



Willy's Catering
~DINNER MENUS~

Prices are per person. Prices are inclusive of plates, silver, and glass ware.

Additional food and beverage selections are available upon request.

Menu selections on any tier may be exchanged for selections offered on lower tiered menus.

Menus may be presented either plated or buffet style.

Service and set-up fees are not included in prices below.

Chris and Karri Willy

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www.willysrestaurant.net

DINNER OPTIONS

Option 1 \$18.00

Choice of one starter, one entrée, and choice of two sides from side dish menu.

STARTERS

(Choose one)

Mixed Spring Lettuce

With Fresh Garden Vegetables, Tossed in a House-Made Balsamic Vinaigrette

Hearts of Romaine Caesar

With Garlic Crostini and Oil Cured Olives

Chicken Minestrone

Hearty Vegetables and Pasta in a Chicken Consume

New England Clam Chowder

Classic White Chowder with Chunks of Clams, Corn, and Potato

ENTREES

(Choose one)

Marinated Oven Roasted All Natural Chicken

Marinated in Leeks, Garlic, and Thyme, Drizzled with Thyme Infused Demi

Wild Mushroom and Barley

Stuffed Bell Pepper

In an Oven Roasted Tomato Sauce with Fresh Herbs

Vermont Glazed Ham

Smoked Ham with Maple Mustard Glaze

Stir Fried Seasonal Vegetables

With Wasabi Aioli and Soy Drizzle

Seared Salmon with Baked Leeks and Tomatoes

With a Garlic Aioli Drizzle

Marinated Roast Beef

Top Round of Thinly Sliced Beef, Finished with a Beef Au Jus

Roasted Pumpkin Ravioli

Tossed with Tender Green Beans and a Reggiano Cream Sauce

Grilled ½ Chicken

Local Chicken Marinated and Grilled, Served with a Fresh Basil White Sauce

Option 2 \$23.00
Choice of one starter, two entrées, and choice of two sides from side dish menu.

STARTERS

(Choose one)

Red Leaf Garden Salad

With Fresh Tomatoes and Cucumbers Tossed in a Tomato Vinaigrette

Butter Leaf Caesar

With Shaved Parmesan and a Garlic Crostini

Cream of Broccoli

Traditional White Broth with Chunks of Broccoli

Manhattan Clam Chowder

Classic Red Chowder with Chunks of Clams, Corn, and Potato

ENTREES

(Choose two)

Roast Statler Chicken

With Bacon Apple Vinaigrette

Grilled Vermont Tofu Brochette

With White Bean Braise

Maple Nut Crusted Pork Roast

On a Riesling Butternut Puree

Wild Mushroom Pasta

With Pesto and Garlic Cream Sauce

Grilled Chilean Salmon

On Grilled Baguette with an Arugula Citrus Salad

Dijon Crusted Beef Round

Top Round of Thinly Sliced Beef, Finished with a Brandy Peppercorn Reduction

Roasted Vegetable Lasagna

With Garlic Cream Sauce

Vermont Loaf

Local Beef, Pork, and Lamb Slow Roasted Meatloaf, Served with a Fresh Tomato Basil Sauce

Option 3 \$28.00

Choice of one appetizer, one starter, two entrées, and choice of two sides from side dish menu.

APPETIZERS

(Choose one)

Fresh Bocconcini

*Wrapped in Prosciutto
Tossed with an Arugula Pesto*

Spicy Ginger Salmon Cakes

With a Watercress Aioli

Bruschetta

*With Heirloom Tomato, Basil, and
Parmesan*

Artichoke Popovers

*Classic Artichoke Dip in an
Individual Flaky Puff Pastry Shell*

**Chicken and White Apple
Cheddar Salad**

In a Crisp Phyllo Cup

Steamed Pork Dim Sum

With Sesame Chili Sauce

Fruit and Cheese Display

*Artisan Cheeses Paired with Fresh
Fruit Selections*

Grilled Chicken Satays

With a Maple Teriyaki Drizzle

STARTERS

(Choose one)

Heirloom Tomato

*With Fresh Basil and Grilled Bread
Drizzled with a Balsamic Reduction*

Mescaline Greens

*With Slivered Radish and Peas in a
Lemon Dressing*

**Ginger Cabbage and Carrot
Broth**

With Chick Peas and Green Onion

Yellow Velvet Cup

*Silken Smooth Corn Bisque with a
Cream Swirl*

ENTREES

(Choose two)

