

NEW YEARS EVE 2008

Grand Summit Resort Ballroom

Adult Buffet

Corn Chowder

Breast of Chicken Piccata

Caper white wine lemon sauce with sundried tomatoes and parmesan cheese

Miso Roasted Swordfish

In a Mirin wine Broth with Shiitake mushrooms

Roasted Prime Rib of Beef

Au jus and caramelized onions

Cavatelli Pasta tossed with Baby spinach, Oven dried tomatoes, reggiano parmesan and Crimini Mushrooms

Red Potato mashed with extra virgin Olive Oil

Jasmine Rice with Pickled Ginger and scallion

Roasted asparagus

Salad of Field Greens, Radicchio, Teardrop Tomato, seedless cucumber. Red onion and shredded carrots

Balsamic vinaigrette or maple mustard dressing

Selection of Hearth Baked Breads & Vermont Butter

SWEET TABLE

Cannolis filled with ricotta and chocolate – Mini maple cheese cake

Assorted dessert bars

Tiramisu

Chocolate Chunk & Oatmeal Raisin Cookies

Vermont Maple Cookies

Green Mountain Coffee, Tea and Soft Drinks

Pricing

**\$76.00 Dollars per person plus 10% Vermont Meals Tax
& Eighteen Percent Service charge**

Children's Buffet

5 years to 11 years

BUFFET

Mini Pizza

**Garden Patch Greens & Vegetable Basket
vinaigrette, ranch & maple dressing**

Chicken Fingers with Honey Mustard Sauce

Chicken Parmesan

Popcorn Shrimp with Tartar Sauce

Penne with Marinara

Meatballs Marinara

Four Cheese Crusted Macaroni

Vegetable Medley

Soft Drink, Chocolate & White Milk

Chocolate Mousse – Vanilla Cream Puffs with Chocolate Glaze

Cheesecake – Pumpkin Cheesecake –

Double Chocolate Brownie – Chocolate Chunk, Oatmeal, and Shortbread Cookies

Rocky Road Brownies Orange & Cream Shortcake

**\$39.00 Dollars per child plus 9% Vermont Meals Tax
& Eighteen Percent Gratuity**