



@ FOE #793 Catering Menu

Let us help you with your next celebration, office party, meeting or event!
Our helpful & knowledgeable staff can assist in planning your next event – big or small!
We offer free delivery to the local area!

Below is a list of our offerings to get you started. Please remember that we can customize a menu for your specific event – so if you are looking for something that you don't see – just ask us! We are happy to accommodate!

Email us at: foe.793catering@gmail.com

Bagged Lunches Or Salads!

Great option for business catering 10-300 people!

Choose from a variety of sandwiches or salads:

Curry Chicken Salad Wrap – house made salad w/chicken breast, curry mayo, toasted almonds, scallions & mango jam; w/baby arugula & tomato

Turkey Club -turkey, VT Cabot cheddar, bacon, lettuce, tomato, red onion & cranberry mayo on toasted bread

A.B.L.T. – Bacon, lettuce, tomato, avocado & mayo on toasted bread

Gorgonzola Meatloaf – house meatloaf stuffed w/gorgonzola, lettuce, tomato, caramelized onions & roasted garlic aioli on griddled bread

Egg Salad & Smoked Salmon – smoked salmon, house egg salad, lettuce & tomato on toasted bread

Albacore Tuna Salad – house tuna salad, lettuce, tomato, pickles on bread or wrap

Falafel Wrap – falafel, cucumbers, tomato, red onion, jalapenos, spinach & tahini sauce

Chicken Caesar Salad – Romaine, parmesan, croutons, house Caesar dressing; w/grilled chicken

Harvest Cobb Salad – lettuce, tomatoes, bacon, egg, avocado, apples, roasted butternut squash, gorgonzola, croutons, turkey & ham

Quinoa Salad – baby arugula, quinoa, sweet potato, grapes, raisins, chickpeas, VT Chevre & toasted almonds

Aloha Poke Bowl – fresh ahi tuna, 5 grain medley cucumber noodles, avocado, edamame, pickled ginger, radishes, scallion, spicy aioli & toasted sesame seeds; w/crispy wontons

Sandwiches include – chips & chocolate chip cookie or apple \$18 each

Salads include – bread & butter \$13 each with the exception of the Tuna Poke





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Small Bites & Nibbles

3 pound/3 Dozen Minimum Order (cannot mix & match)

Bite Size Veggie Egg Rolls with Mango Chili Dipping Sauce \$16 dozen

Mushroom Arancini with Truffle Aioli- \$16 dozen

Crab Cakes with Spicy Tartar Sauce - **\$Market Price**

Chicken Parmesan Meatballs with Marinara & Mozzarella – **\$24 dozen**

New! **Swedish Meatballs** beef meatballs in a creamy sauce & cranberry jam - **\$28 dozen**

Spinach & Artichoke Spread served with sliced French Baguette - **\$16/pound**

Applewood Bacon Wrapped Scallops – **Market Price**

Bacon Blue Deviled Eggs w/Roasted Garlic & Asparagus \$15 dozen

Fruit Skewers pineapple, honeydew, strawberries & cantaloupe
w/poppyseed dressing **\$28 dozen**

Hummus & Pita Our hummus with pita chips **\$16/pound**

Antipasto Skewers with olives, fresh mozzarella, tomato, fresh basil & salami
\$30 dozen



Sliders

3 Dozen Minimum Order (cannot mix & match)

New!! Assorted Sandwich Sliders – choose from BLT on toasted brioche bun, Falafel on grilled Naan, Chicken Parmesan on garlic knot, Chicken salad on toasted brioche or Shrimp Salad on mini croissants

BLT, Falafel, Chicken - \$45 p/dozen, Shrimp Salad \$55 p/dozen

VT Cheeseburger Sliders on mini-Challah buns - **\$58 dozen**

Brie & Lobster Sliders on mini Challah buns **\$Market Price**



Platters

S (serves 10-15), and L (serves 20-30)

Smoked Salmon – sliced cured salmon, red onions, capers, cream cheese & pumpernickel toast points **S \$70 L \$125**

VT Cheese Platter – Assorted artisan Vermont cheeses, grapes, nuts & fig tapenade, served with crackers & sliced French baguette
S \$80 L \$150

Fiesta Trio with tortilla chips, our guacamole, salsa & bean dip **S \$35 L \$55**

Seasonal Fresh Fruit – Sliced melon, seasonal fruit & fresh berries **S \$55 L \$95**

New!! Charcuterie Board – Seasonal presentation of asst, meats – salami, prosciutto, etc., crackers, jams, mustards, pretzels, pickles & fruit **\$150.00**

Brie a la Fig – Baked Brie in puff pastry with fig jam, almonds & honey served with baguette & crackers **\$60 (serves 30)**

Vegetable Crudite – a variety of freshly cut vegetables & baby roasted potatoes, with our buttermilk ranch dip **S \$40 L \$60**

Shrimp Cocktail – poached shrimp with cocktail sauce & lemons **S \$70 L \$125**



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Salads

S(serves 10-15), and L(serves 20-30)

Caesar Salad Romaine, parmesan, croutons, lemon with our Caesar Dressing

S \$32 L \$55

Mediterranean Salad Romaine, cucumbers, tomatoes, kalamata olives & feta with our lemon vinaigrette

S \$38 L \$60

Baby Arugula, Quinoa & Sweet Potato Salad Baby arugula, dried cranberries, roasted sweet potatoes, green onions & toasted almonds with our green goddess dressing

S \$40 L \$65

House Salad Mixed greens, carrots, peppers, cucumbers, tomatoes, red onions & croutons with our balsamic vinaigrette

S \$30 L \$50

Cobb Salad Mixed greens, corn, tomatoes, bacon, gorgonzola, avocado, egg, croutons, deli ham & turkey with our blue cheese dressing

S \$45 L \$70

Roasted Beet & VT Chevre Salad Mixed greens, roasted red & golden beets, VT maple walnuts & VT Chevre with our VT maple cider vinaigrette

S \$38 L \$ 60

New! Fall Pasta Salad Roasted butternut, roasted brussel sprouts, craisins, parmesan, Gluten Free chickpea pasta & creamy lemon dressing **\$12 p/pound**



Soups

\$40 (serves 8-10) \$65 (serves 18-25)

Clam Chowder, Roasted Butternut or Mushroom Bisque

New!! Sweet Treats

Cookie Platter or Brownie Platter (Or Combo)

\$50 (serves 25)