

FARMERS' CATERING

From family gatherings to business meetings, we're here to help you entertain. We take pride in our food and make it a priority to support our local farms & community.



Please call our kitchen to place your order:
802-457-3658 Ext. 224

979 W. Woodstock Rd. Woodstock, VT 05091
Menus available online at woodstockfarmersmarket.com

Updated June 2017

PARTY STARTERS

Flat Breads

Mushroom, goat cheese
& roasted red peppers
Tomato, basil & mozzarella
\$15.00 dozen

Market Wings

Meaty wings with your choice of
BBQ (GF) or Teriyaki.
\$10.00 dozen

Mini Crab Cakes

Our famous southern style crab
cakes served with tartar sauce.
\$20.00 dozen

Cocktail Quiche

Mini cocktail quiche with cheddar
and Swiss. Choice of bacon
or spinach.
\$15.00 dozen

Stuffed Mushrooms

Mushroom caps filled with garlic-
herb cheese baked golden brown.
\$14.00 dozen

Spanikopita

Filo dough triangles with spinach
and feta cheese.
\$18.00 dozen

Tomato & Mozzarella Skewers

Tomatoes & local mozzarella with
a tangy, sweet baslamic reduction.
\$15.00 dozen

PLATTERS

Vegetable Platter

Assorted fresh cut veggies with
fresh house made dipping sauces.
Large (3 dips) \$49.00
Small (1 dip) \$29.00

European Cheese Platter

A variety of imported cheeses,
fruit, quince paste, cashews,
and assorted crackers.
Large (5 cheeses) \$85.00
Small (3 cheeses) \$55.00

Green Mountain Cheese Platter

Vermont artisan cheese, fruit,
and crackers.
Large (5 cheeses) \$85.00
Small (3 cheeses) \$55.00

Seasonal Fruit Platter

Served with VT maple syrup
flavored yogurt.
\$58.00

Poached Salmon Platter

Filet of Faroe Island salmon served with lemon caper dill sauce. Serves 8-10.
\$90.00

Deli Sandwich Platter

Garlic roast beef, turkey, smoked ham, Toscano salami, Swiss, cheddar, provolone, & Parrano. Includes tomato, lettuce, onions, pickles, mayo, mustard, and rolls. Serves 8.
\$70.00 (\$8.00 add'l person)

Filet of Beef Platter

A whole tenderloin of local beef roasted rare and rubbed with pepper, garlic, and rosemary. Served with our own horseradish sauce. Serves 6-8.
\$130.00

ENTREES

Lasagna Bolognese

An extra rich meat sauce with smoked bacon, prosciutto, ground beef, and carrots.
half pan **\$53.00** full pan **\$100.00**

Veggie Lasagna

Our cheese lasagna with an extra layer of oven roasted veggies.
half pan **\$50.00** full pan **\$95.00**

Eggplant Parmesan

Hand breaded and pan fried eggplant with our own marinara sauce and parmesan cheeses.
half pan **\$50.00** full pan **\$100.00**

The Cocktail Hour

Medium shrimp plattered and served with WFM cocktail sauce.
Large (3 lbs) \$75.00
Small (2 lbs) \$60.00

Antipasto Platter

A array of prosciutto, salami, provolone, marinated mozzarella, grilled vegetables, artichokes, sun dried peppers, olives, & marinated mushrooms. Served with crusty bread rounds. Serves 10-15.
\$79.00

Cheese Lasagna

Made with our own marinara sauce, ricotta, mozzarella, and parmesan cheese.
half pan **\$45.00** full pan **\$85.00**

Lemon Dill Salmon

Grilled Faroe Island salmon with fresh dill & lemon.
\$9.99 each (8oz)

Chicken Salad Sliders

Curry or horseradish chicken salad on brioche rolls with red leaf lettuce.
15 sliders \$60.00

Southern Style Crab Cakes

Plump crab cakes with scallion, herbs, and spices. Just enough crumb to hold together. Served with house made tartar sauce.

