



Appetizers and Salads

Platters, Dips and Salsas

- Chilled seafood platter with shrimp cocktail, ceviche, seared tuna and oysters
- Vermont cheese platter with a selection of local artisan cheeses with baguette and an assortment of crackers
- Crab dip with red chili served with blue corn tortilla chips
- Guacamole and pico de gallo (any degree of heat is available) served with yellow corn tortilla chips
- Hummus (roasted red pepper, roasted garlic, lemon and herb or traditional) and olive tapenade served with grilled pita chips and assorted fresh vegetables
- Shrimp, corn, and sweet chili dip served with plantain chips
- Bruschetta Bar – selection of 'build your own' bruschetta toppings with grilled crostini
- Dip Bar – selection of the following: roasted eggplant and garlic, guacamole, pico de gallo, and white bean with tortilla chips, pita chips, and papadum crisps
- Antipasto – Selection of cured meats, olives, marinated mushrooms, VT mozzarella, aged provolone, roasted garlic & white bean puree served with baguette

Passed Hors' d'oeuvres

Vegetarian

- Endive spears stuffed with apples, blue cheese, and walnuts
- Wild mushroom toasts with brandy and thyme
- Marinated tofu egg roll with Asian vegetables and a ponzu sauce
- Cauliflower fritter satay
- Grilled spiced eggplant skewers with honey
- Halloumi and pepper wraps
- Arancini - fried risotto balls with a saffron aioli
- Bruschetta with roasted peppers, artichoke hearts, VT mozzarella
- Bruschetta with roasted peppers, rosemary, and goat cheese
- Caprese skewers – cherry tomatoes, fresh mozzarella and focaccia croutons drizzled with a balsamic reduction
- Baked eggplant topped with herbed ricotta cheese and tomato sauce



- Marinated mozzarella and pickled fig on a crostini
- Poached pear with blue cheese and walnuts on crostini
- Polenta squares with marinara sauce
- Twice baked new potatoes
- Gazpacho shooters with basil oil
- Falafel with dill yogurt and cucumber slaw on a grilled pita

Seafood

- Tuna tartar with capers, lemon, and herbs, and cucumber
- Herb marinated scallops wrapped in bacon
- Marinated shrimp with bell pepper relish on a papadom crisp
- Swordfish kebabs with chermoula
- Mediterranean ceviche in a phyllo cup
- Grilled oysters with butter poached leeks and lemon thyme
- Seared tuna with a citrus relish on a crispy wonton
- Beer battered sardines with malt vinegar aioli
- Caesar salad tarts with white anchovies
- Grilled sardines on a crostini with an olive spread
- English cucumber with smoked salmon, pickled red onion and crème fraiche
- Mini crab cakes with saffron aioli
- Fried calamari with roasted tomato sauce or a saffron aioli
- Shrimp cocktail - jumbo shrimp traditional with cocktail sauce or tequila lime
- Stuffed crimini mushrooms with crabmeat
- Bloody Mary shooters with a chilled shrimp

Meat

- Chicken satay served with both peanut sauce and sweet chili sauce
- Shredded chicken quesadilla with black beans and cheese topped with chipotle aioli
- Steamed shumai with chicken, lemon grass, ginger and a sweet and spicy hoisin sauce
- Harissa chicken with dill yogurt
- Curried pork satay with pineapple sauce
- Pork and shrimp shumai with a ponzu sauce
- Empanadas stuffed with shredded pork
- Asparagus wrapped in prosciutto and phyllo dough
- Chipotle glazed pork ribs
- Pulled pork bruschetta with BBQ sauce on toasted jalapeno-cheddar bread



- Porcini dusted pork skewer with a port wine reduction
- Short rib nacho- braised short ribs with black beans, pico de gallo, and avocado cream
- Guinness braised short rib on a Yukon gold potato chip and a horseradish crème
- Beef carpaccio on a crostini with pickled shallots
- Beef satay with a sweet and spicy hoisin sauce
- Lemongrass beef lettuce wraps
- Mini meatballs and roasted tomato sauce
- Irish egg roll – corned beef and cabbage with a mustard hoisin sauce
- Lamb lollipops with mint pesto
- Lamb kebabs with a yogurt and dill marinade
- Venison eggrolls with a mustard hoisin sauce

Salads

- Caprese salad - Vine-ripened tomatoes, VT mozzarella, fresh basil and baby arugula salad and shaved fennel
- Spinach with goat cheese, VT apples, maple glazed walnuts with a champagne vinaigrette
- Mesclun greens with roasted red peppers, cucumber, tomatoes, red onion, sprouts and a maple balsamic vinaigrette
- Baby arugula salad with vine ripe tomatoes, avocado, toasted pine nuts, pecorino, lemon and olive oil
- Panzanella salad with large diced tomatoes, VT mozzarella, fresh basil and home-made croutons
- Cucumber tomato salad with shaved red onions and feta cheese
- Smoked bacon and blue cheese potato salad with scallions and crème fraiche
- Roasted fingerling potato salad with scallions, fresh herbs and crème fraiche
- Chickpea salad with bell peppers, tomatoes, red onion and baby spinach
- Black bean salad with roasted peppers, sweet corn, cilantro and lime
- Three bean salad with black, kidney, and edamame with a cilantro lime vinaigrette
- Summer pasta salad with fresh vegetables, oil and vinegar
- Italian pasta salad with provolone cheese, genoa salami and bell peppers
- Greek pasta salad with artichoke hearts, kalamata olives and roasted red peppers

Contact 3 Squares Café for your own personalized menu for your special event.