
BANQUET MENU



mount snow.
VERMONT

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 seven (7) business days prior to the start of your event. Should no changes be received, the last number given will be considered the guaranteed guest count for billing.

The guaranteed numbers can increase up to 20% (up to 2 days prior to your event) but may not decline.

The Mount Snow kitchen will prepare 5% above the guaranteed guest count on the date of service. An increase in attendees of more than 5% on the date of the event 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.

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. If you wish your buffet to continue longer, there will be an additional price increase of 25% per person, per half hour extension. Pricing

We require counts on each entrée and any dietary needs within seven (7) 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 valid for contracted event only. Children ages 5 to 12 are charged at 60% of the buffet price. We have children's meals for plated and buffet options. Children under the age of 5 are free. Menu minimums are for full priced guests. Children will be discounted after minimums are met.

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 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.

Menu prices valid for contracted event. All prices per person and subject to Vermont Rooms and Meals tax, currently 10% and 20% Service Charge. Please inform us if anyone in your group has a food allergy or special dietary needs.

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 seven (7) business 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

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.

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. A/V prices valid only for your contracted event(s). All prices are subject to Vermont tax, currently 10% and 20% Service Charge.

BREAKFAST

Breakfast service is based on 1.5 hours of service and includes Freshly Brewed Pierce Brothers Coffee®, Tazo Teas with Honey, Orange, Cranberry, and Apple Juice, and Thomas Farm Fresh Milk

CONTINENTAL

\$11

Minimum of 15 people

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

GRAND CONTINENTAL

\$15

Minimum of 15 people

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of Vermont Artisan Breads
Bagels and Cream Cheese
Served with Assorted Jams and Butter
Assorted Cereals and Oatmeal
Green Mountain Greek Yogurt and Granola
Fresh Fruit Salad

BREAKFAST BUFFET

\$16

Minimum of 25 people

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

ENHANCEMENTS

Breakfast Sandwiches

Egg and Cheese
Egg, Sausage, and Cheese
Egg, Bacon, and Cheese
Egg, Ham, and Cheese
\$7

Carving Station

Turkey Breast with House Gravy
and Citrus Cranberry Sauce
Pit Ham with Maple-Mustard Glaze
and Golden Raisin Chutney
\$7 (\$75 chef attendant fee)

Waffle Station

Freshly Made Waffles, Vermont
Butter, Assorted Fruit Toppings,
Whipped Cream
\$8 (\$75 chef attendant fee)

Omelet Station

Selection of Assorted Meats,
Vermont Cheeses, and Fresh
Vegetables
\$10 (\$75 chef attendant fee)

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GRAND BREAKFAST BUFFET

\$18

Minimum of 25 people

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of 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

VALLEY BRUNCH BUFFET

\$28

Minimum of 25 people

Chef's Freshly Baked Muffins, Scones, and Pastries
Selections of 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
Vermont Maple Syrup
Duck Trap Smoked Salmon with Cream Cheese, Minced Onions,
and Capers
Chilled Penne Pasta Salad with Roasted Vegetables and Pesto
Herbed Rice Pilaf or Mashed Yukon Potatoes

Choice of one Entrée

Maple Glazed Pork Loin with Apple-Cranberry Chutney
Grilled Marinated Flank Steak with Chimichurri
Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw
New England Cod Baked with Horseradish Leek Crumb
Rigatoni, Chicken, Kale, Roasted Tomato, and Garlic Cream

Choose any additional Soups or Salads for \$4

Choose any additional Entrees for \$6

LUNCHEONS

Minimum of 25

Lunch service is based on 1.5 hours of service and includes Warm Artisan Rolls & Vermont Butter, Freshly Brewed Pierce Brothers Coffee®, Tazo Teas with Honey, Iced Tea and Lemonade

SUMMIT LUNCH SOUP OR SALAD

Choice of Two

Mesclun Garden Salad with Maple-Mustard
Spinach and Goat Cheese with Strawberries
Seasonal Fruit Medley
Red Bliss Potato Salad with Mustard and Bacon
Penne Pesto and Veggies