Herb Roasted Turkey

Finished with a Cognac Au Jus

BBQ Chicken

*Slow Roasted and Offered ½ or ¼
with New England BBQ*

Grilled Vegetables En Croute

*In A Puff Pastry Shell
With Fresh Herb Béchamel*

Herb Encrusted Pork

Medallions

*Served with a Red Onion and Apple
Chutney*

Beef Brisket

*With Our BBQ Rub and Slow
Smoked For 8 Hours*

**Roast Atlantic Char with
Blackened Corn Relish**

And a Red Pepper Vinaigrette

Grilled Marinated Flank Steak

*With Sautéed Mushroom Caps and a
Garlic Demi*

Roasted Pumpkin Ravioli

*Tossed with Tender Green Beans
and a Reggiano Cream Sauce*

Peasants Pie

*Local Ground Beef with Mushrooms,
Carrots, Peas, Zucchini, and Onions
Topped with Mashed Potato*

Option 4 \$33.00

Choice of two appetizers, one starter, two entrées and choice of two sides from side dish menu.

APPETIZERS

(Choose two)

Quesadillas

Flour Tortillas with Local Vermont Ingredients, Avocado, Olives, Sour Cream, and Chives

Polenta Cakes

With a Fresh Tomato Chutney and Asiago Cheese

Wontons

(Your Choice of)

Chicken Sesame, Lemongrass Crab, Or Asian Vegetable

Smoked Chicken Fritter

Lightly Fried and Drizzled with a Honey Ancho Chili Sauce

Stuffed Caps

Roasted Mushrooms with Vermont Smoked Sausage and Cheese

Sesame Tuna Spoons

With Daikon Radish, Pickled Ginger, and Wasabi Cream

Vermont Rustic Display

Grafton Cheddar, Taylor Farm Gouda, and Jasper Hill Bleu with Garlic Crostinis, Dried Fruits, and Dips

Braised Beef Burritos

Bite Size Burritos with Sundried Tomatoes and Cheddar in a Flour Tortilla

STARTER

(Choose one)

Mixed Field Greens

With Cortland Apple, Dried Cranberries, and Crumbled Cheddar Tossed in a Poppy Seed Vinaigrette

Cream of Potato and Leek

With Fried Leek Julienne

Mixed Specialty Lettuces

With Mandarin Oranges, Toasted Pumpkin Seeds, and Blood Orange Vinaigrette

Tomato and Cream Bisque

With a Herb Crostini

ENTREES

(Choose two)

Stuffed Statler Chicken

Roasted Garlic, Sundried Tomatoes, Spinach and Vermont Chevre with a Thyme Infused Demi-glaze

Grilled Pork Loin

Marinated in a Ramp, Rosemary, and Thyme Oil, Finished with a Dried Fruit Huckleberry Jus

Mushroom and Chevre Strudel

Crisp Phyllo Filled with Swiss Chard, Roasted Peppers, Garlic, Chevre, and Wild Mushrooms

Braised Lamb Shank

With a Rosemary Thyme Au jus

BBQ Ribs

Spare Ribs Slow Cooked

Beef Bourguignonne

Braised in Red Wine and Served with Caramelized Pearl Onions, Bacon, and Roasted Mushrooms

Stuffed Haddock

With Baby Spinach, Mushroom, Roasted Corn, and Vermont Chevre Filling

New York Steak Au Poivre

Finished with a Brandy, Green Pepper Corn, and Cream Demi

Grilled Steel Head

With Fresh Heirloom Tomato, Basil Salad and a Chive Cream Drizzle

Rham Schnitzel

Breaded Pork Cutlets Lightly Sautéed with a Mushroom Cream

Option 5 \$38.00

Choice of three appetizers, one starter, two entrées, and choice of two sides from side dish menu.

APPETIZERS

(Choose three)

Ahi Tuna and Prawn Ceviche

On Spicy Cucumber

Smoked Duck Breast

*With Cherry Chutney on a
Pumpnickel Wafer*

Fondue Station

*Artisan Cheese Fondue with Breads,
Fruits, and Vegetables*

Shooters

*Gazpacho, Watermelon Bisque, and
Cinnamon Apple Shots*

Smoked Salmon Roulade

With Capers and Chevre Filling

Vegetable Nori Rolls

*With Wasabi, Pickled Ginger, and
Shoyu*

Maryland Crab Cakes

With Serano Aioli

Lettuce Wraps

*Fresh Vegetables, Curry Rice
Noodles and Pulled Chicken*

Nut Encrusted Pork Bites

*Tender Pieces of Pork in Thai Chili
Sauce*

Grilled Satays

*Beef, Pork, and Lamb with Teriyaki
Dipping Sauce*

STARTERS

(Choose one)

