



Catering Menu

Party Trays

Fresh Fruit Platter

Fresh watermelon, cantaloupe, watermelon, grapes, pineapple and strawberries. The tray is garnished with pineapple tops and mint.

Cost \$225.00 for 75 - 100 guests; \$185.00 for 75 - 50 guests; \$150.00 for fewer than 50 guests.

Vegetable Tray

Fresh, crisp vegetable trays with dips; baby carrots, celery sticks, broccoli and cauliflower florets, cucumber slices, peppers, cherry tomatoes or mushrooms.

Cost \$180.00 - Large tray (75 - 100 people); \$150.00 - Medium tray (50 - 75); \$95.00 Small Tray (30 or less people)

Cheese Tray

Cubed cheeses: Hot Pepper Jack, Mild VT Cheddar, Colby Jack, Strawberries, Seedless Grapes.

Cost \$160.00 - Large Tray (40 - 60 people) \$135.00 - Small Tray (40 people or less)

Italian Tray

Sliced assorted varieties of salami, calamata olives, pepperoni, Provolone Cheese, Antipasto Kabobs.

Cost \$135.00/tray (25 - 50 people)

Chicken Salad

Made to order for your event on your choice of rolls, wheat or white bread, or wraps.

Cost \$40.00/dozen

Meat and Cheese tray

Roast Beef, Roasted Turkey, Smoked Ham, American and Swiss cheese with assorted rolls and condiments to accompany the tray.

Cost \$65.00 serves 6 - 8 people; \$105.00 serves 10 - 15 people; \$140.00 serves 15 - 20 people; \$175.00 serves 20 - 25 people

Shrimp Cocktail Platter

Shrimp (20 - 25 ct. per pound) with tails on, served with cocktail sauce on a bed of greens with fresh lemon wedge.

Cost: 2#/\$65.00; 3#/\$75.00; 4#/\$85.00



Catering Menu

Sides

Cold sides

Tossed Salad or Mesculin Green Salad with choice of dressing Ranch or Italian, Caesar Salad, Italian Pasta Salad (olives), Italian Veggie Pasta Salad (assorted marinated vegetables with pasta), Potato Salad (Mayo Style, Mustard Style, Red Potato Style, Ranch Style, or German), Coleslaw (Italian Style, Mayo style, Vinegar Style, or Ranch Style), Greek Pasta (penne noodles with black olives in a mayo base), St. Louis Garden Style Salad (broccoli, cauliflower, red onion and a mayo marinate), Bacon & Macaroni Salad, Cucumber & Blue Cheese Salad and many more sides to choose from.

Hot sides

Green Beans, Green Bean Casserole, Roasted Butternut Squash with smoked paprika, Potato Casserole, Grilled portabella mushrooms, Hash Brown Casserole, Mash Potatoes, Rice Pilaf, Boiled little reds in pesto butter, Maple glazed Carrots, Mushroom Sage and craisin Dressing and many more to just name a few.

Hot or Cold Sides: Cost \$2.25/per person minimum of 50 people for sides only; \$3.25/per person minimum of 25 people

Appetizers

Beef Satay's

8" sticks of marinated sirloin placed on bamboo skewers
\$3.75/stick min of 25 sticks when ordering.

Chicken Satay's

8" sticks of marinated chicken placed on bamboo skewers
Available for \$ 2.00 per stick – min of 25 when ordering

Lemon Chicken Strudel

Boneless strips of chicken , mushrooms, sweet cream and cheddar cheese wrapped with Phyllo dough and baked to perfection.
\$90.00 – serves approx 8 people



CATERING & LOCAL CUISINE

www.noelscatering.com
info@noelscatering.com
(802) 773-4628

Catering Menu

BBQ Scallops

Sea scallops wrapped in bacon then pan fried and basted with house BBQ sauce, garnished with scallions

\$38 per dozen 2 dozen minimum

Entrees

Our Famous Smoked Rack of ribs

Full rack of our delicious smoked pork ribs \$36.00 Sliced and basted with house barbeque sauce. Est. 10 ribs per rack

Pull Pork in BBQ sauce

Served with Keiser rolls

\$42.00/doz or purchase by the pound or \$11.00 per pound

Oven Roasted Prime Rib

sliced and served with a burgundy a'jus and horseradish sour cream
Approximately 16 servings per rib \$270.00 cooked Rare!

Oven Roasted Half Chickens

Roasted with fresh herbs then served with a lemon rosemary gravy \$8.00 each – min of 20 half chickens when ordering.

Poached Atlantic Salmon

Poached in a bath of Chablis and julienne of garden vegetables, served with lemon dill crème fraiche

\$70 per side of salmon – approx 10 servings per side – Roasted or grilled salmon also available.