



WEDDING CATERING

MAIN COURSE PACKAGES

SERVICE CAN BE BUFFET, PLATED OR FAMILY STYLE

EACH MENU INCLUDES TWO ENTREES, THREE SIDES, SALAD, AND CHOICE OF BREAD SERVED WITH WHIPPED BUTTER OR VEGAN TUSCAN ROSEMARY WHITE BEAN DIP, OLIVE OIL

*ADDITIONAL COST FOR FAMILY STYLE OF \$12 PER GUEST

*EACH ADDITIONAL PROTEIN BASED ON MARKET PRICE

*MINIMUMS MAY APPLY BASED ON GUESTS NUMBERS

SURF & TURF \$75 per person / MP may dictate costs.

Grilled Jumbo Shrimp & Grilled dry rubbed Sirloin Steak, herb butter

or

Steamed 1 ¼ lb. Maine Lobster, served with butter & lemon,

Grilled herb Chicken, Italian Sausages, peppers & onions

GRILLED \$60 per person

CHOOSE 2 MAINS FROM CATEGORIES BELOW

~Marinated Tuscan lemon rosemary Chicken.

~Carne Asada Steak, Argentinian chimichurri sauce or mushroom demi glace

~Mahi Mahi, miso-orange glaze or Hawaiian pineapple, ginger-lime salsa

~Salmon, served with Korean BBQ glaze or seasonal fruit salsa

~Firm Tofu ginger tamari scallion sauce

~Herb marinated Portobello & Peppers, sherry reduction

ROASTED \$60 per person.

CHOOSE 2 MAINS FROM CATEGORIES BELOW

~Horseradish-pepper crusted Roast Beef, gremolata sauce.

~Porchetta-Romanesque, rosemary, arugula, aioli

~Chicken char siu honey style

~Chicken, confit garlic, lemon, thyme

~Line caught Cod, sherry-bacon butter.

~Roasted Delicate Squash-Broccolini-Peppers, southwestern spices.

ITALIAN \$50 per person.

CHOOSE 2 MAINS FROM CATEGORIES BELOW

served with bucatini pasta with pesto cream sauce or roasted tomato-basil sauce.

~Chicken Milanese, capers, Italian parsley

~Grilled Fennel Sausage, roasted peppers, onions, tomatoes

~Braised Short Rib, red wine, moustarda, herbs

~Vegan Lasagna-Florentine, mushroom, roasted eggplant, zucchini, spinach, vegan bechamel

TEX-MEX \$50 per person.

Grilled Adobo Chicken, Slow Roasted Carnitas Pork,
Braised Chipotle Beef, & Roasted Veggies

Pan Seared Shrimp Add \$3 Maine Lobster MP

Seasoned Latin Yellow Rice, Baby Spinach, Black Beans, Mont Jack Cheese, Lime Wedges, Chimichurri Lime Cabbage, Pickled Onion, Fresh Cilantro, Chipotle-Lime-Crema, Guacamole, Green Tomatillo Salsa, Roasted Tomato Rioja Salsa, Flour Tortillas, Corn chips

MEDITERRANEAN \$60 per person.

CHOOSE 2 MAINS FROM CATEGORIES BELOW

~Wood Fired & Roasted Lamb

~Beef Kabobs, roasted peppers, onions, exotic spices, red wine

~Chicken Kabobs, roasted peppers, onions, exotic spices, lemon

~Vegan Moussaka, mushroom, roasted eggplant, walnuts, vegan bechamel, herbs

All served with dill cucumber sauce & mint gremolata.

SOUTHERN BBQ \$50 per person.

CHOOSE 2 MAINS FROM CATEGORIES BELOW

served with pickles & BBQ red sauce, mustard sauce & hot sauce.

~Pulled Pork

~Chopped BBQ Beef

~Grilled or Smoked Chicken

~Grilled Tofu & Grilled Scallion, smokey paprika cashew sauce

SALADS

- ~Mixed Greens, tomato, cucumber, radish, carrot, Parmesan Reggiano, lemon-thyme vinaigrette
- ~Roasted red beet, Arugula, Herb Vermont goat cheese, crispy onions, fresh basil, honey-balsamic vinaigrette.
- ~Caesar, mixed romaine & kale greens, rustic croutons, shaved Parmesan Reggiano, classic caesar dressing
- ~Yuzu pickled green apple, napa cabbage, shaved carrot, shaved red onion, togashi,
- Artichoke hearts, grilled fennel, quinoa, herbs, mixed greens, ricotta salata, fresh oregano-orange vinaigrette
- ~Butter Lettuce Wedge, diced heirloom tomatoes, crispy house made smoked bacon, blue cheese dressing.