Baby Spinach Salad

*With Chevre, Toasted Walnuts, and
Cranberry Vinaigrette*

Crisp Gazpacho

With Asiago

Grilled Pear Salad

*With Crumbled Bleu Cheese and
Spiced Pecans*

Roasted Butternut Bisque

With Crème Fraiche Swirl

ENTREES

(Choose two)

Spiced Chicken with Figs

*Roasted with Spiced Nuts, Figs, and
Anjou Pears*

Apple Rice Stuffed Pork Chops

In a maple Dijon demi

Prime Rib of Beef

*Seared, with a Shallot Rosemary
Demi Sauce*

Spicy Seitan with Noodles

*Crisp Veggies, Grilled Seitan and
Spicy Noodles*

Summer Flounder

*Wrapped Around Tender Shoots of
Asparagus and Baby Carrots
Finished with a Lemon Hollandaise*

Chicken With Dumplings

*Roasted Chicken, Crisp Vegetables,
and Puff Pastry*

Grilled Seafood Brochettes

*Shrimp, Scallop and Tuna
Marinated in Basil Garlic
Vinaigrette*

Beef Bracciole

*Prosciutto, spinach, Gruyere, and
basil stuffed flank steak*

Eggplant Napoleon

*Breaded Slices of Eggplant Layered
with Grilled Vegetables, Melted
Cheese, and Marinara*

Roast Leg of Lamb

*With a Rosemary Garlic Crust and
Shallot Bordelaise Sauce*

Option 6 \$45.00

Choice of four appetizers, one starter, two entrées and choice of two sides from side dish menu.

APPETIZERS

(Choose four)

Tomato Sippers

*Shots of Hot Tomato Soup with Mini
Grilled Cheese Sandwiches*

Rosti Plausch

*Rosti Potatoes with Grilled
Vegetables and Melted Gouda*

Antipasto Station

*A Trio of Cured Meats, Smoked
Salmon, Marinated Grilled
Vegetables, Fresh Mozzarella, Garlic
Crostinis, Olives, and Spreads*

Crab Toasts

*Fresh Crab on Garlic Bruschetta
With a Lime Cilantro Cream*

Grilled Beef Spiral

*Thinly Sliced Tenderloin, Rolled
With Vermont Cheese and Crisp
Vegetables*

**Grilled Chicken and Prosciutto
Skewer**

With Plum Chili Sauce

Oysters on the Half Shell

With Sherry Mignonette

Pulled Pork Corn Cakes

*BBQ Pork on Spoon Bread with
Apple Slaw*

Grilled Calamari

*With Tomato, Olive, and Roasted
Garlic Tapenade*

Scallop Fritters

With Bacon Apple Vinaigrette

California Brie Melt

*With Avocado, Tomato, and Grilled
Artichoke on a Garlic Crostini*

STARTERS

(Choose one)

**Butter Leaf Lettuce with
Roasted Beets**

*With Chevre, Tomatoes, and a
Lemon Aioli Dressing*

Specialty Greens

*With Blueberries, Slivered Almonds
and Shaved Reggiano Cheese*

Baby Spinach Salad

*With Strawberries, Sunflower Seeds
And Lemon Poppy Seed Vinaigrette*

Roasted Butternut Bisque

With Crème Fraiche Swirl

ENTREES

(Choose two)

Chicken Galantine En Croute

*Pork, Leaks, Sherry and Parmesan
Stuffed Into a Chicken Breast and
Wrapped in Puff Pastry*

Roast Cornish Game Hen

With Chestnut and Fig Stuffing

Savory Roast Half Duck

With Apples Calvados

Crab Stuffed Filet of Salmon

Served with a Lemon-Dijon Aioli

Broiled Black Bass

with a Basil Buerre Blanc

Crispy Polenta

With a Wild Mushroom Cream Ragù

Grilled Lamb Chops

With a Garlic Rosemary Crust

Roast Tenderloin of Beef

With a Shallot Bordelaise Sauce

Grilled Pork Tenderloin

With a Maple Bourbon Glaze

Option 7 \$53.00

Choice of four appetizers, one starter, three entrées and choice of two sides from side dish menu.

