

## CATERING MENU 2010

FAMILY STYLE OR BUFFET- \$30/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  
(maple bacon, shallot vinaigrette, ranch or blue cheese)

#### SECOND COURSE (choose 3)

##### Smoked Chicken

naturally raised chicken slow smoked, moist & tender

##### Pulled Pork

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

##### Beef Brisket

local raised beef slow smoked with Route 7 BBQ sauce

##### Baby Back Ribs

Duroc Pork ribs slow smoked with Route 7 BBQ sauce

##### Grilled Pork Chop

Berkshire Black, Heritage Breed (Craryville, NY)

##### Pasta of the Day

pasta with fresh seasonal vegetables & Monterey Chevre

#### 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 [*made here*]

##### local seasonal fruit crisp

(call for other options)



## CATERING MENU 2010

4 COURSE - FAMILY STYLE OR BUFFET- \$41/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  
(maple bacon, shallot vinaigrette, ranch or blue cheese)

#### SECOND COURSE (Both)

##### **Route 7 Cheese Nachos**

served with salsa, sour cream, jalapenos & scallion

##### **House Smoked Chicken Wings**

choice of **BBQ, Buffalo, or Habanero**

#### THIRD COURSE (choose 3)

##### **Smoked Chicken**

naturally raised chicken slow smoked, moist & tender

##### **Pulled Pork**

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

##### **Beef Brisket**

local raised beef slow smoked with Route 7 BBQ sauce

##### **Baby Back Ribs**

Duroc Pork ribs slow smoked with Route 7 BBQ sauce

##### **Grilled Pork Chop**

Berkshire Black, Heritage Breed (Craryville, NY)

##### **Pasta of the Day**

pasta with fresh seasonal vegetables & Monterey Chevre

#### **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** [*made here*]

##### **local seasonal fruit crisp**

(call for other options)



## CATERING MENU 2010

FAMILY STYLE OR BUFFET- \$35/person\*

### THE RIB DINNER

#### STARTERS (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  
(maple bacon, shallot vinaigrette, ranch or blue cheese)

#### ENTREES (choose 4)

##### Smoked Chicken

naturally raised chicken slow smoked, moist & tender

##### Pulled Pork

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

##### Beef Brisket

local raised beef slow smoked with Route 7 BBQ sauce

##### Baby Back Ribs

Duroc Pork ribs slow smoked with Route 7 BBQ sauce

##### Pork Spare Ribs (large & moist)

Duroc Pork ribs slow smoked with Route 7 BBQ sauce

##### Beef Rib - the "Dinosaur"

local beef short rib slow smoked with Route 7 BBQ sauce

##### Grilled Pork Chop

Berkshire Black, Heritage Breed (Craryville, NY)

##### Pasta of the Day

pasta with fresh seasonal vegetables & Monterey Chevre

##### 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 [*made here*]

##### local seasonal fruit crisp

(call for other options)



## CATERING MENU 2010

4 COURSE - FAMILY STYLE OR BUFFET - \$47/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  
(maple bacon, shallot vinaigrette, ranch or blue cheese)

#### SECOND COURSE (choose 3)

**Spiced Shrimp** with our own rub & local, organic "fire kraut"

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

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

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

**Fried Calamari** the Gulf's finest served with chipotle mayonnaise

#### THIRD COURSE (choose 4)

##### Smoked Chicken

naturally raised chicken slow smoked with Route 7 BBQ sauce

##### Pulled Pork

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

##### Beef Brisket

local beef slow smoked with Route 7 BBQ sauce

##### Baby Back Ribs

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

##### Pork Spare Ribs

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

##### Beef Rib - the "Dinosaur"

local beef short rib slow smoked with Route 7 BBQ sauce

##### Grilled Pork Chop

Heritage Breed Berkshire Black

##### Pasta of the Day

with fresh seasonal vegetables & Monterey Chevre

##### 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 [*made here*]

**local seasonal fruit crisp**



**PRE MEAL PARTY & RECEPTION MENU 2010**  
**MINIMUM OF 20 PEOPLE**

**HORS D'OEUVRE**

**Route 7 Cheese Nachos**

served with salsa, sour cream, jalapenos & scallion

**House Smoked Chicken Wings**

choice of **BBQ**, **Buffalo** or **Habanero**

**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 "fire kraut"

**Wild Scallops Wrapped in Rt 7 Bacon**

broiled wild sea scallops wrapped in our house made bacon

**Fried Calamari**

the East Coast's finest served with chipotle mayonnaise

**Spicy Potato or Sweet Potato Chips**

house made chips with chipotle dip

**Local Chevre Terrine**

Monterey Chevre with basil pesto & roasted nuts

**Bruschetta**

with Berkshire Mountain Bakery bread  
grilled local veggies & mozzarella

**Grilled Polenta Squares**

topped with grilled local veggies & mozzarella

**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