

COVID-19 Catering Main Campus Lunch, Receptions and Meetings

Event Name: _____ Delivery Location: _____
 Function Date: _____ Function Time Start: _____ End: _____ Total Attending: _____
 Ordered By: _____ Department: _____
 Phone: _____ Email Address: _____
 GL Numbers/Cost Center: _____ Total \$: _____

Catering services are available Monday-Friday, a minimum 48-hours' notice is required. Seven-(7) business day notice is preferred, and necessary for all cake orders.

Due to the current circumstances the catering menu has been abbreviated to better keep everyone safe. Please make your selections from the yellow highlighted options. Our current guidelines state that the number of guests must be below the appropriately rated number of people allowed in the desired room. A distance of 6 feet or more should be maintained and masks should be worn at all times unless eating. Hand Sanitizer will be offered with all caterings and should be used before. All items ordered will be individually wrapped or able to be handled without shared utensils. If you have questions or would like something other than what is listed below please contact our catering department at (802) 847-0797. Please fill out all applicable information and email your completed order to catering@uvmhealth.org, or drop it off at the Main Street Café office Monday through Friday 7-3:30 p.m. All prices are per person unless otherwise noted. Availability and prices are subject to change. Main Street Café & Catering are not responsible for the enforcement of policy guidelines, but are happy and willing to do all possible to keep all guests aware and safe.

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Continue wearing your mask until seated.



Clean your hands on entry, before handling food, and before exiting.

If you would like to request hot food or any items not listed on the menu, please reach out to Catering@uvmhealth.org and inquire!



Limit occupancy and stay at least six feet away from others.



Individual Entrée Salads Add: Chicken/Tofu/Salmon

- Garden Salad (GF) \$4.50 \$6.50 \$6.50 \$7.45
- Caesar Salad \$4.50 \$6.50 \$6.50 \$7.45
- Spinach Salad (GF) \$5.95 \$7.95 \$7.95 \$8.95
- Vermont Cobb (GF) \$5.95 (Contains ham, chicken, egg)

Sandwiches & Wraps

- Bistro Ham & Swiss Cheese \$5.50
Bistro ham, Swiss cheese, lettuce and honey Dijon mustard on a Kaiser roll
- Chicken & Black Bean Wrap \$5.50
House made black bean dip, flame roasted corn, bell peppers, chicken, pepper jack cheese & lettuce in a sundried tomato wrap
- McKenzie Turkey & Avocado \$5.50
Roasted turkey breast, sliced avocado, diced tomatoes, lettuce, and chipotle mayonnaise on a ciabatta roll
- Roasted Vegetable Wrap \$4.95
Grilled eggplant, zucchini, and peppers with carrots, black olives, quinoa and roasted red pepper hummus in a sundried tomato wrap
- Chicken Salad Wrap \$4.50
Chicken salad with mayonnaise, celery, cranberries, pecans, and lettuce served in a whole-wheat wrap

Grab & Go Snacks

- Fresh seasonal whole fruit \$0.75
- Deep River Chips (GF) \$1.35
- Terra Veggie Chips (GF) \$1.65
- Cabot Cheese \$0.65
- Nutty No Grainer packs (GF) \$3.75
- Nature's Bakery fig bars \$1.50
- Nature's Bakery fig bars (GF) \$1.90
- Kashi granola bars \$1.10
- Kind bars \$3.25
- Yolo popcorn (GF) \$1.75
- Planter's Trail Mix \$1.50

Desserts

- House-made Whoopi Pies (min 12) \$2.25
- House-made Cookies \$1.00
- House-made Bars \$1.25
- Gluten Free Packaged Cookies \$1.95
- Dan's Chocolate Truffles (assorted flavors) \$0.60

Cheesecake w/Graham Cracker Crust

- (Serves 16) \$48.00 Add Whipped Cream \$4.00 per can
- Add Organic Berry Medley \$5.99

Flourless Chocolate Torte (GF)

- (Serves 16) \$48.00

House-made Cupcakes w/Vanilla Butter Cream Frosting

****Seven business days' notice is required****

- Choose: Yellow Chocolate Carrot

- Cupcakes \$2.00 each (Minimum 1 dozen per flavor)

Beverages

- Flavored Sparkling Water \$1.75
- Bottled Unsweetened Iced Tea \$1.65
- Aqua ViTea Kombucha \$3.95
- Bottled Apple Juice \$1.35
- Bottled Orange Juice \$1.35
- Vermont Apple Cider Pints \$2.10
- Bottled Water \$1.10
- Milk, Whole and Skim \$0.60
- Citizen Sparkling Cider (serves 5) \$8.75
- Coffee and Tea Service (minimum of 10) \$1.65
- Water Pitcher Service \$10.00/event

(For larger events)

