

Cask Restaurant + Bar

EVENTS MENU

Cask

RESTAURANT & BAR

— EST. 2025 —

We are pleased to offer
our Events & Catering Menu.

*Thank you for considering us
for your special event
We look forward to working with you!*

Alexis Gianforcaro
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BUFFET, PLATED OR FAMILY STYLE DINNER

Cask

RESTAURANT & BAR

— EST. 2025 —

ENTRÉES | CHOOSE TWO

ROASTED CHICKEN
CIDER AU JUS

GRILLED SIRLOIN TIPS
ROSEMARY GARLIC
MARINADE, SHALLOT BUTTER

GRILLED PORK LOIN
MAPLE DIJON GLAZE

BRAISED SHORT RIB
CARROT PUREE, AU JUS

GLAZED BABY BACK RIBS
BARBEQUE SAUCE

ROASTED SALMON
DILL BEURRE BLANC

TRADITIONAL BAKED COD
RITZ CRACKER, BUTTER

BAKED STUFFED SOLE
BAY SCALLOP & BLUE CRAB
STUFFING

VEGETARIAN POT PIE
ROOT VEGETABLE, THYME
GRAVY

\$40 PER PERSON

Your choice of two entrées & 2 sides
salad course, caesar or house +5
additional entrée + \$12 | additional side + \$5