\$4.99 each

Joey D's Italian Sausages

Sweet or Italian sausages with sweet bell peppers and onions in a garlic red wine tomato sauce.

12 sausages & rolls \$60.00

Beef & Bean Chili

Hearty local beef & bean chili.

half pan \$40.00 full pan \$80.00

Chipotle BBQ Chicken

Local Misty Knoll chicken, slow roasted & covered with WFM chipotle BBQ sauce.

\$12.99 per pound

Macaroni & Cheese

Delicious blend of macaroni and Vermont Grafton cheddar cheese sauce topped with buttered bread crumbs

half pan \$35.00 full pan \$70.00

BBQ Ribs

Two racks of slow roasted baby back ribs covered with house made BBQ sauce.

serves 8-12 \$65.00

Vegetarian Three Bean Chili

Rich veggie & three bean chili.

half pan \$40.00 full pan \$80.00

Buttermilk Fried Chicken

Our famous, local bone-in Misty Knoll chicken hand dipped and fried golden brown.

\$12.99 per pound

DELI SALADS

Not Your Mama's Pasta Salad

Provolone, Genoa salami, peppers, tomatoes, and pepperoni with Italian dressing.

\$10.99 per pound

Cole Slaw

Crisp cabbage, kale, onions, and carrots in our own sweet, tart dressing.

\$4.99 per pound

Curry Chicken Salad

All natural chicken with mango chutney, apple, currants, toasted almonds, and a curry mayonnaise.

\$12.99 per pound

Horseradish Chicken Salad

All natural, slow roasted chicken with celery, red onions, and a dill horseradish mayonnaise sauce.

\$12.99 per pound

Broccoli Cashew Salad

Raw broccoli, dried cranberries, red onions, and cashews with a creamy sweet & tart dressing.

\$8.99 per pound

Tabouli Salad

Bulgur, chickpeas, feta cheese, black olives, and fresh herbs with a lemon dressing.

\$8.99 per pound

Tomato Mozzarella Salad

Local tomatoes, Maple Brook mozzarella, and arugula with olive oil and balsamic glaze.

\$12.99 per pound

Fruit Salad

The freshest, most perfect fruit.

\$12.99 per pound

Garden Salad

Mesclun greens, carrots, cucumbers, and cherry tomatoes with a choice of market dressings.

\$2.50 per person

Kale Parmesan Salad

Parmesan, currants, toasted almonds, and a lemon vinaigrette.

\$14.99 per pound

LITTLE DIPPERS

Crab Artichoke Dip

Artichoke hearts, fresh Maine crab, and secret seasonings.

\$12.99 pint

Hummus

Regular or chipotle. A smooth blend of chickpeas, tahini, olive oil, lemon juice, and garlic.

\$4.99 half pint

WFM Guacamole

Fresh made with avocados, tomatoes, onions, and lemon juice.

\$10.99 pint

Onion Dip

Sweet onions and no ingredients you can't pronounce!

\$6.99 pint

Pimento Cheese Dip

House roasted red peppers and VT cheddar cheese. A great dip with vegetables or crackers.

\$5.99 half pint

WFM Salsa

Fresh tomatoes, cilantro, onions, hot peppers, and lime juice.

\$6.99 pint

BAKEHOUSE BREAKFAST

Coffee Service

Our coffee, freshly roasted and brewed. Includes cups, half & half, milk, and assorted sweeteners.

\$3.00 per person

Buzz Box

Coffee on the go! Be the hero at the early morning practice. Includes cups and sweeteners.

\$15.99 per box

Bagel Platter

Dozen assorted bagels sliced and plattered with cream cheese.

\$32.00

Add 12oz smoked salmon (+\$20)

Breakfast Bakery Assortment

Twelve morning treats including muffins, scones, and croissants.

\$35.00

Raspberry Marzipan Coffeecake

Bundt style cake made with raspberries and layered with an almond and streusel center.

6" (serves 6-8) \$16.00

8" (serves 8-12) \$25.00

New York Crumb Cake

Coffee cake topped with a cinnamon pecan crumb.

