



FARMHOUSE GROUP EVENTS
2017 SERVICES & MENUS

(802) 497-1026 | EVENTS@FARMHOUSEGROUP.COM

WE'LL BRING THE FARM TO YOU

Welcome to Farmhouse Group Events. Whether you're hosting a lakeside al fresco wedding, cocktails in a rustic Vermont barn, or celebrating in the comfort of your own home, allow us to bring our farm-to-table cuisine, innovative beverage programs, and friendly service to your next catered event!

The Farmhouse Group owns and operates several award-winning restaurants in the Burlington area: The Farmhouse Tap & Grill, Guild Tavern, El Cortijo Taqueria y Cantina, and Pascolo Ristorante.

EVENT SERVICES

Based in Burlington, Vermont, Farmhouse Group Events serves all Vermont communities with our full service event planning and catering services. We are here to plan and execute your perfect day from start to finish.

- Menu Design
- Bar & Cocktail Menu Design
- Sourcing & Booking Additional Vendors
- Rental Management
- Timeline & Production Schedule Organization
- Event Site Set Up & Breakdown
- On-Site Event Management & Coordination

MENUS

STATIONARY HORS D'OEUVRES.....	1
PASSED HORS D'OEUVRES.....	2
SUMMER MENU.....	3
SNOUT-TO-TAIL BARBECUE.....	4
FARMHOUSE TAP & GRILL FAMILY STYLE MENU.....	5
AUTUMN MENU.....	6
EL CORTIJO TACO BAR.....	7
UPGRADE PACKAGES.....	8
BAR PROGRAM.....	9

STATIONARY HORS D'OEUVRES

Available all seasons, priced per person

ARTISANAL VERMONT CHEESES \$12

Selection of Vermont goat, sheep and cow's milk cheeses
Red Hen Bakery baguette, seasonal preserves and jams, VT
honey, mixed olives, spiced nuts, seeded crackers

HOUSE MADE CHARCUTERIE \$12

(House Made) La Belle Farm duck rillettes, chicken liver mousse,
and house smoked salmon rillettes.
(Imported or Vermont Made if available) Prosciutto, salami.
Assorted pickled vegetables, whole grain mustard,
Red Hen Bakery baguette.

HARVEST \$8

Local seasonal vegetables // actual selections change with the
seasons. Heirloom carrots, baby radishes & turnips, marinated
cherry tomatoes & cucumbers, baby fennel, pickled vegetables,
marinated beets, charred sweet onion dip, hummus

RAW BAR \$13

Two varieties of freshly shucked oysters on the half shell and
chilled wild shrimp. Verjus mignonette, lemon, horseradish,
house made cocktail sauce

PASSED HORS D'OEUVRES

Available all seasons, priced \$2 – 3 each per person

SMOKED LOCAL BRATWURST maple mustard
SMOKED SALMON RILLETES pickled fennel, local cracker
FRIED VERMONT CHICKEN honey butter
BLUE CHEESE GARLIC TOAST Bayley Hazen Blue, Red Hen Bakery bread
SWEET POTATO FRITTERS house yogurt, dill
CRISPY OYSTERS house kimchi, smoked pepper aioli
20-HOUR BEEF local cracker, pickled onions, horseradish crème fraîche
MINI CRAB CAKES herb aioli, chives
BEET SKEWERS VT chèvre, salsa verde, almonds
TRIPLE CRÉME STUFFED DATE, fig vinegar
WILD SHRIMP, lemon, champagne vinegar, cucumber
SEARED TUNA, ginger & cucumber slaw
WATERMELON & FETA, mint, balsamic
MACARONI & CHEESE CUPS, butter breadcrumb crust

Summer, priced \$2-3 each per person

SALMON CEVICHE dill, cucumber
BREAKFAST RADISHES tarragon butter
CHERRY TOMATOES & MAPLEBROOK MOZZARELLA pesto, olive oil
CHILLED SWEET CORN BISQUE tarragon oil
FRIED SWEET PEPPERS, chili dust, buttermilk aioli
HEIRLOOM TOMATO GAZPACHO, fennel & cucumber brunois
(July - early September)
ROASTED BABY CARROTS, VT ricotta, mint

Fall, priced \$2-3 each per person

BUTTERNUT SQUASH FRITTER maple crème fraîche
FORAGED MUSHROOM BISQUE basil oil, crispy parsnip
BUTTERNUT SQUASH BISQUE, crispy sage
FRIED GREEN TOMATOES, fermented pepper crème fraîche

SUMMER MENU

\$36 – \$40 per person

Salad (choose one)

MIXED LOCAL GREENS roasted local vegetables, spiced pepitas, cider vinaigrette

KALE & ARUGULA SALAD spiced pecans, Bayley Hazen Blue, buttermilk - herb vinaigrette

