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CATERING & LOCAL CUISINE

2025 Special - Onsite Only @ Franklin Events Center!

Stationary Appetizers

Platters featuring assorted cheeses including Pepper Monterrey Jack, Smoked Gouda, Cheddar & Hummus and Ranch; fresh fruit, seasonal garden vegetables, locally made crisp breads & crackers.

Passed Appetizers

Prosciutto and parmesan stuffed mushroom caps, Bruschetta with fresh chiffonade of basil

Salad

Consisting of mescaline greens, apple slices, candied walnuts, raisins and crumbled goat cheese, served with maple balsamic dressings.

Fresh Dinner Rolls

Locally baked wheat and white dinner rolls served in a large basket with sweet butter.

Entrees

Oven Roasted Prime Rib

Choice prime rib seasoned with cracked peppercorn, garlic and olive oil, oven roasted to perfection, sliced and served with burgundy a 'jus.

Sautéed Lemon Chicken

Boneless breast of chicken sautéed and simmered in a pan sauce of shallots, white wine, lemon juice and a hint of sweet cream.

Oven roasted root vegetables.

Garlic mashed potatoes

Water to be served on the table with lemon slice.