



475 Coolidge Highway
Guilford VT 05301
802-490-2233 www.guilfordcountrystore.com

APPETIZERS

All items (excluding platters and flatbreads) are sold by the dozen with a minimum order of 2 dozen. ** = item is served hot. GF = Gluten Free. +GF = can be made Gluten Free. V = Vegan. VG = Vegetarian. Please see our ordering guide and cancelation policy.

Platters (small 8-10) Medium (12 - 20) Large (25+)

Tomorrow's vegetable soup (crudite with seasonal dips) **GF/Veg**
Local cheese fruit and cracker platters **+GF**
Antipasto platters **+GF**
Seasonal dips with tortillas/flatbreads/breadsticks **+GF/+Veg**
House made marinated/pickled veggies (assorted/seasonal) **GF/V**
Mezze platter with house made hummus, muhammara, moutabel, pita and veggies **V**

Stuff on Sticks

Swordfish skewers with fresh bay and gremolata **GF ****
Portuguese garlic shrimp skewers **GF ****
Portuguese chicken skewers **GF ****
Antipasto skewers (tortellini, salami, marinated mozzarella, roasted red peppers, artichoke hearts) **+GF**
Lamb kofta skewers **GF ****
Caprese skewers **GF**
Roasted beet skewers with dill and goat cheese **GF**
Bulgogi beef skewers **GF ****
Chicken satay with spicy peanut sauce **GF ****

Flatbreads **

Caramelized onion, brie, and green apple flatbread **+GF**
Caramelized onion, goat cheese and thyme flatbread **+GF**
Wild mushroom, goat cheese and arugula flatbread **+GF**

Crostini (and things that want to be crostini - toasts/crackers)

Polenta toasts with herbed ricotta **GF ****
Blue cheese rarebit with spiced pear chutney **+GF ****
Crostini with green apple, VT cheddar and GCS balsamic honey mustard **+GF ****
Crostini with beef tenderloin, horseradish cream and caramelized onion **+GF ****
Vietnamese rice paper cups with crispy veggies and smoked tofu **GF/V**
Broad bean bruschetta **V/+GF**



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Vietnamese chicken meatballs with Thai sweet chili sauce **GF ****

Chicken wings with assorted sauces (choice of three) **+GF ****

Stuffed mushrooms with turkey sausage and parmesan **GF ****

Roast beef, gorgonzola and roasted red pepper pinwheels

Beef tenderloin and boursin in puff pastry ******

Poached shrimp with spicy mango salsa **GF**

Crab cakes with spicy remoulade **+GF ****

Faroe Island salmon with honey-lemon cream in puff pastry ******

Cucumber boats with spicy crab salad and pickled ginger **GF**

Smoked salmon on pumpernickel points with creme fraiche and dill

Korean BBQ pork belly bites **GF ****

Mini potatoes stuffed with blue cheese and bacon **GF ****

Spicy glazed chorizo bites **GF ****

Cherry tomato "blt" with pesto mayo and maple bacon **GF**

Dates stuffed with chorizo wrapped in bacon **GF**

Figs wrapped in prosciutto with balsamic glaze **GF**

Prosciutto, fig and goat cheese **GF**

Cheddar gougeres with smoked ham salad **+GF**

Classic pigs in a blanket with spicy brown mustard ******

BBQ pulled pork sliders on mini hawaiian sweet rolls ******

Parmesan rosemary shortbread **+GF/Veg**

Fig & rosemary cocktail cookies **+GF/Veg**

Savory palmiers **Veg**

Marinated olives **GF/V**

Marinated mixed mushrooms **GF/V**

Raclette potatoes with cornichons **GF ****

Classic deviled eggs **GF**

Spiced savory nuts **GF/V**

Cheddar gougeres **Veg ****

Phyllo cups with brie and sweet red onion jam **Veg**

Heirloom tomato tartlets **Veg/+GF**

Spanakopita phyllo cups **Veg ****

Vegetarian stuffed mushrooms **GF/+V ****



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SALADS

Green Salads:

Harvest salad - locally sourced mixed greens with dried cranberries, roasted butternut squash (or sweet potato depending upon the time of year) croutons, roasted pumpkin seeds, crumbled local goat cheese and our house made maple balsamic vinaigrette. (This salad can be composed and plated or served in a buffet with all components separated)

Garden salad - locally sourced mixed greens with cucumbers, red onions, sweet bell pepper, ripe tomatoes and shredded carrots and our house made maple balsamic vinaigrette. (This salad can be composed and plated or served in a buffet with all components separated) (vegan)

Caesar salad - crisp romaine lettuce, shaved parmesan, house made seasoned croutons and our house made Caesar dressing. Add grilled shrimp, chicken or salmon for an additional fee.

Chopped wedge salad - our take on the classic wedge - chopped crisp romaine and iceberg lettuce with crumbled blue cheese, savory real bacon bits, diced fresh tomatoes and our house made creamy blue cheese dressing.

