

# BLOOD'S

## CATERING & PARTY RENTALS INC

*"DEFINING THE ULTIMATE SPECIAL EVENT"*



*Pride, Passion and Professionalism...  
in everything we do.*



*Celebrating over 70 years – since 1947*

[WWW.BLOODSCATERING.COM](http://WWW.BLOODSCATERING.COM)



**Voted the "Upper Valley's Best Catering Service" for 22 Years  
by Market Surveys of America**

# B

lood's is a family owned and operated Special Events Company that has been serving Vermont and New Hampshire since 1947. We are thrilled to be on our third generation of ownership, and with over 40 combined years of working at Blood's, we know how to handle anything that comes our way. Everyone at Blood's takes great pride in their commitment to making every event we do the best that it can be, with attention to each client's specific needs and budget.

### **The Added Value of Blood's**

The added value of Blood's starts with our wonderful staff. From your first point of contact through to when our last crew leaves, our staff will take care of your every need quickly and knowledgeably. Our coordinators have been part of planning and executing thousands of events in New England, from intimate dinners for 10 to gatherings of thousands. We are very proud to say that Blood's Catering has once again won the prestigious "Upper Valley's Best Catering Service" award from Market Surveys of America for the 22nd straight year.



*Sara and Brendon Blood*

Since Blood's is Vermont's only full service Catering Company that also provides complete Event Rentals and Professional Bar Services, we are your best choice for the most important aspects of your special event. With just one call, you can enjoy the convenience of making changes to your menu, adjusting your rentals, selecting your alcohol assortment, or simply changing your guest count. Our coordinators are happy to schedule a private consultation with you to help with the planning process. We also have office hours on Saturdays, so our staff is able to help with any last-minute needs that may arise.

We make it easy by minimizing your stress, so you can enjoy your party.

### **Special Event Rentals**

At Blood's, we offer the region's widest assortment of event rental equipment: tents to fit from 20 to 2000, handmade farm tables to brown Samsonite chairs, table linens and china, and even event power generators. We carry the best selection and largest inventory, to ensure that our clients have what they need, when they need it.

The quality of our rental products is rivaled by none. We take great pride in keeping our equipment looking great and functioning properly. Our friendly and courteous delivery staff is trained in the safe and proper setup of all our equipment, and will be there to make sure your event setting is just as beautiful as it can be.

Please take some time to read through this brochure and visualize what your special event will look like. Our Event Coordinators are available to answer any questions for you by phone or email, or you may schedule an appointment to meet with us in our beautiful showroom for a private consultation.

You have our personal guarantee that your special event will be done to perfection!

Yours truly,

Brendon and Sara Blood, Owners  
Blood's Catering & Party Rentals, Inc.



# BLOOD'S

## CATERING & PARTY RENTALS INC

*"DEFINING THE ULTIMATE SPECIAL EVENT"*

The Upper Valley's Rental Experts  
and Most Versatile Caterer since 1947.

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Prices and Menus Subject to Change



# Tents – Installed by Blood's

## SAILCLOTH TENTS

With beautiful natural wood side poles and center poles, includes fancy Cathedral window sidewalls. Perfect for any event.

Size	Size
44 x 83	51 x 91
51 x 51	51 x 111
51 x 71	Up-Lighting package

## WEDDING TENTS

Solid White, includes fancy Cathedral window sidewalls and white vinyl center pole covers. Perfect for any upscale event.

Size	Size
30 x 45	40 x 120
30 x 60	60 x 60
30 x 75	60 x 70
40 x 60	60 x 90
40 x 80	60 x 100
40 x 100	60 x 120

## PARTY TENTS

For weddings, corporate functions, birthdays, or BBQs. Sidewalls available but NOT included.

Size	Size
20 x 20	30 x 60
20 x 30	40 x 60
20 x 40	40 x 80
30 x 45	

## FRAME TENTS

Great for events that need wide open interior space as there are no center poles. For events that need cover but can't be staked into the ground, ask about our custom tent anchoring. Some extra fees do apply. Sidewalls available but NOT included.

Size	Size
9 x 10	30 x 60
10 x 10	30 x 70
15 x 15	30 x 80
20 x 20	40 x 55
20 x 30	40 x 70
20 x 40	40 x 85
30 x 40	40 x 100

For those more elegant dinner parties, view the starlit sky under our clear tent tops. Ask your sales representative for more details. Priced per event.

Mores sizes available – ask your sales representative for the size that is best for your event.

**Winter tent pricing in effect  
from November 1 through March 31.**



44 x 83 Sailcloth Tent



40 x 80 Wedding Tent with Cathedral Window Sidewalls



40 x 60 Party Tent



30 x 40 Frame Tent

# Tent Accessories

## TENT LINERS

A great way to make your tent even more elegant. Ask your sales representative for more details. Priced per event.



## TENT SIDEWALLS

- 20' Cathedral window
- 20' Solid White
- 20' Clear

## TENT FLOORING

Great for covering dirt areas, wet ground or unsightly grass. Can be used inside or outside.

- Plywood tent flooring
- Carpeting, black or green
- Wood-look plastic flooring.

## TENT HEATERS & FANS



Includes temperature controlled thermostat, 110 volt fan, and one-100lb. propane cylinder.

- 80,000 BTU
- 170,000 BTU.....
- Extra 100lb. propane cylinders
- 36" Air Mover Pedestal Fan.
- Tent Fan – Sidepole Mounted.



