



Plated Dinner

Menu
for
Weddings



and other
Special Occasion
Events



BRATTLEBORO FOOD CO-OP



Grilled Chicken

Statler chicken breast grilled and topped with pomegranate reduction, chevre, tomato confit

Chicken Provencal

Pan seared statler chicken breast with classic french tomato, kalamata olives, onions and herb sauce

Grilled Chicken Saltimbocca

Stuffed with prosciutto provolone topped with herbed butter

Herb Chicken

Pan seared statler chicken breast and topped with a classic chimichurri sauce



Salmon Filet

Seared and topped with maple mustard glaze

Salmon Chermoula

Grilled salmon filet and topped with Moroccan herb sauce

Swordfish Steak

Grilled and topped with lemon caper beurre blanc

Stuffed Baked Haddock

Stuffed with crab and shrimp, lemon butter and herb and topped with buttery Ritz® crust

Lobster Ravioli

Large ravioli stuffed with lobster claw meat in tomato parmesan cream sauce and fresh basil

Pork Tenderloin

Seared pork filet and topped with grilled poblano cream sauce, fresh herbs

Bone-in Pork Chop

Stuffed with prosciutto, chèvre, spinach then grilled and topped with raspberry balsamic glaze

Pork Loin

Seared and served with dijon mustard cream sauce

Filet of Beef

Grilled black angus filet and topped with sweet chili port wine glaze

NY Strip

Hand cut and grilled topped with fresh herb compound butter

Sirloin Filet

Seared and topped with your choice off hollandaise or bearnaise



Grilled Portobello

Stuffed with sautéed spinach, chèvre, tomato confit, fig balsamic glaze

Soy Glazed Tofu

Grilled zucchini, eggplant, tofu topped with soy cider lime glaze

Wild Mushroom Ravioli

Vermont fresh pasta in rich creamy pesto cream sauce

All entrees comes with choice of soup or salad, and chef's choice vegetable du jour with a starch that compliments the entree.



2 Main Street
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**Please contact our
Food Services Director
for pricing and
additional information**

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