APPETIZERS

(Choose four)

Oysters Rockefeller

With Spinach Asiago Cream

Grilled lamb Pops

With Honey Mint Sauce

Vermont Cracked Pepper Sausage

In Puff Pastry

Thai Beef Relish

On Wonton Crisp with Cilantro

Crème Fraiche

Tenderloin Canapé

With a Horseradish Cream on

Toasted Baguette

Apple Bacon Scallops

With Sesame Soy Drizzle

Dungeness Crab Cake

With Saffron Aioli

Smoked Salmon Display

Wild Alaskan Smoked Salmon with

Red Onion, Capers, Tomatoes,

Cream Cheese Spread, and Mustard

With Crisp Rye Crackers

Vermont Cheddar and Ham Crumpets

Cheddar Scones with Maple Glazed

Ham and Cranberry Chutney

Lobster Pinwheel

With Roasted Pepper Relish

Tequila Flamed Prawn

With Guacamole on Spicy Cucumber

STARTERS

(Choose one)

Baby Mixed Lettuces

Tossed with a Truffled Vinaigrette,

Brie Crostini, Oven Roasted

Tomatoes and Crispy Maui Onions

Seared Deep-Sea Scallop

With Shaved Roasted Fennel and

Red Beet Vinaigrette Salad

Frisee Lettuce and Arugula

With Spiced Pecans, American Blue

Cheese and Tart Apples in a Roasted

Garlic and White Balsamic

Vinaigrette

Chowder

Black Bean with Sausage and Cumin

ENTREES

(Choose three)

Filet and Prawn

With Shiitake Napoleon Brandy

Demi

Braised Osso Buco

With Cheddar Corn Polenta

Seared Halibut

With Caramel Shallot Merlot Sauce

Medallions of Veal Loin

Sautéed with Shallots, Mission Figs,

and Champagne

Grilled Eggplant and Roasted Vegetable Tower

With Portobello Mushroom and

Herbed Butternut Squash Puree

Beef Wellington

With Wild Mushroom Tapenade and

Wrapped in Puff Pastry

Center Cut Pork Loin

Stuffed with Pinot Noir Infused Figs

and Bacon Finished with a

Huckleberry Demi-glaze

Cold Water Lobster Tail

With Spanish Sherry Bearnaise

Grilled Rack of Venison

With Morel-Cabernet Butter

Roasted Pheasant

With a Champagne Tarragon

Cream Sauce

Additional Theme Dinners and Stations

Prices are per person. and do not include our china service

BBQ Option #1 \$12.00

Choice of 2 side dishes from the side menu

With Slow Cooked 1/2 BBQ Chicken

BBQ Option #2 \$13.00

Choice of 2 side dishes from the side menu

*With Burgers, Frankfurters and Chicken Breast with Appropriate Rolls
Served with Condiments, Lettuce, Tomatoes, Red Onions, and Selection of Sliced
Cheeses*

BBQ Option #3 \$22.00

Choice of 2 side dishes from the side menu

With ST Louis Style Pork Spareribs, Beef Brisket, and Quartered Chickens

BBQ Option #4 \$25.00

Choice of 3 side dishes from the side menu

With Whole Slow Roasted Suckling Pig(Roasted on Site All Day)

BBQ Option #5 \$32.00

Choice of 3 side dishes from the side menu

With New York Strip Loin, Center Cut Pork Chops, and Jumbo Shrimp

Clam Bake

Available at Market Price

*Who needs the coast when you can do it in your own back yard?
Bushels of Clams, Lobsters, Mussels, Potatoes, and Corn on the Cob, Served with
Melted Butter and Lemon Wedges*

Roast Steamship Round \$28.00

A lot of beef for a lot of people!(serves 80 to 100)

*With Corn on the Cob, Roasted Red Bliss Potatoes, and Field Green Mescaline
Salad*

Surf and Turf \$39.00

*Beef Top Rounds, Marinated for 36 Hours and Cooked to Perfection, Paired
With A Steamed Whole Lobster, Corn on the Cob, Garden Salad, and Rolls*

Oktoberfest \$31.00

May Include

*Bratwurst, Crown Roast Loin of Pork, Knackwurst, Sauerbraten, Rouladen,
Sauerkraut, Braised Red Cabbage, Hot German Potato Salad, Spatzle,
Dumplings, Peasant Country Sourdough Rye Bread and Pumpernickel*

Spaghetti Bake \$11.00

*All You Can Eat Spaghetti Dinner with Mountains of Garlic Bread and Fresh
Garden Salad*

Taco Bar \$15.00

Hard and Soft Shells with the Following Ingredients: Shredded Beef and Chicken, Lettuce, Tomatoes, Red Onions, Shredded Cheeses, Black Olives, Sour Cream, Salsa, and Guacamole. Includes Spanish-Rice, Black or Refried Beans, House-made Tortilla Chips and Choice of Green or Caesar Salad

Fajita Bar \$15.00

Soft Flour and Corn Tortillas Served With the Following Ingredients: Seared Beef and Chicken, Sautéed Bell Peppers and Onions, Lettuce, Tomatoes, Red Onions, Shredded Cheeses, Sour Cream, Salsa, and Guacamole. Also Includes Spanish- Rice, Black or Refried Beans, House-made Tortilla Chips, And Choice of Green or Caesar Salad

Idaho Baked Potato Bar \$14.00

Large Idaho Baked Potatoes, Served with a Selection of Shredded Cheeses, Butter, Sour Cream, Chives, Bacon, Salsa, Texas Style Chili, Pork Chili Verde, and Steamed Seasonal Vegetables, Accompanied by a Green Salad with Assorted Toppings and Choice of Two Dressings: Ranch, Honey Mustard, Italian, Huckleberry Vinaigrette or Balsamic Vinaigrette. Also Includes a Sliced Fruit Platter and Assorted Rolls with Butter.

