Hors D'oeuvres

With Purchase of a Dinner Buffet:
Select Three Passed Options & One Stationary Option for $20 per guest. Additional Options for +$5 per guest

Cocktail Party:
Select Five Options for $35 per guest. Comes with Holiday Cake

Passed Hors D'oeuvres

Lump Crab Cakes (df)
100% Lump Crab Meat, Scallions, Sriracha Aioli

Bacon Wrapped Scallops (gf, df)
Maine Diver Scallop, Puffed Rice, Bacon

Pork Belly Skewer (gf, df)
Smoked Pork Belly, Sweet Chili Glaze

Brie & Raspberry Phyllo Star (v)
Phyllo, Brie, Raspberry Preserves

Buffalo Chicken Spring Roll
Pulled Chicken, Cream Cheese, Cheddar, Buffalo Sauce, Ranch

Porcini Risotto Ball (v)
Porcini Mushrooms, Creamy Risotto, Mozzarella, Truffle Oil, Scallion Sour Cream

Grilled Cheese & Tomato Shooter (v)
Creamy Tomato Soup, Local Cheddar, Sourdough

Beef Short Rib Skewer (gf)
Wrapped in Bacon

Stationary Hors D'oeuvres

Classic Cheese Platter (v)
Chef's Selection of Local, Domestic & Imported Cheese, Assorted Crackers, Fresh Fruit

Nacho Bar
House Made Queso, Fire Roasted Salsa, Pickled Jalapenos, Diced Onion, Sour Cream, Shredded Chicken OR Pulled Pork

Spinach & Artichoke Dip (v)
Spinach & Artichoke Dip, House Tortilla Chips

Vegetable Crudité Platter (v, gf)
Assorted Vegetables & Dips

Charcuterie Platter
Chef's Selection of Cheeses, Cured Meats, Fruits, Crackers & Accompaniments

Build Your Own Buffet

$45/ guest

Choose three entrées, one starch, one vegetable, one soup OR one salad, cookies & brownies. **Add holiday cake +2/guest.**

Soup | course is accompanied with warm rolls & butter

New England Clam Chowder
Clams, Potato, Corn, Onion, Herbs & Spices, Local Cream, Bacon

Creamy Tomato Soup (v, gf)
Rich Tomatoes, Cream, Onion, Garlic, Herbs, Croutons

Coconut Curry Chicken (gf, df+)
Chicken, Yellow Curry Coconut Broth, Ginger, Vegetables, Cilantro

Local Butternut & Cider Bisque (v+, gf, df)
Butternut Squash, Onion, Vermont Cider, Herbs & Spices

Salad | course is accompanied with warm rolls & butter

Seasonal Salad (v)
Mixed Greens, Cherry Tomato, Candied Nuts, Seasonal Fruit, Local Chevre, Berry Vinaigrette

Caesar Salad
Classic Romaine, Croutons, House Caesar Dressing, Shaved Parmesan

House Salad (v+)
Mixed Greens, Cherry Tomato, Cucumber, Carrot, Onion, Ranch & Balsamic Dressings

Entrées

Wild Mushroom Chicken
Marsala Cream Sauce

Thyme Roasted Statler Chicken
White Wine & Herb Sauce

Herb-Crusted White Fish
Lemon Beurre Blanc

Shrimp Scampi with Penne

Grilled Salmon
Herb Butter

Slow Braised Pot Roast
Root Vegetables & Pan Jus

Maple & Herb Roasted Pork Loin
Dijon Cream Sauce

Steak Chausser
Mushroom Cognac Sauce

Eggplant Parmesan Casserole (v)
Kale, Ricotta, Marinara, Mozzarella

Tortellini & Ratatouille (v)
Tricolor Tortellini, Parmesan

Entrée Enhancements

Angus Prime Rib & Chef Carving Station
with Horseradish Cream & Au Jus
+$15/ guest

Roast Tenderloin Filet & Chef Carving Station
with Red Wine Demi-Glace
+$25/ guest

