

Prices are per person. All orders include a 20% gratuity which includes delivery and pick up. Our prices include all necessary items for your service. All prices are quoted with disposable ware. An up charge will be added for china and linens if requested. Typical up charges would include \$1.25 per person for china and flatware and \$1.25 per person for linens.

Custom catering is available for any size event. Weddings, anniversary parties, etc... Bar services are also available for a nominal fee. Full waitstaff service, china, flatware, and linens are available in most cases. Please contact your catering services contact for more details at the number listed below.

Small parties, fewer than 15 people, are charged a special drop fee of \$25 or pick up at no charge. Off-site catering is charged a \$15 travel expense fee.

SERVICES

From a formal presentation to a superb outdoor barbecue, The Abbey Group Food Service Team can accommodate any group, large or small. Sit back and let our food service coordinator provide your next gathering with the best and most cost-effective meal that will leave your guest full and satisfied. To further make your event memorable, consider adding some of the following features:

- Linens
- China
- Special Décor
- Off-Site Catering
- Extended Private Catering Services



THE ABBEY GROUP CAPITOL FOOD COURT

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abbeygroup.net/food-court/capitol-food-court

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SPECIAL EVENT CATERING SERVICE

Agriculture is and always has been at the core of Vermont's identity and livelihood. That's why The Abbey Group strives to include as many locally-grown products in our recipes as possible. Those ingredients ensure both the quality of our food and the strength of the local economy. That's just one way The Abbey Group gives back to our community.



GOOD MORNING BREAKFASTS

BASIC COFFEE SERVICE:

Freshly brewed Vermont Coffee Company coffee and Assorted Tea service. (Two cups)
.....\$3.75

FULL COFFEE SERVICE:

Freshly brewed Vermont Coffee Company coffee and Assorted Tea service. (Two cups)
An assortment of pastries and muffins. \$7.95

CONTINENTAL BREAKFAST:

Freshly brewed Vermont Coffee Company coffee and Assorted Tea service. (Two cups)
An assortment of pastries and muffins. Toast with Cabot butter and Blake Hill jam,
scrambled eggs, home fries, house made bacon or Vermont maple sausage. Fresh fruit
salad.....\$15.75

BREAKFAST ADD-ONS:

Bagels & Lox | Assorted bagels, cream cheese, smoked salmon, capers, and minced
red onion\$9.50

House Made Bacon | 3pcs of a light maple and chipotle flavored bacon, smoked over
apple wood.\$3.25

Vermont Maple Sausage | 2oz patties of Green Mountain Smokehouse breakfast
sausage.....\$3.25

Home Fries | Local potatoes, grilled to golden brown perfection (add onion for an
additional \$1.00).....\$2.00

Scrambled Eggs | Light and fluffy scrambled eggs fresh from Maple Meadow Farm in
Salisbury, Vermont.....\$2.50

Oatmeal | Old fashioned Quaker oats served with dried fruit, nuts, cream, Vermont
maple syrup, and brown sugar\$4.25

Toast | 2 slices of toasted sourdough, wheat, or rye bread baked locally from Klinger's
Bread Co. in Burlington, Vermont.....\$3.00

Bread by the Loaf | 1 loaf of locally made sourdough, wheat, or rye bread from Klinger's
Bread Co. in Burlington, Vermont.....\$9.00

SNACK AND BEVERAGE BREAKS

SNACK ONE:

Assorted beverages including iced tea, lemonade, apple cider, and bottled water. Served
with an assortment of fresh fruit and freshly baked cookies \$8.50

SNACK TWO:

Assorted beverages including iced tea, lemonade, apple cider, and bottled water. Served
with an assortment of fresh fruit and freshly baked cookies plus a selection of Vermont
cheeses and crackers\$11.95

ICE CREAM SUNDAE BAR:

Locally sourced ice cream with all the fixings.....\$8.50

POPULAR LUNCHEON FAVORITES

PIZZA PARTY:

Freshly baked pizza with meat and vegetable options. Served with garlic bread, marinara
sauce, tossed salad, assorted beverages, and freshly baked cookies \$17.25

