



Welcome

At Mount Snow our goal is to make your event a success and to ensure that your every need is met. Groups are assigned a dedicated Conference Manager to provide personalized attention. Please let us know how we can assist you in creating an unforgettable event.

Menu & Guest Guarantees

All menu selections must be submitted no later than two (2) weeks prior to your event. Dietary restrictions/allergies should be communicated at this time. The exact number of guests attending each event must be provided five **(5) business days** prior to the start of your event. Should no changes be received, the last number given will be considered the guarantee to represent a minimum billing. There will be a fee for at time of service ordering if counts are not provided for the plated entrées.

The guaranteed numbers can increase up to 20% (up to 2 days prior to your event) but may not decline. The guarantee or actual number served, whichever is greater, will be the number that your master account will be charged. If fewer than the guaranteed number of guests attend the event, the client is charged for the final guaranteed number. The menus are charged on a per person basis unless otherwise stated.

The Mount Snow kitchen will prepare 5% above the guaranteed guest count. An increase in attendees of more than 5% after the due date will be subject to possible substitution of menu items based on availability.

Due to the delicate preparation involved in creating your guests' meals, Mount Snow shall not be responsible for food quality if meal periods or service times are delayed by the customer.

Food and Beverage Clause

Local health ordinances prohibit food and beverage from being brought into or removed from our function rooms. Outside caterers or liquor are not permitted. The Grand Summit Resort Hotel must supply all food and beverage. The hotel is the only authorized licensee to sell and serve food, liquor, beer, and wine on the premises. At the conclusion of each event, all food and beverages (with the exception of wedding cakes) become the property of Mount Snow Resort and cannot be taken from the function room.

Group dining in our à la carte restaurants are subject to the same guarantee and pricing policy as banquet functions. No-shows/less than guaranteed numbers in restaurants will be charged for the guaranteed number, or if higher than guaranteed, the actual number will be charged.

Buffets

Buffets are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90 minutes of continuous services only. Please note that all buffet menus are offered with minimum order requirements of twenty-five (25) guests. If you wish your buffet to continue longer, there will be an additional price increase of 25% per person, per half hour extension. Events served with less than the required minimum attendance of twenty-five (25) people will be charged a surcharge up to \$100.00. We suggest a plated meal for groups less than 25.

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Please inform us if anyone in your group has a food allergy or special dietary needs.*



Pricing

We require counts on each entrée and any dietary needs within five (5) business days of your event. If a selection is chosen for less than the required minimum, a minimum of \$100.00 will be charged.

All food and beverage functions are subject to 20% service charge and prevailing State and Local Taxes. Food is currently 10% and Beverage is currently 11% tax. Prices are guaranteed thirty (30) days prior to the date of the event, with the exception of seasonal items. Prices are subject to change.

Children ages 5 to 12 are charged at 60% of the buffet price. We have children's meals for plated options. Children under the age of 5 are free.

Beverage and Alcohol Service

A banquet bar consisting of beer and wine with a limited liquor selection will be offered for groups with 25 or more people. There will be a \$75.00 bar fee if sales do not exceed \$350.00 for each bar.

All alcoholic beverages must be contained within the function area. Events in and around the Grand Summit Resort Hotel are subject to Vermont State Liquor Laws and require that a perimeter be established and controlled. It is our responsibility to enforce the policy of not allowing individuals or groups to bring liquor from outside sources into our facility.

Any special order alcohol must be requested no less than three (3) weeks in advance and will be subject to availability. All special order alcohol must be paid for in advance and may not be taken from the licensed room at any time.

Function Space

Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location. Early Access to the rooms for decoration is subject to availability. The removal of fixtures or alterations of the rooms is not permitted.

Specific requirements for the setup of a room which include audio visual, must be confirmed a minimum of five (5) days prior to your event. Changes made to the pre-arranged set-up within 24 hours of the event are subject to a \$100.00 minimum room change reset fee. There will be additional charges should your meeting room require more than one setup in a single day. Please consult with your Conference Manager for applicable fees.