Soup and Salad Bar \$14.50

(Served with Crackers and Assorted Rolls with Butter)

Choice of Two Soups

Classic Chicken Noodle, Split Pea and Bacon, Idaho Baked Potato, Chicken and Wild Rice, Texas Style Chili with Beans, or New England Clam Chowder.

Salad Bar Includes:

Assorted Greens and a Variety of Toppings with Choice of Three Dressings: Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Huckleberry Vinaigrette or Honey Mustard

Raw Bar \$Market Price

Oysters, Clams, Snow Crab, Ceviche, Shrimp, Lobster Tails, and Smoked Mussels all on a Bed of Ice and Sea Weed, Paired with Assorted Sauces and Dips

Side Dish Menu

If you wish to add or subtract a side dish or dishes to your current menu option, there is a \$2.50 charge increase or decrease per person per side dish.

Whipped Yukon Gold Potatoes	Grilled Asparagus
Crushed Sweet Potato	Roasted Corn and Tomato Relish
Roasted Idaho Fingerling Potatoes	Sautéed Spinach
Garlic and Thyme Roasted Red Bliss	Buttered Carrots
Potato salad	Steamed Green Beans with Shallots
Pasta Salad	Seasonal Roasted Vegetable Medley
New England Baked Beans	Whipped Butternut Squash
Garlic Mashed Potatoes	Corn on the Cob
Rosti (Potato Pancake)	Maple Glazed Carrots
Potato Au Gratin	Sautéed Swiss Chard
Baked Stuffed Potato	Braised Kale
Baked Idaho Potato	Sautéed Brussel Sprouts with Almonds
Potato Obrien	Grilled Summer Squash
Parsley Buttered Potato	Buttered Broccoli and Cauliflower
Rice Pilaf	Roast Acorn Squash with Maple
Wild Rice and Brown Rice Blend	Fresh Garden Salad
Saffron Risotto	Roasted Carrot and Parsnips
Thyme Scented Brown Rice	Turnip and Carrot Puree
Buttered Orzo	Braised Red Cabbage
Steamed Basmati Rice	Cranberry Relish
Reggiano Risotto Cake	Marinated Heirloom Tomatoes
Braised White Beans	Coleslaw
Simmered Green Lentils	

Additional Appetizers

If you wish to add or subtract an appetizer to your current menu option, there is a \$4.00 charge increase or decrease per person per appetizer.

Tomato Sippers

*Shots of Hot Tomato Soup with Mini
Grilled Cheese Sandwiches*

Rosti Plausch

*Rosti Potatoes with Grilled
Vegetables and Melted Gouda*

Antipasto Station

*A Trio of Cured Meats, Smoked
Salmon, Marinated Grilled
Vegetables, Fresh Mozzarella, Garlic
Crostinis, Olives, and Spreads*

Crab Toasts

*Fresh Crab on Garlic Bruschetta
With a Lime Cilantro Cream*

Grilled Beef Spiral

*Thinly Sliced Tenderloin Rolled with
Vermont Cheese and Crisp
Vegetables*

Ahi Tuna and Prawn Ceviche

On Spicy Cucumber

Smoked Duck Breast

*With Cherry Chutney on a
Pumpernickel Wafer*

Fondue Station

*Artisan Cheese Fondue with Breads,
Fruits, and Vegetables*

Thai Beef Relish

*On Wonton Crisps with Cilantro
Crème Fraîche*

Fruit and Cheese Display
*Artisan cheeses paired with fresh
worldly fruits*

Grilled Chicken and Prosciutto Skewer

With Plum Chili Sauce

Vermont Cheddar and Ham Crumpets

*Cheddar Scones with Maple Glazed
Ham and Cranberry Chutney*

Pulled Pork Corn Cakes

*BBQ Pork on Spoon Bread with
Apple Slaw*

Grilled Calamari

*With Tomato, Olive, and Roasted
Garlic Tapenade*

California Brie Melt

*With Avocado, Tomato, and Grilled
Artichoke on a Garlic Crostini*

Shooters

*Gazpacho, Watermelon Bisque, and
Cinnamon Apple Shots*

Oysters Rockefeller

With Spinach Asiago Cream

Grilled Lamb Pops

With Honey Mint Sauce

VT Cracked Pepper Sausage

In Puff Pastry

Tenderloin Canapé

*With a Horseradish Cream on a
Toasted Baguette*

Apple Bacon Scallops

With a Sesame Soy Drizzle

Dungeness Crab Cake

With Saffron Aioli

Smoked Salmon Display

*Wild Alaskan Smoked Salmon with
Red Onion, Capers, Tomatoes,
Cream Cheese Spread, and Mustard
With Crisp Rye Crackers*

