



CATERING BY DESIGN

DINNER PACKAGES

BBQ CHICKEN

BBQ Chicken Home-style Baked Beans Texas Style Potatoes Raspberry walnut salad
Coleslaw Homemade Corn Bread

Dessert: Chocolate Thunder Cake

Minimum 12
Adults: 20.00
Kids under 12: \$10.00

BBQ TRIO

BBQ Chicken, Ribs & Sweet Italian Sausage Baked Macaroni with Vermont Cheddar Cheese
Country Style Baked Beans Mixed Garden Salad Homemade Corn Bread

Dessert: Warm Apple Crisp and Vanilla Ice Cream

Minimum 12
Adults: 20.00
Kids under 12: \$10.00

CHICKEN CORDON BLUE

Chicken Cordon Bleu Herbed Rice Pilaf Fresh Seasonal Vegetable Medley Warmed Artisan
Bread Cranberry and Pecan baby green Salad

Dessert:

Minimum 12
Adults: 22.00
Kids under 12: \$10.00

CHICKEN MARSALA

Chicken Marsala Herb Roasted Red potatoes Steamed fresh Broccoli Glazed baby carrots
Warmed homemade breads

Dessert: Pumpkin Spice cake or Chocolate Thunder Cake

Minimum 12
Adults: 22.00
Kids under 12: \$10.00

TURKEY CHILE

Hearty Turkey Chile Pulled Pork Sandwiches on Baguette Coleslaw Potato Chips

Dessert: Brownies and Cookies

Minimum 12
Adults: 14.00
Kids under 12: \$8.00

CHICKEN PICCATA

Chicken Piccata Herbed Rice Pilaf Fresh Seasonal Vegetable Medley Warmed Artisan Bread
Cranberry and Pecan baby green Salad

Dessert:

Minimum 12
Adults: 22.00
Kids under 12: \$10.00

HERB ROASTED PRIME RIB

Baked Stuffed Brie with Baguettes Shrimp Cocktail Crisp Caesar Salad Herb Roasted Prime Rib
Maple Glazed Baby Carrots Steamed Fresh Broccoli Twice Baked Potatoes Warmed Croissants

Dessert: Warmed apple Crisp with Vanilla Ice Cream

Minimum 12
\$35.00 per person

Every order is subject to: State of Vermont tax: 10% Standard Gratuity: 20%
Cleanup available upon request: \$75.00

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DINNER PACKAGES -continued

HOMEMADE MEAT LASAGNA

Homemade Meat Lasagna Crisp Caesar Salad Roasted Garlic Bread

Dessert: Scrumptious Apple and Cranberry Crisp

Minimum 12
Adults: 18.00
Kids under 12: \$10.00

PENNE A LA VODKA

Baked Brie Penne A La Vodka Sautéed Chicken, Mushrooms and broccoli tossed in fresh tomato and basil cream sauce with a touch of vodka Crisp Caesar Salad Roasted Garlic and Cheese Bread

Dessert: Homemade Apple Crisp and Vanilla Ice Cream

Minimum 12
Adults: 22.00
Kids under 12: \$10.00

ROAST LOIN OF PORK

Roast Loin of Pork Roasted Red Potatoes Seasonal Vegetable Medley Fresh Baby Green Salad Balsamic Vinaigrette Dressing Warm Crusted Breads

Dessert: Homemade Chocolate Thunder Cake or Apple Crisp and Vanilla Ice Cream

Minimum 12
Adults: 22.00
Kids under 12: \$11.00

HOMEMADE NEW ENGLAND CLAM CHOWDER

Grilled Chicken Sandwiches with melted Vermont Cheddar Bacon/Lettuce and Tomato with Chipotle Sauce Homemade Mac and Cheese

