We pride ourselves on catering events to each, individual client and event.

Below, are just some of our more widely received offerings.

Together, we can work within your budget to create

a seasonally appropriate menu,

always creatively prepared.

*\*When seasonally possible, we use our own farm-fresh produce.*

**Hors D’Oeuvres**

**Stationary Offerings**

Fresh, Seasonal Fruit and Assorted Cheese Platter

Fresh Vegetable Crudite

* *Fresh, seasonal vegetables artistically cut and arranged in a kale-lined basket and accompanied by homemade dips*

**Stationary or Passed Offerings**

* *Homemade Salsa with Tortilla Chips*
* *Fresh Basil Pesto with Freshly Baked Parmesan Pita Chips*
* *Humus with Warm, Freshly Baked Pita*
* *Assorted Bruschetta*

**Passed Offerings**

* *Sesame Chicken Salad on Hand Cut Wonton Crisps*
* *Sweet Potato Pancakes with Creme Fraiche*
* *Sweet Corn Fritters with Ct Maple Syrup*
* *Small Batch Boursin Stuffed Summer Pea Pods*
* *Slow- Cooked Pulled Pork Sliders on Hawaiian Sweet Rolls*
* *Curried Chicken Salad Tartkets*
* *Deviled Asparagus “Fries” with Meyer Lemon Aioli*
* *Grilled VT Cheddar Cheese Finger Sandwiches with Homemade Creamy Tomato Soup for Dipping (classic or with avocado, tomato and/or bacon)*
* *Artichoke Fritters with Tarragon Dijon Drizzle*
* *Mini Crab Cakes with Caper Remoulade*
* *Classic, Deviled Local Eggs*
* *Smokey Beef Chili on Sweet Potato Waffle Fry*
* *Chicken and Waffle Skewers with CT Maple Butter*
* *Feta Marinated Chicken Sates with Fresh Pita, Fire-Roasted peppers and Tzatziki*
* *Artichoke and Three Cheese Toasts*

**Some Salad Selections**

* *Valencia Salad- field greens with orange segments, dried cranberries, honey lemon poppy vinaigrette with or without triple creme Brie “croutons”*
* *Summer Sweet Corn Salad- with tomatoes, black beans and cilantro vinaigrette*
* *Classic Nicoisse- with caper berries and caper vinaigrette*
* *Waldorf Salad- traditional or vegetarian*
* *Classic Caesar Salad- can be served with grilled chicken, shrimp or salmon*
* *Red Potato Salad- ours is a spin off the classic with hard boiled eggs, scallions and fa hint of ine Dijon*
* *Tangy Veggie or Classic Cole Slaw*
* *Mixed Field Greens- baby greens, tomatoes,, cucumbers, and sliced Baby Bella mushrooms with homemade cilantro vinaigrette or homemade Ranch*
* *Cucumber Red Onion Salad- with minted yogurt dressing*

**Soups**

* *Broccoli Cheddar*
* *Chicken Vegetable*
* *New England Clam Chowder*
* *Lemon Chicken and Bean*
* *French Onion Soup*
* *Curried Cream of Pumpkin with Rice and Apples*
* *Roasted Butternut Puree with Honey Creme Fraiche Drizzle*
* *Tomato, Basil, Pasta*
* *Sausage, Potato and Kale*
* *Black Bean Soup*
* *Lentil Soup*
* *Spring Pea Soup with Fresh Mint*
* *Italian Wedding Soup*

**Sandwiches**

* *Curried Chicken Salad Wraps- lightly curried chicken salad with toasted nuts and grapes*
* *Thanksgiving Again- roasted turkey breast on hard roll with whole berry cranberry sauce and bread stuffing*
* *Fresh Veggie Wrap- with horseradish Dijonaisse*
* *Turkey and Bacon Wrap- with lettuce, tomato, and sprouts*
* *Roasted Beef Wrap- with lettuce, tomato and small-batch Russian dressing*
* *Ham and Swiss- with thinly sliced apples and honey mustard*

*\*An assortment of sandwiches can be artfully displayed in a kale-lined basket with carrot and celery garnish*

**Entree Selections**

\*Below, are just a few of the widely received dinner selections we can prepare for your fully catered event. Some may be better suited for carry-out.

