

Crossroads

KITCHEN & BAR

Catering MENU

SHAREABLE |
half: feeds 8-10 | full: feeds 15-20

PATATAS BRAVAS

half \$65 | full \$120

cranberry marinara, chipotle aioli, scallions,
& parmesan cheese

add on option: sautéed wild mushrooms half \$26 | full \$52

bacon half \$34 | full \$68

grilled chicken half \$42 | full \$84

SICILIAN EGGPLANT CAPONATA GM VE

half \$68 | full \$125

toasted pine nuts, golden raisins, grilled bread

FRIED POTATO GNOCCHI

half \$86 | full \$170

truffled cheese sauce, bacon, parmesan, & scallions

FRIED FALAFEL GM VG

half \$90 (20 pieces) | full \$170 (40 pieces)

home-made green falafel, tzatziki, pita, & pickled onions

CHICKEN POTSTICKER

half \$68 (30 pieces) | full \$128 (60 pieces)

spicy-soy dipping sauce, toasted sesame seeds, & scallions

CHICKEN WINGS GM

half \$75 (30 pieces) | full \$140 (60 pieces)

choice of buffalo, cherry BBQ, honey sriracha, or sweet chili
with celery, carrots, & blue cheese dressing

THE TOWN DOCK'S FRIED CALAMARI

half \$90 | full \$170

olives, pickled jalapeños, lime zest, scallions with garlic-lemon
aioli & warm marinara sauce

PORK BELLY BAO BUN

half \$155 (20 pieces) | full \$300 (40 pieces)

spicy hoisin sauce, Asian pickles, garlic aioli, & cilantro

GRILLED CHICKEN TACOS GM

half \$110 (20 pieces) | full \$210 (40 pieces)

mango-chili salsa, shredded cabbage, pickled red onions, spicy
aioli on corn tortilla

GRILLED SHRIMP TACOS GM

half \$130 (20 pieces) | full \$250 (40 pieces)

mango-chili salsa, shredded cabbage, pickled red onions, spicy
aioli on corn tortilla

FRIED HADDOCK TACOS GM

half \$125 (20 pieces) | full \$240 (40 pieces)

mango-chili salsa, shredded cabbage, pickled red onions, spicy
aioli on corn tortilla

GRILLED SPANISH OCTOPUS GF

half \$130 | full \$250

kabocha squash purée, fennel & onion salsa, chili oil

MEZZE BOARD GM VG

half \$120 | full \$220

home-made falafel, pumpkin hummus, marinated olives,
eggplant caponata, pickled onions, VT feta cheese, pita bread

CHEESE & CHARCUTERIE GM

half \$160 | full \$310

assorted cheeses, cured meats, candied nuts, marinated olives,
local honey, olives, quick pickles, mustard pickles, seasonal jam,
& crostini

Soups & SALADS

Half: feeds 8-10 | full: feeds 15-20

add on option: sautéed wild mushrooms half \$26 | full \$52

bacon half \$34 | full \$68

grilled chicken half \$26 | full \$52

buffalo chicken bites half \$26 | full \$52

grilled salmon half \$62 | full \$124

grilled shrimp half \$45 | full \$90

grilled steak tips half \$75 | full \$150*

HOME-MADE NEW ENGLAND CLAM CHOWDER

½ gallon \$44 | gallon \$88

fresh clams, clam juice, smoked bacon, oyster crackers

SEAFOOD SOUP GM

½ gallon \$56 | gallon \$112

haddock, shrimp, mussels, squid, & grilled bread

RED LENTIL SOUP GF VE PB

½ gallon \$38 | gallon \$60

CHOPPED SALAD GF

half \$75 | full \$140

chopped romaine, baby spinach, pumpkin hummus, apples,
pickled onions, raisins, sweet oats & pumpkin seeds crumble,
aged cheddar, lemon-maple vinaigrette

CLASSIC CAESAR SALAD GM

half \$60 | full \$120

romaine hearts, garlic croutons, freshly grated parmesan, &
home-made Caesar dressing

BABY SPINACH SALAD GF


half \$65 | full \$125


cucumbers, tomatoes, pickled onions, VT feta cheese, warm
bacon & balsamic vinaigrette

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Please inform your server if you or anyone in your party has
a food allergy or intolerance.

GLUTEN
FREE
FRIENDLY  GF

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FRIENDLY
MODIFICATION  GM

VEGETARIAN  VG

VEGAN  VE

PLANT
BASED  PB

Please note that we are not an allergy free facility, there will be a chance of cross contamination. However, we will use our best knowledge and apply all cautiousness to create less chance of contamination while we prepare allergen meals. Please notify us of any dietary preferences, allergies or intolerances, and we will work personally with you to ensure our menu fits your needs.