Dessert: Brownies and cookies

Minimum 12
Adults: 14.00
Kids under 12: \$8.00

ADDITIONAL SELECTIONS-Call for package details

Baked Fresh Haddock w/a lobster bisque 26.00

Shrimp Scampi 24.00

BBQ Grilled Beefsteak 26.00

Rosemary's Lamb 25.00

Chicken Parmesan 22.00

Chicken and Portabella Fontina 22.00

Chicken Francaise 22.00

Chicken Balsamic 22.00

Beef Bourguignon 25.00

Roasted Filet Mignon with Béarnaise Sauce \$35.00

Teriyaki Salmon Filets \$22.00

Baked Stuffed Italian Shells 18.00

Roasted Pork Tenderloin 22.00

Dijon Roasted Pork 22.00

Beef Wellington 35.00

Beef Stew 15.00

Chicken Pot Pie 18.00

BBQ Country Style Spare Ribs 18.00

Penne Pasta, sautéed Chicken & Broccoli
in a Vodka Sauce 22.00

Penne Pasta, Sautéed Shrimp & Broccoli
in a Vodka Sauce 25.00

Spaghetti and Meatballs 18.00

Traditional Turkey Dinner \$20.00

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BREAKFAST PACKAGES

COUNTRY BREAKFAST IN VERMONT

Breakfast Sausage Hickory Smoked Bacon Buttermilk Pancakes Served with Warmed Vermont Maple Syrup Scrambled Eggs Hot Steamy Oatmeal Orange Juice

Minimum 12
Adults: 13.00
Kids under 12: \$8.00

VERMONT COUNTRY BREAKFAST

Buttermilk Pancakes Scrambled Eggs Breakfast Sausage County Style Hickory Smoked Bacon Homemade Oatmeal with Toppings Orange Juice

Minimum 12
Adults: 13.00
Kids under 12: \$8.00

EGG BREAKFAST WITH PERSONAL CHEF

Orange Juice Eggs to Order Crisp hickory smoked bacon Browned link sausage Savory Hash Browns Muffins

Minimum 12
Adults: 13.00
Kids under 12: \$8.00

APPETIZERS—Call for pricing

Shrimp Cocktail
Coconut Shrimp
Bacon Wrapped Scallops
Baked Stuffed Brie
Seriously Stuffed Mushrooms
Pecan and Maple Roasted Brie
Fettuccini Alfredo
Asparagus Toast
Asparagus Wrapped with Prosciutto

Chicken Wings Teriyaki Style
Piggy's in a blanket
Vermont Cheese and Fruit tray
Bacon wrapped bread sticks
Crudités with dipping sauce
Grilled Shrimp Kabobs 3 large skewered shrimp with our homemade BBQ sauce
Chicken Kabobs
Cocktail Sweet and Sour Meatballs

SOUP—Call for pricing

French Onion
New England Clam Chowder
Manhattan Clam Chowder
Hearty Split Pea Soup

Beef Barley
Hearty Turkey or Chicken Chile
Creamy Corn Chowder
Chicken Tortilla

Every order is subject to: State of Vermont tax: 10% Standard Gratuity: 20%
Cleanup available upon request: \$75.00

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Catering Pictures

Cheese Platter



BBQ Buffet



Mozzarella & Tomato



Outdoor Party



Kebob Plate



Grilled Swordfish





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Catering Pictures

Cup Cake Mania



Potato Salad



BBQ



Fruit Tart





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We are so delighted that you have chosen one of Mount Snow's homes in Southern Vermont to spend some time away from your home. We are sure that once you arrive and get through the preliminary unloading task, the rest should be filled with fun and relaxation.

I am a Vermont Licensed Caterer and Personal Chef eager to prepare any number of meals for you and your group. As everyone is arriving at different times, wouldn't it be a joy after a long drive to have an arrival dinner waiting for you in the oven.

Here are two sample meals but please look through the menu on the following pages for more selections.

Vermont Style BBQ Chicken
Texas Potatoes
Boston Baked Beans
Crisp Garden Salad
Crusty Assorted Bread
Decadent Chocolate Layer Cake

Hearty Meat Lasagna
Caesar Salad
Garlic Bread
Warm apple crisp & vanilla Ice Cream

Waking up in the morning and having a Chef at your service is certainly something we all could look forward too. From Eggs to order, Crispy Country French Toast, Hearty Blueberry pancakes or just a continental breakfast delight dropped off for all of you to enjoy. We would also be honored to prepare some of your favorite family recipes as well.

I will be more than happy to work with you on a menu or multiple menus. Remember everyone should be on vacation, so let us take some of the stress away. I also provide cleanup service, available upon request.

Please call me at 802-464-6433 or e-mail at Ptiddes@yahoo.com .

Thank you for considering our services

Patti Tiddes
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