



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

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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

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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.*