Killer kale salad - massaged kale, pickled onions, shiitake bacon (it's amazing - trust us), spicy maple vinaigrette - this vegan salad is welcome everywhere!

Grain(ish) Salads:

Wheatberry salad - whole grain wheatberries, dried cranberries, toasted pecans (can sub in toasted pumpkin seeds to keep it nut free), celery and red onions with a tangy vinaigrette (vegan)

French lentil salad - French green lentils, sauteed carrots, fennel, onion, with a savory dijon-cider dressing. Served warm or at room temperature, pairs brilliantly with salmon. (vegan/gf)

Beluga lentil salad - Black beluga lentils, roasted spicy sweet potato croutons, chopped greens (swiss chard or kale) and shallots with a spicy maple vinaigrette (vegan/GF)

Greek orzo salad - Orzo pasta with cucumbers, tomatoes, bell peppers, red onions, kalamata olives and feta cheese in an herb rich tangy greek dressing.

Pesto pasta primavera - bowtie pasta with cherry tomatoes, mozzarella pearls, sweet green peas, and asparagus tips dressed with a house made garlicky basil-spinach pesto (no nuts)



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SALADS

The Good Stuff:

Stoplight salad - Edamame, cucumbers, sweet bell peppers and cilantro dressed with a zippy Thai sweet chili dressing - this salad SCREAMS summer. Vegan/GF

Caprese - This can be a big bowl salad with pearl mozzarella, cherry tomatoes and our house made garlicky basil-spinach pesto OR we can make it as platters with big gorgeous beefsteak tomatoes layered with slices of fresh mozzarella and fresh basil. Both are drizzled with our house reduced balsamic. GF

Not JUST Potato Salad - Our favorite version of potato salad, this mayo free salad features multi colored fingerling potatoes with crunchy fresh green beans, celery, and cucumbers along with frizzled leeks and dill in a zippy whole grain mustard vinaigrette. If you are looking to break out of your potato salad rut, this is the one to try - vegan/gf.

Celery Salad - This sleeper salad wins the heart of everyone who tries it. The humble celery is the star, thinly sliced on the bias and mixed with shallot and lots of shaved parmesan and parsley then dressed in a bright and lively lemon dressing. Surprisingly addictive. GF

Quinoa Tabbouleh - Loads of parsley enriched with nubs of quinoa and studded with fresh tomatoes and cucumbers. Traditional garlicky lemon dressing. Vegan/gf



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TRADITIONAL SIDES

Roasted Fingerling potatoes (GF)

- With parmesan and Italian herbs
- With garlic and parmesan
- With Rosemary and EVOO (vegan)

Scalloped potatoes - featuring VT Miller Farm organic heavy cream (GF)

Roasted asparagus with lemon and parmesan (GF) highly addictive (you've been warned)

Roasted crimini & fennel with ciliegine and balsamic with fresh herbs (GF)

Grilled summer veggies (eggplant, fennel, zucchini, yellow squash, bell peppers) with fresh herbs (vegan & gf)



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ENTREES

Fish:

Oven roasted Faroe Island salmon filet (3-4 lb) with choice of sauce

- Lemon-dijon-dill
- Fennel-cherry tomato-leeks-capers
- Maple Sriracha

Oven baked cod loin with lemon-herb crust

Rosemary garlic shrimp

Chicken:

Grilled chicken breast with choice of sauce

- Cider cream
- Pesto cream sauce
- Garlic white wine
- Sesame ginger
- Mushroom fennel

BBQ 1/2 chickens with our house made apricot bbq sauce featuring Sidehill Farm apricot jam

Chicken cutlets (GF option available)

- Traditional marinara and parmesan
- Piccata
- Francese

Mustard crusted chicken thighs

Pork:

Spicy pork tenderloin with pineapple salsa

BBQ pulled pork

St Louis spare ribs (with our house made apricot bbq sauce featuring Sidehill Farm apricot jam)

Maple glazed pork loin (featuring Franklin Farm VT maple syrup)

Stuffed pork loin

- Prosciutto, kale & provolone
- Sundried tomato, spinach and feta
- Mozzarella, roasted red peppers and pesto
- Apples, dried cranberries, celery and onion



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Beef:

Beef brisket

Grilled flank steak with chimichurri

Meatloaf

Braised beef short ribs

Beef tenderloin with red wine sauce

Veal marsala with mushrooms and classic marsala sauce

Vegan:

Maple mustard glazed tofu

Ali's addictive tofu

Garlic-balsamic-maple tempeh

Chana masala (curried chickpeas)

Pasta & Rice:

Lasagnas

- Meat (italian sausage & ground beef)
- 3 cheese (mozz, ricotta & parm)
- Mushroom & spinach
- Roasted veggie