Décor

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors, or ceilings. No tape, nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages incurred due to carelessness, negligence, or decorating will be the group's responsibility. All hanging of signs and banners must be done by the Mount Snow staff at a cost of \$25.00 per hour.

Audio Visual

Our audio visual is provided by our in-house staff. If you prefer to bring your own audio visual product we will not have an audio visual tech on property to assist with your audio visual. Our audio visual staff is available to assist at a cost of \$25.00 per hour.

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Breakfast

Breakfast service is based on 1 ½ hours of service.

Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, and Orange, Cranberry, and Apple Juices will be served with all breakfasts.

The Continental

minimum of 15

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of Klinger's Vermont Artisan Breads
Fresh Whole Fruit
Served with Assorted Jams and Butter
\$10

The Grand Continental

minimum of 15

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of Klinger's Vermont Artisan Breads
Bagels and Cream Cheese
Served with Assorted Jams and Butter
Assorted Cereals and Oatmeal
Green Mountain Greek Yogurt and Granola
Thomas Farm Fresh Whole Milk and 2% Milk
Fresh Fruit Salad
\$15

The Breakfast Buffet

minimum of 25

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of Klinger's Vermont Artisan Breads
Served with Assorted Vermont Jams and Butter
Fresh Fruit Salad
Scrambled Eggs
Crisp Vermont Bacon or Sausage Links
Home Fried Potatoes
\$16

Enhancements

Breakfast Sandwiches

All Sandwiches served on English Muffin
Egg and Cheese \$4
Egg, Sausage, and Cheese \$6
Egg, Bacon, and Cheese \$6
Egg, Ham, and Cheese \$6

Carving Station

\$75 Chef Attendant Fee
Turkey with House Gravy and Citrus Cranberry Sauce
Pit Ham with Maple-Mustard Glaze and Golden Raisin Chutney
\$7

Omelet Station

\$75 Chef Attendant Fee
Selection of Assorted Meats, Vermont Cheeses, and Fresh Vegetables
\$6

Waffle Station

\$75 Chef Attendant Fee
Freshly Made Waffles, Vermont Butter, Assorted Fruit Toppings, Whipped Cream
\$4

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The Grand Breakfast Buffet

minimum of 25

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of Klinger's Vermont Artisan Breads
Bagels and Cream Cheese
Served with Assorted Vermont Jams and Butter
Assorted Cereals and Oatmeal
Green Mountain Greek Yogurt
Granola
Fresh Fruit Salad
Scrambled Eggs
Crisp Vermont Bacon
Sausage Links
Home Fried Potatoes
French Toast or Buttermilk Pancakes
Vermont Maple Syrup
Thomas Farm Fresh Whole Milk and 2% Milk
\$18

The Valley Brunch Buffet

minimum of 25

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of Klinger's Vermont Artisan Breads
Bagels and Cream Cheese
Served with Assorted Vermont Jams, and Butter
Assorted Cereals and Oatmeal
Green Mountain Greek Yogurt
Granola
Fresh Fruit Salad
Scrambled Eggs
Home Fried Potatoes
Crisp VT Bacon and Sausage Links
French Toast or Buttermilk Pancakes
Duck Trap Smoked Salmon with Cream Cheese, Minced Onions, and Capers
Chilled Penne Pasta Salad with Roasted Vegetables and Pesto
Thomas Farm Fresh Whole Milk and 2% Milk
Herbed Rice Pilaf or Mashed Yukon Potatoes
Vermont Maple Syrup

Choice of one protein

Maple Glazed Pork Loin with Apple-Cranberry Chutney
Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw
Rigatoni, Chicken, Kale, Roasted Tomato, and Garlic Cream
\$28

Choose any additional Soups or Salads for \$4

Choose any additional entrees for \$6

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Luncheons

Lunch service is based on 1½ hours of service.

Warm Klinger's Artisan Rolls and Vermont Butter,

Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, Iced Tea and Lemonade will be served with all lunches.