Roasted Butternut Squash Bisque
Tuscan White Bean Soup
Tomato-Basil Bisque
Beef, Wild Mushroom and Barley
Chicken and Corn Chowder

LUNCH WRAPS

\$21

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

Marinated Mozzarella, Grilled Portabella Mushroom, Spinach, Tomato, Red Onion, Balsamic Vinaigrette

Roast Beef with Roasted Garlic Aioli, Swiss cheese, and Tomato

Marinated Grilled Vegetable with Hummus and Smoked Gouda

Freshly Baked Cookies & Brownies

BOX LUNCH

\$18

Choice of any Two Sandwiches or Wrap Options from Menus Above

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

LITTLE ITALY LUNCH

\$22

Garlic bread
Traditional Caesar Salad
Vegetable Lasagna
Chicken Parmesan
Penne Pasta with Marinara
Choice of Seasonal Vegetable
Freshly Baked Cookies & Brownies

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SOUP & SALAD LUNCH

\$19

Choice of Two

SALAD BAR

Roasted Butternut Squash Bisque
Tuscan White Bean Soup
Tomato-Basil Bisque
Beef, Wild Mushroom and Barley
Chicken and Corn Chowder

Mesclun greens, Romaine, Baby Spinach, Cucumbers, Cherry Tomatoes, Red Onion, Shaved Fennel, Carrots, Bean Sprouts, Crumbled Blue Cheese, Garbanzo Beans, Red Peppers, Mushrooms, Grilled Chicken

Assorted House Made Dressings
Freshly Baked Cookies & Brownies

LUNCH BUFFET

\$26

Choice of one Soup or Salad

Mesclun Garden Salad with Maple-Mustard
Spinach and Goat Cheese with Strawberries
Seasonal Fruit Medley
Red Bliss Potato Salad with Mustard and Bacon
Penne Pesto and Veggies

Roasted Butternut Squash Bisque
Tuscan White Bean Soup
Tomato-Basil Bisque
Beef, Wild Mushroom and Barley
Chicken and Corn Chowder

Choice of Two Entrées

Grilled Boneless Breast of Chicken with Tomato-Cilantro Sauce
Pan-Roasted Boneless Breast of Chicken in a Piccata Sauce
New England Cod Baked with Horseradish Leek Crumb
Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw
Mustard Crusted Pork Loin Cherry Demi
Maple Roast Pork Loin in a Sherry Mustard Sauce
Grilled Marinated Flank Steak with Chimichurri
New England Pot Roast with Jardinière Vegetables
Rigatoni, Kale, Roasted Tomato, and Garlic Cream
Sesame Tofu, Stir Fried Peppers and Mushrooms, Soy-Miso Glaze

Choice of one Starch

Mashed Potato
Wild Rice Pilaf
Herb Roasted Fingerling Potato
Whipped Sweet Potato

Chef's Choice of one Seasonal Vegetable

Freshly Baked Cookies and Brownies

BREAKS

Priced per person for the first 1/2 hour

Fresh Fruit Board

Selection of fresh fruits and berries, Quick Breads, Vermont Castleton Crackers,
and Yogurt Dip
\$9

Pastry Shop

Fresh baked Danish, Muffins, Breakfast Breads and Scones.
\$8

The 7th Inning Stretch

Freshly Popped Popcorn, Soft Pretzels, Cracker Jacks, Assorted Soft Drinks
\$8

Cheese Tasting

Selection of Local and Imported Cheeses, Fresh Fruit, Castleton Crackers, Jam,
Local Honey Comb
\$14

The Cookie Jar

Selection of Freshly Baked Cookies and Brownies, Thomas Whole and 2% Milk
\$7

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
\$16

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®, Tazo Teas with Honey, Thomas Dairy Milk
\$4

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currently 10% and 20% Service Charge. Please inform us if anyone in your group has a food allergy or special dietary needs.*

