckleberry Crisp

Cookie and Bar Platter
*Chocolate Chip, Oatmeal
Butterscotch, Chocolate Brownie,
Lemon Bar*

Chocolate Nemesis
*Flourless Chocolate Cake with Stone
Fruit Compote*

New York Style Cheesecake
*Marbled with Cinnamon and Served
with a Grand Manier Anglaise*

Spiced Pumpkin Pie
*With Candied Seed Brittle and
Cinnamon Whipped Cream*

Apple Tartan
With Vanilla Ice Cream

Black Forest Cake
*Rich Chocolate Cake with Candied
Cherries
and White Chocolate Frosting*

Linzer Torte
*Spiced Almond Crust with a
Raspberry Filling*

Crème` Caramel
*Rich Cream Custard with a
Caramelized Sugar Top*

Warm Apple Crisp
With Vanilla Ice Cream

**Banana Chocolate Cream
Torte**
*Similar to Banana Cream Pie, but
SO Much Better!*

Strawberry Shortcake
*Flaky Biscuits Mounded Sky High
With Strawberries and Whipped
Cream*

**Trio of Mixed Americana
Pies**
*Apple, Pecan, and Pumpkin Pies
with Spiced Whipped Cream*

Non Alcoholic Beverage Service

(For Alcoholic Drink Menus Please see Bar Packet)

All Beverages services include use of applicable glassware for two hours followed by plastic ware to finish out the event

Coffee and Tea Buffet

Regular, Decaf, Hot Water, Assorted Teas in Silver Coffee Urns with Assorted
Sugar Packets & Half n' Half

\$ 2.50 Per Person

Table Water Service

\$ 1.00 Per Person

Non Alcoholic Bar service

Coke, Diet Coke, Sprite, Ginger ail, Soda Water

\$3.00 Per Person

DEPOSITS:

WILLY'S CATERING REQUIRES A NON-REFUNDABLE DEPOSIT TO SECURE A DATE. THIS DEPOSIT WILL BE APPLIED TOWARD YOUR FINAL BILL AT FULL VALUE. IN THE EVENT THAT THE FUNCTION IS CANCELLED OR CHANGED, WILLY'S CATERING RESERVES THE RIGHT TO RETAIN THIS DEPOSIT.

GUARANTEES:

A GUARANTEED NUMBER OF GUESTS TO BE SERVED NEEDS TO BE RECEIVED BY WILLY'S CATERING AT LEAST 14 DAYS PRIOR TO THE FUNCTION.

IN THE EVENT THAT NO GUARANTEE IS RECEIVED, THE EXPECTED NUMBER OF GUESTS AS LISTED ON THE ORIGINAL RESERVATION REQUEST WILL BE APPLIED.

SECURITY:

WILLY'S CATERING CAN NOT ASSUME LIABILITY FOR DAMAGE OR LOSS OF ANY ITEMS LEFT IN A FACILITY, PRIOR TO, DURING OR FOLLOWING THE MEETING OR BANQUET.

BILLING:

UNLESS PREVIOUS ARRANGEMENTS ARE MADE, ALL FUNCTIONS MUST BE PAID FOR BY CASH OR CHECK 7 DAYS PRIOR TO ALL EVENTS, SUCH AS WEDDINGS, ETC. IF YOU WISH TO EXTEND SERVICE BEYOND THE CONTRACTED TIME, WILLY'S CATERING WILL OFFER THE USE OF REQUIRED SERVICE TO DO SO.

MISCELLANEOUS:

A 9% SALES TAX ,15% SERVICE, 20% GRATUITY FEE WILL BE ADDED TO YOUR FINAL BILL. MENU OFFERINGS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. WE REQUEST THAT YOU COMPLY WITH THE CONTRACTED TIME SCHEDULE, AS THERE MAY BE A FUNCTION BEFORE OR AFTER YOUR EVENT. MENU SELECTIONS ARE REQUIRED ONE MONTH IN ADVANCE OF THE FUNCTION. ANYONE CONSUMING ALCOHOLIC BEVERAGES MUST BE 21 YEARS OF AGE OR OLDER. WILLY'S CATERING HAS A 11 :00 P.M. CURFEW FOR ALL SERVICE.