Brook Lunch

minimum of 25

Soup or Salad

Choice of One

Mesclun Garden Salad with Maple-Mustard

Vinaigrette

Seasonal Fruit Medley

Red Bliss Potato Salad with Whole Grain Mustard

and Bacon Vinaigrette

Chilled Penne Salad with Seasonal Vegetables

Seasonal Soup

Sandwich Board

Sliced Mackenzie Roast Beef, Turkey, and Ham

Vermont Cheddar, Swiss, and Gouda

Served with Kettle Chips and accoutrements

Dessert

Choice of One

Freshly Baked Cookies & Brownies

Carrot Cake

Chocolate Fudge Cake

Lemon Bars

\$18

Summit Lunch

minimum of 25

Soup or Salad

Choice of two

Mesclun Garden Salad with Maple-Mustard

Vinaigrette

Spinach and Goat Cheese Salad with Strawberries

Seasonal Fruit Medley

Red Bliss Potato Salad with Whole Grain Mustard

and Bacon Vinaigrette

Chilled Penne Salad with Seasonal Vegetables

Seasonal Soup

Composed Sandwiches or Wraps

Choice of two

Turkey Club with Apple Wood Smoked Bacon,
Arugula, and Tomato

Roast Beef with Horseradish Cream, Spinach, and
Red Onion

Turkey and Cranberry with Smoked Gouda,

Cranberry Aioli, Arugula, and Tomato

Chicken Caesar with Roasted Corn

Roast Beef with Roasted Garlic Aioli, Swiss

Cheese, and Tomato

Marinated Grilled Vegetable with Hummus and

Smoked Gouda

Dessert

Choice of One

Freshly Baked Cookies & Brownies

Carrot Cake

Chocolate Fudge Cake

Lemon Bars

\$21

Box Lunch

(exact counts can be provided or we will give you an assortment)

Choice of any Two Sandwiches or Wrap Options from Menus Above

Packed with Fruit, Chips, Cookie, and a Bottle of Water

\$18

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Grand Lunch Buffet

minimum of 25

Soup or Salad

Choice of one

Mesclun Garden Salad with Maple-Mustard Vinaigrette

Caesar Salad

Spinach, Roasted Beet, Vermont Chèvre, and White Balsamic Vinaigrette

Chilled Penne Pasta Salad with Roasted Vegetables and Pesto

Seasonal Soup

Entrée

Choice of two

New England Cod Baked with Horseradish Leek Crumb

Maple Roast Pork Loin in a Sherry Mustard Sauce

Pan-Roasted Boneless Breast of Chicken in a Piccata Sauce

Sesame Tofu, Stir Fried Peppers and Mushrooms, Soy-Miso Glaze

Roasted Sirloin with Caramelized Shallot and Demi-Glace

Grilled Marinated Flank Steak with Chimichurri

New England Pot Roast with Jardinière Vegetables

Grilled Boneless Breast of Chicken with Tomato-Cilantro Sauce

Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw

Rigatoni, Kale, Roasted Tomato, and Garlic Cream

Starch

Choice of one

Whipped Yukon Potato

Wild Rice Pilaf

Herb Roasted Fingerling Potatoes

Whipped Sweet Potato

Choice of Seasonal Vegetable

Dessert

Choice of one

Chocolate Mousse Cake

New York Style Cheesecake with Fresh Strawberries

Maple Apple Strudel

Freshly Baked Cookies & Brownies

\$26

Additional protein selection \$4

Additional pasta, soup, salad \$3

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Breaks

Priced per person for the 1/2 first hour.

Fresh Fruit Board

Selection of fresh fruits and berries, Quick Breads, Vermont Castleton Crackers, and Yogurt Dip
\$8

Pastry Shop

Assorted pastries: including Danish, Muffins breakfast breads or Scones.
\$6

The 7th Inning Stretch

Freshly Popped Popcorn, Soft Pretzels, Cracker Jacks, Assorted Soft Drinks
\$5

Cheese Tasting

Selection of Local and Imported Cheeses, Fresh Fruit, Castleton Crackers, Jam, Local Honey Comb
\$10

