



DINNER CATERING

Wednesday-Sunday
48 Hours Notice Required
Call 802-223-0722 or
Email TheSocialVT@gmail.com.

SOUPS & SALADS

HOMEMADE SOUPS

Choice of Garlicky Tomato, Chicken Noodle, or Porter Stew
...\$24 (serves 5-6)...\$48 (serves 10-12)

BUTTERNUT SQUASH SALAD

Roasted Butternut Squash, Baby Spinach, Dried
Cranberries, Chevre, Pepitas
...\$36 (serves 5-6)...\$72 (serves 10-12)

HOUSE SALAD

Mixed Baby Greens, Cucumbers, Blistered Cherry
Tomatoes, Radish, Roasted Pepitas & Choice of
Dressing...\$30 (serves 5-6)...\$60 (serves 10-12)
~ Add Manchego or Chevre...\$5...\$10 ~

QUINOA SALAD

Quinoa with Arugula, Walnuts, Cherry Tomatoes,
Apples & Citrus Dijon Vinaigrette (Dressing Is mixed in)
...\$36 (serves 5-6)...\$72 (serves 10-12)

GRILLED CAESAR SALAD

Grilled Romaine, Blistered Tomatoes, Garlic
Croutons, Grated Parmesan
...\$30 (serves 5-6)...\$60 (serves 10-12)

*Dressings: Apple-Cider Dijon, Caesar,
Ginger-Peanut, Italian, Blue Cheese, Ranch,
Greek, Balsamic.*

-Add Roasted Chicken...\$15 (serves 5-6)...\$30 (serves 10-12) or add Roasted Salmon...\$24 (serves 5-6)...\$48 (serves 10-12)-

CENTERPIECES

BEEF BOLOGNESE

Grass-Fed Beef from Vermont's Back Beyond Farm slow-cooked for hours with
three types of Tomatoes, fresh Herbs, & tossed with Rigatoni
...\$70 (serves 5-6)...\$140 (serves 10-12)

LOBSTER RAVIOLI

Paired with Lemon-Butter Sauce
...\$105 (serves 5-6)...\$210 (serves 10-12)

SALMON

Faeroe Salmon with Smoked Paprika & Honey Glaze
...\$85 (serves 5-6)...\$170 (serves 10-12)

SCALLOPS

Pan-Seared Scallops with an Agrodolce sauce including
Raspberries, Mission Figs & Balsamic Vinegar
...\$100 (serves 5-6)...\$200 (serves 10-12)

WILD MUSHROOM & CHESTNUT RISOTTO

Made ladle-by-ladle with our Vegetable Stock, White Wine, Parmesan,
Herbs, Roasted Chestnuts & Wild Mushrooms
...\$80 (serves 5-6)...\$160 (serves 10-12)

SLOW-ROASTED CHICKEN

Local Chicken from Misty Knoll Farm in Vermont. With a
savory house Gravy
...\$70 (serves 5-6)...\$140 (serves 10-12)

SIX VEGETABLE LASAGNA

Zucchini, Portabella Mushrooms, Red & Green Peppers, Spinach & Plum
Tomatoes with a scratch Tomato sauce, Ricotta, Mozzarella, & Parmesan
...\$75 (serves 5-6)...\$150 (serves 10-12)

DOVER SOLE

Filets with a Leek & Mustard Puree
...\$75 (serves 5-6)...\$150 (serves 10-12)

BLACK ANGUS CERTIFIED CHOICE STEAKS

NY Strip, 10oz...\$144 (serves 5-6)...\$288 (serves 10-12)

Filet Mignon, 6oz...\$150 (serves 5-6)...\$300 (serves 10-12)

SIDES

GARLICKY KALE

Fresh Garlic, Lemon, & a bit of Apple Cider Vinegar for depth
...\$35 (serves 5-6)...\$70 (serves 10-12)

