

the **RACK**

NOT YOUR AVERAGE SKI BAR



2023 Catering Menu



PLATTERS/STATIONARY

BASED ON 25 PEOPLE

ARTISAN CHEESE PLATTER \$100

Cheddar, Pepperjack, Swiss & Brie cheese served with local honey, homemade blueberry compote, grapes & crackers

HOUSE SMOKED CHARCUTERIE BOARD \$125

Beef Brisket, Pastrami, smoked chicken spread, pork rilette, sliced kielbasa served with house made pickled red onions, bread & butter pickles, BBQ sauces & Dijon mustards

VEGETABLE CRUDITE \$75

Grape tomatoes, cucumbers, carrots, celery, broccoli served with homemade hummus & ranch

SHRIMP COCKTAIL \$100

(25) Jumbo gulf shrimp served with house cocktail sauce & fresh lemon

OYSTER BAR MKT

Local oysters served with cocktail sauce, mignonette & fresh lemons

PASSED APPS

FROM THE SEA \$5/EACH

INCREMENTS OF 25

Mini Crab Cakes with Smoked Paprika Aioli
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Lobster & Corn Fritters with Lemon Caper Aioli
Smoked Seafood Shooters

FROM THE FARM \$4/EACH

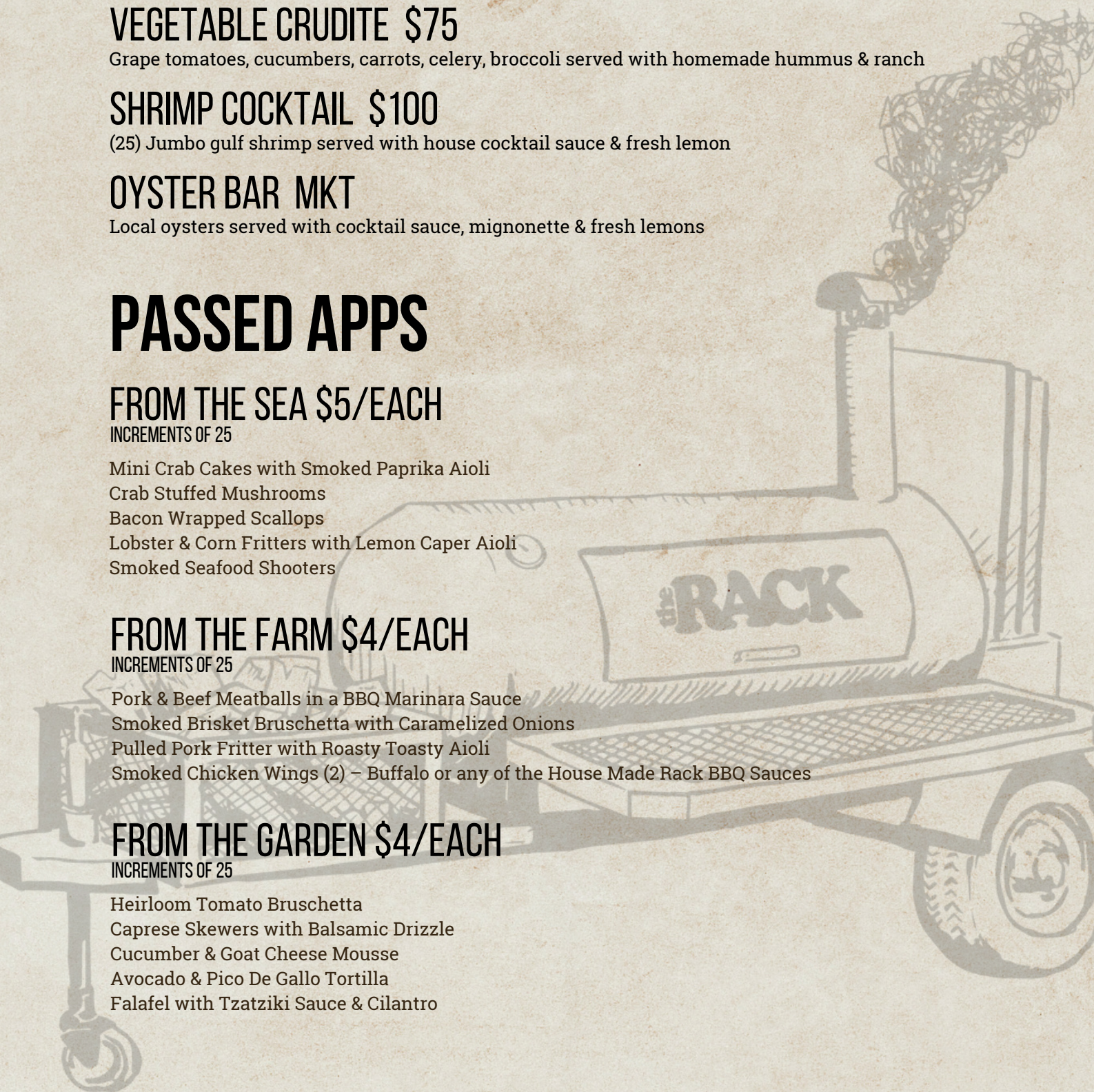
INCREMENTS OF 25

Pork & Beef Meatballs in a BBQ Marinara Sauce
Smoked Brisket Bruschetta with Caramelized Onions
Pulled Pork Fritter with Roasty Toasty Aioli
Smoked Chicken Wings (2) - Buffalo or any of the House Made Rack BBQ Sauces

FROM THE GARDEN \$4/EACH

INCREMENTS OF 25

Heirloom Tomato Bruschetta
Caprese Skewers with Balsamic Drizzle
Cucumber & Goat Cheese Mousse
Avocado & Pico De Gallo Tortilla
Falafel with Tzatziki Sauce & Cilantro



BUFFET STYLE OFFERINGS

BBQ BUFFET

40/PERSON | CHOICE OF 2 PROTEINS

Smoked Pulled Pork, Brisket, Cajun Chicken, Pork Ribs or Kielbasa
Mac & Cheese
Baked Bean
Coleslaw
Choice Of Salad – Caesar or Garden
Mini Cornbread Loaves & Butter
The Rack's Homemade BBQ Sauces