SIDES

- ~**Roasted Potatoes Fingerling**, fresh thyme, roasted garlic, olive oil
- ~**Yukon Gold Mashed Potato**, sweet cream, butter
- ~**Roasted Sweet Potato**, maple-miso butter.
- ~**Red Bliss Potato Salad**, buttermilk, shallots, celery, fresh, dill
- ~**Creamy Tuscan Risotto**, truffle oil, Parmesan & Grana Padano cheese, chives
- ~**Creamy Four Cheese Mac & Cheese**
- ~**Sesame Noodle**, black & white sesame, green onion, carrot, red pepper, cilantro, tamari
- ~**Toasted Quinoa**, raisins, sliced almonds, Manchego cheese, leafy greens, sherry vinaigrette
- ~**Mediterranean Orzo Salad**, cucumber, tomato, red onion, feta, lemon zest, fresh oregano, olive oil
- ~**Saffron Rice Pilaf**, currants, almonds, chopped herbs.
- ~**Grilled Seasonal Vegetables**, zucchini, squash, asparagus, onion, carrot
- ~**Blistered Fresh Green Beans**, crusted almonds, olive oil, lemon
- ~**Wood Roasted Broccoli Rappini**, roasted garlic, herbs.
- ~**Tomato, Fresh Mozzarella**, Basil-Arugula Pesto (no nuts)
- ~**Wood Grilled Asparagus**, diced orange supreme, fresh herbs
- ~**New England Baked Beans**, brown sugar, molasses, tomatoes
- ~**Roasted Brussel Sprouts**, crispy shallots & herbs
- ~**Roasted Seasonal Root Vegetables**, olive oil, turmeric spice rub.
- ~**Good Old-Fashioned Coleslaw**, cabbage, carrots, parsley mayo or vinaigrette dressing
- ~**Street Corn Salad**, pickled peppers, cotija, smoked paprika, chipotle aioli.

BREADS

French Baguette, Rosemary Focaccia, Assorted Dinner Rolls, Grilled Pita-Zaatar

PASSED APPETIZERS

(2 to 3 per person)

COLD

Smoked Salmon, Creme Fraiche, Galette \$4

Vietnamese Chicken Lettuce Wraps \$4

Deviled Eggs, Crispy Smoked Bacon \$3

Prosciutto wrapped Asparagus, balsamic redux. \$4

Watermelon-Feta Mint Cubes \$3

Beef Tenderloin Horseradish Chantilly Chives
Canape \$4

Tomato-Mozzarella-Basil Skewers \$3

Beef Tartare spoon, chive-mustard \$4

Tuna Poke Nacho Wonton Crisp \$4

Grilled or Poached Shrimp Cocktail \$4

Mini Lobster Roll (mp)

VT Goat Cheese Bruschetta, Beet Puree, Micro
Greens \$3

White Fish Ceviche spoon, radish, avocado, red
onion \$4

Smashed Avocado Toast, cotija, pickled onion \$3

Grilled Apricot Ricotta, Pistachio, Honey Balsamic
Redux Bruschetta \$4

Bahn Mi Slider, pork veggies, sweet chili, aioli \$4

Salmon, Tuna, or Veggie Maki Roll, avocado, cukes,
spicy mayo, furikake, nori \$4

Seasonal Veggie Bruschetta \$3
confit tomato-basil compote or
roasted wild mushrooms or pickled Mountain Thyme
apples-raisins-thyme chutney

HOT

Fontina Truffle Arancini \$3

Bacon Wrapped Scallop \$4

Mini Cheeseburger Sliders Special Sauce \$4

Lamb or Beef Meatballs \$4

Truffled Stuffed Mushrooms \$3

Indonesian Pork Belly BAO Slider, micro greens \$4

Bacon Wrapped Dates \$4

Jerk Chicken Skewer \$3

5 Spice Chicken, peanut sauce \$3

Everything Bagel Spiced Pigs in Blanket \$3

Blistered Shishito Peppers Tomashi \$3

Falafel Ball Lemon Tahini \$3

Fried Mac & Cheese Panko Ball \$3

Lump Crabcake, basil aioli \$4

Asian Dumplings (chicken leek or pork leek) tamari-
mirin glaze \$3

Leek & Gruyere Tartlet \$4

Steak skewer, crispy shallot, green sauce \$4

Scallop spoon, yuzu, pickled apple, micro greens \$4

STATIONARY APPETIZERS

IMPORTED & DOMESTIC CHEESE BOARD \$12 per person.

A mixture of the finest cheeses sourced Locally & European served with fresh grapes, candied nuts, honey, fig jam, crackers, fresh baked breads.

