

## *HALVORSON'S PRIVATE EVENTS*

Thank you for considering Halvorson's for your special function. This document contains our private event menus for all types of occasions. You will see our selection of appetizers (perfect for mixer-style events), our seated dining options as well as our typical event bar offerings. If you do not see what you are looking for let us know and we can talk about custom options for you and your guests.

\*Menu options, ingredients & pricing subject to change without notice due to market price and availability

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### *~ APPETIZER MENU ~*

#### *~ FAMILY STYLE PLATTERS ~*

Small (serves 15-30) Medium (serves 30-50) Large (serves 50+)

**Fresh Corn Tortilla Chips & Salsa (V, GF, DF)** Served with Homemade Salsa

Small \$30 / Medium \$50 / Large \$80

**Crudité (V, GF)** Crisp Raw Vegetables w/ Buttermilk-Herb Dipping Sauce

Small \$60 / Medium \$100 / Large \$160

**Spinach & Artichoke Dip (V)** Smoked Gouda, Baguette <OR> gluten free Nacho Chips

Small \$55 / Medium \$95 / Large \$150

**Cheese Board (V)** Assorted Cheeses, Artisan Crackers, Fresh Fruit Garnish

Small \$95 / Medium \$185 / Large \$290

**Cheese Board with Charcuterie** Custom Cured & Smoked Offerings, Fresh Fruit, Pickled Vegetables

Small \$125 / Medium \$245 / Large \$390

V = Vegetarian    VG = Vegan    GF = Gluten Free    DF = Dairy Free

~ *CHILLED APPETIZERS* ~

**Jumbo Shrimp Cocktail** (GF, DF) House Cocktail Sauce, Lemon  
20 shrimp \$60 / 40 shrimp \$120 / 60 shrimp \$180

**Seared Ahi Tuna** (DF) Watermelon, Soy Mustard Sauce, Sesame  
20 pieces \$60 / 40 pieces \$120 / 60 pieces \$175

~ *HOT APPETIZERS* ~

**Chicken Satay Skewers** (DF) Marinated in coconut milk & curry, served with Thai  
peanut sauce

20 skewers \$50 / 40 skewers \$95 / 60 skewers \$140

**Crispy Chicken Wings** (GF, DF) w/ Fresh Chiles, Cilantro, and Lime

20 Wings \$35 / 40 Wings \$70 / 60 Wings \$115

\* **Carolina BBQ Pulled Pork Slider** Slaw, Brioche Bun

24 sliders \$105 / 48 sliders \$205 / 72 sliders \$300

\* **Vermont Cheddar Burger Slider** Angus Beef, Lettuce, Tomato, Ketchup,  
Brioche Bun

24 sliders \$100 / 48 sliders \$200 / 72 sliders \$295

\* **Black Bean Slider** (V) Black Bean Burger w/ Cheddar on Brioche Bun

12 sliders \$45 / 24 sliders \$95 / 48 sliders \$190 / 72 sliders \$285

*\*(All sliders can be gluten free by combining 2 sliders on a gluten-free bun)*

**Flatbread Pizza** Margherita, VT Pepperoni, or Chicken-Bacon-Ranch

8 slices each - 4 flatbreads \$55 / 8 flatbreads \$105 / 16 flatbreads \$195

**Spaghetti Pie** Baked Pasta Casserole w/ Rich Tomato Sauce & Meatballs  
Serves 25 \$55

**Mac & Cheese** (V) Traditional House Made w/ Shelburne Farms Cheddar  
Serves 20 \$45

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~*FAMILY STYLE SALADS*~

**Sliced Caprese** (V) (GF) Tomato, Fresh Mozzarella, Basil, Olive Oil Balsamic Reduction (*can be served as skewers upon request*)

Serves 20 \$50 / Serves 40 \$100

**Garden House Salad** (V) (GF) (DF) Mixed Greens, Tomatoes, Roasted Corn & Red Onion w/ either Red Wine Vinaigrette or Lime-Cilantro dressing

Serves 20 \$45 / Serves 40 \$90

**Caesar Salad** Crisp Romaine, House Dressing, Garlicky Croutons & Grana Cheese

Serves 20 \$50 / Serves 40 95

**Orzo Salad** Spinach, Tomatoes, Capers, Olives, Garlic & Feta Cheese

Serves 40 \$55 / Serves 40 \$110

**Creamy Potato Salad** Pepperoncini, Capers, red onion, chopped pickles & eggs and Lemony Mayo

Serves 20 \$55 / Serves 40 \$100

***SEATED DINING MENUS***

\*Ingredients & prices subject to change without notice due to market price and availability\*