Sidepole Fan



170,000 BTU Tent Heater

# Lighting & Power Services

## LIGHTING

- Troy Chandelier
- Streamer
- Bistro Lighting
- Chinese Lanterns
- Dimmer Switch
- LED Multipurpose Light (many colors)
- Can Light
- Disco Ball
- Exit Sign (with emergency lights)



## EVENT POWER SERVICE

35 kW Generator .....priced per event  
Comes complete with super quiet Generator, convenient and safe hookup at distribution panels, GFCI outlets.

- Electrical Cords:
- 50' Cord
- 100' Cord



# Dance Floors & Staging

## DANCE FLOORS



Parquet 3' x 4' vinyl panels

Sample Parquet Sizes:

9' x 12'	15' x 20'
12' x 12'	16' x 24'
12' x 20'	18' x 24'
16' x 18'	

Various other sizes available.

## STAGING

Great for bands, graduations or awards banquets.

4' x 4' panels (Various heights available, inquire within.)

Skirting for staging, Black (12' Section)

Steps for staging (4' wide)

Guardrails (4' wide)

Handicap Ramp



*"I wanted to send along my thanks to your crew, who worked our graduation event last night. Everything was very seamless and they were very helpful and attentive. I want to make sure they know how much they were appreciated!"*

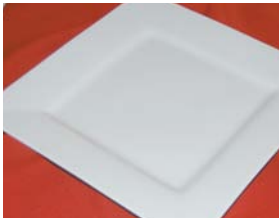


*"Thank you so much for making the Celebration for my husband, and Kate's father, a wonderful memorable event Saturday. What a beautiful setting your staff provided with kindness and extraordinary service for our family and friends. So many compliments were given about the delicious array of hors d'oeuvres, buffet offerings, the many beverages, and desserts. Please send our appreciation along to Paige, Brendon, Katie and Waverly for their support."*



# China & Flatware

## CHINA



Square China

### White Square

- 10" dinner
- 7" salad
- 6" bread & butter/cake
- 8 oz. soup bowl
- coffee cup and saucer.



Wicker China

### White Wicker

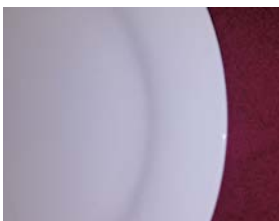
- 10" dinner
- 7" salad
- 6" bread & butter/cake
- 10 oz. soup bowl
- coffee cup and saucer
- sugar bowl
- creamer



Gold Trim China

### Ivory with Gold Trim

- 10" dinner
- 7" salad
- 6" bread & butter/cake
- 8 oz. soup bowl
- coffee cup and saucer
- creamer
- sugar bowl.
- 6 oz. Ramekins



Plain White China

### Plain White

- 10.5" dinner
- 8" salad
- 6" bread & butter
- 8 oz. soup bowl
- coffee cup and saucer

# Glassware



## GLASSWARE

- A. coffee mug
- B. 1.5 oz. cordial
- C. brandy snifter
- D. 16 oz. pint
- E. 5 oz. martini
- F. pilsner
- G. 7 oz. stemless martini.
- H. 7 oz. martini
- I. 1.5 oz. shot glass
- J. 8 oz. old fashioned
- K. 12 oz. highball
- L. 12 oz. Mason jar with handle.
- M. 12 oz. wine
- N. 12 oz. water goblet
- O. champagne
- P. 8.5 oz. wine
- Q. 6 oz. wine
- R. 3 oz. food votive
- S. Copper moscow Mule Mug  
salt & pepper shakers (one pair, filled)



## FLATWARE

- dinner fork
- salad/dessert fork
- knife
- teaspoon
- soup spoon
- butter knives

Corelli   Oneida   Sentry



Corelli



Oneida



Sentry



# Linens



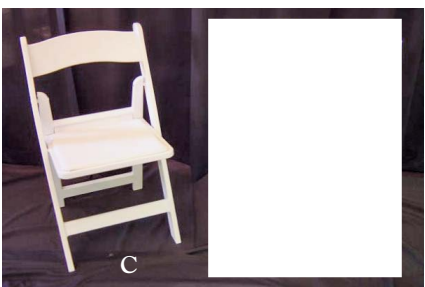
## LINENS & TABLE COVERS

### Standard – white or ivory

- Please allow 7 days notice*
- 8' banquet (52" x 114")
- Square (45", 54", 64", 72", 81")
- Square (85")
- Napkins (26 color options)

### Elegant – hundreds of colors, fabrics and sizes available

- Please allow 14 days notice.*
- Chair Covers and Sashes



# Tables & Chairs



## TABLES\*

- Wine Barrel Cocktail Table
- 3' Round Cocktail Table (40" High)
- 3' Round Dining Table (30" High)
- 4' Round (seats 6)
- 4' Banquet (seats 4-6)
- 5' Round (seats 8)
- 5' Square Farm Table (seats 8)
- 6' Round (seats 10)
- 6' Banquet (seats 6-8)
- 8' Banquet (seats 8-10)
- 8' Banquet (36" wide, seats 8-10)
- 8' Banquet Farm Table (36" wide, seats 8-10)
- 6' Kid's Banquet (Blue, Yellow, Red; seats 10)
- 30" wide x 72" long – 22½" (lowest) to 33" (highest)
- Conference Table (18" x 96")
- 5' Serpentine Table
- Chiller Table – 4 inches deep, holds 225 cans of soda or bottled water with ice or use for an ideal raw bar setup
- Serpentine Bar – two-tier, comes complete with all linen
- 8' Wine Barrel Bar
- Aspen Bar

\*Set-up is available



## CHAIRS\*

- A. Samsonite (white) folding plastic
- B. Samsonite (brown) folding plastic
- C. Fancy white garden padded
- E. Dark Oak wooden chair with ivory pad
- Outdoor Lounge Set
- 8' Wooden Bench (seats 4-6)
- Natural Wood Chiavari Barstool with ivory pad
- Kid's Chairs (assorted colors) 13¾" wide – 15" high

\*Set-up is available

# Additional Items

## COFFEE POTS

- 55-cup Farberware (Fancy)
- 100-cup
- 30-cup Hot Water Pot.