CHARCUTERIE BOARD \$15 per person

Prosciutto, Coppa, Salami, Pork Rillette, pickled veggies/ grain mustard/ cranberry mustard, marcona almonds/crostini & breads

ROMAN style PIZZA BOARD \$8 per person

~Caramelized onion gruyere, bacon, creme fraiche
~Fresh mozzarella, oven roasted tomato, fresh basil
~Fig/arugula, gorgonzola, aged balsamic
~Pepperoni, fresh tomato, mozzarella.

ANTIPASTO BOARD \$12 per person

mixture of citrus marinated olives, artichokes, grilled eggplant, grilled zucchini, roasted red peppers, herb roasted portabella mushroom, grilled sweet onion, tomato-fresh mozzarella/basil oil.

HOUSEMADE DIPS & SPREADS \$6 per person

roasted artichoke dip, basil-pistachio pesto, olive tapenade, ricotta herb served with fresh breads & crostini.

NEW ENGLAND RAW BAR STATION GF \$25 per person/MP

Shrimp cocktail/ shucked local oysters/ lobster/ smoked mussels/smoked bluefish pate, crab salad/ lemon wedges, cocktail sauce, horseradish, mignonette

COCKTAIL SHRIMP GF \$10 per person

Poached shrimp, cocktail sauce, fresh lemon wedges coriander aioli

CRUDITE PLATTER GF \$8 per person

Mixture of vegetables, carrots/broccoli, peppers, cucumbers, beans, tomatoes, celery, yogurt fresh oregano dip

DESSERTS \$6 per person

Cake Cutting & Service included in wedding package.

Dessert options: Chocolate or White Sheet Cakes, Chocolate, Vanilla or Red Velvet Cupcakes, Chocolate Chip Cookies, Sugar Cookies, Macadamia White Chocolate, Chocolate Brownies, Blondies
Ask for a quote for *SMORES BAR & *FRESH BERRIES & CREAM

BARTENDING

Bartenders are available for a minimum of 4-hour service.

OPEN BAR

Unlimited beverage service to your guests.

Guests will not be charged for beverages.

The event bill will reflect the number and type of drinks consumed.
Tax and service charge will be automatically added to the final event bill.

Wine & Beer Package

\$17 first hour additional hours \$5 Entire event \$30

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir, House Sparkling Wine
Assorted Local Microbrews and Domestic Beer
Assorted Sodas, Bottled Water, Juices

Gold Bar Package

\$22 first hour additional hours \$6 Entire event \$40

Absolut Vodka, Beefeater Gin, Dewar's Scotch, Evan Williams Bourbon, Jim Beam Bourbon Whiskey, Crown Royal Whiskey, Bacardi Silver Rum, Milagro Tequila,
Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir, House Sparkling Wine
Assorted Local Microbrews and Domestic Beer
Assorted Sodas, Bottled Water, Juices

Platinum Bar Package

\$26 first hour additional hours \$7 Entire event \$55

Grey Goose Vodka, Tanqueray Gin, Appleton Estate Rum, Milagro Reposado Tequila, Maker's Mark Bourbon, Wild Turkey Rye, Chivas Regal 12 Year Scotch, Bushmills Irish Whiskey,
Sauvignon Blanc, Rose, Chardonnay, Pinot Noir, Cabernet Sauvignon - French Champagne,
Assorted Local Microbrews and Domestic Beers,
Assorted Sodas, Sparkling Mineral Waters

CATERING FINE DETAILS

State taxes will be applied, and service fees will be added to all food and beverages purchased.

A guaranteed guest count is required 30 days prior to your event. Numbers may go up but not down. The final guaranteed guest count is non-negotiable and non-refundable.

Please contact Wildfire or Mountain Thyme Catering if you have any questions.

A deposit is required to reserve your event and secure your event date. This deposit must be returned with your signed contract.

Payment of half the estimated food and beverage total is required six months prior to the date of your event.

The final payment is due 4 weeks prior to the event, after we receive your guaranteed guest count (please see above). All deposits are non-refundable.

Off-site catering is for a minimum of a 4-hour period.

Chef, servers, plates, silverware, linen, and glassware are an additional fee.

Set up and break-down are included in this fee.

A \$200 charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.

A covered, lighted area is required for off-site-catered events.

Wildfire Catering/Mountain Thyme do not provide tents, tables, chairs, linens, drinking water or electricity for off-site events.

The drop-off catering service fee begins at 100 people and includes ready-to-eat food and disposable plates, napkins, and silverware.

Cancellation Policy

You may cancel your non-wedding event any time prior to 30 days before the set event date without additional penalty, however, the initial deposit is non-refundable.

Cancellations less than 30 days prior to the event forfeit all deposits.

If you cancel your event within 7 days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.

Wedding cancellations must be made 6 months prior to the scheduled event. The initial deposits are non-refundable.