Lobster Pinwheel

With Roasted Pepper Relish

Oysters on the Half Shell

With Sherry Mignonette

Smoked Salmon Roulade

With Caper and Chevre Filling

Tequila Flamed Prawn

With Guacamole on Spicy Cucumber

Vegetable Nori Rolls

*With Wasabi, Pickled Ginger, and
Shoyu*

Maryland Crab Cakes

With Serrano Aioli

Lettuce Wraps

*Fresh Vegetables, Curried Rice
Noodles, and Pulled Chicken*

Nut Encrusted Pork Bites

*Tender Pieces of Pork in a Thai Chili
Sauce*

Grilled Satays

*Beef, Pork, and Lamb with Teriyaki
Dipping Sauce*

Curry Rice Balls

In Coconut and Lemongrass Sauce

Teriyaki Chicken Wings

With Toasted Sesame Seeds

Prawns with Green Curry

With Coconut and Kaffir Lime

**Shrimp and Sausage
Skewers**

In a Cilantro and Sweet Chili Sauce

Warm Artichoke Dip

With Crackers and Breads

Hot Dungeness Crab Dip

With Garlic Toast

Vegetable Spring Rolls

With Asian Dipping Sauce

Thai Chicken Spring Rolls

With Lemongrass Honey

Warm Goat Cheese

*With Sun Dried Tomato Pesto and
Garlic Rubbed Rosemary Crustinis*

Quesadillas

*Flour Tortillas with Local Vermont
Ingredients, Avocados, Olives, Sour
Cream, and Chives*

Polenta Cakes

*With a Fresh Tomato Chutney and
Asiago Cheese*

Wontons

(Your choice of)

*Chicken sesame, lemongrass crab,
Asian vegetable*

Smoked Chicken Fritter

Lightly fried and drizzled with a honey Ancho chili sauce

Stuffed Caps

Roasted mushrooms with Vermont smoked sausage and cheese

Sesame Tuna Spoons

With Daikon radish, pickled ginger and wasabi cream

Vermont Rustic Display

Grafton Cheddar, Taylor farm Gouda, Jasper hill Bleu with fresh garlic crostini's dried fruits and dips

Braised beef burrito's

Bite size burritos with sundried tomatoes and cheddar in a flour tortilla

Fresh Bocconcini

*wrapped in prosciutto
Tossed with an arugula pesto*

Gorgonzola Cheesecake

With herbed crostini

Beef Empanadas

With chipotle cream

Spicy ginger salmon cakes

With a watercress aioli

Stuffed Dates

With stilton and rendered bacon

Stuffed Dates

With stilton and rendered bacon

Grilled Chicken Satais

With a maple terriaki drizzle

SEAFOOD DISPLAY

“ON THE HALF SHELL”

An Assortment of either – Raw, Steamed and Casino Style Clams, Of Raw, Rockefeller and Pablo Style Oysters (3 per person)

Whole Planked Salmon Display

Chilled Whole 12 - 14lb. Poached Salmon

Served with Cucumbers, Tomatoes, Capers, Diced Red Onions, Chopped Eggs and Cream Cheese, Accompanied with Assorted Old World Breads and Crackers

Seared Ahi Tuna

On watermelon crouton

Bruschetta

With heirloom tomato, basil parmesan

Brie & Pear Quesadilla

With mango compote

Macaroni and cheese

In individual filo cups

Artichoke Popovers

Classic artichoke dip in a individual flaky puff pastry shell

Chicken and White Apple Cheddar Salad

In a crisp filo cup

Steamed pork Dim sum

With sesame chili sauce

Rosemary and Brie Tarts

With grape relish

Desserts

*All dessert items may be plated or served buffet style.
Priced per person at \$5.00 Ea.*

