



# **The Original General Store Catering Menu**

3963 Route 100  
Pittsfield, VT  
802.746.8888  
OGS802@gmail.com

Monday-Thursday: 9am-5pm  
Friday: 9am-7pm  
Saturday: 8am-7pm  
Sunday: 8am-4pm

*Orders available for pick up daily  
Orders over \$500 will include an 18% service charge*

*Updated: 5/17/24*



**We understand.** We love our friends and family, but feeding everyone can be *stressful*.  
**Fear not.** Because we are *here to help*.

**The Original General** now offers  
*a full-service catering menu*

For more information, for pricing, or to place orders, please call the store at (802)746-8888 or email OGS802@gmail.com

## **Hors D'oeuvres Platters** *Feeds 10-12 People*

### **Vermont Antipasti Plate**

Salami, Pepperoni,  
Mozzarella,  
Olives, Roasted Red Peppers,  
Artichokes  
Marinated Mushrooms  
Artisanal Bread  
\$95 per platter

### **Green Mountain Cheeses**

Four Vermont Cheeses  
Fresh Fruit, Preserves, Nuts  
& Local Crackers  
\$85 per platter



### **Market Crudite**

Assorted Farm Fresh  
Vegetables  
Served with freshly made  
tapenade, jalapeno-tofu dip &  
hummus  
\$49 per platter

### **Seafood Platters**

Tiger Shrimp, Jumbo Crab,  
Salmon Tartar  
Served with housemade  
cocktail sauce & wasabi mayo  
\$125 per platter



### **Scottish Smoked Salmon**

Smoked Scottish  
Salmon Served with  
Tomatoes, Rye Bread,  
Capers  
Red Onion & Crème  
Fraiche  
\$85 per platter



### **Deli Sandwich Platter**

Assorted Local Deli Meats & Vermont Cheeses  
with all the accoutrement, served with Rolls & Artisanal Breads  
\$13 Per Person, minimum 8 guests

## Salads to Share

*(Small salad feeds 10-12 guests, large salad feeds 18-24 guests)*

### **Organic Garden Salad**

Mixed Mesclun, Seasonal Vegetables,  
Housemade Italian Vinaigrette  
\$45 small, \$82 large



### **Arugula, Roasted Beet & Goat Cheese**

Candied Pecans, Vermont Creamery Goat  
Cheese, Maple-Balsamic Dressing  
\$55 small, \$95 large

### **Classic Caesar Salad**

Housemade Croutons, Shaved Parmesan &  
Cured Lemons  
\$55 small, \$95 large

### **Baby Spinach & Blue Cheese Salad**

Northcountry Bacon, Farm Egg, Bayley  
Hazen Blue Cheese, Pickled Onion & Ranch  
\$55 small, \$95 large

### **Quinoa & Kale Salad**

Heirloom Apples, Goat Cheese, Radishes,  
Dried Cherries, Pecans and Honey Mustard  
\$ 55 small, \$95 large



### **Seasonal Fruit Salad**

Selection of local fruit marinated in Mint,  
Lime & Ginger  
\$59 small, \$99 large

## Wings

*(\$19 per dozen)*

### **Misty Knoll Chicken Wings**

With your choice of sauce: Traditional Franks, Soy-Sesame, Barbeque





## Family Style Dinners

(Small serving feeds 8-10 guests, full serving feeds 18-20 guests)