The Cookie Jar

Selection of Freshly Baked Cookies and Brownies, Thomas Whole and 2% Milk
\$6

Chips and Pretzels

Individual Assorted Deep River Kettle Chips and Pretzels
\$4

Sundae Afternoon

Jake's Chocolate, Vanilla, and Strawberry Ice Cream
Assorted Fruit Toppings, Whipped Cream, Hot Fudge, Butterscotch Chips, Toasted Coconut, Chopped Nuts
\$12

Assorted Soft Drinks

Selection of Coke Products and Bottled Water
\$4

Whole Fruit

Selection of Whole Fruits including Apples, Oranges, and Bananas
\$4

Yogurt Bar

Selection of Green Mountain Greek Yogurts, House-Made Granola, Dried Fruits, and Fresh Berries
\$12

Coffee

Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, Thomas Dairy Milk
\$4

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Day Meeting Package Inclusions Enhancements

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include:

All-Day Food and Beverage, Meeting Space, Technology, and Meeting Support Services.

All-Day Food & Beverage

Continuous Service (7am-5pm)

Just Now Brewed Coffee and Decaffeinated Coffee, and a selection of Black, Herbal, and Specialty Teas
Assorted Coke Soft Drinks and Bottled Still and Sparkling Water

Executive Continental Breakfast

Chef's Assortment of Freshly Baked Muffins, Scones, and Pastries
Selections of Klinger's Vermont Artisan Breads and Bagels
Served with Assorted Jams, Cream Cheese, and Butter
Freshly Sliced Fruit Salad
Pierce Brothers Coffee®, Bigelow Teas with Honey
Orange, Cranberry, and Apple Juices

AM Breather

Pure and Natural Granola and Energy Bars
Seasonal Hand Fruit

Lunch

Deerfield Deli

Soup of the Day
Assorted Salad Options
Assorted Wrap & Sandwich Options
Served with Kettle Chips and accoutrements

PM Pause

Select two of the assortment below:
Seasonal Hand Fruit
Freshly Baked Cookies
Chips & Salsa
Bags of Chips & Popcorn
Assorted Cheese Platter with Assorted Crackers

Technology Support Services

(1) LCD Projector with cart, power strips, and screen
(2) Easel flipcharts, assorted markers and pads
High speed internet access inside meeting room
Table top or Standing Lectern with Wired microphone
Meeting Support Services
Meeting Room Rental
Complimentary Storage of Materials

\$75 per person inclusive

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Reception Options

Hors d'oeuvres Boards

Each board satisfies 50 People

Cheese Board

Selection of Local Vermont and Imported Cheeses, House Jams, Vermont Honey Comb, Spiced Nuts, and Vermont Castleton Crackers

\$200

Antipasto Board

Selection of local Vermont and Imported Charcuterie and Cheese, Stuffed Peppers, Marinated Olives, Fresh Tomato and Maplebrook Mozzarella, Marinated Artichokes, Roasted Cipollini Onions, White Bean Spread, and Focaccia

\$300

Crudité Board

Selection of Fresh Vegetables, Berries, House Dips, and Castleton Crackers

\$175

Smoked Salmon Board

Ducktrap Smoked Salmon, Lemon, Capers, Minced Red Onions, Herbed Cream Cheese, Hard Boiled Vermont Eggs, and Toast Points

\$250

Fresh Fruit Board

Selection of Fresh Fruits and Berries, Quick Breads, Vermont Castleton Crackers, and Yogurt Dip

\$200

New England Raw Bar

Shrimp Cocktail, New England Littlenecks and Oysters on the Half, Lemons and Limes, House Made Cocktail Sauce, Horseradish, and Mignonette

\$400

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Stations

Add any station to enhance your reception or pick three to create your own Stationed Dinner.
Each station is priced per person for One Hour of Service.

