



Dinner Menu—Updated Nov. 2024

12 SERVING MINIMUM—AT LEAST 48 HOURS NOTICE REQUIRED

vtdeli@vermontcountrydeli.com—802-257-9254

BONELESS CHICKEN \$9.99 PER SERVING (ALL CHICKEN ENTREES CAN BE MADE GLUTEN FREE)

Chicken Marsala- sautéed mushrooms, marsala wine and stock

Apple Cider Style—sautéed apple slices and apple cider sauce and cream (can be made dairy free)

Citrus Herb Chicken—with a bright pan sauce of fresh citrus, cumin and a touch of garlic

Tuscan Herb Style —grilled with Italian herbs, roasted tomatoes and spinach **(GF)**

Sun-Dried Tomato Cream - with white wine, sundried tomatoes, spinach and cream cheese

PASTA DISHES

Our FAMOUS Macaroni & Cheese

— \$50 per pan (serves 12)

Lasagnas: -\$63 per pan (serves 12)

~Beef Lasagna

~Very Veggie Lasagna

~Artichoke & Parmesan White Lasagna

Pumpkin Mascarpone Ravioli:

~with sage cream sauce

— \$99.00 per pan (serves 12)

VEGETARIAN - \$8.99 PER SERVING

Tortellini Primavera —Cheese stuffed pasta, fresh veggies & a light cream sauce.

Add chicken—\$2.00 additional per serving

Porcini Mushroom Pasta Purses— with a light browned butter sage sauce

Add prosciutto—\$2.00 additional per serving

VEGETARIAN - \$4.99 PER SERVING

Wild Mushroom Risotto—Slow cooked Arborio rice with wild mushrooms, truffle oil and Asiago cheese

Seasonal Toasted Quinoa - with sautéed seasonal vegetables and fresh herbs.

BEEF & PORK—\$11.99 PER SERVING

Slow Cooked Beef Carne Asada—marinated & tender. Pairs well with Cilantro Lime Rice.

Slow Cooked Pork Carnitas— served with pickled red onion and soft tortillas

Beer Braised Beef —tender & rich. Pairs well with Cheddar Mashed Potatoes

Roasted Pork Loin— served w/ sautéed apples and onions

Bleu Cheese crusted Beef Tenderloin** —cooked medium rare—**\$18.99 per serving

SIDE DISHES—\$3.29 per serving

Green Beans with Roasted Garlic

Grilled Asparagus with Herbed Sea Salt

Broccoli with Slow Roasted Garlic

Herb-Roasted Red Potatoes

Potatoes Au Gratin

Cheddar Baked Mashed Potatoes

Tuscan Grilled Veggies—zucchini, summer squash, onions and roasted tomatoes

Cilantro-Lime Rice Pilaf

SALADS: Small -\$26.99 (approx. 8 servings) Medium - \$46.99 (approx. 14 servings) Large - \$89.99 (approx. 30 servings)

Caesar —Romaine, Parmesan, homemade croutons and traditional creamy Caesar dressing

Kale— Chopped Kale, carrots, dried cranberries, almonds in a nutty maple vinaigrette

Garden — Mixed greens, fresh veggies and white balsamic vinaigrette