

# AMERICAN FLATBREAD MOBILE OVEN



## ADDITIONAL HORS D'OEUVRES

To round out our American flatbread menu which is bread [carbohydrate] and cheese [dairy] based, our kitchen is offering a few meat [protein] and vegetable options to balance the guests' dining experience.

Please don't hesitate to ask if you have an idea for a food offering that we may be able to design for your menu.

### PLATTERS & SALADS

Blue Point Oysters on the half shell, mignonette, lemon & hot sauce

Market garden crudite w/ deviled Gaylord Farm eggs, Jasper Baley Hazen blue cheese dip & garlic aioli

Artisanal cured meats, assorted Molinari & Framani salumi

Grilled & pickled Vegetable antipasto, marinated olives, basil pesto, anchovy mayonnaise

Mad River Valley lettuces with our maple raspberry dressing, toasted sesame seeds & seasonal vegetables/berries

Cesar salad "spears" on red endive romaine hearts, focaccia crouton

Shaved red cabbage "slaw" maple yogurt dressing, scallions, berries

Garganelli pasta salad, snap peas, tomato, feta, lemon herb vinaigrette

Tuscan bean salad, heirloom beans, chickpeas, haricot vert & baby onions in sherry vinaigrette

Mad River Valley heirloom tomatoes, basil, aged balsamic, olive oil (seasonal)

### WOOD-FIRED OVEN, PASSED APPETIZERS



Medjool dates wrapped in smoked bacon



Button mushrooms stuffed with spinach, breadcrumbs, garlic & ricotta, roasted pepper puree



Spicy Vt lamb meatballs with mint gremolata



Yellow Fin tuna kabobs, pickled ginger, wasabi



Prosciutto ham with VT chevre & fig jam



Tamari-marinated scallops wrapped in five-spice bacon



Swordfish steak with tomato, olive caper relish



Smoked summer sausage baked in pastry with honey mustard



VT beef sirloin skewers, horseradish creme fraiche & chimmichuri

Misty Knoll Farm chicken wings & drums, Maple - balsamic mustard

