

Catering Menu

**SHELBURNE
SUPERMARKET**
LOCAL OWNERS. LOCAL STUFF.

Our kitchen has developed dishes that will help you the next time you can't find the inspiration for dinner or you have a large holiday gathering.

Our menu will help you with quality food *and* topnotch service.

- ◆ Fresh cold and hot salads available daily
 - ◆ Hot and cold soups
- ◆ Delicious and reasonably priced hot meals
 - ◆ Sandwiches made to order with premium ingredients

“SPECIAL ORDERS DON'T UPSET US!”

All prices vary based on party size and market price.

- ◆ Please call for price quotes
- ◆ Minimum party size — 20
- ◆ Please give 48 hours notice

SHELBURNE SUPERMARKET, INC.

20 Shelburne Shopping Park
Shelburne, VT 05482
Phone: (802) 985-8520
Fax: (802) 985-8805
info@shelburnesupermarket.com

DELI MEAT PLATTER

Platters include Honey Ham, Oven Roasted Turkey, Roast Beef, Cabot Cheddar Cheese and Mackenzie Swiss Cheese. Also includes pickles; does not include rolls. Substitutions may be made for an additional charge per item.

- 12" Platter (10–15 people)
 - 1 lb. of each meat, 1/2 lb. of each cheese
- 16" Platter (15–20 people)
 - 1 ¼ lbs. of each meat, 1 lb. of each cheese
- 18" Platter (20–30 people)
 - 2 ½ lbs. of each meat, 1 ½ lbs. of each cheese
- 12" Platter of sliced tomatoes and lettuce

Mustard and Mayonnaise packets are provided for each platter at no charge.

VEGETABLE PLATTER

Platters include the following vegetables dependent upon seasonality: broccoli, cauliflower, carrots, tomatoes, celery, zucchini, yellow squash & bell peppers. All platters come with homemade dipping sauce.

- 12" Platter (10–15 people)
- 16" Platter (15–30 people)
- 18" Platter (30–50 people)

FRUIT PLATTER

Platters include seasonal fruit. This may include berries and various melons. Not all fruit is available at all times of the year.

- 12" Platter (10–15 people)
- 16" Platter (15–25 people)
- 18" Platter (25–35 people)

CHEESE PLATTER

Platters include Cheddar, Swiss, Dill Havarti and Gouda. Platters are garnished with grapes. Substitute cheeses may be made for an additional charge per item.

- 12" Platter (10–15 people)
- 16" Platter (15–25 people)
- 18" Platter (25–35 people)

SHRIMP COCKTAIL PLATTER

We use large shrimp (16–20 per pound) and the platter includes cocktail sauce and lemon wedges. Additional shrimp may be added for charge.

- 12" Platter includes 2 lbs. of shrimp (6–10 people)
- 16" Platter includes 3 lbs. of shrimp (10–18 people)
- 18" Platter includes 4 lbs. of shrimp (20–30 people)
- Heavy 18" Platter includes 5 lbs. of shrimp (30–40 people)

COOKIE PLATTERS

Cookie platters are available. Custom baked goods are available with 48-hour notice, including birthday cakes.

DELI SALADS

All salads are sold by weight and are presented in the appropriate size bowl.

The following salads are available:

Yukon Gold Potato, Red Bliss Potato, Cole Slaw, Macaroni, Macaroni & Tuna, Sweet Potato & Apple, Dill Chicken & Grape, Antipasto, Vegetarian Antipasto, Sesame Noodle, Pad Thai, Tuna, Turkey, Turkey & Jarlsberg, Chick Pea, Three Bean, Wild Rice, Curried Chicken, Mozzarella, Tomato & Avocado.

We are happy to fill special salad requests.

SANDWICHES AND WRAPS

We are happy to create a sandwich and wrap platter with your selections from our sandwich list. Sandwiches and wraps come with condiments and pickles.

Specialty meats and cheeses are at additional \$1.00 per sandwich or wrap.

GREEN SALADS

Salads available include Caesar, Mixed Green and Greek.

Special requests will be accommodated and prices will vary dependent on size and product availability.

12" bowl

Catering Ideas

FROM SHELBURNE SUPERMARKET

- ◆ Minimum party size — 20
- ◆ Seasonal pricing

APPETIZERS

Fresh Maine Crab Cakes served with Roasted Tomato Remoulade or Chipotle Aioli
Grilled Lamb Lollipops served with Mint Verdeor Rosemary Demi-glace
Scallops wrapped in Apple-Smoke Bacon
Chili Rubbed Shrimp served with Avocado Dip
Beef Tenderloin and Watercress Roulade served with Horseradish sauce
Spicy Tuna Rolls
Fried Ravioli served with Spicy Tomato Dipping Sauce
Duck Confit Tartlets served with Cranberry Pear Chutney

SALADS

Spicy Beef and Broccoli
Fresh Maine Crab Salad
Curry Chicken with Cranberries
Roasted Red Peppers
Baby Creamer Potatoes with Wasabi Crème Fraîche and Tobiko
Belgian Endive filled with Lobster or Crab
Traditional Green Salad
Fruit Salad

SOUPS

Wild Mushroom Bisque
New England Clam Chowder
Thai Chicken, Lemon Grass and Ginger
New Potato, Cabot Cheddar Cheese and Bacon
Corn Crab Chowder
Black Bean
Cream of Tomato
Misty Knoll Chicken and Orzo
Tuscan Vegetable with Spinach and Fennel

PASTA

Lasagna (Vegetarian, Meat or Seafood)
Half pan serves 8–12; Full pan serves 15–20
Penne Alla Absolute Vodka
Penne with Lobster
Rotellini with Fresh Tomato, Garlic Basil Sauce
Farfalle, White Beans, Cherry Tomatoes, Pesto and Ricotta Salate
Rigatoni with Roasted Eggplant and Sun-dried Tomato

ENTREES

Stuffed Pork Loin with Cornbread, Chorizo and Apricots
Roasted Standing Rib-eye with Gorgonzola Demi Seared Ahi Tuna
Roast Cornish Hens with Cranberry Cabernet Sauce
Chili Rubbed Hangar Steak
Black Pepper and Molasses Marinated Beef Tenderloin
Rack of Port with Jalapeño Apple Sauce served with Roasted Sweet Garlic and Mushroom Jus
Rack of Lamb with Mustard Parsley Crust
Roasted Rack of Veal with Tomato Olive Tapenade
Pan-Seared Peppercorn Salmon with Dijon Sauce
Salmon Poached in Fume Blanc with Yogurt Dill Sauce

SIDES

Rice with Sautéed Spinach, Wild Mushrooms and Pignolia Nuts
Wild Rice with Zucchini, Carrots and Pecans
Roasted Garlic Mashed Potatoes
Oven Brown Potato Noisettes
Chive Buttermilk Mashed Potatoes
French Green Bean with Roasted Butternut Squash
Idaho and Sweet Potato Pave with Pecorino Romano and Fresh Herbs
Crispy Risotto Cakes
Oven Roasted Root Vegetables
Braised Artichokes with Vegetable Vinaigrette
Roasted Fingerling Potatoes
Roasted Butternut Squash Puree