South of the Border

Chicken and Cheese Quesadillas
Pulled Pork Tacos
Black Bean Chili
Cheddar Corn Bread
Sour Cream, Guacamole, and Pico de Gallo
\$11

Slider Station

Choice of three
Pulled Pork with Fried Onions and Cumin BBQ
Mini Beef Burgers and Fire Roasted Tomato
Ketchup
Crab Cakes Served with Ginger-Lime Aioli
Butternut Bean Burgers with Chèvre and Arugula
Mini Bacon Cheeseburgers
\$12

Pasta Station

Chef Attendant Fee of \$75
Choice of three
Penne Vodka, Peas, Grana Padano
Ravioli Marinara
Farfalle Garlic Cream and Mushrooms
Tortellini Pesto Cream
Cavatelli with Herb Brown Butter and Spinach
Grated Pecorino Romano and Crushed Red Pepper
\$8

Carving Station

Chef Attendant Fee of \$75
Choice of one

Turkey with House Gravy and Citrus Cranberry
Sauce
Pit Ham with Maple-Mustard Glaze and Golden
Raisin Chutney
Roasted Pork Loin with Apple Bourbon Chutney
Roast Prime Rib of Beef with Horseradish Cream
and Charred Shallot au Jus *add \$1*
\$8

Risotto Station

Chef Attendant Fee of \$75
Choice of three
Wild Mushroom and Herb
Leek and Butternut Squash
Shrimp and Saffron
Parmesan and Chive
Roasted Corn and Bacon
\$10

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Passed Hors d'oeuvres

Prices are per 50 pieces

Hot

Beef or Chicken Teriyaki ~ \$110.00

Spanakopita ~ \$110.00

Sweet Potato and Coconut Chicken with Lemon Aioli ~ \$110.00

Vegetable Spring Rolls with Plum Sauce ~ \$110.00

Goat Cheese and Wild Mushroom Tarts with Caramelized Onions ~ \$110.00

Oriental Chicken Wontons with Orange Pepper Glaze ~ \$110.00

Scallops Wrapped in Maple Cured Bacon ~ \$140.00

Crab Cakes with Red Pepper Remoulade ~ \$140.00

Pan-Seared Scallop with Fried Caper Relish and Micro Green Salad ~ \$160.00

Curried Lamb Lollipops with Minted Yogurt Sauce ~ \$160.00

Cold

Grilled Vegetable Bruschetta ~ \$110.00

Tomato and Mozzarella Skewers ~ \$110.00

Bruschetta Crostini ~ \$110.00

Cardamom Scented Butternut Squash and Chèvre Tartlet ~ \$110.00

Black Pepper Polenta Cakes with Fire Roasted Tomato and Mozzarella ~ \$140.00

Smoked Salmon, Caper Relish, Boursin Spread, Crostini ~ \$140.00

California Roll ~ \$140.00

Ducktrap Smoked Trout, Leek Fondue, Crisp Sage, Crostini ~ \$140.00

Smoked Deviled Egg, Pickled Shallot, Togarashi Spice ~ \$140.00

Pear, Prosciutto, and Bayley Hazen Blue Cheese with Fig Essence ~ \$140.00

Chilled Jumbo Shrimp with Horseradish ~ \$160.00

Mascarpone and Prosciutto Tart with Fig Essence ~ \$160.00

Spicy Tuna Rolls ~ \$160.00

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Dinner Options

Dinner service is based on 1½ hours of service. All Dinner served with Warm Klinger's Artisan Rolls and Vermont Butter,
Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, Iced Tea, and Lemonade.

Grand Dinner Buffet

minimum of 25

Soup or Salad

Choice of one

Mesclun Garden Salad with Maple-Mustard Vinaigrette
Caesar Salad
Spinach, Roasted Beet, Vermont Chèvre, and White Balsamic Vinaigrette
Chilled Penne Pasta Salad with Roasted Vegetables and Pesto
Seasonal Soup

Entrée

Choice of two

Grilled Boneless Breast of Chicken with Tomato-Cilantro Sauce
Pan-Roasted Boneless Breast of Chicken in a Piccata Sauce
Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw
New England Cod Baked with Horseradish Leek Crumb
Grilled Swordfish with Arugula and Walnut Pesto
Braised Veal with Basil, Prosciutto, and Tomato
Maple Roast Pork Loin in a Sherry Mustard Sauce
Grilled Marinated Flank Steak with Chimichurri
New England Pot Roast with Jardinière Vegetables
Roasted Sirloin with Caramelized Shallot and Demi-Glace
Penne, Portabella Mushroom, Roasted Red Pepper, and White Wine Butter Sauce
Rigatoni, Kale, Roasted Tomato, and Garlic Cream
Sesame Tofu, Stir Fried Peppers and Mushrooms, Soy-Miso Glaze
Penne, Pancetta, Pea, and Vodka Sauce

