



Pozé 
vermont fine catering

FIRST COURSE

Plated and served

Baby arugula, diced apples and pumpkin seeds, mozzarella, with an apple cider dressing	10
Julienne carrot salad with feta, cut green beans and watercress, lemon dressing	11
Baby spinach, grape tomatoes, slivered almonds, red cabbage, almond dressing	10.50
Caprese salad with broccolini, Kalamata olives and a white balsamic dressing	11.50
Mesclun, red beets, goat cheese crumbles, saffron croutons, maple-dijon dressing	10
Gazpacho terrine with a sheep cheese salad, cherry tomatoes, pine nuts, Sherry vinegar dressing	11.50

Prices are per person

Choice of 2 entrées, add \$4/person

Choice of 3 entrées, add \$7/person

Entrées and side vegetables served family style, add \$ 5 per person.

MAIN COURSE

Buffet or family style

Surf and turf: lobster tail and beef filet with chive polenta, and kale	29
Grilled salmon with lemon confit and spinach, julienne peppers, lemon parsley sauce	26
Beef sirloin roast on a bed of squash piperade, spinach stuffed tomato, Béarnaise	26
Cod with a smoked paprika crust and scallions on a bed of root vegetables, asparagus cream	25
Chicken thigh "Fricassée," leek cream, mushroom, thyme toast, herbed plum tomato	25
Chicken breast Basquaise with tomatoes, peppers, and parsley, potato-broccoli purée	26
Beef rib eye, roasted mirepoix vegetables, garlic confit mashed potatoes, Bordelaise sauce	29
Chicken breast Francese with leek and pepper sauce, parsley yellow potatoes	24
Salmon and shrimp on angel hair pasta with minestrone vegetables	26

SIDE OF VEGETABLES

Haricot verts almandines	4	Israeli couscous with asparagus	4
Gnocchi, corn, and sage butter	4	Pearled barley with zucchini brunoise	4
Potato gratiné	4	Roasted creamer potatoes with shallot confit	3.50
Ratatouille	4	Maple roasted Brussel sprouts and carrots	4
Wild rice pilaf	3.5		
Roasted cauliflower, shiitake and turmeric	4		

HORS D'OEUVRES

(V) Vegetarian (Vg) Vegan (GF) Gluten Free

\$2 PER PIECE

- Hummus on wonton triangle with marinated shaved fennel (V)
- Caprese salad crostini (V)
- Comté cheese risotto croquettes (V)
- Spinach and artichoke tartlets (V)
- Mini thin crust pizzeta with caramelized onions and baby kale (V)
- Eggplant caponata on toasted baguette (V)
- Cod brandade on a fingerling potato (GF)
- Savory cookie with tomato confit and fried sage (Vg)
- Ham and gruyere thumbprint
- Almond cracker with coriander spiced chicken

\$2.50 PER PIECE

- Focaccia crisp with mozzarella and black olive tapenade (V)
- Brie and roasted pear thyme toast (V)
- Shallot and fennel compote on a fresh parmesan cracker (V)
- Mini eggplant and tomato empanada (V)
- Tomato and feta bruschetta with balsamic glaze (V)
- Potato crisp with red pepper and VT goat cheese (GF)
- Rosemary polenta with tomato marinara and diced Comté (GF)
- Shiitake beignet with a ponzu/peanut sauce (GF)
- Blackened fish with avocado on a corn cake
- Endive spear with crab salad and preserved orange rind
- Mini fish cakes with red pepper aioli
- Chicken and leek phyllo roll
- Pickled melon wrapped with prosciutto (GF)

\$3 PER PIECE

- Red beet and VT goat cheese mousse on a dill cracker (V)
- Phyllo triangle with beets, feta and cumin (V)

\$3 PER PIECE

- Ratatouille tartlets (V)
- Mini camembert walnut pastries (V)
- Asparagus and Chorrón toast (V)
- Risotto disk with tomato tartare and crispy parsley (GF)
- Smoked trout, lemon whipped cream in a cucumber cup (GF)
- Fire grilled skewers of rare skirt steak, with garlic-tarragon butter (GF)
- Sesame beef on a rice cracker with ginger aioli and pickled radish (GF)
- Teriyaki baked tofu with a peanut ginger sesame topping (Vg)
- Smoked salmon on a dill seed cracker, crème fraiche and chive
- Mini crab cakes remoulade sauce
- Thai beef salad on a wonton triangle
- Braised beef short ribs and escarole tartlets
- Seared Atlantic salmon, black pepper cracker, crispy capers
- Salmon tartare on a chive canapé
- Pork confit with a buttermilk biscuit with shallot jam, beet and horseradish

\$3.50 PER PIECE

- Wild mushroom crostini truffle butter (V)
- Parsnip and spinach soufflé with a cheddar fondue (V)
- Herbed scampi shrimp skewer (GF)
- Salmon rilletes on a potato sliver, pickled zucchini (GF)
- Shrimp ceviche on a yucca chip (GF)
- Tuna tartare on a wasabi avocado toast
- Crispy polenta cake with braised duck and cherry marmelade (GF)
- Braised lamb in a roasted new potato with rosemary demi (GF)
- Seared duck breast skewer with fig and mascarpone (GF)
- Lobster Cobb salad on a ficelle
- Crostini of beef filet and mild peppercorn demi
- Chicken curry tartlet



BAR SNACKS

Comté cheese gougères	3
Chicken cordon bleu bites	3.50
Black olive tapenade puffs	5
Baby potato skins	3
Shrimp and shiitake beignets	5
Paprika crispy chickpea	2
Pecorino Truffle arancini	5

STATIONARY

Assorted Vermont cheeses, dried fruits, artisan breads	7.50
Assorted regular cheese, fruit and crackers	5.75
Mozzarella, tomato and basil platter	6
Crudités with 2 dips: Beet and ricotta hummus, or French onion dip, or spinach artichoke, or turmeric yogurt	4
Pita wedges with 2 dips: sweet potato hummus, or feta and parsley, or artichoke and spinach, or roasted fennel and beans	3

Prices are per person

Choice of 2 entrées, add \$4/person

Choice of 3 entrées, add \$7/person

Entrées and side vegetables served family style, add \$ 5 per person.