

Wedding Menu

NOMAD Chefs

The Wanderer

Starter Selections (Choose One)

Spring Garden Salad

Fresh Vegetables ~ Herb Dressing

Classic Caesar Salad

Creamy Anchovy Dressing ~ Shaved Parmesan ~ Garlic Crouton

Cream of Potato and Leek Soup

Herb Oil

Entrée Selections (Choose Three)

Sliced Garlic Herb Roast Beef

Caramelized Onion Au Jus

Stuffed Chicken Breast

Fontina ~ Spinach ~ Red Pepper ~ Sun Dried Tomato Cream

** French Lentils Du Puy*

Wild Mushrooms ~ Curried Cauliflower ~ Carrot ~ Sweet Potato ~ Kale

** This dish is designed to be served on its own without the accompaniment selection*

Jamaican Jerk Marinated Pork Chop

Jicama Slaw ~ Apple Coulis

Roasted New England Cod

Tomato Jam ~ Citrus Beurre Blanc

Accompaniment Selections (Choose Two)

Roasted Garlic Mashed Potato

Traditional Rice Pilaf

French Cous Cous with Caramelized Onion and Spinach

Garlic and Herb Smashed Red Potatoes

Roasted Root Vegetables

Apple Braised Kale

Green Beans with Garlic and White Wine

Broccoli and Squash Gratin

See Dessert options on final page (Choose One)

\$49 per person

Menu subject to change

Please add 10% Vermont tax and 18% service gratuity

The Adventurer

Includes:

Seasonally Inspired Cheese and Fruit Platter

Starter Selections (Choose One)

Spring Garden Salad

Fresh Vegetables ~ Herb Dressing

Baby Spinach and Beets

Pecan Crusted Goat Cheese ~ Red Onion ~ Cranberry
White Balsamic

Classic Caesar Salad

Creamy Anchovy Dressing ~ Shaved Parmesan ~
Garlic Crouton

Cream of Potato and Leek Soup

Herb Oil ~ Crispy Potato Straws

Entrée Selections (Choose Three)

Grilled NY Strip

Green Peppercorn Au Poivre Sauce ~ Confit Cherry Tomato

Spring Braised Chicken

Cipollini Onion ~ Crème Fraiche ~ Herbs

** Parisian Gnocchi*

Smoked Butternut ~ Roasted Roots ~ Pepitas ~ Apple ~ Brown Butter

** This dish is designed to be served on its own without the accompaniment selection*

Seared Pork Tenderloin

Braised Red Cabbage ~ Cider Glaze

Marinated Salmon

Pickled Pepper Relish ~ Cauliflower Puree

Accompaniment Selections (Choose Two)

Whipped Maple Sweet Potato

Rosemary Fingerling Potatoes

Mashed Potato with Sour Cream and Chive

Wild Rice Pilaf with Toasted Almonds and Cranberry

Warm Quinoa Salad with Roasted Butternut and Apple

Grilled Asparagus

Roasted Cauliflower

Glazed Carrots

See Dessert options on final page (Choose One)

\$59 per person

Menu is subject to change. Please add 10% Vermont tax and 18% service gratuity.

The Expeditionist

Includes:

Seasonally Inspired Cheese and Fruit Platter

Choice of Two Passed Hors D'oeuvres

Starter Selection (Choose One)

Spring Garden Salad

Fresh Vegetables ~ Herb Dressing

Baby Spinach and Beets

Pecan Crusted Goat Cheese ~ Red Onion ~ Cranberry
White Balsamic

Classic Caesar Salad

Creamy Anchovy Dressing ~ Shaved Parmesan ~
Garlic Crouton

Cream of Potato and Leek Soup

Herb Oil ~ Crispy Potato Straws

Entrée Selections (Choose Three)

Roasted Beef Tenderloin

Compound Butter ~ Red Wine Demi-Glace ~ Crispy Shallots

Grilled Free Range Chicken

Herb Bacon Mustard Pan Jus ~ Sweet Potato Straws

** Ricotta Agnolotti*

Butternut Squash ~ Pecan Oat Streusel ~ Swiss Chard ~ Cauliflower

** This dish is designed to be served on its own without the accompaniment selection*

Marinated Rack of Lamb

Chimichurri ~ Fresh Spring Salad

Rare Seared Tuna

Herbs de Provence ~ Ratatouille ~ Aioli

Accompaniment Selections (Choose Two)

Potato Gratin

Pommes Puree

Forbidden Rice

Twice Baked Potato

Quinoa Rice Pilaf

Creamed Spinach

Maple Glazed Root Vegetables

Haricot Verts with Roasted Garlic and Herbs

Roasted Wild Mushrooms

Cider Glazed Brussel's Sprouts

See Dessert options on final page (Choose Two)

\$69 per person

Menu is subject to change. Please add 10% Vermont tax and 18% service gratuity.

Hors d'Oeuvre Selections

Passed Hors d'Oeuvres

Grilled Shrimp with Smokey Tomato Bacon Ricotta Cheese
Gougiers (French Cheese Puffs)
Melon and Prosciutto with Basil
Avocado, Crab, and Mango Salad on Toasted Naan
Crostini Selection (Eggplant Caponata, Braised Short Rib and Beet Ricotta, Mushroom and Goat Cheese)
Cucumber, Tuna, Avocado, Spicy Mayo and Sesame
Duck Confit, Zucchini Bread, Cranberry, Soubise
Petite Maine Lobster Rolls
Lamb Keftas, Harissa Yogurt, Pickled Cucumber
Smoked Salmon, Red Onion Jam, Crème Fraiche, Homemade Rye Cracker

Stationary Hors d'Oeuvres

Cheese Platter with Seasonal Accompaniments, Fruits, Nuts, Crackers
Roasted Carrot Hummus with Fresh Vegetables and Pita Chips
Oyster/Raw Bar, Shrimp Cocktail, Ceviche
Homemade Russet Potato Chips with Dipping Sauce (Sour Cream and Chive, Spicy Aioli, Maryland Crab Cake Spread)
Smoked Squash Fondue, Apples, Fried Brussels Sprouts, Sourdough Bread
Fruit and Yogurt Platter, Homemade Granola
Charcuterie Board with Seasonal Accompaniments

*Additional Hors d'oeuvres may be priced out per piece

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us if there are any food allergies that need to be excluded completely.

Desserts

Key Lime Bars with Graham Cracker Crust

Salted Caramel Pretzel Cheesecake Bites

Apple Crisp Turnovers

Strawberry Streusel Bars

Cranberry White Chocolate Cookies

Assorted Macrons

Chocolate Dipped Coconut Macaroons

Tiramisu Bites

Chocolate Mousse Cups

Smoes Bar

Chocolate Turtle Bites

Assorted Cupcakes

*Additional Desserts may be priced out per piece