Spaghetti and meatballs with house made marinara

Seafood paella

Stuffed shells

- Spinach and cheese
- Mushroom
- Chicken & broccoli
- Pumpkin & sage
- Butternut squash & spicy Italian sausage

Broccoli chicken rice casserole

Stuffed peppers with rice & beef

Stuffed peppers with black beans & veggies

Grafton mac & cheese



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CUPCAKES

All cupcakes have a minimum order of 2 dozen per flavor. Prices start at:

- Mini cupcakes (not filled) \$1.50 each + tax
- Regular cupcakes (not filled) \$3.50 each + tax
- Regular cupcakes (filled) \$4.00 each + tax
- Giant cupcakes (filled) \$5.50 each + tax

*** ALL cupcakes are available GLUTEN FREE - add \$0.50 each for this option. ***
An automatic 18% Catering Service Fee is added to any order over 4 dozen cupcakes.

Cakes

6" (3 layers, filled, basic decorations) serves 8 - 10	\$45
8" (3 layers, filled, basic decorations) serves 12 - 15	\$60
10" (3 layers, filled, basic decorations) serves 20 - 24	\$85
12" (3 layers, filled, basic decorations) serves 25 - 40	\$100
14" (3 layers, filled, basic decorations) serves 50 +	\$125
1/4 sheet (2 layers, filled, basic decorations) serves 25 - 30	\$100
1/2 sheet (2 layers, filled, basic decorations) serves 30 - 50	\$135
Full sheet (2 layers, filled, basic decorations) serves 50 - 75	\$175

Additional decorations and stacked cakes are priced per order.

Gluten free or vegan requests will be priced upon order

****Refund/Cancellation Policy****

Cancellation up to 5 days before event

- Price between \$1-\$75 = 5% cancellation fee
- Price between \$76-\$150 = 10% cancellation fee
- Price between \$151 and over = 20% cancellation fee
- Cancellation between 2-4 days of the event
 - Price between \$1-\$75 = 10% cancellation fee
 - Price between \$76-\$150 = 20% cancellation fee
 - Price between \$151 and over = 30% cancellation fee
- Cancellation 1 day before the event
 - Any price is 50% cancellation fee



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Cake & Cupcake Flavor Combinations

Apple Cider Donut - apple cake, apple compote filling, cinnamon sugar layer, cinnamon buttercream

Blackberry Buttermilk - tangy buttermilk cake, blackberry compote filling, blackberry buttercream

Black Bottom - chocolate cake, cheesecake filling, chocolate glaze

Boston Cream - yellow cake, vanilla custard, chocolate glaze

Caramel Apple - apple spice cake, caramel filling, brown butter caramel buttercream

Chocolate Peanut Butter - chocolate cake, peanut butter fudge filling, chocolate buttercream, peanut butter drizzle

Classic Birthday Cake - yellow cake, milk chocolate buttercream, sprinkles

Cookies & Cream - chocolate cake, chopped oreos, vanilla cream filling, vanilla buttercream, oreos

Dreamsicle - vanilla orange cake, vanilla custard, orange buttercream

Gingerbread - gingerbread cake, vanilla custard filling, spiced buttercream

Lemon Lovers - lemon cake, lemon curd, lemon buttercream

Matcha Latte - matcha cake, matcha vanilla custard, vanilla cinnamon buttercream

Mocha Latte - milk chocolate cupcake, mocha ganache filling, mocha buttercream

Moscow Mule - ginger beer cake, ginger mint custard, lime buttercream

Neapolitan - chocolate and vanilla cake layers, strawberry buttercream

Peppermint Hot Chocolate - peppermint dark chocolate cake, dark chocolate ganache filling, peppermint buttercream

Pumpkin Spice - pumpkin cake, spiced buttercream

Red Velvet - chocolate cake, cream cheese filling, cream cheese icing

Salted Caramel - brown sugar caramel cake, caramel filling, brown butter buttercream, salted caramel drizzle

Samoas - toasted coconut cake, caramel filling, dark chocolate buttercream, toasted coconut garnish

Snickerdoodle - cinnamon sugar swirl cake, cinnamon vanilla buttercream, mini snickerdoodle cookie topper

Strawberry Lemonade - lemon cake, strawberry jam, lemon buttercream, strawberry drizzle

S'more - graham cracker cake, marshmallow filling, milk chocolate buttercream

Toasted Coconut - coconut cake, coconut custard, coconut buttercream, toasted coconut garnish

Ultimate Chocolate - chocolate buttermilk cake, chocolate ganache, dark chocolate buttercream

Very Vanilla - vanilla cake, vanilla custard, vanilla buttercream

VT Maple - maple sugar cake, maple syrup buttercream, maple pecan praline filling

White Chocolate Raspberry - white chocolate cake, raspberry filling, white chocolate buttercream

*** More combinations are being added all the time so check back often ***