## CHAFING DISHES – Includes food pan & sterno

- 8-qt. rectangular (Fancy)
- 8-qt. rectangular (Standard)
- Various chafing dish inserts available.
- Extra sterno.

## GRILLS, OVENS & STOVES

- 5' adjustable charcoal grill
- Kingsford Charcoal (20#)



- Lighter Fluid (quart)
- 6' Country Club propane grill with stainless steel cooking grates (8 burners with adjustability)\* comes with 30 # propane cylinder.

- 3' Country Club propane grill with stainless steel cooking grates (4 burners with adjustability) comes with 30 # propane cylinder.
- 2 door Convection oven\* comes with 100 # propane cylinder. (has to be under covered, open area)
- 6 burner propane stove with Convection oven\* comes with 100 # propane cylinder (has to be under covered, open area)
- Single propane burner w/propane
- Double propane burner w/propane
- Griddle tops for propane grills – 14" x 29"
- Table top butane burner w/butane

**Note:** Delivery available on all rental items

\*Indicates delivery must be performed by Blood's

## DECORATIVE FURNITURE

- Wedding Arch – white vinyl
- Wedding Arch – brown wicker

"We can't thank you enough for all that you did to make our wedding day a success! Every detail was perfect – the food was delicious, the tent was beautiful and the entire day was simply perfect! We couldn't ask for a more pleasant, easy-going process from start to finish thanks to you all! A special thanks to the catering crew and the folks who set up the tent and rentals – you guys are awesome!! It was a pleasure to work with you all."



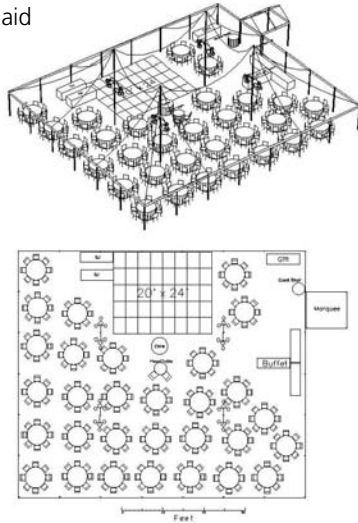
## MISCELLANEOUS

- Charging Station
- Lectern
- Coat Racks with Hangers (6-foot).
- Round Plastic Soda Bucket – holds 75 cans
- 5 gal. Insulated Drink Dispenser
- Large Insulated Food Holder – holds four 4" deep pans
- Medium Insulated Food Holder – holds three 4" deep pans.
- Tray Stands
- Waitress Trays
- Plastic Water Pitcher
- Black Roll Basket
- White Platter – 9 x 13
- White Porcelain Bowl – 9" diameter
- Glass Punch Bowl w/Ladle.
- Popcorn Popper:
  - Machine rental .....
  - Popcorn (includes corn, oil & salt)
  - Boxes – 1.25 oz.



# Customized Planning

Our party planning experts will help you visualize your event. With the aid of our CAD program, we will help you design a custom layout that leaves nothing to chance. You'll see what your event will look like and know that with the professionals at Blood's, you're in great hands.



Plans created for wedding accommodating 240 people.



# Our Showroom



Come in and see our beautiful showroom full of tables, chairs, lighting, linens, china, silverware, glassware, chocolate fountains and more!

We can make your event become a reality. Come see us today!

Appointments appreciated.

Contact our Catering & Party Rental Coordinators:

Kelsey Brown

kelsey@bloodscatering.com

802-295-5393 x102

or

Andrea Stanford

andrea@bloodscatering.com

802-295-5393 x113

[www.bloodscatering.com](http://www.bloodscatering.com)



Follow us on



**MEMBERS**  
**AMERICAN RENTAL ASSOCIATION**



All Vermont deliveries & pick ups are subject to 6% tax. Please read rental contract carefully.

# Catering

For us, there's a difference between being a caterer, and being a delivery service. Anyone can be a delivery service, trucking in food that's already been cooked and just needs to be put on the buffet. A caterer brings the whole experience to you. It's amazing how much it enhances an event when you can smell the steaks on the grill, and see the sauces on the stove top. We bring our own equipment and make a mobile kitchen right on site, so that we can prepare your meal right in front of you and your guests, providing an experience like no other. True caterers are a special breed, built to handle anything that comes their way – weather, delays, panicked brides or even a floor falling in! True caterers keep it together no matter what, and make sure that at the end of the day your event came off beautifully, and with an amazing meal. A true caterer ends up doing so much more than just bringing you a hot meal – we make the event happen.



Salads ready to go!



Filet and Lobster Tail

Voted Upper Valley's Best Caterer  
since 1999.