PASSED HORS D'OEUVRES

Priced per 50 pieces

TIER ONE

\$120

Chicken Teriyaki
Spanakopita
Sweet Potato and Coconut Chicken with Lemon Aioli
Vegetable Spring Rolls with Plum Sauce
Franks in a Blanket
Goat Cheese and Wild Mushroom Tarts with Caramelized Onions
Chicken Wontons with an Orange Sesame Glaze
Tomato and Mozzarella Skewers
Sweet Potato Fries with Maple Crema
Mac and Cheese Bites
Beef Teriyaki
Grilled Vegetable Bruschetta
Cardamom Scented Butternut Squash and Chèvre Tartlet
Black Pepper Polenta Cakes with Fire Roasted Tomato, Caper, & Chèvre
Mascarpone and Prosciutto Tart with Fig Essence

TIER TWO

\$140

Scallops Wrapped in Maple Cured Bacon
Crab Cakes with Red Pepper Remoulade
Smoked Salmon, Caper Relish, Boursin Spread, Crostini
Ducktrap Smoked Trout, Leek Fondue, Crisp Sage, Crostini
Asiago Risotto Croquette
Mini Grilled Cheese with Tomato Soup Shooter
Spicy Vegetable Pakora
Smoked Deviled Egg, Pickled Shallot, Togarashi Spice
Pear, Prosciutto, and Bayley Hazen Blue Cheese with Fig Essence
Chilled Jumbo Shrimp with Horseradish
Fish and Chips
Raspberry Brie en Croute

TIER THREE

\$180

Curried Lamb Lollipops with Minted Yogurt Sauce
Fried Oysters with Ponzu Mayo and Scallion
Mini Beef Wellington
Pan-Seared Scallop with Fried Caper Relish
Duck Pastrami Reuben
Salmon and Asparagus Tulip
Mini Lamb Tacos with Pickled Slaw
Duck Confit on Sweet Potato Cakes
Spicy Tuna Rolls
Mini Lobster Rolls with Saffron Aioli
Grilled Swordfish Kabob
Barbeque Shrimp and Grit Crisps

HORS D'OEUVRES STATIONS

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
\$275

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
\$350

Crudité Board

Selection of Fresh Vegetables, Berries, House Dips, and Castleton Crackers
\$225

Smoked Salmon Board

Ducktrap Smoked Salmon, Lemon, Capers, Minced Red Onions, Herbed
Cream Cheese, Hard Boiled Vermont Eggs, and Toast Points
\$300

Fresh Fruit Board

Selection of Fresh Fruits and Berries, Quick Breads, Vermont Castleton
Crackers, and Yogurt Dip
\$225

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

Grilled Vegetable Board

Selection of marinated and grilled vegetables, house made humus,
marinated olives, grilled pita bread and Balsamic reduction
\$225

DINNER STATIONS

Each station is priced per person for 1.5 hours of service. Add any station to enhance your reception or pick a plated salad and any two stations to create your own stationed dinner.

Dinner service is based on 1.5 hours of service. All dinner is served with Warm Artisan Rolls and Vermont Butter and Freshly Brewed Pierce Brothers Coffee Station and Bigelow Teas with Honey Station during dessert.

PLATED SALAD

\$8-\$11

Mesclun Garden Salad with Maple-Mustard \$8
Traditional Caesar Salad \$8
Arugula, Strawberries, Brie \$8
Spinach, Roasted Beet, Vermont Chèvre \$8
Tomatoes, Maplebrook Mozzarella, Balsamic \$11
Baby Kale, Cashews, Asian Pear, Blue Cheese \$11

PASTA

\$17 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

CARVING

\$15 Choice of One
(\$75 chef attendant fee)

Turkey Breast with House Gravy and Citrus Cranberry
Pit Ham with Maple-Mustard Glaze
Roasted Pork Loin with Apple Bourbon Chutney
Roast Prime Rib of Beef with Horseradish Cream and
Charred Shallot au Jus