DOUBLE WHIPPED POTATOES

Skin-on Red Potatoes, Butter & Cream
...\$25 (serves 5-6)...\$50 (serves 10-12)

BRUSSEL SPROUTS

Pan-Braised, with Manchego Cheese & Red Onions
...\$35 (serves 5-6)...\$70 (serves 10-12)

WILD MUSHROOMS

Parmesan, White Wine, Parsley & Black Pepper
...\$40 (serves 5-6)...\$80 (serves 10-12)

SQUASH CAPRESE

Roasted Butternut Squash, Fresh Mozzarella, Tomatoes, Basil Pesto,
& Aged Balsamic Reduction
...\$37 (serves 5-6)...\$74 (serves 10-12)

PEPPERED HONEY-BUTTER CORN

Sweet Corn with a tangy Honey-Cream sauce, accented with freshly crushed Peppercorns
...\$27 (serves 5-6)...\$54 (serves 10-12)

ROASTED BEETS

Roasted Beets with house made Lemon-Lime Creme Fraiche & Zest
...\$30 (serves 5-6)...\$60 (serves 10-12)

Prices Do Not Include Tax. \$50 Minimum Order. Free Delivery Within Greater Montpelier Area.

MAC'N'CHEESES

TRUFFLED OR NOT MAC'N'CHEESE

Three Cheeses, Panko breadcrumbs,
& the choice: To Truffle, or not to Truffle
...\$35 (serves 5-6)...\$70 (serves 10-12)

ROASTED CHICKEN MAC

Our Three-Cheese Mac with our Slow-Roasted
Chicken & Panko Breadcrumbs. Make it
interesting with a BBQ Sauce drizzle (Optional).
...\$45 (serves 5-6)...\$90 (serves 10-12)

WINTER MAC'N'CHEESE

Our Three-Cheese Mac with Roasted Butternut
Squash, Panko Breadcrumbs, topped with Blue Cheese
...\$45 (serves 5-6)...\$90 (serves 10-12)

BITES

FRUIT & CHEESE BOARD

Pick three Cheeses (Jasper Hill Alpha Tolman, Jasper Hill Bayley Hazen Blue,
Aged Cheddar, Manchego, Smoked Gouda), & an array of fresh cut Fruit
(Seasonal)...\$15 (serves 2-3)

HONEYED & HERBED CHEVRE

Goat Cheese whipped with Herbs & local Honey
...\$35 (serves 5-6)...\$70 (serves 10-12)

CHARCUTERIE BOARD

Pick two Cheeses (Jasper Hill Alpha Tolman Appenzeller, Jasper Hill Bayley
Hazen Blue, Aged Cheddar, Manchego, Smoked Gouda), Prosciutto, Salami,
Cornichons, Maple Pecans, Focaccia, & Seasonal Jam...\$22 (serves 2-3)
~ Replace Focaccia with Almond Crackers (Gluten-Free & Vegan)...\$1.5 ~

SMOKED CARROT DIP

Roasted Carrots, Lemon, Spices
...\$30 (serves 5-6)...\$60 (serves 10-12)

ROASTED RED PEPPER HUMMUS

House Hummus, Roasted Red Peppers
...\$30 (serves 5-6)...\$60 (serves 10-12)

For our Dips: Choose from Tortilla Chips, or Pita Bread - Sub for Veggie Sticks or Almond Crackers...\$5 (serves 5-6)...\$10 (serves 10-12)

DRINKS

Choose from Coffee, Orange Juice, Lemonade, Sodas (Coca-Cola, Diet Coke, Coke Zero, Cherry Coke, Sprite, Sprite Zero, Barqs Root Beer, Dr. Pepper)...\$1.33 Per Person

DESSERTS

Sticky Chocolate Cake Bites or Maple Snicker-doodle cookies, or a mix of Both...\$2 per person

A WIDE SELECTION OF HOUSEMADE PIES & BOMBES (MULTI LAYER CREAM CAKES)

Available per person or whole. Pricing & current flavors upon request.