TRADITIONAL MAINE LOBSTER CLAM BAKE

MKT/PERSON | INCLUDES ALL

Fresh Maine Lobster
Fresh Steamers
Red Potatoes
Corn on the Cob
Coleslaw
Choice of Salad – Caesar or Garden
Dinner Rolls
Drawn Butter
Lobster Bibs/Crackers

BURGER & DOGS

30/PERSON | INCLUDES ALL

Fresh Charbroiled Burgers
Steamed Red Snappers
Sesame Seed Buns & Rolls
Lettuce, Tomato & Onion
Bacon, Pickled Jalapeno, & Cabbage
Ketchup, Mustard, Relish, Hot Pepper Relish, 1000 Island
American, Cheddar & Swiss Cheeses
Choice of Salad – Caesar or Garden

PIZZA BUFFET

30/PERSON | CHOOSE 3 PIZZAS

Classic Cheese, Pepperoni, Margherita, Sausage Bombin Gondi, Greek Toteziki Road, Hot Pastrami, Tele Veggie, Rack BBQ Pizza or any (2) topping pizza
Choice of Salad – Caesar or Garden
Choice of Dessert - Cookies or Brownie



WEST MOUNTAIN PACKAGE

\$70/PERSON | AVAILABLE FOR SERVICE AT 5PM ON WEEKEND NIGHTS

CHOICE OF TWO PROTEINS

Blackened Skin-on Faroe Island Salmon
Balsamic & Horseradish Marinated Beef Tenderloin Tips
Roasted Garlic Marinated Roasted Hanger Steak
Baked Gnocci Primavera
Buttermilk Brined Fried Chicken
Fried Haddock Filets

ONE STARCH

Wild Rice Medley with Fresh Herbs
Roasted Garlic Red Bliss Potatoes
Garlic-Herb Smashed Fingerling Potatoes
Turmeric Israeli Cous Cous
Potato au Gratin

ONE VEGETABLE

Roasted Garlic Broccoli
Fried Dilly Beans
Green Bean Almandine
Roasted Seasonal Vegetable Medley
Roasted Root Vegetables

ONE SALAD

House Garden Salad
Classic Caesar Salad
Smashed Cucumber & Tomato Salad
Quinoa & Winter Vegetable Salad
Coleslaw
Pasta Salad
Potato Salad

ONE DESSERT

NY Cheesecake with Strawberry Compote
Mississippi Mud Pie with Whipped Cream
Banana Pudding with Vanilla Wafers & Chocolate Fudge
Beignets with Chocolate Sauce & Powdered Sugar
Traditional Key Lime Pie

