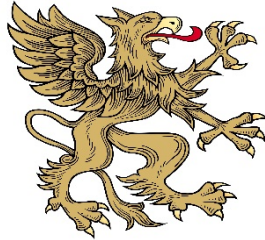


# JERICHO CAFE & TAVERN

30 VT Route 15  
Jericho Vermont, 05465



## Catering Buffet Planner

Jericho Café and Tavern located in pastoral Jericho

Vermont embodies Vermont's farm to table charm making it an appealing destination restaurant for travelers and locals alike. Skilled Chef, Evan Leavy, seeks out the best of the season throughout the year from our neighbors at The Jericho Settlers Farm, and other locally sourced purveyors. Trained at the New England Culinary Institute, Chef Leavy places high regard on maintaining the integrity of the food he works with.

JCaT's smokehouse is run weekly with precision to ensure top quality smoked meats, fish, and other culinary inspirations.

JCaT's menu is refined comfort food.

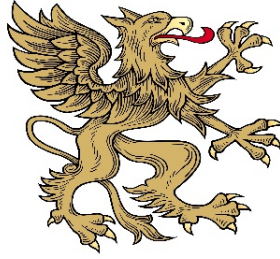
Our trained kitchen staff favors the use of culinary craft to impart a food's natural flavors over the use of sauces or seasoning choosing instead complimentary food pairings as a way to best showcase flavor and provide a genuine food experience.

We want our buffets to make the best impression for your guests and family.

We want to display the best that Jericho Café and Tavern can offer.

A colorful and plentiful buffet insures everyone has something they enjoy and they leave satisfied.

To that end, every JCaT Buffet is priced per person and based off of the price of the Entrée.



### *Full Service Catering Package Description:*

JCaT will supply a minimum of 1 chef and 2 servers for these events. We supply all necessary buffet equipment, and utensils. We arrive on site at least one hour prior to dinner time. We supply and set up all chaffing dishes, tables, linen, decorations and food associated with the event. We are on site to restock and maintain the buffet line and food stations. We clear all guests' plates (china is cleared, scraped and stacked). Upon completion of the service we breakdown the buffet, clear all chaffers, remove tables and remove garbage.

Since you are holding your event at the Mansfield Barn, all china (plates), silverware and linens will be provided to you at no extra fee. We also provide coffee and tea service for no extra fee. Everything that you need for the night can be bundled and planned right through the Jericho Cafe and Tavern. If you choose us as a caterer, we will also provide the bar service for you.

Jericho Café and Tavern specializes in catering buffets but we are also able to provide individual plated service as well.



## Each JCaT Buffet Will Include the Following:

One Entrée

Two Salads

Two Side Dishes

Fresh Homemade Bread

*\*If you would like to add extra items to your buffet that is no problem\**

Extra Entrée(s) \$6- \$12 per person

Extra salad(s) \$4 per person

Extra Side(s) \$4 per person

(All food is subject to 9% food tax and 20% gratuity)

### ENTREES

#### Choose One Entrée

House smoked & Roasted BBQ Chicken 36\$

Oven Roasted Chicken Breast with Lemon Thyme and Garlic 38\$

House smoked BBQ Pulled Pork 34\$

Slow Smoked & Roasted Pork Loin with Caramelized Apples 38\$

Oven Roasted Maple-Mustard Glazed Pork loin 39\$

Slow smoked & Roasted House rubbed Ribs 42\$

Citrus Roasted Salmon with Fresh Herbs 40\$

Olive Oil & Herb Roasted Cod Loin 40\$

Grilled Strip Steak with Red Wine Demi 48\$

Bacon wrapped Meatloaf with Maple BBQ 38\$

Vegetable Caccatora with Polenta and Olives 36\$

Pasta with House made Tomato, Spinach & Basil Sauce 32\$

Seafood Fra Diavlo 48\$

Mushroom Stroganoff with Egg Noodles 36\$



## HOUSE MADE SALADS

### Choose Two Salads

Honey Citrus Coleslaw  
Black bean & Sweet corn  
Quinoa, Citrus & Cucumber  
Roasted Chicken & Baby Spinach  
Wedge salad with Blue Cheese, Bacon bits, tomato and Cucumber  
Classic Potato and Egg Salad  
Grilled Asparagus with Roasted Shallot and Citrus  
House Made Caesar with Garlic Croutons and Shaved Parma Grana  
JCaT mix green with Shaved Vegetables and Citrus Vinaigrette  
Quinoa, Citrus & Cucumber  
French Bean & Arugula with Shallot Vinaigrette  
Baby Spinach with Dried Cranberries and Sunflower Seeds

## SIDES

### Choose Two Sides

Mashed Sweet Potato  
Garlic Mashed Potato  
Baked Potato  
Duck Fat Roasted Fingerling Potato  
JCaT Mac & Cheese  
Jasmine Rice with Shallots & Mint  
Mediterranean style Couscous  
Great Northern BBQ Pit Beans  
Buttered Peas  
Honey & Herb Glazed Carrots

Corn on the cob Buttered & salted  
Zucchini Roasted, Grilled or Buttered  
Green Beans Roasted, or Buttered  
Asparagus Roasted, Grilled or Buttered  
Seared Brussels Sprouts with Bacon  
Broccoli with garlic & herbs  
Roasted Butternut Squash  
Duck Fat Roasted Root Vegetables  
Grilled Italian Style Vegetables  
Oven Roasted Red Potato



## ICaT's Stationary Platter

**\*\*PRICED PER PERSON\*\***

- Vegetable Crudit  with Assorted Dips 2\$
- Fresh Fruit & Berries 2\$
- Artisan Cheese & Crackers 4\$
- Shrimp Cocktail with Classic Cocktail Sauce 6\$
- Alaskan crab claws with Maple Mustard, Lemon Aioli 8\$
- Roasted Garlic & Lemon Hummus with Baguette Crisps 2\$
- Baked or Fresh Oysters on The Half Shell 6\$
- Beef, Chicken or Shrimp Skewers 5\$/3\$/6\$
- Crispy Wings with Assorted Sauces & Blue Cheese 4\$
- House made Meat Balls in Red Sauce or Swedish 3\$
- Smoked Salmon and Cream Cheese Mousse with Fresh Dill 5\$
- Assorted Grilled Flatbread Pizzas 4\$
- Spinach and Mushroom Spanakopita 2\$

## Passed Hors d' Oeuvres

**\*\*PRICED PER PERSON\*\***

- Blue Cheese Stuffed, Bacon Wrapped Dates 4\$
- Mini Crab Cakes with Remoulade 5\$
- Stuffed Mushrooms, Sausage, Veggie or Crab 3\$/2\$/4\$
- Bacon Wrapped Scallops with Maple-Mustard 6\$
- Fried Chicken Brochette with Garlic Aioli 4\$
- Bruschetta, Tomato, Basil, Parmesan, Olive oil, Balsamic 2\$
- House Made Spring Rolls with Thai Dipping Sauce 5\$
- VT Mozzarella Stuffed Cherry Tomatoes with Basil 3\$
- Pork Pot stickers with Ginger Dip 4\$
- Box Sushi (Choice of Seafood) with Wasabi and Pickled Ginger 4\$-\$6