* *Poached Salmon- garnished with paper thin cucumber slices, hand crafted herbed creme fraiche, and served with seasonal veggie slaw, purple potato salad and deviled local eggs*
* *Three Cheese Baked Ziti, with or without Bolognese*
* *Creamy Stovetop Macaroni and Three Cheeses*
* *Smokey Beef Chili or Turkey Chili- served with cornbread*
* *Sweet and Sour Chicken and Veggie Stir Fry*
* *Bourbon Street Chicken*
* *Meat Lasagne*
* *Fresh Vegetable Lasagne- with grilled vegetables and goat cheese*
* *Eggplant Parmesan*
* *Chicken Breast Parmesan*
* *Chicken Marsala*
* *Sausage and Peppers*
* *Pasta (fettuccine, ziti, spaghetti, or linguini with choice of basil pesto or marinara*
* *Chicken Burrito- with rice, beans, freshly made salsa and sour cream*
* *Chicken Eggrolls*

**Breakfast and Brunch Selections**

* *Seasonal Muffins*
* *Mini Pastries*
* *Fresh, Seasonal Fruit Salad- with cinnamon honey yogurt “dressing”*
* *Assorted Bagels- with cream cheese, butter and jelly*
* *Salmon and Lox Platter- with sliced tomatoes, red onions, capers, cream cheese*
* *Egg Sandwiches- an assortment of breakfast sandwiches including vegetarian and gluten-free selections*
* *Breakfast Burritos*
* *French Toast- on Brioche with our own maple syrup*
* *Homemade Doughnuts*
* *Dutch Sausage Rolls*
* *Almond Apricot Pithiviers*
* *Freshly Baked Scones- with lemon curd*
* *Pancakes- buttermilk, blueberry or banana with our own maple syrup*
* *Scrambled Eggs*
* *Bacon*
* *Sausage Links*
* *Maxx Breakfast Potatoes- with tricolor peppers, onions, Old Bay and sea salt*
* *Assorted, Freshly Baked Quiche*
* *Omelettes- cheeses, mushrooms, spinach, ham*
* *Freshly made fruit and vegetable juice smoothies*
* *Yogurt Parfaits*

**School Banquet Packages**

*per person pricing*

1. Spaghetti, Salad, Garlic Bread, Mini Ice Cream Sundae, Soft Drinks, Coffee, Tea $12.50

 with Meatballs $13.50

2. Baked Ziti, Salad, Garlic Bread, Mini Ice Cream Sundae, Soft Drinks, Coffee, Tea $13.00

 Meat Ziti $14.00

3.Chicken Marsala, Rice, Freshly Baked Rolls, Salad, Mini Sundae, Coffee, Tea, Soda $15.50

4. Chicken Parmesan, Pasta Marinara, Rolls, Salad, Mini Sundae, Coffee, Tea, Soda $16.00

 substitute Caesar +$1.00 pp

 substitute Chicken Caesar+$1.75pp

5. Sandwich Basket- assorted wraps with pickles, chips, soft drinks, cookie, coffee $12.50

6. Chicken and Waffles- Southern-fried chicken breast served with waffle halves and our own maple butter, fresh fruit, beverage, coffee $15.50

7. Bourbon Street Chicken- one of our moist widely received dinners! Breaded chicken breast with a tarragon cream sauce, confetti rice, maple carrots or roasted green beans, salad, rolls, sundae, soft drinks, coffee $16.50

Our room rental fee is waived if you chose to have your event fully catered at The Maxx. Our services include the room’s set up, with banquet tables for the food and beverage buffets as well as round tables for seating. We provide white linen table cloths, all food preparation, an assisted buffet, maintenance of the room’s cleanliness, and clean up upon conclusion of event. DJ’s can be hired for your event at an additional cost. Our overhead projector is available for use with advance notice. If you choose to have centerpieces or additional room decorations, they will be at your cost. Hosts are welcome to come 1 hour prior to the event to set up additional decorations. Room use is for up to 4 hours.