— Market Surveys of America



# Alcohol Catering



*“You, your firm and team did a superlative job. To a number, our LA friends were delighted and impressed. However – it was not just the food – for it never is. It was the combined victuals and professionalism coupled with stupendous and friendly service and care that made the experience a lifetime memory as part of a special milestone weekend for these boys and their families.”*

Blood’s Catering offers full service alcohol catering in Vermont and New Hampshire, in addition to the already extensive line of services that we provide. Only Blood’s can provide fully licensed, insured & professional alcohol catering services along with award winning food and party rentals for you and your guests.

Our professional staff can handle all aspects of the planning process as well as permitting, setup and service. All bartending will be done in a controlled environment with safety being the highest priority. From cocktails to beer and wine and specialty drinks too, we offer the price and selection to complete any special event. Beverage options include:

- Wine
- Beer – including Vermont microbrews
- Spirits & Liqueurs
- Specialty Martinis
- Cocktails

Your life is hectic enough. Take the stress and worry out of planning, and make just one phone call to Blood’s. We can coordinate all aspects of your event with catering, bar services and event rentals all under one roof.

Now you can relax on your special day knowing that you have hired the Upper Valley’s most trusted caterer for over 69 years.

Feel free to call anytime and talk to one of our Special Event Coordinators today about what Blood’s Catering & Party Rentals can do for you.



***For a complete list of menu choices please contact one of our Catering Coordinators***

*“Just wanted to report to you that your staff is fantastic; the food and service was impeccable.”*



Fried Tortilla Round with Crab Salad

“Thanks for the awesome job on food and tents Sunday! Everything was perfect! Again, the best potato salad I’ve ever had!”



Braised Pork Belly on Sweet Potato Biscuit

“Your staff on site last night was spectacular as always! Food and display fabulous! We had a blast!! Thank you.”



Mini Crab Cakes

## Signature Hors D’oeuvres

Unless specified, minimum order of 50 for each selection.

**Lobster Bisque Shooters** – fresh North Atlantic lobster in a creamy bisque served in shooter glasses

**Lobster and Scallop Roulade** with pickled ginger, cucumber slaw and yuzu reduction

**Red Wine Braised Short Rib and Mushroom Crostini** with horseradish cream

**Miniature Crab Cakes** – fresh crabmeat cakes served with lime Aioli

**Roasted Chicken, Spinach and Smoked Gouda** in a Phyllo dough triangle with basil cream

**Brie and Raspberry Compote** – wrapped in phyllo dough

**Beef Yakitori Skewers** – ginger, soy sauce & garlic marinated beef skewers

**Ratatouille Stuffed Mushrooms**

**Andouille Sausage & Vermont Cheddar Cheese** – in puff pastry

**Grilled Asian BBQ Chicken in Wonton Cups**

**Cinnamon Seared Duck on Brioche** – with fig and grape relish

**Duck Satay** marinated in lemongrass and green tea, served with Thai vinaigrette

**House Made Vegetarian Pot Sticker** – with sweet ginger soy sauce

**Pacific Rim Shrimp Skewer** – lightly marinated and grilled shrimp with Thai basil vinaigrette

**Phyllo Wrapped Asparagus** with lemon and roasted garlic aioli

**Tex-Mex Eggroll** with chipotle lime crème fraiche

**Fried Shrimp in a Coconut Beer Batter** on a cinnamon tortilla, with avocado mousse and mango chutney

**House Smoked Sausage and Exotic Mushrooms** with caramelized Vidalia, toasted pine nuts and sherry mascarpone, in a phyllo triangle

**Mesquite Smoked Beef Tenderloin** with ancho rub on top of a cheddar ale biscuit, with brandy onion jam

**Cauliflower Three Cheese Cake** with sundried tomato and basil pesto

**Short Rib Slider** smoked bourbon aioli and asiago

**Beer Braised Pulled Pork Mini Tacos**

**Fried Tortilla Round with Crab Salad** sprinkled with truffle salt, topped with mango chutney

**House Smoked Mesquite Bacon Wrapped Shrimp**

**Braised Pork Belly** on a sweet potato biscuit with cider glaze

**Bruschetta** – plum tomatoes on a garlic olive oil crostini, topped with gorgonzola and Asiago cheeses, and a balsamic drizzle

**Seared Citrus Scallop Gaufrette** topped with avocado, corn & black bean salsa

**White Bean Puree on Cucumber Round** with sundried tomatoes

**Savory Flatbread Crisp** topped with cranberry pomegranate salsa and mozz crumble

## Signature Small Plates

Mini-entrées – an elegant alternative to a sit-down dinner, perfect for cocktail parties.

**Wild Mushroom Risotto and Petite Beef Tenderloin** with a veal balsamic demi glaze

**Braised Duck** with sweet vermouth cream, house made sweet potato gnocchi, wild mushrooms and manchego

**Seafood Provencal** over rice with citrus beurre blanc

**Portabella Risotto Cake** with grilled vegetables

**Assorted Flatbreads**

Apple, caramelized fennel and sweet potato; roasted rosemary potato and herb chicken; Caprese – roasted grape tomato, basil and mozzarella

**Mini Angus Burgers** on a sesame seed bun with dill pickle, caramelized onion and house ketchup

**Red Wine Braised Short Rib** with horseradish mashed potato and mirepoix vegetables

# Signature Hors D'oeuvres

Unless specified, minimum order of 50 for each selection.



