

Passed Appetizers

STUFFED

Fingerlings, Smoked Onions, VT Bacon, Chives, Sour Cream

Butternut Squash, Almonds, Goat Cheese

Classic Meatballs, Sharp VT Cheddar
Prosciutto Wrapped Dates, Gorgonzola,
Toasted Almonds

FAVORITES

Braised Short Ribs, Horseradish Aioli,
Pastry Puff

Spicy Tuna, Seaweed Salad, Crispy
Wonton

Stuffed Mushrooms, Maple VT Chèvre
Prosciutto Wrapped Scallops, Blood
Orange Drizzle

CROSTINI

Classic Beef Tartare, Lemon, Capers,
Chives

Classic Lobster Salad

Smoked Salmon, Dill-Horseradish Cream
Heirloom Tomatoes, VT Chèvre, Fancy
Olive Oil

Grilled Corn, Pancetta, Red Pepper

SKEWERS

Hoisin Glazed Chicken, Sesame Scallion
Salad

Black Pepper Sirloin, Tomato Jam
Veggie Panzanella, Mozzarella Cheese,
Balsamic

Grilled Peach & Vidalia's, Bourbon
Molasses Butter

Latin Pork, Pineapple-Chili Mojo
Heirloom Tomato, Fresh Basil

Stationary Appetizers

SEASONAL FRUIT + CHEESE PLATE

A Selection of 3 Vermont Cheeses,
Castleton Crackers, Spiced Nuts

All Things Raw Bar

Freshest Local Oysters, Clams,
Colossal Shrimp Cocktail, Tuna Tartare,
Scallop Ceviche,
Mango Mignonette, Spicy Cocktail Sauce,
Lemon

SMOKED SALMON PLATTER

Sliced Cucumbers, Capers, Sweet Thai-Chili
Cream Cheese, Crostini

FORGED FARMERS BAR

(Eat Local, Be Happy)

Featuring Locally Sourced Heirloom
Tomatoes,

Farm Fresh Vegetables, Fruits + Herbs

Dover Forge CHICKEN WING BAR

-Brined, Smoked and Fried-

Buffalo, Adam's BBQ, Dante's' Inferno, Guava
Lava

Blue Cheese, Celery

MEZE PLATTER

Smoked Red Pepper Hummus, Marinated
Olives with Lemon Zest, Feta Cheese,
Baba Ghanoush, Pita Chips, Carrots &
Cucumber Rounds



(802) 464-5320

183 Route 100

West Dover, Vt

Reservations Gladly Accepted

(802)464-7117

Catering Menu

We Bring the BBQ to you!

Full Service Catering

One call does it all

www.doverforge.com

Summer 2016

CHEF FAVORITES

CAJA PIG PARTIES

Pigs from Around the World
Whole Smoked 50-100lb Pigs
All Caja Pigs are cooked on-site

BBQ Menu

Memphis Style Pork Spareribs
Texas Style Smoked Brisket
North Carolina Pulled Pork
BBQ Half Chicken
Forged Cole Slaw
Adam's Baked Beans
Maple Cornbread
Home Style Mac and Cheese
Tomato and Cucumber Salad
Corn on the Cob
Sweet Potato Salad

We can do your menu as a buffet, Family style or as a plated dinner.

Entrees

Seafood

We try to use fresh seasonal seafood when possible. Please contact Alan for a list of what is available at the time of your event.

House Smoked Meats

BBQ Chicken-Carolina Pulled Pork-Texas Beef Brisket-Smoked Kielbasa-Burnt ends of Brisket

Butcher Shop

Filet Mignon-Prime Rib- Bone in Rib Eye-Skirt Steak-Flank Steak-NY Strip-Whole Sirloin-Leg of Lamb-Pork Shoulder-Short Ribs-Chicken Breast-Whole Chicken-Half Duck-Duck Breast-Pork Tenderloin-Pork Chop

PASTA

Penne, Pancetta, Tomato, Garlic Cream Rotini, Cherry Tomatoes, Basil, Roasted Garlic
Goat Cheese & Polenta
Lasagna, White Bean Puree
Traditional Lasagna, House Smoked Sausage

Sides

VEGETABLES

Seasonal Grilled Vegetable Plate, Lemon Vinaigrette
Orzo, Cherry Tomatoes, Roasted Garlic, Olives & Parmesan Cheese, Grilled Asparagus, Almonds, Thyme & Sherry Vinaigrette, Grilled Eggplant, Cherry Tomato-Basil Vinaigrette
Sautéed Garden Peas, Pancetta, Sea Salt Butter
Green Beans, Pine Nuts, Shallots
Spicy Grilled Corn, Black Beans, Queso Fresco

POTATOES

Herb Roasted Fingerling Potatoes, Caramelized Onions, Smokey Bacon Bits
Roasted Potato Salad with Parsley Sprinkles
Southern Style Creamy Potato Salad, German Potato, Bacon, Fresh Herbs, Garlic Mashed Potatoes, Maple Sweet Mash Potatoes, BBQ Sweet Potato Salad