

Chef's Corner 2026

November Catering Offerings

*** TAKING ORDERS STARTING NOVEMBER 1ST ***

48 Hours Notice Preferred For All Orders

*Deadline for Thanksgiving Eve orders - By November 22

To Go Thanksgiving Dinner - \$36.00

House roasted all white meat turkey, stuffing, gravy, cranberry chutney,
asparagus & garlic mashed potatoes

*** Available for pick up November 25th ONLY**

Limited Quantities Please Pre-Order!

Quiche

Sausage Parmesan Quiche - \$26.00

Broccoli Cheddar Quiche - \$26.00

Special Order Quiche

Quiche Lorraine (Bacon & Swiss) - \$26.00

Fresh Fruit Tart

(serves 6-8) - \$36.00

8" Apple Cider Cheesecake

(Serves 8-12) - \$48.00

House Made Pies

*** Available In Store & For Pickup November 24th & 25th ONLY**

Classic Pumpkin Pie - \$26.00 / Bourbon Maple Pecan Pie - \$32.00

Seasonal Sides (By the Pound)

Pickled red beet salad - \$12.50

Maple butternut squash salad - \$12.50

*** Below Available November 24th & 25th Only ***

Garlic mashed potatoes - \$12.50

House made stuffing - \$12.50

Gravy (by the quart) - \$16.50

MORE ITEMS ON OTHER SIDE!

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Appetizers (By the Dozen Minimum)

Smoked salmon canapé - \$36.00
Sweet & sour meatballs - \$36.00
Classic Greek Spanakopita - \$36.00
Walnut & Boursin Cheese Toasts - \$36.00
Classic stuffed mushrooms (Vegetarian) - \$36.00
Pigs in a Blanket with our Maple Dijonnaise dip - \$36.00
Turkey, cranberry mayo & cheddar finger sandwiches - \$36.00
Cucumber, pepper jack & house ranch finger sandwiches - \$36.00
Asian cashew chicken or house chicken salad in wonton cup - \$38.00
Mini broccoli & cheddar quiche or Mini sausage parmesan quiche- \$38.00
Sea scallops wrapped in bacon with a sweet balsamic drizzle - \$40.00

Specialty Platters (Minimum 6 People)

Vegetable Crudit  & Ranch Dip - Carrots, broccoli, bell peppers, celery, cucumbers & grape tomatoes - \$6.75 per person

Fresh Fruit Display - Sliced honeydew, cantaloupe, pineapple, grapes & berries - \$6.75 per person

Cheese & Crackers - Local sharp cheddar with dried fruit, nuts, red grapes & berries - \$6.75 per person

Jumbo Shrimp Cocktail (3 per person) - with house made cocktail sauce & lemon wedges - \$11.75 per person

Sandwich & Wrap Platters

\$16.00 per person mixed greens & dressings included / No greens \$.50 off / Choice of wheatberry bread, honey potato bread, plain wrap, sun-dried tomato wrap or (gluten free roll-add \$1.00)

Chicken Salad

A combination of dried cranberries, celery, red onions and mayonnaise topped with lettuce and tomato.

House Roasted Turkey

With a cranberry mayo, sharp cheddar, lettuce & tomato.

The Hippie Veggie

Classic hummus, pepper jack cheese, baby arugula, shredded carrots, cucumbers, tomatoes & maple balsamic reduction.

Vermont Apple Wood Smoked Ham

With maple mustard dijonnaise, sharp cheddar, lettuce & tomato.

*** Platter Charge - \$4.50/Per ***

**Happy November & Thank You From
The Chef's Corner Team!
802-878-5524 / chefscornervermont.com**