

Taco Bar Package

Quite a popular package, the Taco Bar provides the most variety for guests, and who doesn't love a taco? There are a number of toppings and sides to choose from, with vegetarian and gluten free options available at no additional charge. Any questions about substitutions can be made via the site.

Package pricing includes travel, buffet line equipment and setup, general cleanup of area and dishware. Additional services may require a smaller service fee depending on scale, but most are included. Packages do not include tax (9% in VT) or gratuity, which is appreciated but not mandatory. There are no hidden service fees

Base Package: \$23.50 per person

2 meats, 4 salsas, 8 toppings, 2 sides, plus 2 apps (one dip and another kind)

Advanced: \$29.50 per person

3 meats, 5 salsas, 10 toppings, 3 sides, plus 3 apps (one dip and 2 other kinds)

Meats:

Smoked BBQ Pork

Smoked Shredded Organic Chicken

Braised Beef Peccadillo – A spicy Cuban delight

Carnita Style Pork with Chilies

Grilled and Sliced Jerk or Cajun Spiced Chicken

Salsas and Sauces:

Roasted Tomato Salsa

Salsa Verde (tomatillos and green chilies)

Grilled Pineapple Salsa

Roasted Corn and Tomato Salsa

Southern Smoke BBQ sauce

Chimi Churi, Argentinian Green Herb BBQ

Smoked Tomato and Chili Salsa

Guacamole (adds \$.50 per person)

Toppings:

Warm rice & bean salad

Diced tomatoes

Shredded cheese

Sour Cream

Pickled onions

Sliced jalapenos rings

Pickles

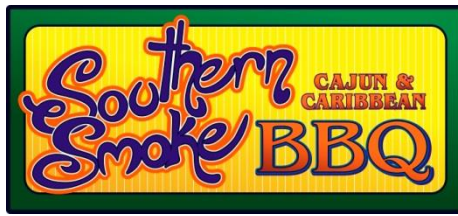
Shredded lettuce

Cilantro

Refried beans

Sautéed peppers and onions fajita style

Other sides can be substituted in as well



Sides and Dessert

All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still enjoy them anytime. Desserts and Extra sides are \$2.00 more per person.

Hot Sides:

<i>BBQ Baked Beans</i>	<i>Potato Gratin with Grafton VT Cheddar Crust</i>
<i>Cuban Baked Black Beans</i>	<i>Caramelized Onion and Tomato Mac & Cheese</i>
<i>Classic and Jalapeno Cornbread</i>	<i>Braised Greens & Cabbage</i>
<i>Garlic Mashed Potatoes</i>	<i>Sweet Potato Soufflé</i>
<i>Buttermilk Biscuits</i>	<i>Grilled Assorted Summer Squash in Vinaigrette</i>
<i>Herb Butter Roasted Potatoes</i>	<i>Super Creamy Grits</i>
<i>Cornbread Hush Puppies</i>	<i>Butter Roasted Root Veg (beets, carrots, radish)</i>
<i>Corn on the Cob (seasonal)</i>	<i>Cornbread Stuffing</i>

Cold Sides:

Carolina Cole Slaw – Sweet Apple & Vinegar Base
Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either
Buttermilk Ranch or Warm Bacon Dressing
Cornbread and Tomato Panzanella Salad
Spicy Thai Coleslaw with Sweet and Sour Dressing
Cucumber Salad Seasonal Green Salad with available vegetables

Desserts:

Cobbler with Crumbly Topping and filled with either Peach, Apple, or Strawberry Rhubarb
Supper Fudgy Chocolate Torte Cake
Chocolate and Ginger Torte
Pineapple & Brown Sugar Short Cake
Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce

Other options available