6" (serves 6-8) \$16.00

8" (serves 8-12) \$25.00

Cinnamon Rolls

Soft and gooey yeasted cinnamon rolls with a cream cheese glaze.

\$20.00 per half dozen

\$3.49 add'l person

Fruit Salad

The freshest, most perfect fruit.

\$12.99 per pound

DESSERT PLATTERS

The Country Platter

Our own cheesecake, fruit tarts, mini whoopie pies, coconut macaroons, and brownies

8 pieces \$32.00

16 pieces \$64.00

The European Platter

Eclairs, Paris breast, cannoli, cream puffs, creme brulee, and small gateaux.

6 pieces \$24.00

12 pieces \$48.00

Cookie & Brownie Platter

Contains smaller versions of our cookies & brownies.

Raspberry brownies

Caramelita bar

Belgian chocolate chip

Peanut butter

Oatmeal raisin

Molasses ginger

Snickerdoodle

Double coconut macaroons

Reserve chocolate chip

16 pieces \$30.00 32 pieces \$55.00

FRUIT TARTS

Fresh Fruit Tart

Delicate cookie tart shell filled with vanilla pastry cream and topped with fresh seasonal fruit.

Individual \$4.99

7" \$24.00

10" \$36.00

Swiss Apple Almond Tart

Frangipane topped with apples and baked in our shortbread crust.

Individual \$4.99

7" \$22.00

10" \$36.00

FARMERS' PIES

Year 'Round Pies

		Streusel Topping	Double Crust
Cherry (lattice crust).....	\$18.99	Strawberry Rhubarb.....	\$15.99 \$18.99
Chocolate Cream.....	\$17.99	Blueberry Maple.....	\$15.99 \$18.99
Apple (streusel topping).....	\$15.99	Mixed Berry.....	\$15.99 \$18.99

Seasonal Pies

Please call for availability.

Banana Cream.....	\$17.99	Pecan.....	\$17.99
Lemon Meringue.....	\$17.99	Pumpkin.....	\$15.99
Key Lime.....	\$17.99	Apple Cranberry.....	\$15.99

CUPCAKES

\$2.49 each of \$27.99 per dozen

Funfetti

A colorful mix of sprinkles baked into our classic soft vanilla cake.

Bouquet

Chocolate or vanilla cupcakes topped with a buttercream flower.

Red Velvet

Red velvet cake with cream cheese frosting topped with coconut and white chocolate curls.

Carrot Cake

Loaded with carrots, walnuts, coconut, and pineapple. Topped with cream cheese frosting.

CAKES

Tiramisu

Coffee-soaked lady fingers layered with marscarpone custard and whipped cream.

6" (serves 6-8) \$29.00 each

Chocolate Decadence Cake

Flourless chocolate cake covered with dark Belgian chocolate glaze.

6" (serves 6-8) \$22.00

10" (serves 10-14) \$38.00

Cheesecake

New York style cheesecake on top of a classic graham cracker crust.

6" \$24.00

10" \$38.00

Carrot Cake

Loaded with carrots, walnuts, coconut, and pineapple. Topped with cream cheese frosting.

6" \$29.00

10" \$46.00

CUSTOM CAKES

From birthdays to graduations, let us help you celebrate!
Pick size, cake flavor, filling, frosting type and a design.
Please give us 48 hours in advanced for all custom orders.

Cake Size

6" (serves 6-8).....	\$29.00
8" (serves 12-16).....	\$37.00
10" (serves 20-28).....	\$46.00
Half Sheet (serves 60).....	\$80.00

Cake Flavors

Vanilla | Chocolate

Gluten Free +\$5

Filling

Preserves

raspberry | strawberry | blueberry

Buttercream

vanilla | chocolate | mocha

Mousse

chocolate | strawberry | mocha

Frosting

Buttercream

vanilla | chocolate | mocha

Cream Cheese

Chocolate Ganache

Design

Buttercream Flowers | Chocolate | Fruit Garnish (+\$5)