

PRE MEAL PARTY & RECEPTION MENU 2008
MINIMUM OF 20 PEOPLE

HORS D'OEUVRES

Route 7 Cheese Nachos

served with salsa, sour cream, jalapenos & scallion

House Smoked Chicken Wings

choice of **BBQ** Smoked, **Buffalo** Style or Spicy **Habanero** BBQ

Local Cheese Board

Monterey Chevre, Chatham Shepherding Camembert, VT Cheddar,
Berkshire Mtn Bread, Crackers & Seasonal Fruit

Spiced Shrimp

with our own rub & local, organic pickled "dilly beans"

Route 7 Cheese Nachos

with salsa, sour cream, jalapenos & scallion

Wild Scallops Wrapped in Rt 7 Bacon

broiled wild sea scallops wrapped in our house made bacon

Fried Calamari

the Gulf's finest served with chipotle mayonnaise

Spicy Potato Chips

house made chips &/or sweet potato chips with chipotle dip

Local Chevre Terrine

Monterey Chevre with basil pesto & roasted nuts

Bruschetta

with Berkshire Mountain Bakery bread

choice of

tomato/basil/mozzarella

or

Blue Moon Shrooms

or

Spicy Summer Squash

Grilled Polenta Squares

available with the above toppings

Smoked Shrimp Cocktail

the Gulf's finest Smoked and/or Poached

\$ 18/person for choice of 3

\$ 25/person for choice of 5

\$ 30/person for choice of 7



CATERING MENU 2008

3 COURSE - FAMILY STYLE OR BUFFET- \$33/person*

THE RIB DINNER

FIRST COURSE (choose 1)

Today's Soup

Made in-house from rich stock and local ingredients

House Salad

Equinox Farm greens, VT cheddar, onion, apples & smoked almonds tossed with choice of our house made dressings

SECOND COURSE (choose 4)

Half Chicken

naturally raised 1/2 chicken slow smoked, moist & tender

Pulled Pork

local raised pork pulled off the bone with Route 7 BBQ sauce

Beef Brisket

Hereford beef slow smoked w/ pan drippings & Route 7 BBQ

Baby Back Ribs

Heritage Breed Duroc Pork ribs slow smoked with Route 7 BBQ

Pork Spare Ribs (large & moist)

Heritage Breed Duroc Pork ribs slow smoked with Route 7 BBQ

Beef Rib - the "Dinosaur"

Hereford beef short rib slow smoked with Route 7 BBQ

Grilled Pork Chop(s)

Paul Paisley's (Alford, MA) Twin Oaks Farm whey-fed pork

Pasta of the Day

pasta with fresh seasonal vegetables

Fish of the Day

fresh catch prepared by the chef

SIDES (choose 4)

all made here

french fries, sweet potato fries, **applesauce**, coleslaw (vinegar or mayo), **mac & cheese**, sautéed greens (meatless), **house baked beans**, mashed potatoes, **seasonal vegetable(s)**

DESSERT (choose 1)

all made here

Seasonal Fruit Crisp or **Cheesecake** using local dairy



CATERING MENU 2008

4 COURSE - FAMILY STYLE OR BUFFET- \$39/person*

THE **BIG COW-PIG-CHICKEN**

FIRST COURSE (choose 1)

Today's Soup

Made in-house from rich stock and local ingredients

House Salad

Equinox Farm greens, VT cheddar, onion, apples & smoked almonds
tossed with choice of our house made dressings

SECOND COURSE (Both)

Route 7 Cheese Nachos

served with salsa, sour cream, jalapenos & scallion

House Smoked Chicken Wings

choice of **BBQ** Smoked, **Buffalo** Style or Spicy **Habanero** BBQ

THIRD COURSE (choose 3)

