

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
Custom Cocktail & Mocktail Options Available

Displays | starting at \$5 per person

Seasonal Vegetable or Fruit Crudite with Dip
Tapas: Country Olives, Marinated Mushrooms, Artichokes
Rustic Snacks: House Chips, Truffled Popcorn & Salted Nuts
Cheese Board with Traditional Garnishes
Butcher's Block of House Made Charcuteries
Chef Select Mini Dessert Tapas

Hors d'oeuvres | starting at \$3 per person minimum 25 pieces of each

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

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

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

\$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.