Starch

Choice of one

Whipped Yukon Potato
Wild Rice Pilaf
Herb Roasted Fingerling Potatoes
Whipped Sweet Potato

Choice of Seasonal Vegetable

Dessert

Choice of one

Chocolate Mousse Cake
New York Style Cheesecake with Fresh Strawberries
Individual Lemon Charlotte
Maple Apple Strudel

\$36

Additional entrée selection \$6 Additional pasta, soup, salad \$4

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Plated Dinner

Minimum of 25 People

Soup or Salad

Choice of One

Mesclun Garden greens with Maple-Mustard Vinaigrette
Caesar Salad, White Anchovies, Roasted Tomato
Spinach, Roasted Beet, Vermont Chèvre, and White Balsamic Vinaigrette
Seasonal Soup
House Made New England Chowder *add \$3*
Sliced Tomatoes, Maplebrook Mozzarella, Cardamom Balsamic *add \$3*

Entrées

Choice of Two

Grilled Breast of Chicken with Tomato Cilantro Sauce-\$35
Boneless Breast of Chicken Stuffed with Spinach and Prosciutto with Velouté-\$36
Seared Statler Chicken Breast with Orange-Sesame Sauce-\$38
Seared Salmon Filet with Miso-Mustard Glaze-\$38
Roasted Halibut Filet with Warm Caper and Tomato Vinaigrette-\$42
Grilled Swordfish with Sumac-Citrus Butter-\$38
Saffron Seafood Risotto with Mussels, Scallops, Shrimp, and Saffron Broth-\$45
Maple-Roast Pork Loin with Apple-Cranberry Chutney-\$40
Grilled Five Spice Pork Tenderloin with Ginger-Pear Relish-\$42
Grilled Sirloin with Wild Mushrooms, Caramelized Onion, and Demi-Glace-\$42
Grilled Tenderloin with Bayley Hazen Blue Cheese, Bacon, and Demi-Glace-\$48
Roast Prime Rib with Shallot au Jus-\$45
Marinated Grilled Vegetables, Sautéed Spinach and Toasted Couscous-\$32
Fried Sesame Tofu, Asian Vegetable Slaw, Sautéed Soba-\$34
Penne, Portabella Mushroom, Roasted Red Pepper, and White Wine Butter Sauce-\$32

Starch

Choice of one

Whipped Yukon Potato
Wild Rice Pilaf
Herb Roasted Fingerling Potatoes
Whipped Sweet Potato

Choice of Seasonal Vegetable

Dessert

Chocolate Mousse Cake, Vanilla Chantilly Cream, Strawberry Coulis
Seasonal Cheesecake, Fresh Fruit, Caramel
Spiced Apple Tarts, Vanilla Chantilly Cream, Crème Anglaise
Individual Chocolate Flourless Tortes, Raspberry Coulis, Fresh Raspberries

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Children's Meals

Ages 5 to 12

Choice of one

Individual Cheese Pizzas with Parmesan Cheese
Chicken Tenders with French Fries and Ketchup
Ziti with Butter and Parmesan Cheese on the Side
Penne Marinara

\$15

Late-Night Snacks

Served 8pm and Later

Each order has 50 pieces

Cheese Quesadillas

Served with Salsa and Sour Cream ~ \$110

Add Chicken or Beef ~ \$30

Chicken Wings

Served with, Bleu Cheese or Ranch, and Carrot and Celery Sticks ~ \$110

Your Choice of Buffalo, Maple Barbeque, Salt and Pepper

Pulled Pork Sliders

With Chef's Choice of Accoutrements ~ \$110

Assorted 18" Pizzas

Your choice of Cheese, Pepperoni, Vegetarian ~ \$22 per pizza

Tortilla Chips and Salsa

Corn Tortillas and House-Made Salsa ~ \$3 per person

Add Guacamole \$1 per person

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