\*Pre-Order required 1-week prior to event minimum\*

*~BRUNCH BUFFET~*

Host chooses the type of menu from the following options

Non-alcoholic beverages included in all brunch offerings

- **SCRAMBLED BREAKFAST**..... \$20/guest

**Scrambled Eggs-** traditionally prepared

**Sausage/Bacon-** You Chose between Bacon Strips or Sausage Links

**Hashbrown Casserole-** Baked hash brown potatoes with Cheddar cheese and onions

**Fruit Platter-** An assortment of Fresh Fruits

- **OMELET BREAKFAST** ..... \$22/guest

**Made to Order Omelets-** Prepared Your way and Comes with Hashbrown Casserole & Fruit Platter

**Protein Choices-** Sausage, Bacon, Ham

**Vegetables-** Mushroom, Onion, Spinach, Tomato

\*\*\* (limit to under 25 guests due to cook time) \*\*\*

**FROM THE BAKERY-** Baked goods available as additions to your brunch

**Banana Bread-** One loaf w/ maple-walnut cream cheese - \$25 ea.

**Seasonal Coffee Cake-** Our own made seasonably fresh - \$30 ea.

**Buttermilk Biscuits-** One dozen house made biscuits - \$25 / doz.

**Corn Muffins-** One dozen hot & fresh muffins - \$22 / doz.

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*~TIER 1 – LUNCH OR DINNER~*

*\$20/person - non-alcoholic beverages included*

**Classic Chicken Caesar-** Crisp Romaine, House Dressing, Garlicky Croutons & Grana Cheese w/ Crispy Fried Chicken

\*Sub Griddled Marinated Tofu w/ Arbol spice shake

- **Sliders\*** - You choose 2 sliders served w/ hand cut fries

**Carolina BBQ Pulled Pork Slider** Slaw, Brioche Bun

**Black Bean Slider (V)** Black Bean Burger w/ Cheddar on Brioche Bun

**Vermont Cheddar Burger Slider** Angus Beef, Cheddar, Lettuce, Tomato, Ketchup, on Brioche Bun

\*For gluten free alternative, replace Sliders with a single sandwich on a gluten free bun.

**Fried Chicken Sandwich-** Crispy Fried Chicken, Lettuce, Tomato, Onion, and Avocado served w/ hand cut fries.

*~TIER 2 – DINNER~*

*\$39/person non-alcoholic beverages included*

*~ SALAD COURSE ~*

**Cafe House (GF)-** Mixed Greens, Tomatoes, Roasted Corn & Red Onion w/ either Red Wine Vinaigrette or Lime-Cilantro dressing

**Caesar-** Crisp Romaine, House Dressing, Garlicky Croutons & Grana Cheese

*~ ENTRÉE COURSE ~*

**Lemon Herbed Chicken -** Twin Grilled Chicken Breast, lemon & herbs, Coconut Rice, Seasonal Vegetables

**Pan Seared Scottish Salmon -** Maple Glazed, Coconut Rice, Seasonal Vegetables

**Choice Steak-** Grilled Steak, House Gravy, Mashed Potatoes, Seasonal Vegetables

**Tofu Bowl (V, GF)-** Griddled & Marinated Tofu, w/ Coconut Rice, Steamed Spinach, Vegetable Escabeche and Rocket Sauce

*~ DESSERT COURSE ~*

House Made Chocolate Kahlua Cake (accompanied by coffee service)

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*FROM THE BAR*

*Our event bar offers the following beverages to our 21+ party guests:*

*~ Spirits ~*

Tito's Vodka  
Ketel One Vodka  
Smuggler's Notch Gin (VT)  
Tanquery Gin  
Hornitos Reposado  
Rum 44 (VT)  
Captain Morgan  
Proper No. 12 Irish Whiskey  
Johnnie Walker Red Scotch  
Rectified Bourbon (VT)  
Jack Daniels

*~ Wines by the Glass ~*

Pinot Grigio  
Chardonnay  
Sauvignon Blanc  
Rose  
Pinot Noir  
Cabernet Sauvignon

*~ Bottles & Cans ~*

Budweiser (MO)  
Bud Light (MO)  
Corona (MX)  
Switchback Ale (VT)  
Green State Lager (VT)  
Conehead IPA (VT)  
Sip of Sunshine Double IPA (VT)  
Citizen Cider Unified Press (VT)  
High Noon (CA)