

Holiday



Menu

475 Coolidge Highway
Guilford VT 05301

802-490-2233

www.guilfordcountrystore.com

Customer Name/Phone _____ Pick Up Time/Date _____

Starters

Baked stuffed mini brie with cranberries & walnuts	\$24.00
Mushroom pate (vegan)	\$24.00
Shrimp Cocktail with house made cocktail sauce (per dozen)	\$30.00
Deviled eggs (per dozen - 24 pieces)	\$18.00
YT cheese and fruit board with baguette and crackers	
Small (for 4-8 people) \$50.00	Large (for 10 - 14) \$100.00
Antipasto platter with cured meats, cheeses, pickled veg, olives and baguette	
Small (for 4-8 people) \$75.00	Large (for 10 - 14) \$125.00
Tomorrow's vegetable soup (crudite) with two seasonal dips (vegan/gf)	
Small (for 4-8 people) \$45.00	Large (for 10 - 14) \$80.00

Salads

Harvest Salad - roasted beets, crumbled goat cheese, toasted pumpkin seeds, mixed baby greens and maple balsamic dressing	
Holiday Salad - chili rubbed roasted sweet potato croutons, dried cranberries, toasted salted pistachios, feta, mixed baby greens and poppyseed dressing	
Quinoa Crunch Salad - white quinoa, pomegranate seeds, toasted almonds, slivered red onions, mandarin orange segments, baby kale, citrus-ginger dressing	
Small (for 4-8 people) \$45.00	Large (for 10 - 14) \$80.00

Sides

	Serving Sizes are Small (about 4 people)	Large (about 8 people)
	Small	Large
Grafton Mac & Cheese	\$18.00	\$40.00
Roasted Brussels sprouts with maple sriracha (GF/vegan)	\$18.00	\$40.00
Whipped butternut squash with sage (GF/vegan)	\$18.00	\$40.00
Classic mashed potatoes (GF)	\$16.00	\$35.00
Creamed Spinach (GF)	\$18.00	\$40.00
Garlic Green Beans (GF/vegan)	\$22.00	\$50.00
Roasted root veggies balsamic glaze (GF/vegan)	\$18.00	\$40.00

Mains (per person)

Poached Faroe Island salmon lemon with dill dijon sauce	\$15.00
Beef tenderloin with red wine sauce	\$25.00
Applewood smoked ham with mustard sauce	\$15.00
Roast turkey with gravy	\$15.00

All Christmas orders must be received by Saturday December 20, 2025. Orders must be picked up by 3PM on Wednesday December 24, 2025. All other days must be approved by the kitchen.