SMOKEHOUSE

\$23 Choice of Two Entrées
Choice of One Side

Smoked Beef Brisket with Maple BBQ
Curry Smoked Chicken
Dry Rub Smoked Pork Butt
Stuffed and Smoked Portabellas

Cheesy Corn Bread
Cole Slaw
Polenta Fries

*Additional Entrée \$7/per person
Additional Side: \$5/per person*

NOODLE BAR

\$16 Choose Two Noodles

Soba, LoMein, Rice, or Udon

Vegetable Pho Broth
Tofu and Chicken
Scallions, Bok Choy, Bean Sprouts, Limes, Basil, Sesame
Seeds, Baby Corn, Water Chestnuts, Sambal Oelek, Soy
Sauce, Ponzu

Dinner Stations continues on next page

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GRILL

\$22 Choice of Two Entrées
Choice of One Side

Grilled Swordfish with Arugula and Walnut Pesto
Grilled Salmon with Miso-Mustard Glaze
Grilled Pork Loin with Cherry Demi
Grilled Sirloin with Charred Shallots and Demi
Grilled Marinated Flank Steak with Chimichurri

Root Vegetable and Potato Hash
Whipped Sweet Potatoes
Cheesy Grits

*Additional Entrée \$7/per person
Additional Side: \$5/per person*

SEAFOOD

\$26 Choice of Two Entrées
Choice of One Side

Roasted Halibut with Scallion Lime Pistou
Saffron Shrimp and Scallop Risotto
Baked Cod with Caper and Tomato Relish
Clam Cakes with Garlic and Chive Aioli
Salmon with Orange-Sesame Glaze

Rice Pilaf
Creamy Polenta
Grilled Asparagus with Balsamic

*Additional Entrée \$7/per person
Additional Side: \$5/per person*

SALAD BAR

\$12

Mesclun greens, Romaine, Baby Spinach, Cucumbers,
Cherry Tomatoes, Red Onion, Shaved Fennel,
Carrots, Bean Spouts, Crumbled Blue Cheese, Garbanzo
Beans, Red Peppers, Mushrooms, with Assorted House
Made Dressings

SOUTH OF THE BORDER

\$16

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

SLIDERS

\$18 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

GRAND DINNER BUFFET

Dinner service is based on 1.5 hours of service. All dinner is served with Warm Artisan Rolls and Vermont Butter and Freshly Brewed Pierce Brothers Coffee Station and Bigelow Teas with Honey Station during dessert.

SALAD OR SOUP

Choice of One

Included Salad:

Mesclun Garden Salad with Maple-Mustard
Traditional Caesar Salad
Arugula, Strawberries, Brie
Spinach, Roasted Beet, Vermont Chèvre

Specialty Salad: Add \$3

Tomatoes, Maplebrook Mozzarella, Balsamic
Baby Kale, Cashews, Asian Pear-Blue Cheese

Included Soup:

Roasted Butternut Squash Bisque
Tuscan White Bean Soup
Tomato-Basil Bisque
Wild Mushroom Beef and Barley
Chicken and Corn Chowder

Specialty Soup: Add \$3

House Made New England Chowder

ENTRÉE

Choice of Two
\$38

Grilled Boneless Breast of Chicken with Tomato-Cilantro Sauce
Pan-Roasted Boneless Breast of Chicken in a Piccata Sauce
Chicken Schnitzel with Wild Mushroom Gravy

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
Mustard Crusted Pork Loin Cherry Demi
Maple Roast Pork Loin in a Sherry Mustard Sauce
Grilled Marinated Flank Steak with Chimichurri
Braised Beef Short Rib with Szechuan Braising Liquid
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

Grand Dinner Buffet continues on next page

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STARCH

Choice of One

Whipped Yukon Potato
Wild Rice Pilaf
Herb Roasted Fingerling Potatoes
Whipped Sweet Potato
Root Veg and Potato Hash
Baked Mac & Cheese

Chef's Choice of one Seasonal Vegetable

Additional entrée selection \$7 | Additional soup, salad, or side \$5

DESSERT

Choice of One

Chocolate Mousse Cake
Seasonal Cheesecake
Apple Crisp
Carrot Cake

PLATED DINNER

Dinner service is based on 1.5 hours of service. All dinner is served with Warm Artisan Rolls and Vermont Butter and Freshly Brewed Pierce Brothers Coffee Station and Bigelow Teas with Honey Station during dessert.