Tequila Shrimp

**VT Cinnamon and Honey Goat Cheese on Sweet Potato** with cranberries & candied pecans

**Kiwi, Mango and Avocado Salsa** with goat cheese and champagne glaze on a sea salt flatbread

**Seared Citrus Scallop Gaufrette** topped with avocado, corn & black bean salsa

**Artisanal Cheese & Fruit Board** – assorted local cheeses with crackers, crostinis & seasonal fresh fruit

**Artisanal Cheese Board** – assorted local cheeses with crackers and crostinis, walnuts and dried fruits

**Large Shrimp Cocktail** – with Blood's classic cocktail sauce

**Herb Chicken Tartlet** – fresh chicken salad with lemon and tarragon, in a phyllo dough shell

**Sesame Seared Ahi Tuna Canapé** with wasabi citrus aioli

**Beef "Tender" Sliders** with caramelized onions and garlic horseradish mayo

**Lobster Canapé** – fresh North Atlantic lobster salad served in a cucumber cup

**House Made Fresh Mozzarella and Basil wrapped in Prosciutto**

**Candied Bacon, Shaved Apple, Bleu Cheese Canapé**

**Tequila Shrimp** with roasted corn & avocado salad, on a sweet tortilla

**Fresh Fruit Skewer** strawberry, cantaloupe, grape, pineapple

**Inverted House Made Mozzarella** stuffed with shaved portabella, fresh basil, pickled red onion and sundried tomatoes

**VT Chèvre Stuffed Date** topped with caramel and walnut, wrapped in prosciutto

**Sweet Potato Bruschetta** topped with tomato and cucumber relish

**Antipasto Board** – sopressata, spicy capicola, Genoa salami, provolone, house-made mozzarella, marinated mushrooms, roasted red and yellow peppers, olives

**Watermelon, Feta & Mint Skewers** with dark balsamic drizzle

**Assorted Bruschetta**  
Cucumber & feta

Prosciutto, herb infused ricotta and grilled seasonal fruit

Roasted grape tomatoes, basil pesto and shaved asiago

**Southern Fried Chicken Waffles** with maple mustard glaze

**Apple Smoked Chicken** with bacon apple whiskey jam on a VT sharp cheddar flatbread crisp

**Crispy Reuben Spring Roll** with house made Russian dressing



Inverted Mozzarella

**Yellow Curry Chicken Dumpling** with Asian slaw

**Crispy Fried Goat Cheese** with poached pear relish

## SUSHI STATION

~ served with pickled ginger, wasabi and soy sauce ~

**Philadelphia Roll** – smoked salmon, cream cheese and cucumber

**California Roll** – cucumber, crab meat and avocado

**Tiger Roll** – tempura shrimp, cucumber and avocado



Prosciutto Wrapped Date



Charcuterie Board

For a complete list of menu choices  
please contact one of our Catering Coordinators

# Simple Elegance Sample Menu Offerings

*Entrée accompaniments listed here are suggestions only – we are happy to substitute any sides*

## CLASSICS

### Preserved Lemon Chicken

herbs de Provence, Israeli couscous and sautéed Mediterranean vegetables

### Breast of Chicken Wrapped with Prosciutto Ham

stuffed with smoked Gouda, and topped with tomato coulis, cauliflower parmesan gratin

### Smoked Statler Chicken

rubbed with whiskey sugar and mesquite seasoning, roasted rotisserie-style marble potatoes, Brussels sprouts with maple bourbon bacon

### Heirloom Chicken

herbs de Provence, tomato ragout, shredded parmesan & Asiago cheeses, parmesan risotto, grilled asparagus

### Coconut-Lime Chicken

papaya mango relish, citrus jasmine rice, sautéed edamame, snow peas and bean sprouts

### Herb Encrusted Roasted Prime Rib of Beef Au Jus

roasted new potatoes and sautéed garlicky green beans

### Red Wine Braised Short Rib

potato risotto and roasted mirepoix vegetables

### Choice Center Cut NY Strip Steak

whiskey compound butter and cracked peppercorns, Vermont cheddar potato dauphinoise and roasted baby carrots

### Grilled Filet Mignon

dried cherry red wine reduction, garlic mashed potatoes and grilled asparagus

### Grilled Lamb Chops

roasted garlic, rosemary and thyme demi glaze, Vermont goat cheese gratin potatoes and salpicon vegetables

### Sage and Honey Marinated Seared Pork Medallions

wild cherry and apple coffee compote, crispy brussels sprouts with maple bourbon bacon

## SEAFOOD

### Sautéed Lobster Tail and Shrimp

champagne, pomegranate and vanilla over long grain and wild rice

### Sautéed Shrimp and Scallops

citrus beurre-fondue, smashed fingerlings and yellow & green patty pans

### Pan Seared Scallops

over creamy sweet vermouth barley with toasted almonds and tasso ham, with orange gastrique

### Pan Seared Salmon

blood orange glaze, with char vegetables and rice noodles

### Spanish Paella

saffron rice cooked with mussels, shrimp, roasted chicken, clams, smoked sausage, peppers, onions, tomatoes, savory herbs and white wine



*Rack of Lamb with Crispy Brussels Sprouts and Steak Frite*

### Panko Crusted Cod

basil oil brushed with caramelized onions and Sicilian style vegetables on herb mashed potatoes

## DUAL ENTRÉE PLATES

### Choice Center Cut NY Strip Steak and Three Citrus Poached Shrimp

cabernet demi, thyme roasted fingerling potatoes and green beans amandine

### Grilled Petite Tenderloin Filet of Beef and Grilled Salmon

red wine demi, garlic mashed potatoes and roasted vegetables

### Honey-Pineapple Grilled Chicken Breast and Lemon Thyme Butter Basted Grilled Lobster Tail

pineapple mango salsa, roasted potatoes and seasonal sautéed vegetables

### Bistro Filet with Sicilian herbs and Sautéed Scallops

red wine caramelized shallot reduction, wild mushrooms and roasted tomato champagne butter