Peach and Blueberry Cobbler

*With a Cinnamon, Brown Sugar
Sauce and Candied Pecans*

Brownies and Lemon Custard Napoleon Cookies

*With Fresh Seasonal Berries and
Strawberry Coulis*

Fresh Seasonal Berry Shortcake

Toasted Almond Tort

*With Orange Chantilly or Lemon
Custard and Pine Nuts*

Granny Smith Apple & Huckleberry Crisp

*Tiramisu
With Coffee Ice Cream and Berries*

Chocolate Nemesis

*Flourless Chocolate Cake with Stone
Fruit Compote*

New York Style Cheesecake

*Marbled with Cinnamon and Served
with a Grand Manier Anglaise*

Spiced Pumpkin Pie

*With Candied Seed Brittle and
Cinnamon Whipped Cream*

Apple Tartan

With Vanilla Ice Cream

Frozen White Soufflé

*5 Inches Tall with Spiced Pumpkin
Anglaise*

Black Forest Coffee Cake

*Rich Chocolate Cake with Candied
Cherries
and White Chocolate Frosting*

Linzer Torte

*Spiced Almond Crust with a
Raspberry Filling*

Crème` Caramel

*Rich Cream Custard with a
Caramelized Sugar Top*

Warm Apple Crisp

With Vanilla Ice Cream

Banana Chocolate Cream Torte

*Similar to Banana Cream Pie, but
SO Much Better!*

Strawberry Shortcake

*Flaky Biscuits Mounded Sky High
With Strawberries and Whipped
Cream*

Trio of Mixed Americana Pies

*Apple, Pecan, and Pumpkin Pies
with Spiced Whipped Cream*

Petit fours

*Your Choice of 4 Selections from the
Dessert*

Menu in Bite Size Form

Wedding and Special Occasion Cakes

Made to Your Specifications

Beverage Service

All Beverages services include use of applicable glassware for two hours followed by plastic ware to finish out the event

Coffee and Tea Buffet

Regular & Decaf Assorted Teas in Silver Coffee Urns with Assorted Sugar Packets & Half n' Half

\$ 2.25 Per Person

Table Water Service

\$ 1.00 Per Person

Non Alcoholic Bar service

Coke, Diet Coke, Sprite, Ginger ail, Soda Water

\$3.00 Per Person

Beer Service

Domestic

\$4.00

Import

5.00

Micro Brew

5.50

Liquor Service

Well

50'clock Gin & Vodka, Lopez Tequila, Wild Turkey Bourbon, Black Velvet Whisky, Cutty Shark Scotch, Montego Bay Rum

\$5.00

Call

Sky Vodka, Beefeater Gin, Jose Cuervo Tequila, Jim Beam Bourbon, Jack Daniels Whisky, Bacardi Rum, Dewar's Scotch

\$7.00

Premium

Absolute Vodka, Tangueray Gin, 1800 Tequila, Knob Creek Bourbon, Gentlemen Jack Whisky, Mount Gay Rum, Famous Grouse Scotch

\$9.00

Wine Service

	BOTTLE	GLASS
<u>S P A R K L I N G</u>		
Jean Louis, Brut Blanc de Blancs ♦ France <i>Light, clean and crisp, long finish</i>	39.00	
Piper Heidsiek, Brut Extra Dry ♦ Champaign, France <i>Full and rich, long finish</i>	97.00	
Zardetto Prosecco, Brut ♦ Italy <i>Crisp apple flavors, hint of wildflower and clover aromatics</i>	29.00	8.00
Kraemer, Brut Blanc de Blancs ♦ France <i>Smooth with fruity Chardonnay flavor, medium finish</i>	16.00	4.75
<u>W H I T E</u>		
Heron, Chardonnay ♦ California <i>Refreshing and dry, pure, unadulterated Chardonnay</i>	32.00	
Covey Run, Chardonnay ♦ Columbia Valley, Washington <i>Rich and round, long lingering finish</i>	26.00	6.75
Georges Duboeuf, Pouilly Fuisse ♦ Burgundy, France <i>Full bodied, fruity Chardonnay</i>	46.00	
Zonin Delle Venezie, Pinot Grigio ♦ Gambellara, Italy <i>Fruity bouquet, hints of almond blossom, finishes crisp and fresh</i>	20.00	5.00
Adelsheim, Pinot Gris ♦ Willamette Valley, Oregon <i>Crisp, dry, with hints of peach</i>	35.00	9.00
Murrieta's Well, Meritage ♦ Livermore Valley <i>Notes of honeysuckle, butterscotch & melon, long, dry, mellow finish</i>	51.00	
Trimbach, Gewurztraminer ♦ Alsace, France <i>Rich, luscious, dry spicy finish</i>	49.00	
Snapdragon, Riesling ♦ California <i>Crisp, sweet apricot aromas, flavors of peach & yellow nectarine</i>	32.00	7.50
Starling Castle, Riesling ♦ Mosel-Saar-Ruwer, Germany <i>Fresh, semi-sweet, fruity, elegant finish</i>	39.00	
Guy Saget, Vouvray Couvet ♦ Loire, France <i>Cheerful, lively, crisp apple overtones</i>	43.00	
Sepp Moser, Gruner Veltliner ♦ Austria <i>Rich with a peppery, nutty character, smooth texture</i>	36.00	