Starches

Roasted Potatoes

Garlic Mashed Potatoes

Baked Sweet Potatoes

New England Stuffing

Rice Pilaf

Vegetables

Haricot Verts

Broccoli & Cauliflower

Roasted Brussel Sprouts & Beets

Roasted Root Vegetables

Maple Glazed Carrots

All prices subject to 9% Vermont State Tax & 20% Gratuity
(v) Vegetarian | (v+) Vegan | (gf) Gluten free, (gf+) can be prepared gluten free upon request | (df) Dairy free, (df+) Can be prepared dairy free upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Set Buffet Options

Includes Soft Drinks, Coffee & Tea

Pasta Party | $40/ guest

Chicken Parmesan
Beef & Pork Meatballs
Italian Sausage
Penne Pasta

Roasted Vegetables
Marinara & Alfredo
Garden Fresh Salad
With Ranch & Balsamic Dressings

Garlic Bread
Parmesan
Cookies & Brownies

Backyard BBQ | $40/ guest

Grilled Hamburgers &
Veggie Burgers
Grilled Marinated Chicken
Corn on the Cob
VT Maple Baked Beans

Cider Vinegar Cole Slaw
Garden Fresh Salad
Cornbread & Butter
All the Fixings
Cookies & Brownies

Enhancements
Add Pulled Pork OR
Smoked Pork Ribs
+$5/ guest

Vermont Harvest | $45/ guest

Roasted Turkey Breast
Roast Ham
Traditional Gravy
Garlic Whipped Mashed Potatoes

New England Stuffing
Baked Sweet Potatoes
Haricot Verts
Cranberry Sauce

House Salad
With Ranch & Balsamic Dressings
Dinner Rolls & Butter
Pumpkin Pie

Lodge Classic | $45/ guest

Thyme Roasted Statler Chicken
White Wine & Herb Sauce
Slow Braised Pot Roast
Root Vegetables & Pan Jus
Roasted Brussels Sprouts & Beets

Tortellini & Ratatouille (v)
Tricolor tortellini, tomato braised summer squash, herbs
Roasted Potatoes

Seasonal Mixed Greens Salad
with Ranch & Balsamic Dressings
Dinner Rolls & Butter
Cookies & Brownies

Taco Bar | $45/ guest

Spiced Ground Beef
Chipotle Braised Chicken
Refried Beans & Cilantro Rice
House Salad
Tortilla Chips

Calabacitas
Spiced Summer Squash, Zucchini, Onions
All the Toppings
Two house made salsas, sour cream, shredded cheddar, hot sauce
Cookies & Brownies

Enhancements
Add Fresh Guacamole
+$2/ guest

Add Grilled Flank Steak
+$5/ guest

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Brunch Buffet | $22/ guest

Scrambled Eggs
Cheddar Cheese, Crumbled Bacon, Sauteed Vegetables, Jalapenos, Spinach, Salsa

Seasoned Home Fries

Toasted Waffles
Whipped Cream, Seasonal Fruit, VT Maple Syrup

Bacon & Sausage

Assorted Pastries

Yogurt Bar
Local Greek Yogurt, Fruit, Granola

Juice Bar, Coffee, Tea & Hot Chocolate

Brunch Buffet Enhancements

Bagels & Spreads
Assorted Bagels & Cream Cheeses, Tomatoes, Capers, Cucumbers, Onions, Butter & Jam **+$8**/ guest

Add Ducktrap Smoked Salmon **+$2**/ guest

Fresh Fruit Platter
+$2/ guest

Assorted Quiches
+$3/ guest

Luncheon Buffet | $22/ guest

Includes House Garden Salad, Potato or Tortilla Chips, Cheese, Fruit & Crackers, Coffee, Tea, Lemonade, Iced Tea
Add Cookies & Brownies +$2/ guest

Hillside Menu

Chicken Bacon Ranch Wrap
Romaine, Grilled Chicken Breast, Bacon, Tomato, Ranch

Caprese Sandwich
Fresh Mozzarella, Tomato, Mixed Greens, Pesto, Balsamic, Baguette

Roast Beef
Shaved Prime Rib, Horseradish Cream, Swiss Cheese, Mixed Greens

Lakeside Menu

Chicken Caesar Wrap
Romaine, Grilled Chicken Breast, Caesar Dressing, Parmesan

BLT Wrap
Bacon, Lettuce, Tomato, Mayo

Grilled Vegetable & Hummus Wrap
Balsamic Marinated Vegetables, Hummus, Mixed Greens

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