### Maple Rum Roast Pork Tenderloin and Pale Ale Sautéed Jumbo Shrimp

Apple, fennel, pomegranate & corn relish, and roasted garlic & dill compound butter

## VEGETARIAN

### Parmesan Polenta (*Gluten free*)

seasonal vegetable ragout and roasted tomato coulis

### Vegetarian Paella (*Gluten free*)

saffron rice cooked with peas, corn, red bell peppers, carrots, mushrooms, zucchini, potato, savory herbs and white wine

### Grilled Marinated Portabellas (*Gluten free*)

caramelized onions, fire roasted red pepper and fresh Vermont chèvre

### Mushroom Ragout with a Sun-dried Tomato & Parmesan Risotto Cake (*Gluten free*)

warm risotto cake, wild mushrooms in cream sauce



# Simple Elegance Sample Menu Offerings

## Three Cheese Ricotta Gnocchi

roasted vegetable medley, crispy chickpeas and basil cream sauce

## Zucchini Quinoa Cake (Gluten free)

savory vegetable ragout

*All of our items are made from scratch in-house, which allows us to adjust almost any menu to be gluten free – please ask your catering coordinator if you have dietary restrictions.*

## SALADS

### Choice of one salad selection:

Romaine and Baby Spinach Salad  
herb marinated mozzarella, heirloom tomatoes, basil,  
roasted garlic & truffle salt crisps with white balsamic honey glaze

Fresh Artisan Salad  
with shaved red onions, grape tomatoes and cucumbers

Arugula and Baby Spinach Salad  
marinated grapes, peppers, grape tomatoes, toasted pumpkin seeds,  
extra sharp cheddar house made grape champagne vinaigrette

Romaine and Quinoa Salad  
with striped beets, shaved cheddar goat cheese and apple cider vinaigrette

Arugula and Frisée Salad  
shaved apple and spicy pecans, and house made pinot vinaigrette

Caesar Salad of Romaine Hearts  
shaved Pecorino cheese and croutons

Spinach Salad  
burgundy-cinnamon poached pears and fried goat-cheddar cheese

Arugula Salad  
crispy pancetta, toasted pine nuts, Manchego cheese and lemon honey

*All dressings are made fresh in house*

*All menus are served with  
Assorted Rolls, & Butter*

*"Thanks to all at Bloods for helping make last night's event a success. It was a long day with lots of complexity, but you handled it like the pros that you are. Till the next event."*

## DESSERTS

Desserts for our Simple Elegance menus are handcrafted by our Vermont neighbors at King Arthur Baking Company or created here at Blood's.

As selections may vary, our Catering Coordinators will be pleased to provide you with the choices available when selecting your menus.

## BEVERAGES

Coffee, Hot Tea, Iced Tea, Iced Coffee, Lemonade, Canned Soda or Bottled Water



*For a complete list of menu choices  
please contact one of our Catering Coordinators*

*"Many thanks to you, Tanya and all of your staff for helping us with the Bunkhouse Dedication event. The food was fabulous! A number of people told us that it was the best food that they had ever had at a college event, and all of your staff were so pleasant and accommodating. We will certainly keep you in mind for any future events."*



*Pan Seared Scallops over Sweet Vermouth Barley*

# Action Stations

Each of our Action Stations is served on china & glassware,  
and is attended to by one or more of Blood's Professional Staff.  
All foods are of the highest quality & prepared in front of you, just the way you like it.

## CARVING STATION\*

served with Roasted Garlic Mashed Potatoes and  
Sautéed Fresh Seasonal Vegetables.

### *Please choose two:*

Herb Encrusted Prime Rib of Beef Au Jus and Horseradish Cream

Sage Roasted Turkey Breast with Pan Gravy

Rosemary Roasted Leg of Lamb with rosemary and thyme demi glaze

Herb Roasted Pork Tenderloin with Apple Cider Pork Jus

Chicken Roulade wrapped with prosciutto stuffed with smoked gouda,  
topped with tomato coulis

## PASTA STATION\*

*Entrée or side portions available*

### Pastas

Tortellini • Cavatappi • Penne  
~ gluten free options available ~

### Sauces

Basil Pesto • Alfredo • Marinara

### Accompaniments

Broccoli • Red & Yellow Peppers  
Grilled Zucchini and Summer Squash  
Mushrooms • Mild Italian Sausage  
Crispy Prosciutto • Roasted Chicken

### Seafood

*for an additional cost*

Shrimp • Scallop • Crabmeat

*\*Carving & Pasta Stations served with assorted rolls & butter.*

## SALAD STATION

### *Please choose two:*

Fresh Mixed Artisan Salad Greens

Grilled Vegetable Pasta Salad

Caesar Salad • Greek Salad

*House made dressing choices include, but are not limited to:  
Caesar, Red Wine Herb Vinaigrette, Ranch, Creamy Balsamic,  
Tomato Vinaigrette, Bleu Cheese*

## TACO STATION

served with the following items:

Soft & Hard Taco Shells • Ground Beef • Pulled Chicken • Black Beans  
Spanish Rice • Shredded Lettuce • Diced Tomatoes  
Sautéed Onions & Peppers • Roasted Corn • House Made Salsa  
Shredded Cheese • Sour Cream • House Made Guacamole  
Assorted Mild/Hot Sauces



## BEVERAGE STATION

Choose two from page page 20.

