Bennington College Catering

2012 Reception or cocktail party menu

Hors d'oeuvres - priced per person

Display or stationary only

Seasonally selected Vegetable Crudites and Dips - $ 1.00
Seasonal vegetables and choice of dips (sundried tomato tapenade, ranch, blue cheese, garlic hummus, lemon aioli)

Artisan Cheese Display-Using Local Vermont Cheeses - $ 1.50
Includes 1 blue cheese, 1 soft cheese, 1 hard cheese, crackers, crostinis and dried fruit garnish

Phyllo Baked Brie - $ 2.00
Served with baguette slices and apricot compote

Gulf Shrimp cocktail display - $ 3.00
Traditionally served with cocktail sauce, lemons

Assorted Sushi - $ 2.75
Maki and Nigiri style sushi made with the freshest available seafood and ingredients

Grilled and Chilled Asparagus - $ 2.00
Chilled asparagus served with Lemon aioli

House made Hummus display - $ 1.50
Assorted olives, herbed pita chips, and hummus

Garden Grilled Marinated Vegetable display - $ 1.00
Grilled and marinated eggplant, peppers, onions, mushrooms, squash and asparagus with extra-virgin olive oil, balsamic vinegar and fresh herbs

Spinach and Artichoke dip, - $ 1.00
Crackers and Toasted baguette

Oven Roasted Red Peppers and Local Goat Cheese - $ 1.75
Served with crackers and toasted baguette

Antipasto display - $ 2.25
Selection of salumi, cheeses, marinated and grilled vegetables, oven roasted tomatoes and assorted breads

Assorted Edible Martinis (choose 2)

Classic shrimp cocktail	- $ 2.50
Marinated crab salad with radish, cucumber and lime	- $ 3.00
Grilled vegetable salpicon	- $ 1.00
Grilled flank steak and pickled onions	- $ 1.75
Smoked salmon and dill cream	- $ 2.50
Hawaiian poke tuna	- $ 2.50
Roasted mushrooms with beets and walnuts	- $ 1.25

Sliders and Frites (choose 2)

Classic cheeseburger	- $ 1.50
BBQ pulled pork	- $ 1.50
BBQ pulled chicken	- $ 1.75
Korean laquered tofu with vegetable slaw	- $ 1.00
Grilled salmon with Romesco	- $ 1.75
Grilled chicken blt	- $ 1.25
Grilled vegetable with hummus	- $ 1.25

Bruschetta Bar

Grilled vegetable and basil	- $ 1.00
White bean, lemon and Parmesan	- $ 1.00
Garbanzo, virgin olive oil, lemon and roasted garlic	- $ 1.00
Caramelized onion and mushroom with stilton	- $ 1.50
Classic tomato and basil	- $ 1.00
Sicilian eggplant caponata	- $ 1.00
Oven roasted tomato and kalamata olive	- $ 1.50
Spicy eggplant with chili, curry and lime	- $ 1.00

Passed and Stationary Hors D'oeuvres

Steamed Vietnamese shrimp wonton	- $ 1.50
Duck confit stuffed mushrooms	- $ 1.50
Mushroom and caramelized onion phyllo cigars	- $ 1.50
Micro margherita pizza	- $ 1.00
Korean laqured beef satay	- $ 1.50
Local cheddar gougeres	- $ 1.00
Permesan pepper pinwheels	- $ 1.00
Red curried beef samosa	- $ 1.75
Gravlox fritata caviar canape	- $ 2.50
Petit latkes with steelhead trout roe and crème fraiche	- $ 2.50
Lamb keftas with cucumber yogurt sauce	- $ 1.75
Basil and buttermilk fried artichoke with garlic aioli	- $ 1.50
Smoked salmon, apple and brie strudel	- $ 2.00
Caramelized sea scallop with saffron aioli	- $ 2.00
Mini Maine crab cakes with preserved lemon tartar	- $ 2.00
Oven roasted tomato tartlets with avocado mousse	- $ 1.75
Vegan edamame falafel with miso aioli	- $ 1.50
Vegan tempeh brochettes with miso-orange glaze	- $ 1.50
Beef Negimaki with spicy peanut dipping sauce	- $ 1.75
Grilled pear and Gorgonzola toast with thyme infused honey	- $ 1.50
Crab and pistachio salad on flaky pastry	- $ 2.00
Spicy chipotle tuna tartar, crispy cucumber and avocado	- $ 2.75
Belgian endive, stilton and crushed toasted walnut	- $ 1.50
Petit smoked trout, apple and brie strudel	- $ 2.00
Hudson Valley camembert crostini, fresh strawberry, balsamic caramel	- $ 2.00
Chicken croquettes with Romesco sauce	- $ 1.00
Hawaiian tuna poke on crispy wonton chip	- $ 2.75

Vegan vegetable summer roll with lime dipping sauce	- $ 1.75

Beverages

Beer

Clausthauler
Heineken
Newcastle
Amstel Light
Smirnoff Ice
Copper Ale
Sam Adams

Wine

Forrestville Merlot
Forrestville Cabernet
Gran Familia Rioja*
Forrestville Chardonnay
Forrestville Pinot Grigio
Abad Dom Bueno Godello*
Kenwood Yalupa (sparkling)

* Price is $2 more per glass or person

Liquor

Absolut Vodka
Dewars Scotch
Jim Beam
Jack Daniel's Black
Gilbey Gin
Bacardi Rum
Seagram 7
Jose Tequella

Bar prices

Inclusive bar (priced per person per hour):

1 hour beer and wine bar	- $ 6.45
2 hours beer and wine bar	- $ 9.45
1 hour full bar	- $ 8.45
2 hour full bar	- $ 11.45

A La carte cash bar - no charge for service provided a $300 minimum is met (priced by the unit, excludes labor if applicable):

Wine	- $ 5.00
Wine (bottle)	- $ 15.00
Beer	- $ 2.00
Liquor	- $ 6.00

Bottled beverages

Water	- $ 1.00
Pellegrino	- $ 2.25
Coke	- $ 1.80
Diet Coke	- $ 1.80
Minute Maid Apple Juice	- $ 2.05
Minute Maid Orange Juice	- $ 2.05
Minute Maiod Cran, Apple, Raspberry	- $ 2.05
Snapple Iced Tea	- $ 1.75
Snapple Diet Peach	- $ 1.75
Snapple Peach	- $ 1.75
Snapple Raspberry Iced Tea	- $ 1.75
Snapple Lemon Iced Tea	- $ 1.75
Snapple Pomegranate Raspberry Fruit Drink	- $ 1.75

Bulk bevergaes (charged per person)

Coffee and Tea	- $ 1.50
Cider	- $ 0.85
Lemonade	- $ 0.85
Iced Tea	- $ 0.85
Orange Juice	- $ 0.95