Half Chicken

naturally raised 1/2 chicken slow smoked, moist & tender

Pulled Pork

local raised pork pulled off the bone with Route 7 BBQ sauce

Beef Brisket

Hereford beef slow smoked w/ pan drippings & Route 7 BBQ sauce

1/2 Rack Baby Back Ribs

Heritage Breed Duroc Pork ribs slow smoked with Route 7 BBQ sauce

Grilled Pork Chop(s)

Paul Paisley's (Alford, MA) Twin Oaks Farm whey-fed pork

Pasta of the Day

pasta with fresh seasonal vegetables

SIDES (choose 3)

all made here

french fries, sweet potato fries, **applesauce**, coleslaw (vinegar or mayo), **mac & cheese**, sautéed greens (meatless), **house baked beans**,
mashed potatoes, **seasonal vegetable(s)**

DESSERT (choose 1)

all made here

Seasonal Fruit Crisp or **Cheesecake** using local dairy

*this applies to food only



CATERING MENU 2008

FAMILY STYLE OR BUFFET- \$28/person*

THE COW-PIG-CHICKEN

FIRST COURSE (choose 1)

Today's Soup

Made in-house from rich stock and local ingredients

House Salad

Equinox Farm greens, VT cheddar, onion, apples & smoked almonds
tossed with choice of our house made dressings

SECOND COURSE (choose 3)

Half Chicken

naturally raised 1/2 chicken slow smoked, moist & tender

Pulled Pork

local raised pork pulled off the bone with Route 7 BBQ sauce

Beef Brisket

Hereford beef slow smoked w/ pan drippings & Route 7 BBQ

1/2 Rack Baby Back Ribs

Heritage Breed Duroc Pork ribs slow smoked with Route 7 BBQ

Grilled Pork Chop(s)

Paul Paisley's (Alford, MA) Twin Oaks Farm whey-fed pork

Pasta of the Day

pasta with fresh seasonal vegetables

SIDES (choose 3)

all made here

french fries, sweet potato fries, **applesauce**, coleslaw (vinegar or mayo), **mac & cheese**, sautéed greens (meatless), **house baked beans**,
mashed potatoes, **seasonal vegetable(s)**

DESSERT [*all made here*]

call us for options!



*call for further price details.

CATERING MENU 2008

4 COURSE - FAMILY STYLE OR BUFFET - \$45/person*

THE BIG RIB DINNER

FIRST COURSE (choose 1)

Today's Soup

Made in-house from rich stock and local ingredients

House Salad

Equinox Farm greens, VT cheddar, onion, apples & smoked almonds tossed with choice of our house made dressings

SECOND COURSE (choose 3)

Spiced Shrimp with our own rub & local, organic pickled "dilly beans"

Route 7 Cheese Nachos with salsa, sour cream, jalapenos & scallion

House Smoked Chicken Wings: choice of **BBQ** Smoked, **Buffalo** Style or Spicy **Habanero** BBQ

Wild Scallops Wrapped in Rt 7 Bacon broiled scallops wrapped in our house made bacon

Fried Calamari the Gulf's finest served with chipotle mayonnaise

THIRD COURSE (choose 4)

Half Chicken naturally raised 1/2 chicken slow smoked

Pulled Pork local raised pork pulled off the bone

Beef Brisket Hereford beef slow smoked w/ pan drippings

Baby Back Ribs Heritage Breed Duroc Pork ribs slow smoked

Pork Spare Ribs Heritage Breed Duroc Pork ribs slow smoked

Beef Rib - the "Dinosaur" Hereford beef short rib slow smoked

Grilled Pork Chops Paul Paisley's Twin Oaks Farm whey-fed pork

Pasta of the Day pasta with fresh seasonal vegetables

Fish of the Day fresh catch prepared by the chef

SIDES (choose 4)

all made here

french fries, sweet potato fries, **applesauce**, coleslaw (vinegar or mayo), **mac & cheese**, sautéed greens (meatless), **house baked beans**, mashed potatoes, **seasonal vegetable(s)**

DESSERT (choose 1)

all made here

Seasonal Fruit Crisp or **Cheesecake** using local dairy

*this applies to food only

