

# Catering at Morgan Orchards

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Whether your function is a coffee set-up for two people, an extravagant dinner for 80 people, or any range in between, Morgan Orchards provides the highest quality of service. Our professional chefs are committed to our community, sustainable purchasing, and work with local farmers to buy the freshest produce available. Personal attention from our experienced and professionally trained staff will ensure that we create a distinctive event that exceeds your expectations.

We are here to help you with every detail of your event, and will collaborate with you to satisfy your needs, tastes, specific dietary needs, room set-up, equipment needs, and other event logistics. Formal or informal, Morgan Orchards will create a memorable event. Feel free to let us know your catering needs — we'll be happy to begin planning your event!

Here are some general pricing levels or tiers and options to help you start.

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## Breakfast

### **The Eye Opener**

Coffee and tea set up with all the accoutrements.

### **The Randolph Express Continental**

Coffee and tea set up with muffins, pastry, bagels, and accoutrements.

### **The Health Nut**

Coffee and tea set up with fresh pineapple, melon, housemade granola, seasonal fruits and berries, and orange and cranberry juices.

If you're looking for a robust meal we also offer breakfast buffet service.

## Hors d'oeuvres

We group starters or appetizers into three tiers with some general pricing guidelines. Appetizers can be passed at a function for an additional fee. The scope of what we can do is only limited by our imagination.

### **Level 1 \$3-\$5 per person (two selections)**

- Assorted Cheese and Crackers
- Ccrudités and Dips
- Chips and Hummus
- Fruit Kabobs

### **Level 2 \$5-\$8 per person (two selections)**

- Chicken Satay with Thai Peanut Sauce
- Stuffed Mushroom Caps
- Endive and Chevre Rolls
- BBQ Smoked Pork Sliders

### Level 3

#### **\$10-and up per person (two selections) with customizable selection options**

- Mini Thai Crab Cakes
- Poached Pear Bleu Cheese and Spec Ham
- Bacon Wrapped Scallops with Raspberries
- Dry Aged Local Beef and Wild Mushroom
- Glazed Lobster and Truffle

## Lunch/Dinner

### **The Picnic Box**

A lovely choice of sandwiches (turkey or ham) with condiments, cookie, chips, hand fruit, and a drink. Ready for the road or eaten at home.

### **The Deli Platter**

A deli platter of sliced meats (composed salads of egg, chicken, and tuna, rolls, condiments, lettuce, tomato, red onion), tossed salad, and cookies round out this option. A vegetarian option is available upon request.

### **Buffet Style**

This format is offered at multiple pricing tiers around a base that includes one entrée, a starch, a vegetable, and salad. Items such as roasts, meatloaf, burgers, pastas, burritos, and pizza are offered.

### **Family Style**

A platter-style sit down dinner with several courses (either server or set out on the table): salad, dressings, bread, herb-roasted chicken, garlic mashed potato, and green beans and almonds. We also offer lemonade, sun tea, or other drink options.

### **Plated Service**

This level covers our most customizable and impactful catering experience. It includes appetizers from our top levels of pricing, custom salads, soups, entrees, and desserts (all served by our fabulous waitstaff and for some occasions even our chef).

All our catering operations are customizable (indoor, outdoor, field dinners, you name it), from dinner for 2 on the deck, clam bakes, pig roasts and BBQs to an incredibly memorable wedding event or party overlooking or beautiful Green Mountains.

## Sweets

We are happy to price out decorated cakes for birthdays, anniversaries, or any other special occasions. Prices range for \$3-\$6 per person. Fillings, frostings, and decoration all can be discussed.

## Private Parties

Our private dining room for any special occasion. The stunning views, French doors, and beautiful natural light make this room a perfect spot for any private function. The cost of the room includes personal service and linens.

**If you would like to arrange for catering, please call Chef Martin Smith at 728-7865.**