*For a complete list of menu choices  
please contact one of our Catering Coordinators*



# Barbecues

*Our ribs are slow roasted for the best flavor & optimum tenderness.*

*By far the best you can get in the Valley!*

**Black Angus Hamburgers or Cheeseburgers & Natural Casing Hot Dogs**

**Grilled Boneless Chicken Breast**  
Marinated (Herb, Teriyaki or BBQ)

**BBQ Chicken Breast, Black Angus Hamburgers or Cheeseburgers & Natural Casing Hot Dogs**

**Slow Roasted BBQ Pork Ribs & BBQ Chicken Breast**

**Ancho Rubbed Whiskey Beef Brisket & BBQ Boneless Chicken Breast**

**Mixed Grill: Beef Kabobs, Chicken Kabobs & Pork Kabobs with seasonal vegetables**

**BBQ Sampler**

Slow Roasted BBQ Pork Ribs, BBQ Chicken Breast, Bourbon Marinated Beef Brisket & Sweet Sausage with onions & peppers on a hoagie roll

**BBQ Sampler 2**

BBQ Pulled Pork Sliders, Bourbon Marinated Beef Brisket, BBQ Chicken Breast, Vegetable Kabob

**BBQ Pulled Pork Sandwich**

slow cooked pork shoulder served with our own homemade BBQ sauce on a cornmeal dusted Kaiser roll

*All BBQ meals served with VT cheddar corn bread and butter – except menus with sandwiches*

*Burger and Dog menus come with lettuce, tomato, sliced red onion, ketchup, mustard and relish*

*Veggie Burgers are available upon request, for an additional \$2.00 per person*

**Choice of two accompaniments:**

*Potato Salad, Corn on the Cob (Seasonal), Cole Slaw, Fresh Artisanal Greens, Grilled Vegetable Farfalle Pasta Salad, Homemade Macaroni & Cheese, Homemade BBQ Baked Beans, Southwest Black Bean Salad, Couscous Barley Salad with summer vegetables, fresh mint and white balsamic*

**Choice of two desserts:**

*Assorted Cookies and Brownies, Apple Pie, Strawberry Cream Cake, Luscious Lemon Cake, Chocolate Kahlúa Mousse, Fruit Blossoms*

**Choice of two beverages:**

*See page page 20*



*“One of the best decisions I made was choosing Blood’s to cater my event. A sincere thank you!”*

*“Hi Sara, HUGE thanks to you and your team! I have worked with Scott before, always a treat. This was my first experience with your catering team and they were a delight. Easy to work with, food was deliciousness – couldn’t have asked for a more relaxed, easy flowing wedding! Pairing your rentals and catering company at an event is such a no brainer! Great teamwork!”*



*BBQ Ribs & Brisket with Couscous Barley Salad*

*"Many thanks to you and your team for catering such a wonderful rehearsal dinner for Margaret and Silas at our barn in Lyme. Your team was fantastic to work with, from the delivery of rentals to setting up the catering, arranging the tables, food presentation, and cleaning up. Everyone loved the food – it was the perfect menu for such a big group of all ages. It was really a magical night for family and friends and Blood's made it worry-free."*



*"...thank you for a great weekend of events. You guys did a terrific job all around. Food was great, staff was great, and everything went down smoothly. Much appreciated."*

## Clambakes

### **"THE DOCKSIDE FEAST"**

*First Course:* Blood's Famous New England Clam Chowder

*Second Course:* Fresh Maine Steamers with broth & butter

*Entrée:* BBQ Chicken Breast, boiled parsleyed potatoes and corn on the cob

### **"THE MAINE BAKE"**

*First Course:* Fresh Maine Steamers with broth & butter

*Entrée:* 1-1/4 lb. Lobster with drawn butter or Choice Center Cut NY Strip Steak, boiled parsleyed potatoes and corn on the cob

### **"THE SHORE DINNER"**

*First Course:* Blood's Famous New England Clam Chowder

*Second Course:* Fresh Maine Steamers with broth & butter

*Entrée:* 1-1/4 lb. Lobster with drawn butter or Choice Center Cut NY Strip Steak, boiled parsleyed potatoes and corn on the cob

*Above menus served with assorted rolls & butter, dessert and beverage.*



*Couscous Barley Salad*

*"I wanted to thank you and your amazing staff for everything last Thursday. The entire team from Blood's continues to blow us away. You are such an incredible staff and company to work with and we consider ourselves extremely lucky and so fortunate to have such a remarkable partnership with all of you. The food was to die for and everything from Blood's was perfection. Thank you, thank you, thank you."*

## Time Honored Favorites

### House Sirloin Steak

dried cherry and cabernet sauce, garlic mashed red potatoes and green bean amandine

### Grilled Bistro Filet

caramelized onions, boiled parslid potatoes and sautéed zucchini and squash

### Roasted Tuscan Herb Marinated Chicken Breast

rosemary and black olives, garlic roasted potatoes and crispy pancetta green beans

### Chicken Breast Stuffed with Apples and Cranberries

cider glaze, rice pilaf and honey roasted carrots

### Carved Top Round Roast Beef

Béarnaise, baked potato and cauliflower au gratin

### Rosemary Roasted Pork Tenderloin

orange glazed, wild rice and green bean relish

### Roasted Breast of Chicken

maple bourbon glaze, wild rice and sautéed fresh vegetable

### Short Rib Cannelloni

hunter's sauce, roasted Roma tomatoes

### Grilled Fresh Salmon Filet

dill sauce, sautéed garlicky green beans, Israeli couscous

*All menus are served with fresh artisanal greens, assorted rolls & butter, dessert and beverage.*