ARUGULA & QUINOA cherry tomatoes, almonds, sherry vinaigrette

LOCAL CUCUMBERS marinated red onion, romaine, chickpeas, Does' Leap feta, red wine vinaigrette

Entrées

(choose up to three for Plated Service or two for Family Style)

DRY RUBBED ROASTED BONE-IN VERMONT CHICKEN summer pesto

SMOKED PORK LOIN maple mustard

CAST IRON SALMON basil pistou

ATLANTIC COD, lemon, fresh herbs

VERMONT SIRLOIN STEAK bordelaise

WHOLE ROASTED EGGPLANT herb yogurt

SUMMER QUINOA arugula walnut pesto (vegan)

WOOD GRILLED MUSHROOMS salsa verde (vegan)

****entrée options below are available for an additional charge****

WOOD GRILLED VT BEEF TENDERLOIN bordelaise

CAST IRON SEARED CRAB CAKES herb aioli

****fresh vegetarian pasta option available upon request.**

Entrée Accompaniments

(choose two for Plated Service or three for Family Style)

HEIRLOOM TOMATO PANZANELLA

NITTY GRITTY POLENTA & BRAISED GREENS

BUTTERMILK WHIPPED POTATOES & CHARRED SWEET ONIONS

GRILLED SUMMER SQUASHES, CARROT PUREE

SNOUT-TO-TAIL BARBECUE

\$38 per person for pork | \$46 per person for beef

Salad (choose one)

MIXED LOCAL GREENS roasted local vegetables, spiced pepitas, cider vinaigrette

KALE & ARUGULA SALAD spiced pecans, Bayley Hazen Blue, buttermilk - herb vinaigrette

ARUGULA & QUINOA cherry tomatoes, almonds, sherry vinaigrette

LOCAL CUCUMBERS marinated red onion, romaine, chickpeas, Does' Leap feta, red wine vinaigrette

Main Entrée

Large, beautifully decorated platters displaying different preparations of barbecued pork or beef.

ROASTED PORK TENDERLOIN

PULLED PORK SHOULDER

SLOW ROASTED PORK BELLY

PORK SAUSAGE

-or-

SMOKED SLICED VT BEEF BRISKET

PULLED BARBECUE VT BEEF SHOULDER

VT SIRLOIN STEAK

Additional Proteins (choose one)

DRY RUBBED SMOKED VERMONT CHICKEN LEGS

DRY RUBBED SALMON

ROASTED MUSHROOMS braised greens

Side Dishes (choose up to three)

BACON BAKED BEANS

MACARONI & CHEESE herb breadcrumb crust

ROASTED LOCAL VEGETABLES olive oil, sea salt

COLESLAW

TOMATO CUCUMBER SALAD

NITTY GRITTY GRAIN CO. CORNBREAD

FARMHOUSE TAP & GRILL

FAMILY STYLE MENU

\$29 per person

Burgers & Barbecue (choose two)

VERMONT GROWN BEEF

Vermont cheddar, arugula, pickled red onions

MISTY KNOLL FREE RANGE TURKEY

Bayley Hazen Blue, seasonal mostarda, arugula

VERMONT HERITAGE GRAZERS PORK

Vermont cheddar, house kimchi

VERMONT BEAN CRAFTERS BLACK BEAN

Vermont cheddar, pickled red onion, herb crema

PULLED VERMONT HERITAGE GRAZERS PORK

coleslaw, house pickled jalapeños

Family Style Sides (choose three)

MIXED LOCAL GREENS

roasted local vegetables, Goat's Milk tomme, cider vinaigrette

KALE & ARUGULA SALAD

spiced pecans, Bayley Hazen Blue, buttermilk - herb vinaigrette

ARUGULA & TOASTED QUINOA

cherry tomatoes, spiced pepitas, sherry vinaigrette

LOCAL CUCUMBERS

marinated red onion, romaine, chickpeas, Does' Leap feta, sherry vinaigrette

GRILLED SUMMER SQUASH & ZUCCHINI

mint, lemon, olive oil

HEIRLOOM TOMATOES

summer pesto, toasted hazelnuts

ROASTED MUSHROOMS

garlic, sherry, crispy shallots

AUTUMN MENU

\$36 - \$40 per person

Salad (choose one)

MIXED LOCAL GREENS roasted local vegetables,
spiced pepitas, cider vinaigrette

CAESAR SALAD romaine, garlic croutons, Grana Padano,
house Caesar dressing

KALE & ARUGULA SALAD spiced pecans, Bayley Hazen Blue,
buttermilk - herb vinaigrette

ROASTED MUSHROOMS & CHICORY Does' Leap feta, cider vinaigrette

DELICATA SQUASH roasted fennel, dried cranberries, fall greens,
cider vinaigrette

Entrées

(choose up to three for Plated Service or two for Family Style)