SIDES | CHOOSE TWO

GRILLED LEMONY ASPARAGUS

STEAMED BROCCOLINI
WITH GARLIC OIL

HARICOT VERDE
WITH SLIVERED ALMONDS

MAPLE ROASTED
ROOT VEGETABLES

CREAMY POLENTA
WITH HERBED BUTTER

ROASTED SALT POTATOES
WITH LEMON & HERBS

HOMESTYLE MASHED POTATOES

OPTIONAL ADD ON PASTA COURSE | + \$5

PENNE ALLA VODKA
CREAMY TOMATO SAUCE, BASIL,
RED PEPPER FLAKES

BAKED ZITI
SUNDAY GRAVY, MEAT SAUCE,
RICOTTA, MOZZARELLA

**VERMONT CHEDDAR MAC &
CHEESE**



FAMILY STYLE FAVORITES PACKAGE

\$55 Per Person

FIRST COURSE | CHOOSE 1

CLASSIC CAESAR
SHAVED GRANA
PADANO,
HOUSE CROUTON

**INSALATA DI
CASA**
MIXED GREENS,
RED ONION,
OLIVE, TOMATO,
PERRERONCINI,
BALSAMIC
VINAIGRETTE



FILM NEGATIVE

FILM NEGATIVE

FILM NEGATIVE

PASTA COURSE | CHOOSE 1

PENNE ALLA VODKA
CREAMY TOMATO SAUCE, BASIL, RED PEPPER FLAKE

BAKED ZITI
SUNDAY GRAVY, MEAT SAUCE, RICOTTA, MOZZARELLA

PENNE WITH MARINARA
HOUSE TOMATO SAUCE

LINGUINE & CLAMS
LOCAL LITTLENECKS, WHITE WINE GARLIC SAUCE +\$2

SECOND COURSE ENTRÉE | CHOOSE 2

CHICKEN PARMESAN
HOUSE MARINARA, MOZZARELLA

SAUSAGE & PEPPERS
GRILLED SWEET & HOT SAUSAGE, ONION, PEPPERS

VEAL SALTIMBOCCA
PROSCIUTTO, SAGE, WHITE WINE PAN SAUCE +\$2

EGGPLANT ROLLATINI
RICOTTA FILLING, MARINARA, MOZZARELLA

CHICKEN MARSALA
MUSHROOM, MARSALA DEMI GLAÇÉ

CHICKEN PICATTA
CAPERS, LEMON, WHITE WINE BUTTER SAUCE

SIDES

SAUTÉED BROCCOLI RABE
GARLIC, OLIVE OIL, CHILI FLAKES

ROSEMARY ROASTED POTATOES

DESSERT

ASSORTED CANNOLIS AND TIRAMISU STATION

BUFFET STYLE BREAKFAST

Cask

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MAINS | CHOOSE THREE

SCRAMBLED EGGS
WITH VERMONT CHEDDAR

APPLEWOOD SMOKED BACON
& MAPLE SAUSAGE LINKS

BUTTERMILK PANCKAKES
SERVED WITH LOCAL MAPLE
SYRUP

BANANAS FOSTER BRIOCHE
FRENCH TOAST

ROASTED HOME FRIES
WITH HERBS

**CORNED BEEF HASH &
POACHED EGGS +\$6**

\$30 PER PERSON

Your choice of 3 mains & 2 sides
additional selection +\$8

SIDES & COLD STATION | CHOOSE TWO

**FRESH SEASONAL FRUIT
PLATTER**
APPLES, BERRIES, MELON

YOGURT & GRANOLA PARFAIT
SERVED WITH LOCAL HONEY

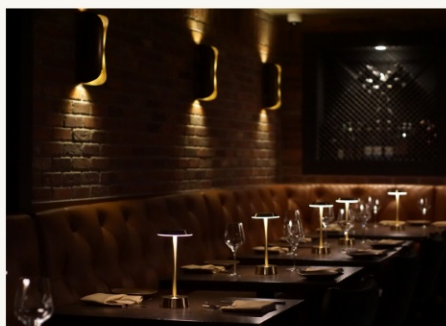
STEEL CUT OATMEAL
CRANBERRIES, BROWN SUGAR,
MAPLE

MINI MUFFINS & BAGELS
SERVED WITH CREAM CHEESE

SMOKED SALMON PLATTER
RED ONION, CAPERS, TOMATO
+\$6

COFFEE STATION INCLUDED

REGULAR AND DECAF



ASSORTED FRESH PASTRIES PLATTER
\$5/PP

PASSED APPETIZERS

All Priced Per Piece. Minimum Order of 20 Per Item
Choose Any 5 From Below - \$25 Per Person

SEAFOOD

MINI CRAB CAKES
LEMON AIOLI

AHI TUNA TARTARE
WONTON CRISPS, AVOCADO,
WASABI AIOLI

SPICY TUNA
CRISPY RICE CAKE

SHRIMP COCKTAIL SHOOTERS
SPICY HORSERADISH TOMATO
SAUCE

LOBSTER SALAD SLIDERS
LEMON, DILL, MAYO, CELERY,
BRIOCHE BUN +\$MKT

BACON WRAPPED SCALLOPS
ESPRESSO MAPLE GLAZE

MEAT & POULTRY

BEEF TENDERLOIN CROSTINI
HORSERADISH CREAM, MICROGREENS

MINI CHICKEN & WAFFLES
HOT HONEY DRIZZLE

LAMB LOLLIPOPS
MINT CHIMICHURRI

MINI EMPANADAS
CHIMICHURRI (BEEF OR CHICKEN)

DUCK CONFIT SPRING ROLLS
APRICOT DIPPING SAUCE

THAI CHICKEN SATAY SKEWERS
PEANUT SAUCE

STEAM BUNS
CRISPY PORK BELLY, PICKLED
CUCUMBER

BEEF SLIDERS
CHEESE, LETTUCE, TOMATO, ONION

NASHVILLE CHICKEN SLIDERS
BREAD & BUTTER PICKLES, COLESLAW

PROSCIUTTO WRAPPED ASPARAGUS

KOREAN BBQ BEEF SKEWERS

VEGETARIAN

CAPRESE SKEWERS
MOZZARELLA, CHERRY TOMATO,
BASIL, BALSAMIC GLAZE

MINI GRILLED CHEESE BITES
TRUFFLE

STUFFED MUSHROOMS
HERBED CREAM CHEESE,
BREADCRUMBS

**GOAT CHEESE &
CARAMELIZED ONION
TARTLETS**

ZUCCHINI FRITTERS
DILL YOGURT SAUCE

VEGAN FRIENDLY

ROASTED BEET & DILL HUMMUS
PHYLLO SHELLS

SWEET POTATO ROUNDS
AVOCADO MASH, PICKLED RED ONION

MINI BLACK BEAN BURGER SLIDERS
LETTUCE, TOMATO, ONION

CUCUMBER ROUNDS
HERBED CASHEW CHEESE



SEMI-PRIVATE FUNCTIONS

GROUPS OF 12-20 GUESTS

Minimum food spend \$40 per person.

Parties of 12 - 15 guests may order off the current dinner menu on the day of OR select a pre-fixe menu of offerings from the current dinner menu in advance.

Parties greater than 15 guests are required to select a limited pre-fixe menu.

Pre-fixe menu choices are due 7 days in advance, you may choose up to 3 of each category and 2 desserts, appetizers can be pre-selected.

Personalized pre-fixe menu cards will be set at each place setting on the day of the event for the guest to make their own choice of the selection offered.

All menus are subject to tax and gratuity.

Due to the restaurant remaining open to the public, A/V or excessive decor is not allowed.

Signed contract agreeing to minimum spend and a credit card on file are required to secure the reservation.



PRIVATE FUNCTIONS

AVAILABLE FOR GROUPS UP TO 45 GUESTS

Pre-fixe, buffet-style, family-style and plated menu options available.

BRUNCH & LUNCHEON

Inquire within - we can accommodate your special event any day of the week! Menus available or choose to create your own.

\$100 room rental fee

WEEKDAY EVENING EVENTS

\$1250 minimum food spend

\$200 room rental fee

WEEKEND EVENING EVENTS

Seasonal pricing for Fridays & Saturdays; starting from \$2500

\$250 room rental fee

PLEASE NOTE:

All minimums are based on food spend before tax and gratuity.

Room fee is not included in required minimum.

Evening events: 4-hour window of your choice between 3p-11p.

Customized menus and bar packages are available.

Signed contract and non-refundable deposit are required to secure booking.

A/V and decor are allowed with approval from the venue.

Access to space is available for setup 1 hour prior to event start time.

No outside food or beverages are allowed without prior approval.

Cake cutting fee of \$3 per person will be applied for outside dessert