GRILLED CHICKEN CAESAR SALAD:

Grilled chicken Caesar salad (with optional grilled vegetables) served with fruit salad,
local bread and butter, assorted beverages, and freshly baked cookies.....\$18.50

BOX LUNCH:

Your choice of ham, turkey, roast beef, or veggie sandwich, served with whole fruit, chips,
assorted beverages, and freshly baked cookies. \$13.95

PASTA BAR:

Vegetarian lasagna and penne with Boyden Farm Beef Ragu, served with tossed salad,
garlic bread, assorted beverages, and freshly baked brownies.....\$19.00

SUSHI BAR:

Vegetarian and non-vegetarian sushi rolls (6 pcs) served with chicken, beef, or vegetarian
lo-mein, tamarind peas, spicy broccoli sautee, assorted beverages, and freshly baked
cookies\$22.00

SOUP & SALAD SPECIAL:

Salad with house made dressings and your choice of soup, served with fresh local bread,
local butter, assorted beverages, and freshly baked cookies.....\$14.50

ELEGANT DINNER SELECTIONS

Our Chef will work with you to develop a menu customized to your tastes and
budget. We feature the finest meats and seafood accompanied by seasonal
vegetables, choice of starch, freshly-baked dinner rolls, mouthwatering desserts,
and a variety of beverages to choose from.

HOT & COLD HORS D'OEUVRES

| Item | Item Count | Price |
|--|--|----------------------------------|
| SEASONAL VEGGIE AND DIP PLATTER | Small (10-12) Medium (25-30) Large (65-75) | \$60.00 \$95.00 \$130.00 |
| CHEESE BOARD WITH CRACKERS & FRESH FRUIT - Domestic cheeses served with locally made crackers, fresh fruit, roasted nuts, and locally made infused honey. | Small (10-12) Medium (25-30) Large (65-75) | \$108.50 \$135.50 \$155.00 |
| BRUSCHETTA - Homemade bruschetta served on locally made crostini. | 50ct | \$76.00 |
| SWEET & SOUR, SWEDISH, OR CURRY TURKEY MEATBALLS | 160ct | \$94.00 |
| CHICKEN WINGS WITH DIPPING SAUCE | 50ct | \$75.00 |
| CHICKEN TENDERS WITH DIPPING SAUCE | 50ct | \$75.00 |
| MINI EGG ROLLS WITH DIPPING SAUCE Mini fried egg rolls served with a sweet chili lime sauce. | 50ct | \$78.00 |
| STUFFED MUSHROOMS | 50ct | \$90.50 |
| VEGGIE SAMOSAS WITH DIPPING SAUCE | 50ct | \$95.00 |
| ASSORTED FRUIT PLATTER | 20-30 servings | \$80.00 |
| SPINACH & ARTICHOKE DIP - Hot artichoke dip smothered in melted Vermont cheddar served with locally made tortilla chips and sliced baguette. | 20-30 servings | \$80.00 |
| CAPRESE SKEWERS | 50ct | \$90.00 |
| SHRIMP COCKTAIL | 100ct | \$195.50 |
| MINI TURKEY DELI WRAPS - Made fresh with roasted turkey, Vermont cheddar cheese, and Vermont cranberry aioli. | 50ct | \$145.00 |

VERMONT TREATS

| Item | Item Count | Price |
|---|--|----------------------------------|
| MISTY KNOLL CHICKEN SATAY Citrus marinated grilled chicken skewers served with a peanut sauce. | 50ct | \$100.00 |
| CHIPS & SALSA Freshly fried All Sole's tortilla chips served with homemade garden salsa. | 50 servings | \$100.00 |
| ASSORTED VERMONT CHEESE BOARD An assortment of Vermont's finest cheeses, locally made crackers, roasted nuts, and infused local honey. | Small (10-12) Medium (25-30) Large (65-75) | \$108.00 \$155.00 \$210.00 |
| VERMONT MEATBALLS Your choice of Misty Knoll curried turkey meatballs served with a yogurt dill sauce or Boyden Farms beef meatballs served with a creamy dill sauce. | 50ct | \$110.00 |