R O S É

Toad Hollow, Eye of the toad ♦ Sonoma, California

Dry, spicy, delicate, uncomplicated

36.00

BOTTLE

GLASS

R E D

Chateau Peynaud ♦ Bordeaux, France

Smokey, medium bodied

29.00

7.25

Navarro Correas, Cabernet ♦ Argentina

Rich fruit, complex layering of sage, white pepper & eucalyptus

31.00

7.75

Wente, Cabernet ♦ Livermore Valley, CA

Black cherry and plum flavors, smooth finish

36.00

Rainier Ridge, Merlot ♦ Columbia Valley, Washington

Blackberry, smoky flavors, orange peel on the finish

21.00

5.50

Frogs Leap, Merlot ♦ Napa, California

Medium body, succulent fruit core, lingering finish

54.00

Puerto Viejo, Carmenere ♦ Chile

Black fruit and spice, hint of cinnamon, medium finish

34.00

Cooper Hill, Pinot Noir ♦ Willamette Valley, Oregon

Pops on the palate, polished black fruits, red fruits, bright acidity

56.00

Le Grand, Pinot Noir ♦ Limoux, Southern France

Flavors of red berries and cherries, with a hint of spice

32.00

8.00

Georges Duboeuf Beaujolais Village, Chateau

Des Vierres ♦ France

Aromatic, dark fruits, light spicy notes

32.00

8.25

Vieux Télégraphe, Chateauneuf du Pape ♦ Rhone, France

Exotic but fresh, moderate weight, and a firm, pent up finish

126.00

Shinas Estate, The Guilty Shiraz ♦ Australia

Full bodied, juicy, powerful finish

48.00

XYZ Zinfandel ♦ Healdsburg, California

Robust, notes of red berries and pepper

46.00

DEPOSITS:

WILLY'S CATERING REQUIRES A NON-REFUNDABLE \$500.00 DEPOSIT TO SECURE A DATE. THIS DEPOSIT WILL BE APPLIED TOWARD YOUR FINAL BILL AT FULL VALUE. IN THE EVENT THAT THE FUNCTION IS CANCELLED OR CHANGED, WILLY'S CATERING RESERVES THE RIGHT TO RETAIN THIS DEPOSIT.

GUARANTEES:

A GUARANTEED NUMBER OF GUESTS TO BE SERVED NEEDS TO BE RECEIVED BY WILLY'S CATERING AT LEAST 14 DAYS PRIOR TO THE FUNCTION.

IN THE EVENT THAT NO GUARANTEE IS RECEIVED, THE EXPECTED NUMBER OF GUESTS AS LISTED ON THE ORIGINAL RESERVATION REQUEST WILL BE APPLIED.

SECURITY:

WILLY'S CATERING CAN NOT ASSUME LIABILITY FOR DAMAGE OR LOSS OF ANY ITEMS LEFT IN A FACILITY, PRIOR TO, DURING OR FOLLOWING THE MEETING OR BANQUET.

BILLING:

UNLESS PREVIOUS ARRANGEMENTS ARE MADE, ALL FUNCTIONS MUST BE PAID FOR BY CASH OR CHECK 7 DAYS PRIOR TO ALL EVENTS, SUCH AS WEDDINGS, ETC. IF YOU WISH TO EXTEND SERVICE BEYOND THE CONTRACTED TIME, WILLY'S CATERING WILL OFFER THE USE OF REQUIRED SERVICE TO DO SO.

MISCELLANEOUS:

A 9% SALES TAX AND 18% GRATUITY FEE WILL BE ADDED TO YOUR FINAL BILL. THERE IS AN ADDITIONAL LABOR CHARGE FOR ALL PARTY'S BASED UPON FINAL GUEST COUNT. MENU OFFERINGS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. WE REQUEST THAT YOU COMPLY WITH THE CONTRACTED TIME SCHEDULE, AS THERE MAY BE A FUNCTION BEFORE OR AFTER YOUR EVENT. MENU SELECTIONS ARE REQUIRED ONE MONTH IN ADVANCE OF THE FUNCTION. ANYONE CONSUMING ALCOHOLIC BEVERAGES MUST BE 21 YEARS OF AGE OR OLDER. WILLY'S CATERING HAS A 12 :00 A.M. CURFEW FOR ALL SERVICE.