DRY RUBBED ROASTED BONE-IN VERMONT CHICKEN cider jus

SMOKED PORK LOIN maple mustard

CAST IRON SALMON basil pistou

ATLANTIC COD, lemon, fresh herbs

VT BEEF SIRLOIN STEAK bordelaise

WHOLE ROASTED EGGPLANT herb yogurt

AUTUMN QUINOA pepitas, grilled mushrooms (vegan)

WOOD GRILLED MUSHROOMS salsa verde (vegan)

****entrée options below are available for an additional charge****

WOOD GRILLED VT BEEF TENDERLOIN bordelaise or horseradish crème fraîche

CAST IRON SEARED CRAB CAKES herb aioli

*fresh vegetarian pasta option available upon request.

Entrée Accompaniments

(choose two for Plated Service or three for Family Style)

MAPLE WHIPPED BUTTERNUT SQUASH

NITTY GRITTY POLENTA & BRAISED GREENS

BUTTERMILK WHIPPED POTATOES & CHARRED SWEET ONIONS

EL CORTIJO TACO BAR

\$26 per person

Salsa Bar

SALSA ROJA, TAQUERA, AND VERDE

GUACAMOLE

QUESO FUNDIDO

WARM TORTILLA CHIPS

Build Your Own Taco Buffet (choose up to three)

FRIJOLES (Vermont Bean Crafters organic black beans)

GRANOS (smoked quinoa)

POLLO (spice rubbed Adams Farm chicken)

CARNITAS (slow cooked Vermont Heritage Grazers pork)

LENGUA (braised local beef tongue)

Accompaniments

CHAMPLAIN VALLEY CREAMERY QUESO FRESCO

SHREDDED LETTUCE

DICED ONION

CILANTRO

SALSA ROJA

PICKLED JALAPEÑOS

SOUR CREAM

HOUSE MADE HOT SAUCES

Sides (choose up to two)

SPANISH RICE

VT BEAN CRAFTERS ORGANIC BLACK BEANS

VT BEAN CRAFTERS ORGANIC REFRIED BEANS

GREENS with citrus vinaigrette

UPGRADE PACKAGES

Pre-Ceremony Beverages

Welcome your guests with a cold beverage for them to sip on as they arrive, and mingle before your ceremony.

HOUSE MADE LEMONADE Regular, Lavender, Mint, or Berry

HOUSE BREWED ICED TEA Regular, Southern Sweet, Lemon, or Berry

CHILLED ICE WATER Cucumber, Basil, or Mixed Citrus

Coffee & Tea Station

VERMONT COFFEE CO. Regular or Decaffeinated

VERMONT ARTISAN TEA SELECTION

Vermont milk & cream (soy or almond milk available),
raw sugar cubes, Vermont clover honey

****drink options below are available for an additional charge****

HOUSE MADE HOT CHOCOLATE marshmallows

HOT MULLED VT CIDER cinnamon sticks

Late Night Snacks (choose two)

Treat your guests to some snacks during the dancing portion of your evening!

FRESHLY POPPED POPCORN Maple Bacon, Sea Salt, or Old Bay

SOFT PRETZELS sea salt

MARGHERITA PIZZA Maplebrook mozzarella, basil, tomato sauce

COOKIES & MILK

MINI CIDER DONUTS & WARM CIDER MUGS

S'mores Bar

graham crackers, locally made marshmallows, chocolate bars

****choose three additional toppings****

Nutella, fruit preserves, peanut butter, VT honey, peanut butter cups, peppermint chocolates, flaked coconut, "oreo" cookies

Dessert

chocolate stout cake // seasonal cheesecakes // seasonal pies

BAR PROGRAM

Open Bar

Our open bar packages are based on consumption, so we only charge for what your guests drink. We take into consideration the type and duration of your event as well as an average drink price to give you a per person estimate.

Cash Bar

We are happy to offer a cash bar option for your event. Guests purchase drinks as they go, the host takes care of Licensing, setup & staffing.

Combination

Want to buy a round for your guests? A ticketed bar allows guests to redeem their tickets, and also purchase drinks on their own.

Our beer & wine package includes:

- Two draught beers
- Two can/bottle options
- Four wines
- Self-serve water station
- Plus: Licencing, Set Up & Staffing

**Glassware, tables & linens not included

Our full bar package includes:

- Two draught beers
- Two can/bottle options
- Four wines
- Vodka, Gin, Tequila, Rum, Bourbon, vermouth
- Lemon, Lime, Simple Syrup, Bitters & Basic mixers
- Self-serve water station
- Plus: Licensing, Setup & Staffing

**Glassware, tables & linens not included

Add On:

- Champagne toast
- Wine pour with dinner - 1 red & 1 white
- Signature Cocktails

READY TO CELEBRATE?

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