

JUNIPER CATERING

HORS D'OEUVRES

Passed Hors D'oeuvres

\$3/piece

Pumpkin and smoked cheddar fritter, quince mustard

Grilled flatbread, Jasper Hill cheese, seasonal vegetables

VT strip loin steak, chimichurri

Oysters on the half, shell, house-made hot sauce

Crispy fried perch, tartar sauce

Steamed vegetable momo, red chili sauce

Black River Meats pigs in blankets, tomato jam

Buttermilk fried chicken, spicy aioli

Platters

Price as marked

Sea Salt maple toasted nuts

\$5/person

Marinated olives, pickles, Maplebrook feta

\$6/person

Market vegetable crudité, hummus, aioli

\$6/person

Grilled vegetables, romesco sauce

\$8/person

Charcuterie selection, house pickles, mostarda

\$11 person

Local cheese, handmade crackers

\$12/person