

LONG TRAIL CATERING MENU

The Day Hiker // \$40

ENTREES (Choose Two)

Chicken Parmesan // Panko-cruste Chicken Breast, House Made Marinara topped with Maplebrook Farms Mozzarella, served over Linguine

Chicken Scampi // Chicken Sautéed with White Wine, Garlic, Butter & Cherry Tomatoes, served over Linguine with Fresh Parmesan

Italian Sausage with Peppers & Onions // Vermont Smoke and Cure Italian Sausage with Roasted Red peppers & Caramelized Onions, served on a Hoagie Roll

Roasted Pork Loin // Cider-marinated Pork Loin Roasted, Sliced & topped with an Apple Dijon Cream Sauce

Eggplant Parmesan // Breaded, Deep-fried & Sliced Eggplant with House Made Veggie Marinara topped with Maplebrook Farm Fresh Mozzarella. Served over Linguine with Parmesan Cheese

Pork Shanks // Slow-cooked Pork Shanks covered with House Made Carolina BBQ Sauce, served over Cabbage, Red Onion & Bacon

White Wine & Garlic Poached Cod // Fresh Cod Poached with White Wine, Butter & Garlic, topped with a Lemon Caper Sauce

Pulled Pork Sliders // Shredded Pork Shoulder Smothered with Double Bag BBQ Sauce, served with Citrus Jalapeño Slaw

SIDES (Choose Two)

Mac and Cheese // Made with Grafton Cheddar Cheese

Corn on the Cob // Local Corn served with Butter

Vegetable Medley // Local Selection of Seasonal Vegetables

Rice Pilaf // Long Grain Rice, Garlic & Fresh Parsley

Garlic Green Beans // Sautéed with Garlic & Olive Oil

Herb Roasted Red Potatoes // Red potatoes tossed with Olive Oil, Garlic & Fresh Herbs

SALADS (Choose One)

Garden Salad // Mixed Greens with Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion & Choice of Dressing

Classic Caesar // Diced Romaine, Shaved Parmesan & Garlic Croutons, tossed in our House Made Caesar Dressing

Spinach Salad // Baby Spinach tossed with House Made Maple Sherry Vinaigrette, topped with Candied Pecans, Tomatoes, Cucumber & Local Goat Cheese

Citrus Couscous // Israeli Couscous, Mandarin Oranges & Red Onion, served with a Grapefruit Vinaigrette

Jalapeño Slaw // Cabbage, Jalapeño & Fresh Lime

The Mountain Feast // \$50

ENTREES (Choose Two)

Chicken Piccata // Breaded Chicken Breast Sautéed with Lemon, Capers, Artichokes & Chicken Broth

Gorgonzola Steak Tips // Tenderloin Steak Tips with Red Onions & Mushrooms, topped with a Gorgonzola Cream Sauce

Veggie Succotash // Diced Potato, Corn, Zucchini, Summer Squash, Edamame, Red Onion & Fresh Herbs, roasted with Olive Oil

Horseradish Crusted Salmon // Fresh Salmon topped with Fresh Horseradish & Panko Crumbs, topped with a Lemon Caper Butter

Maple-Glazed Ham // Ham Roast, Baked & Covered with a Maple Cider Glaze, served with Baked Pineapple Chunks

BBQ Pork Ribs // Slow-roasted Baby Back Ribs, roasted with a Blueberry Chipotle BBQ Sauce

Garlic & White Wine Clams // Fresh Littleneck Clams with Butter, Garlic, White Wine & Fresh Herbs

Pan Seared Chicken with Roasted Red Pepper & Fresh Mozzarella // Topped with an Orange Basil Sauce

SIDES (Choose Two)

Penne alla Long Trail // Long Trail Ale Marinara tossed with Penne & Shaved Parmesan

Balsamic-Roasted Brussels Sprouts // Brussels Sprouts tossed with Garlic, Red Onion & Apple Cider, topped with Parmesan Cheese and a Balsamic Reduction

Truffle-Roasted Potatoes // Fingerling Potatoes with Truffle Oil, Fresh Herbs & Caramelized Onions

Maple-Roasted Sweet Potatoes // Diced Sweet Potatoes roasted with Olive Oil, Maple Syrup, & Rosemary

Roasted Garlic Snow Peas // Slow-roasted with Garlic & Herbs

Roasted Root Vegetable // Assorted Vegetables, tossed in Olive Oil

SALADS (Choose One)

Orzo Greek Salad // Orzo, Black Olives, Red Onion, Olive Oil, Basil & Feta Cheese

Classic Caesar // Diced Romaine, Shaved Parmesan & Garlic Croutons, tossed in our House Made Caesar Dressing

Lemon Poppy Seed Brussels Sprout Slaw // Shredded Brussels Sprouts, Red and Green Cabbage, tossed with a Zesty Lemon Dressing

