

JUNIPER CATERING

DINNER

We like to get to know our client before preparing a menu to ensure that their needs are met. We are happy to create a menu for your group that will fit your desires and budget. We will work with any dietary restrictions. We prefer to serve events family style as we feel this represents a true Vermont spirit of gathering.

Fall Meal #1

-\$50

Creamy parsnip soup, sprouted lentils, bacon, chive oil

Hearty greens, VT apples, marinated beets, maple nuts

Herb roasted chicken, grilled cauliflower, gruyere pumpkin gratin

Smoked pork loin, scallion biscuits, Brussels sprouts, plum jus

Chevre gnocchi, fennel, leeks, mushroom ragout, truffle honey

Choice of two desserts

Fall Meal #2

-\$65

Creamy parsnip soup, sprouted lentils, bacon, chive oil

Hearty greens, VT apples, marinated beets, maple nuts

VT bib lettuce, blue cheese, tomato, pickled red onion

Herb roasted chicken, grilled cauliflower, gruyere pumpkin gratin

Alaskan wild salmon, wilted spinach, warm squash vinaigrette, cranberries, spiced pepitas

Chevre gnocchi, fennel, leeks, mushroom ragout, truffle honey

Grilled VT strip loin steak, scallion biscuits, Brussels sprouts, Juniper steak sauce

Choice of two desserts



[@juniperbvtv](#), [@hotelvermont](#)

The Vermont Health Department advises that eating raw or undercooked foods may increase your risk of foodborne illness