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Burger SLIDERS

**Served with potato fries or half salad*

CROSSROADS BURGER SLIDERS*

20 pieces \$190

100% Angus chuck meat, VT cheddar, chipotle aioli, tomato, lettuce, smoked bacon, home-made pickle,

HOME-MADE VEGGIE BURGER SLIDERS VG

20 pieces \$170

miso-honey glaze, green tahini spread, spinach, provolone cheese, & slider bun

Mains

Half: feeds 8-10 | full: feeds 15-20

VEGAN RISOTTO GF VE PB

half \$150 | full \$290

sautéed spinach, squash, sweet potato, edamame, vegan cheese, & basil oil

BUDDHA BOWL GF VE PB

half \$165 | full \$320

pumpkin hummus, spinach, sweet potato, squash, edamame, avocado, white rice, & lemon-herb dressing

BAKED MAC & CHEESE VG

half \$90 | full \$170

home-made cheese sauce, fresh pasta, ritz cracker crumbs

add on option: sautéed wild mushrooms half \$26 | full \$52

bacon half \$34 | full \$68

grilled chicken half \$26 | full \$52

buffalo chicken bites half \$26 | full \$52

grilled salmon half \$62 | full \$124

grilled shrimp half \$45 | full \$90

grilled steak tips half \$75 | full \$150*

ROASTED CHICKEN BREAST GF

half \$155 (5ea) | full \$310 (10ea)

potato puree, roasted tomato, baby spinach, & chicken

PAPPARDELLE BOLOGNESE

half \$180 | full \$350

Italian sausage & ground beef bolognese with fresh pappardelle pasta, sunny egg, & basil oil

FISH & CHIPS

half \$160 (10 pieces) | full \$310 (20 pieces)

crispy fried haddock, coleslaw, lemon wedge, potato fries, & tartar sauce

PAN SEARED ATLANTIC SALMON GF

half \$180 (10 pieces) | full \$350 (20 pieces)

squash risotto, asparagus, mushrooms, & herby lemon vinaigrette

STEAK & RICE BOWL* GF

half \$195 | full \$390

herb marinated and grilled steak tips, cilantro chimichurri, pickled red onions, avocado, sticky rice, corn tortilla, & lime

SLOW BRAISED SHORT RIBS GF

half \$185 | full \$480

maple roasted pumpkin purée, fried chili & orange crumbs

CHEF GANESH'S CURRY GF GM

half: chicken \$160 | lamb \$170 | bone-in goat \$185 |
vegan \$130

served with steamed rice, sautéed spinach & naan bread

Sides

Half Tray (serves 8-10)

POTATO FRIES. \$23

SWEET POTATO FRIES \$36

TRUFFLE PARMESAN FRIES \$41

TATER TOTS \$36

ONION RINGS \$36

STEAMED RICE \$32

GRILLED ASPARAGUS \$44

SAUTÉED GARLIC SPINACH \$42

SAUTÉED MUSHROOMS \$46

BAKED MAC & CHEESE \$46

CHEDDAR & BACON MASHED POTATO \$52

Desserts

COCONUT & MANGO RICE PUDDING \$44

toasted coconut, mango puree

MINI CARAMEL CHURROS (by the dozen) \$28

cinnamon sugar coated

CHOCOLATE CHUNK COOKIES (by the dozen) \$24

CHOCOLATE CHUNK BROWNIES (by the dozen) \$26

BANANA & PUMPKIN BREAD (12 slices) \$26

house baked bread, pumpkin syrup, sweet oats & pumpkin seeds crumble

Beverage

\$2.00 each

canned coke, Diet Coke, ginger ale, bottled water

What to know BEFORE ORDERING:

- 72 hours notice required for order- if you are within this window of time and want to order, please reach out via e-mail crossroadsmiddleton@gmail.com and we will do our best to accommodate your order.
- Pricing for all items on this catering menu is subject to change depending on availability.
- Pricing excludes tax and delivery fees.
- A 10% delivery fee is charged on all orders that require delivery.
- Utensils, plateware, and serving utensils are NOT included. These may be ordered for an extra .50 cents person for flatware, utensils, and \$1 per serving utensil (we offer serving tongs, serving spoons, and serving forks).

crossroadsmiddleton.com

Tel: (978) 770-2088

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