



Special Events Catering

Available for parties of 50-150 guests.

Grazing Tables

Charcuterie & Crudités

A curated selection of specialty cheeses, cured meats, crackers, cut vegetables, dips, and accoutrements.

Deviled Eggs

Assorted craft deviled eggs.

Mini Quiches

3-Cheese and seasonal options.

Shrimp Cocktail

With house-made cocktail sauce.

Cold Drink Station

Lemonade, Iced Tea, Water

Hot Drink Station

Coffee, Tea, or Cider (pick 2)

← Email Anna at
threepondsvt@gmail.com
for more information.

Buffet Meals

Classic

Roasted chicken, maple-glazed salmon, and stuffed squash. Served with rice pilaf, seasonal veg, house salad, and rolls with maple butter.

BBQ Picnic

Pulled pork, smoked brisket, and veggie skewers. Served with coleslaw, potato salad, and cornbread.

Pasta Night

Choice of marinara, pesto, and cheese sauces (pick 2) with choice of meatballs, braised chicken, and roasted veg (pick 2). Served with house salad and rolls with maple butter.

Brunch

Assorted quiches, scones, parfait bar, and house salad.

Custom Meals

\$75 menu design consultation.

Bartending

Beer • Wine
Signature Cocktails
Specialty Soft Drinks