

HOST YOUR NEXT  
*Private  
Party*  
AT  
**RUSTIC ROOTS**



A warm, intimate space to gather for holiday parties, business events or special family celebrations.

# Enjoy

a worry-free evening while we delight you and your guests with unique hors d'oeuvres & beverages, or an extravagant seasonal feast in our warm private dining room. Customizable packages can be tailored to fit your tastes & budget.

## PACKAGE ONE

### Simply Seasonal Sitdown

12-24 guests, starting at \$40 per person  
includes amuse bouche and popover service

3 plated courses, guest choice  
choice of first course (2 options)  
choice of main course (3 options)  
choice of dessert (2 options)  
private experience for 4 hours

## PACKAGE TWO

### Family Style Feast

12-24 guests, starting at \$40 per person  
includes amuse bouche and popover service

3 courses family-style, determined prior  
composed salad  
2 entrees  
2 seasonal side dishes  
individual dessert  
private experience for 4 hours

## PACKAGE THREE

### Libations & Bites

15-30 guests, starting at \$50 per person  
casual cocktail-style standing dinner

3 course dinner & reception, determined prior  
1 display choice  
1 passed salad  
3 passed small-plate style entrees  
passed chef-select mini dessert tapas  
private experience for 4 hours

## PACKAGE FOUR

### Top Notch Tasting

8-24 guests, starting at \$75 per person  
includes amuse bouche and popover service

6 plated courses, determined prior  
seasonal cold appetizer  
seasonal hot appetizer  
local fish & accompaniments  
local beef & accompaniments  
local cheese course  
dessert course  
private experience for 5 hours



# Customize your Experience



## Passed Libations | starting at \$6 per person

- Warm Mulled Cider (n/a or spiked option, fall & winter only)
- Hot Cocoa (n/a or spiked option, fall & winter only)
- Seasonal Ginger Fizz (n/a Option)
- Spiced Mulled Wine (fall & winter Only)
- Sparkling Wine & Elderberry Cocktail (+2)
- Custom Cocktail & Mocktail Options Available

## Displays | starting at \$5 per person

- Seasonal Vegetable or Fruit Crudite with Dip V/GF
- Tapas: Country Olives, Marinated Mushrooms, Artichokes V/GF
- Rustic Snacks: House Chips, Popcorn & Salted Nuts V/GF
- Cheese Board with Traditional Garnishes (+2)
- Butcher's Block of House Made Charcuteries (+3)
- Chef Select Mini Dessert Tapas V

## Hors d'oeuvres | starting at \$2.50 per person minimum 25 pieces of each

- Seasonal Soup Shooter V/GF
- Mushroom & Kale Bruschetta V
- Belgian Endive with Beets, Walnuts & Chevre V/GF
- Lox & Chevre Napoleons with Chive Cream Cheese GF
- Quinoa Tabbouleh in Cucumber Cups V/GF
- Smoked Chicken, Tomato & Olive Brochettes GF
- Country Terrine Crostini, Traditional Condiment (+1)
- Mini Croque Monseieurs with Apple & Bechamel (+1)
- Confit Chicken on Baguette with Seasonal Garnish (+1)
- Pastrami on Rye with our own Pickles & Mustard (+2)
- Smoked Duck Crostini with Gorgonzola & Pecan (+2)
- Sliced Flank Steak with Horseradish & Watercress (+2)
- Scallop or Shrimp Ceviche GF (+3)
- Shrimp Cocktail Martini GF (+3)

Food and beverage offerings subject to change. Menus and pricing listed here are valid toward in-house events only. We require a minimum guaranteed expenditure on food & beverage for all events, which is based on the day of the event. An additional room fee may apply to all parties booked on-premise. Final guest count will be required 1 week prior. Charges will be based on your guarantee or actual attendance, whichever is greater. 30% deposit will be required 2 weeks prior to your event, and the balance due the day of. A 20% gratuity will be added to the food and beverage total. All prices subject to 9% tax on food and beverage and 10% on alcohol.

# RUSTIC ROOTS

*let's start planning early...*

call to book your party TODAY!

ASHLEY CAMPBELL  
rusticrootsvt@gmail.com 802.985.9511

# MIDWEEK SPECIAL

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THE BEGINNING  
[ everyone will receive ]

## *Chicories Salad*

candied walnuts, cranberries, orange segments, caraway vinaigrette

THE MIDDLE  
[ guest's choice of three | served with buttered popovers ]

## *Sliced Pork Loin*

glazed root vegetables, roasted apples, sweet potato puree

## *Seared Salmon*

puy lentils, brussels sprouts, red wine reduction

## *Wild Mushroom Risotto*

shelburne farms cheddar & truffle

THE END  
[ please choose one, which everyone will receive. coffee & tea service included ]

## *Chocolate Pots de Crème -or- Vanilla Bean Crème Brûlée*

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\$25 per person

Three hour private experience available Monday - Thursday evenings.  
Guest count requirements: 12 minimum | 24 maximum  
Alcohol and premium non-alcoholic beverage additional.  
Sample menu shown. Preparations change seasonally.