

Gilfeather's Fine Provisions Catering Menu 2025
Great food to go!

HORS D'OEUVRES - 1 dozen minimum on all items

Mini lump crab cakes w/lemon-caper-dill sauce \$24/dozen
Maple glazed sea scallops wrapped in applewood smoked bacon (market price)
Jumbo poached shrimp w/spicy cocktail sauce \$24/dozen
Stuffed Grape Leaves with Tzatziki sauce \$24/dozen
Spanikopita with Tzatziki sauce \$24/dozen
Chicken or Veggie stuffed dumplings w/sesame and scallions \$15 dozen
Veggie springrolls w/ sesame-ginger dipping sauce \$24 dozen
Cocktail meatballs (balsamic glaze, smoked apple bbq, sweet chili glaze) \$32 qt
Mushrooms stuffed w/veggies and parmesan or sausage and mozzarella \$16 lb
Smoked salmon platter w/red onions, capers, tomatoes, fresh dill \$31.99 lb
Premium charcuterie/cheese/pickled veggie platter (priced by selections...)
Oysters on the half shell or unshucked w/cocktail & mignonette (market price)
Chicken satay w/spicy peanut sauce \$24/dozen
Beef satay w/chili crisp glaze \$32/dozen

ENTREES

Beef tenderloin w/horseradish cream sauce \$54 lb
Maple Dijon glazed Scottish salmon (market price)
Roasted lemon chicken (½ chicken on the bone) \$16 lb
Braised boneless beef short ribs with rich pan sauce \$40 lb

PASTA: Serves 8-10 guests (9"X13")

Meatball Lasagna- \$72
Spinach & Mushroom Lasagna - \$72
Chicken & Artichoke Lasagna- (white sauce) - \$75
Linguine & Meatballs- \$72
Chicken Parmesan - \$72
Eggplant Parmesan - \$72

MAC N' CHEESE: Serves 10-12 guests

Classic cheddar \$64
Fresh Maine Lobster mac and cheese \$95

SIDE DISHES: Serves 10-12 guests

Roasted butternut squash w/sauteed shallots \$45 (9X13 pan)
Roasted baby red potatoes w/dijon and rosemary \$45 (9X13 pan)

Maple and garlic roasted Brussels sprouts \$45 (9X13 pan)
Ginger & Brown Sugar roasted carrots \$45 (9X13 pan)
Cheddar Yukon Gold mashed potatoes \$45 (9X13 pan)
Jasmine rice w/sautéed veggies \$45 (9X13 pan)
Baguette with garlic and wine butter or maple-sea salt butter \$12

SALADS (prices vary)

Green Salad: little leaf lettuce, assorted veggies, toasted almonds and dried cranberries
Broccoli Salad
Cucumber Salad
Chef's Salad

PIES \$36

Apple, Apple Blueberry, Maple Cream, Pecan, Mixed Berry, Peach, Peach Blueberry, Pumpkin (seasonal), Strawberry Rhubarb (seasonal), Banana Cream, Coconut Cream, Chocolate Cream, Country Custard

PASTRIES

Lemon Bars \$3.50 ea
Maple Pecan Bars \$3.50 ea
Flourless Chocolate tortes \$5.50 ea (Gluten Free!)
Peanut Butter Chocolate bars \$2.50 ea (Gluten Free!)
Cup Cakes \$3.00 ea (Vanilla w/maple, Chocolate w/chocolate, Carrot Cake w/cream cheese frosting and walnuts)
Orange Marmalade Shortbread Bars \$2.50 each
Blueberry Scones \$3.50 each
Quiches - \$28
Fresh muffins: Tri-berry, blueberry, banana-walnut \$36 dozen

**** Prices and availability subject to change ****
Special orders and requests welcome!

Please call or email to place your order
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