Spinach Salad // Baby Spinach, Red Onion, Cherry Tomatoes & Bacon, tossed with a Raspberry Vinaigrette

The Riverside Rambler // \$60

ENTREES (Choose Two)

Herb-Roasted Prime Rib // Prime Rib rubbed with Fresh Herbs, Slow-roasted & served with Horseradish Cream Sauce

Beef Short Ribs // Braised Short Ribs topped with Blueberry Chipotle BBQ Sauce

Seafood en Brodo // Fresh Littleneck Clams, Shrimp, Cod & Scallops sautéed with Garlic, White Wine, Butter, Cherry Tomatoes, served over linguine

Crab Cakes // Lump Crab Meat, Red and Yellow Pepper, Red Onion & Green Chili, topped with a Lemon Sweet Chili Beurre Blanc

Stuffed Portabellas // Stuffed with Roasted Red Pepper, Zucchini, Summer Squash, Red Onion & Spinach, topped with Herbed Bread Crumbs and Roasted Tomato Aioli

Herb-Roasted Statler Chicken // Slow-roasted Chicken Breast & Drum, finished with a Fresh Herb Pesto

Beer-Braised Pork Chops // Pork Chops Slow-braised with Long Trail Ale, served with Roasted Apples and finished with Apple Beer Mustard

Mango Glazed Salmon // Slow-cooked Salmon with a Mango BBQ Sauce

Jonas Marinated Flank Steak // Marinated Flank Steak in Our Famous Jonas Sauce, served with Horseradish Cream Sauce

SIDES (Choose Two)

Garlic Parmesan Mashed Potatoes // Red Potatoes, Butter, Cream, Roasted Garlic & Parmesan

Dill Baby Carrots // Fresh Baby Carrots with Dill & Butter

Roasted Butternut Squash // Butternut Squash, Olive Oil, Honey & Apples

Garlic Truffle-Roasted Fingerlings // Tossed with Garlic, Truffle Oil, Fresh Herbs & Parmesan

Roasted Garlic Risotto // Arborio Rice, Garlic & Parmesan

Roasted Asparagus // Fresh Asparagus with Garlic & Olive Oil, drizzled with A Balsamic Reduction

SALAD (Choose One)

Wedge Salad // Iceberg Lettuce Wedge, Cherry Tomato, Blue Cheese Crumbles & Bacon, topped with House Made Blue Cheese Dressing

Classic Caesar // Diced Romaine, Shaved Parmesan & Garlic Croutons, tossed in our House Made Caesar Dressing

Arugula Salad // Arugula, Strawberry, Cherry Tomatoes, Candied Pecans & Gorgonzola Crumbles with a Strawberry Balsamic Dressing

Greek Salad // Baby Spinach, Black Olives, Feta, Cherry Tomatoes & Cucumber with a Sun-Dried Tomato Vinaigrette

The Build Your Own BBQ // Priced Accordingly

Vermont Burgers // Local Vermont Beef served with Lettuce, Tomato & Onion

Grilled Salmon // Grilled to Perfection, served with a Lemon Dill Butter

Baby Back Ribs // Slow-cooked Ribs smothered in Double Bag BBQ Sauce

Jonas Marinated Flank Steak // Marinated Flank Steak in Our Famous Jonas Sauce, served with Horseradish Cream Sauce

Hebrew National Hot Dogs // All Natural Hot Dogs served with Sauerkraut, Onion & Relish

Double Bag Sweet or Hot Sausage // Vermont Smoke and Cure Sausage served with Peppers & Onions

Grilled Portabella // Marinated with Balsamic Vinegar & Olive Oil

Veggie Burger // Served with Lettuce, Tomato & Onion

SIDES

Jalapeño Slaw // Cabbage, Jalapeño & Fresh Lime

Corn on the Cob // Local Corn served with Butter

Caesar Salad // Diced Romaine, Shaved Parmesan & Garlic Croutons, tossed in our House Made Caesar Dressing

Caprese Salad // Local Tomatoes with Maplebrook Farm Mozzarella Cheese topped with Olive Oil and a Balsamic Reduction

Spinach Salad // Baby Spinach tossed with Strawberries, Candied Pecans, Orange Slices & Local Goat Cheese

Potato Salad // Potatoes, Red Onion, Pepper & Bacon

Pasta Salad // Cherry Tomatoes, Red Onion, Fresh Mozzarella & Pesto

Baked Beans // Down-Home & Delicious

Corn Bread // Served with Maple Butter

Watermelon // Juicy AF

APPETIZERS // Priced Accordingly

Loaded Nachos

Jonas, Buffalo, or Yaki Wings

Bacon-Wrapped Scallops

Assorted Cheese Plate

Sausage Sampler

Shrimp Cocktail

Swedish Meatballs

Pulled Pork Sliders

Vegetable Crudités Platter

Seasonal Fruit Display