



Banquet Hors D'Oeuvres Menu

\$1.50 per piece

**Smoked Tuna Mousse on Grilled Red Hen Bread
Grafton Cheddar-Herb Fritter
Cherry Tomato BLT with Arugula Aioli** (summer & early fall only)
Roasted Garlic and Green Mountain Blue Cheese Crouton
Misty Knoll Chicken Liver Pate, Whole Grain Mustard, Grilled Bread
House Made Potato Chip with Truffled Mash
Switchback Beer Battered Mushroom with Roasted Garlic Aioli
Roasted Beet Tartare with Tarragon and Chive
Bacon-Mushroom Hush Puppy with Herb Cream**

\$2.00 per piece

**Fingerling Potato with Smoked Scallops and Citrus Cream
Chilled Oyster on the Half Shell with an Apple Cider Mignonette**
Maine Lobster Fritter with Tarragon and Lemon**
Crispy Fried Oyster with Herb Aioli**
Mini Crab and Salmon Cake with Lemon-Caper Aioli**
Beef Tenderloin Tartare on a Crispy Potato**

Platters and Plates

**Platter of Assorted Vermont Artisan Cheeses
With Seasonal Fruit and Red Hen Bread
\$2.50 per portion
Platter of Assorted Vegetables with Aioli and Horseradish Cream
\$2 per portion
Switchback Beer Battered Fritto Misto of Lemon, Scallion,
Fennel and Green Beans
\$9 per plate
Homemade Goat Cheese-Crab Dip with Croutons and Grilled Bread
\$2.50 per portion
Cornmeal Crusted House Pickles with Smoked Paprika Aioli
\$7 per plate
Bowl of Lucque Olives
\$8 per bowl**

****These items require a minimum order of 20 pieces.**