

Covered Bridge Catering Menu 2025





The Food

Appetizers:

Skewers

Chicken, Beef, Lamb*, Venison*

Meatballs

BBQ, Asian, Buffalo, Italian

Dumplings

Pork, Beef, Vegetable, Lamb*, Venison*

Charcuterie

Sliders

Chicken, Pork, Beef, Lamb*, Venison*,
Duck*

Lettuce Wraps

Chicken, Pork, Beef, Lamb*, Venison*,
Duck*

Fresh Fried Mozzarella

And MORE!

Shrimp* Cocktail

Coconut Scallops*

Alligator Fritters

Spicy Tuna Tostada

Sushi*

Crab Cakes*

Smoked Salmon Crostini*

Oysters* On the halfshell, Casino

Duck Wings

Frites

Pesto Cups

Watermelon-Goat Cheese

Cheese Board

Crudite

Main Course and side options are priced accordingly to market prices. For plated affairs, 3 choices can be offered

Main Course Options

Beef

Petite Bistro Steak

Seared and sliced local beef steak with caramelized onion demi-glace.

Filet Mignon*

Seared and served whole or sliced with bordelaise sauce.

Short Ribs

Local beef short ribs slow braised in Malbec-Abodo sauce with crispy shallots.

Chicken

Ohana Chicken

24-hour brined Bear Knoll chicken quarters, slowly grilled with pan jus sauce.

Chicken Saltimbocca

Chicken breast stuffed with Italian prosciutto and Ohana sage topped with mushroom-sherry cream sauce.

Chicken Caprese

Chicken breast topped with pesto, fresh tomatoes and mozzarella

Vegetarian

Tempeh Curry

Rhapsody tempeh sautéed in sesame oil with local vegetables in coconut curry sauce.

Bibimbap

Seasoned spinach, bean sprouts, local kimchi and shiitake mushrooms in gochujang sauce and steamed white rice topped with poached eggs.

Fish

Salmon

Blackened Alaskan wild caught salmon topped with a cool mint-citrus salsa.

Scallops*

Seasoned and seared sea scallops with ginger-carrot sauce.

Lamb

Lamb Chops*

Locally raised long-bone lamb chops with rosemary-beet sauce or mint chimichurri.

Veal

Veal Chop*

Grilled long-bone veal chop with juniper berry gastrique.

* Denotes price alterations due to higher cost

Sides

Salt Potatoes
Frites
Cabot Whipped Potatoes
Polenta
Wild Rice
Quinoa Salad
Pesto Spaghetti Squash
Orzo Salad
Barley Salad
Couscous Salad
Risotto
Broccolini
Roasted Vegetables
Asparagus
Brussel Sprouts
Haricot Vert
Roasted Root Vegetables
Rainbow Chard

Desserts

Chocolate Lava Cake
Apple Pie
Pumpkin Pie
Fruit Crisp
Specialty Cake
Vermont's Longest Ice Cream Sundae Bar
Ice Cream
Creme Brulee
Tiramisu

Appetizers can be stationary or passed by a team member.

Dinner can be served plated and coursed out, family style and coursed out or buffet. Each style option has a different per person price.

Sample Dinner

Three Appetizers: Avocado Frites, Cheeseboard, General Tso's Skewers

Soup or Salad

Hydroponic mixed greens, tomatoes & cucumbers with maple-lemon vinaigrette

Or

Tomato Basil Bisque

Dinner

(Choice of 3 entrees to offer, advanced counts required for plated option)

Petite Tender of Beef

Grilled tender to medium rare, sliced with mashed potatoes, demi glace, and seasonal vegetables

Ohana Chicken

Brined and grilled, chicken breast, seasoned wild rice, and seasonal vegetables

Blackened Salmon

Blackened Salmon, seasoned wild rice, and seasonal vegetables

Dessert

Vermont's Longest Ice Cream Sundae Bar

Above menu priced \$80 excluding beverages, taxes and gratuities. Includes dedicated serving staff and private room. Total beer & wine will be added to final bill based on order total.

Sample Wedding
Draft 1

Cocktail Hour

German inspired charcuterie board. Assorted "wursts", sausages, meats, cheeses & accouterments

Dinner

Soup or Salad

Green Salad with Maple Balsamic or Cream of Tomato Soup

Family Style Dinner

Short Rib

Rich ragu made from 24-hour braised local shortribs, and tomato sauce, shaved parmesan

Salmon

Wild caught Alaskan salmon, blackened; topped with cool mint-citrus salsa

Curry

Sesame oil sauteed tempeh, stir-fry assorted vegetables, green coconut curry sauce

Sides

Steamed basmati rice, seasonal vegetables, handmade pappardelle noodles

Rolls

Good Karma Farms warm rolls with butter

Dessert

Vermont's Longest Ice Cream Sundae Bar

The above menu is priced at \$76 per person, excluding beverages, taxes, and gratuity. Total open bar will be added at the end of the evening.

Soup or Salad

Green Salad with Maple Balsamic or Cream of Tomato Soup

Plated Dinner

Advanced Counts for entrees

Salmon

*Wild caught Alaskan salmon, blackened; topped with cool mint-citrus salsa,
wild rice and market vegetable*

Curry

*Sesame oil sauteed tempeh, stir-fry assorted vegetables, green coconut curry
sauce, basmati rice*

Dessert Grazing Table

Assorted sweet bites

The above menu is priced at \$55 per person, excluding beverages, taxes, and gratuity. Total open bar will be added at the end of the evening.

Sample Bar Menu

The Smith's are pleased to offer:

Tito's & Soda

White Run & Pineapple

Gin & Tonic

Aperol Spritz

Jim & Ginger

Jack & Coke

Tequila Sunrise

Cabernet Sauvignon Pinot Noir Portuguese Red Blend

Pinot Grigio Chardonnay Sauvignon Blanc

Black Flannel Pilsner

Fiddlehead IPA

14thStar Maple Breakfast Stout

Downeat Blackberry Cider

Bud Light

This menu was for 74 people and the total spent was \$2,100

Each party is quoted a total per person fee, consumption bar is added to food total, less deposit paid. Each quote is not inclusive of 9% state tax, 1% local tax, 10% state alcohol tax, and 22% gratuity- all added at the end of the evening.

Wedding Open Bar
Basic Package

Tito's & Soda
White Run & Pineapple
Gin & Tonic
Jim & Ginger
Jack & Coke
Tequila Sunrise

Cabernet Sauvignon
Chardonnay
Small Selection of Vermont Beers
Bud Light

All drinks, wine & beer are \$10; Bud Light is \$5

Each party is quoted a total per person fee, consumption bar is added to food total, less deposit paid. Each quote is not inclusive of 9% state tax, 1% local tax, 10% state alcohol tax, and 22% gratuity- all added at the end of the evening.

Travel Bar minimum charge: \$2,500

Wedding Open Bar
Premium Package

Grey Goose & Soda

Captain & Coke

Tanqueray & Tonic

Jameson & Ginger

Bulliet Manhattan

Hornitos Margarita

Cabernet Sauvignon

Pinot Noir

Chardonnay

Pinto Grigio

Small Selection of Vermont Beers/Ciders

Bud Light

All drinks, wine & beer are \$15; Bud Light is \$5

Each party is quoted a total per person fee, consumption bar is added to food total, less deposit paid. Each quote is not inclusive of 9% state tax, 1% local tax, 10% state alcohol tax, and 22% gratuity- all added at the end of the evening.

Travel Bar minimum charge: \$2,500