Parmesean Polenta Cake

**For a complete list of menu choices  
please contact one of our Catering Coordinators**

## Vegetarian Entrées

### Stuffed Red Bell Pepper (*Gluten free without bread*)

red bell pepper stuffed with mushrooms, spinach, rice, garlic, tomato, summer squash, caramelized onion and parmesan cheese; assorted rolls & butter

### Parmesan Polenta Cakes (*Gluten free*)

seasonal vegetable ragout and roasted tomato coulis

### Two Herb Marinated & Grilled Vegetable Kabobs

rice pilaf, assorted rolls & butter

### Fresh Vegetable en Croute

Seasonal vegetables wrapped in buttery puff pastry with a red pepper and roasted garlic Tahini sauce, rice pilaf, assorted rolls & butter

### Grilled Marinated Portabellas (*Gluten free*)

caramelized onions, fire roasted red pepper and fresh Vermont chèvre

### Mushroom Ragout with a Sun-dried Tomato & Parmesan Risotto Cake (*Gluten free without bread*)

warm risotto cake, wild mushrooms in cream sauce, assorted rolls & butter

### Vegetarian Paella (*Gluten free*)

saffron rice cooked with peas, corn, red bell peppers, carrots, mushrooms, zucchini, potato, savory herbs and white wine

### Three Cheese Ricotta Gnocchi

roasted vegetable medley, crispy chickpeas and basil cream sauce

### Zucchini Quinoa Cake (*Gluten free*)

savory vegetable ragout

*All menus served fresh artisanal greens,  
with two House Made dressings  
dessert and beverage.*

*"Katie and I wanted to extend our sincerest thanks to you and your crew for the wedding on Saturday. Bob was a consummate professional, the crew made everything easy, and the guests absolutely raved about the food and professionalism of the staff. Everything was perfect from the appetizers to the main courses and it could not have been any more perfect."*

**Please note:** The State of Vermont has asked us to inform you that eating raw or undercooked foods could increase your risk of a food borne illness.

# Drop Off Luncheons

Save 20% on your order by picking up at Blood's. Some minimums do apply.

## Standard Lunch Platters

Choice of sandwiches served on bulky rolls with homemade cole slaw, potato chips, apple, a brownie, and one canned beverage.

Please choose only three varieties of sandwiches.

One sandwich per person. Sandwich choices include:

Smoked Turkey Breast, Roast Beef, Ham & Cheese, or Vegetarian

## Gourmet Lunch Platters

Choice of sandwiches on rustic breads and rolls served with kettle chips, fruit salad, pasta salad, cookies, and one canned beverage. Please choose only three varieties of sandwiches. One sandwich per person.

- Roast Beef: caramelized onion, arugula, bleu cheese, and House Made horseradish Aioli, on a bulky roll
- Roasted Turkey: cucumber, mixed greens, tomato and House Made avocado Aioli, on whole grain bread
- Chicken Cashew Salad: butter lettuce, on a croissant
- Vegetarian: grilled fresh vegetables in a spinach wrap, House Made mozzarella and basil pesto Aioli
- Blood's Club Sandwich: roasted turkey, apple wood smoked bacon, Vermont cheddar, lettuce, tomato and mayo, on sourdough bread
- Ham and Gruyere: dijonnaise, mixed greens and tomato olive relish, on a Ciabatta roll

## Soup and Sandwich or Wrap Combo

- Sandwich choices, served on a bulky roll or assortment of wraps, include: Smoked Turkey Breast, Ham & Cheese, Roast Beef, Vegetarian, Tuna Salad or Chicken Salad.
- Homemade Soup choices include: New England Clam Chowder, Corn Chowder, Chicken & Vegetable with Rice, Butternut Squash, Minestrone, Broccoli & Cheddar, Tomato Bisque

*Combo also includes potato chips, cole slaw, cookies and beverage.*

*Please choose only three varieties of sandwiches & one soup.  
One sandwich per person.*

## Cheese Stuffed Shells with Marinara Sauce

fresh artisanal greens, assorted rolls & butter, dessert and beverage

## Beef Stroganoff over Noodles

fresh artisanal greens, assorted rolls & butter, dessert and beverage

## Homemade Meat Lasagna or Vegetarian Lasagna

fresh artisanal greens, assorted rolls & butter, dessert and beverage

***For a complete list of menu choices  
please contact one of our Catering Coordinators***

## Desserts

Apple Crisp • Apple Pie • Assorted Cookies & Brownies  
Carrot Cake • Chocolate Kahlúa Mousse • Double Layer Chocolate Cake  
Gourmet Brownies • New York-Style Cheesecake with Mixed Berries  
Fruit Blossoms • Luscious Lemon Cake • Strawberry Cream Cake  
Berry Bars (vegan) • Mango Mousse (vegan)



## Beverages

Coffee, Hot Tea, Iced Tea, Iced Coffee,  
Lemonade, Canned Soda, Bottled Water

*See page 11 for Alcohol Catering Services*

*"Amazing food and service for our party on Friday from your fabulous team!  
They were very flexible as some of our guests were very late. We really  
appreciated that. My parents had an amazing night. Tent looked great."*





**BLOOD'S**  
**CATERING &**  
**PARTY RENTALS<sup>INC</sup>**  
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