### Local Boyden Farms Beef & Maplebrook Ricotta Lasagna

Half Pan \$72, Full Pan \$125

### Vegetarian Maplebrook Ricotta Lasagna

Half Pan \$65, Full Pan \$110

### Baked Ziti

Local Vermont Salumi Sausages & Peppers  
Half Pan \$55, Full Pan \$99

### Shepherds Pie

Half Pan \$70, Full Pan \$129

### Vermont Homestyle Mac & Cheese

Cabot Cheddar, Tartantaise, Chef Shred  
Half Pan \$58, Full Pan \$105



### Local Beef Stew

Hartwood Farm Potatoes, Carrots, Onions  
Half Pan \$125, Full Pan \$240

### Beef & Chickpea Chili

Grated Cheddar & Cornbread  
Half Pan \$65, Full Pan \$110

### Chicken Parmesan

Half Pan \$75, Full Pan \$140

### Eggplant Parmesan

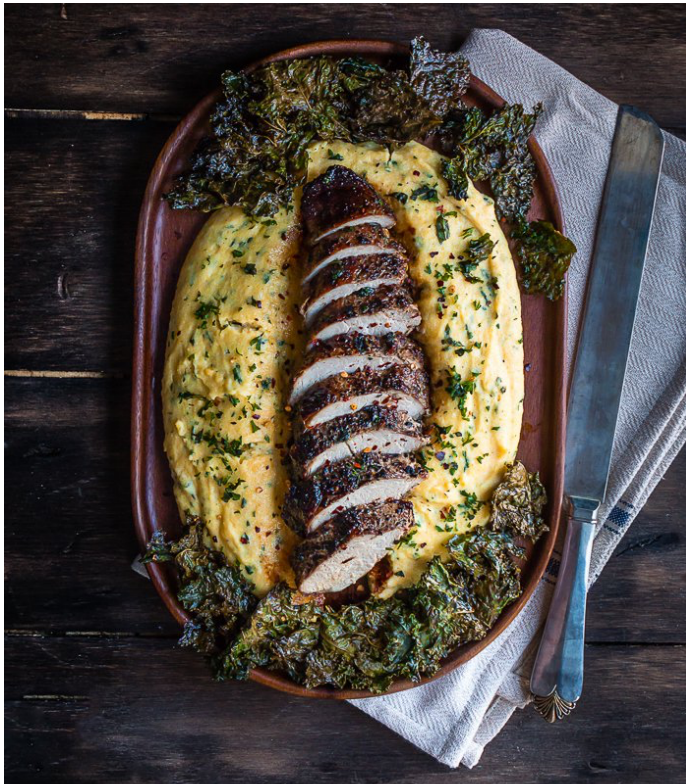
Half Pan \$55, Full Pan \$99

### Spaghetti Bolognese

Half Pan \$55, Full Pan \$99

### Roasted Misty Knoll Chicken

Potatoes, Braised Greens & Gravy  
Half Pan \$ 140, Full Pan \$270



### Grass Fed Meatloaf

Rosemary-Garlic Crushed potatoes  
Half Pan \$105, Full Pan \$199

### Cider Brined Pork Loin

Soft Polenta & Greens  
Half Pan \$125, Full Pan \$220



## Family Style Sides

10.95 per pint, \$19.95 per quart

### **Ginger-Sesame Kale**

Local Kale & Fresh Ginger

### **German Potato Salad**

North Country Bacon & Dijon Mustard

### **Coriander Coleslaw**

Apples & Jicama

### **Tomato & Ciligene Salad**

Fresh Basil & Maplebrook Mozzarella



### **Crushed Potatoes**

Rosemary & Garlic

### **Braised Greens**

Garlic & Chili

### **Marinated Beet Salad**

Red Onion, Tarragon

### **Summer Squash Salad**

Feta & Mint

### **Greek Quinoa Salad**

Olives & Cucumber

### **Buttermilk Biscuits or Skillet Cornbread**

Whipped Maple Butter

\$2.50 per piece

### **Garlic Bread**

Additional Garlic Herb Butter

\$6.95 per six-inch loaf

## **Boxed Lunches**

*Perfect for a day of hiking, biking or tubing*

Your Choice of Sandwich, Fresh Fruit, Chips & Bottled Water

\$14.95 per person

## Desserts

(Priced by the piece, or per person)



### Housemade Pies

*9 inch pies, \$26 each*

Strawberry, Rhubarb & Coconut Pie

Hazelnut & Chocolate Pie

Salted Caramel Apple Pie

Tart Cherry Pie

Pecan Pie Pie

Lemon Zested Blueberry Pie

Pumpkin Pie

Key Lime Pie

Raspberry Custard Pie

Banana Crème Pie

Buttermilk Pie

*\*Add a Pint of Ben & Jerrys \$6.95*



### Cookie Platter

*An assortment of freshly baked cookies:*

*peanut butter, chocolate chip, double chocolate, oatmeal raisin, sugar cookies*

*\$35 for a platter of assorted cookies, serves 20*

### Brownies, Bites & Bars

*A delicious tray of confections, in bar form. Choose from:*

*dark chocolate brownies, lemon squares, seven layer bars, blueberry crumb bars, chewy blondies, chocolate peanut butter bars*

*\$39.95 for a tray, serves 20*



### Sheet Cakes

*Available frosted or unfrosted in double chocolate, vanilla, lemon, red velvet, carrot*

*Frosted cakes: \$4.75 per person*

*Unfrosted cakes: \$3.25 per person*



