



THE EQUINOX
GOLF RESORT & SPA
VERMONT

THE
LUXURY
COLLECTION

EQUINOX LATE NIGHT BITES

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PRICED PER DOZEN UNLESS NOTED

- Beef Sliders, Onion Marmalade, Aged Cheddar **\$48.00**
- Dormy Chicken Wings, Smoked Maple Bleu Cheese, House Hot Sauce Spiked Ranch **\$48.00**
- House Made Pretzel Rods, House Made Mustard **\$36.00**
- Prime Rib Cheesesteaks, Truffle Aioli, Caramelized Onions, Gruyère, Mini New England Roll **\$48.00**
- Grilled Cheese, Gruyère, Cheddar, Sourdough, Tomato Compote **\$40.00**
- Pulled Pork Sliders, Giardiniera, Coleslaw **\$36.00**
- Franks in a Blanket, Mustard, Relish **\$39.00**
- Milkshake Shooters **\$36.00**
- Pre-Made S'mores **\$36.00**
- Bakeshop Sweets – Cookies, bars, Seasonal Hand Held Treats **\$36.00**
- Reverse Root Beer Floats – Cream Soda, Root Beer Ice Cream, Mason Jar Mugs **\$48.00**
- House Cider Donut Station **\$36.00**
- Add Bourbon Vanilla Ice Cream **\$48.00**
- Pizza, One Topping 16 Square Pieces **\$24.00 Each**
- Pizza, Two Toppings 16 Square Pieces **\$29.00 Each**
- French Fries Station, Béarnaise Aioli (25 person minimum) **\$4.00/person**
- House Made Sundae Bar (10 person minimum) **\$10/person**
- 2 Flavors, Hot Fudge, Caramel, Whipped Cream, Many Toppings

FRIED CHICKEN & WAFFLE STATION

CHEF ATTENDANT REQUIRED \$125

\$15.00 PER GUEST

Warm Waffles, Buttermilk Chicken
Maple Syrup, House Hot Sauce, Bacon Lardons, Berries, Pickled Hot Peppers

CREPE STATION

CHEF ATTENDANT REQUIRED \$125

\$10.00 PER GUEST

Apple, Cherry, Ricotta, Marmalade Filling, Whipped Cream

Menus and prices subject to change. 10% meals tax and 24% taxable service charge will be added.