PLATED SALAD OR SOUP

Choice of One

Included Salad:

Mesclun Garden Salad with Maple-Mustard
Traditional Caesar Salad
Arugula, Strawberries, Brie
Spinach, Roasted Beet, Vermont Chèvre

Specialty Salad: Add \$3

Tomatoes, Maplebrook Mozzarella, Balsamic
Baby Kale, Cashews, Asian Pear-Blue Cheese

Included Soup:

Roasted Butternut Squash Bisque
Tuscan White Bean Soup
Tomato-Basil Bisque
Wild Mushroom Beef and Barley
Chicken and Corn Chowder

Specialty Soup: Add \$3

House Made New England Chowder

ENTRÉE

Choice of Two

Seared Statler Chicken with Bacon Mornay-\$38
Grilled Breast of Chicken with Tomato Cilantro Sauce-\$36
Boneless Breast of Chicken Stuffed with Spinach and Prosciutto with Velouté-\$40
Seared Statler Chicken Breast with Orange-Sesame Sauce-\$38
Chicken Schnitzel with Wild Mushroom Gravy-\$38

Roasted Halibut Filet with Warm Caper and Tomato Vinaigrette-\$48
Seared Salmon Filet with Miso-Mustard Glaze-\$40
Herb Roasted Sea Bass with Scallion Lime Pistou-\$48
Grilled Swordfish with Sumac-Citrus Butter-\$45
Saffron Seafood Risotto with Mussels, Scallops, Shrimp, and Saffron Broth-\$52

Grilled Pork Chop with Bacon Marmalade and Bourbon Glaze-\$48
Maple-Roast Pork Loin with Apple-Cranberry Chutney-\$46
Mustard Crusted Pork Loin Cherry Demi-\$48
Grilled Five Spice Pork Tenderloin with Ginger-Pear Relish-\$46
Braised Pork Osso Bucco with Citrus Gremolata-\$48

Grilled Sirloin with Wild Mushrooms, Caramelized Onion, and Demi-Glace-\$55
Braised Beef Short Rib with Szechuan Braising Liquid-\$52
Seared Lamb Noisette with Almond and Feta Relish-\$64
Bone-In Rib Eye Steak with Smoked Tomato and Roasted Garlic-\$60
Coffee Rubbed Venison loin and Mission Fig Chutney-\$68
Grilled Tenderloin with Bayley Hazen Blue Cheese, Bacon, and Demi-Glace-\$62
Roast Prime Rib with Shallot au Jus-\$58

Marinated Grilled Vegetables, Sautéed Spinach and Toasted Couscous-\$35
Fried Sesame Tofu, Vegetable Stir-Fry, Sautéed Soba-\$36
White bean and Mushroom Stew over Creamy Polenta-\$36
Penne, Portabella Mushroom, Spinach, Roasted Red Pepper, & White Wine Butter Sauce-\$34

Plated Dinner continues on next page

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STARARCH

Choice of One

Whipped Yukon Potato, Wild Rice Pilaf, Herb Roasted Fingerling Potatoes,
Roasted Garlic Couscous, Parmesan Risotto, Creamy Polenta,
Whipped Sweet Potato, Root Veg and Potato Hash

Chef's Choice of one Seasonal Vegetable

DESSERT

Choice of One

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

LATE NIGHT SNACKS

Served 8 p.m. or later
50 pieces per order

Cheese Quesadillas with Sour Cream \$110 (add chicken or beef \$30)
Chicken Wings: Choice of Buffalo, Maple BBQ, or Salt & Pepper \$120
Pulled Pork Sliders with Chef's choice of accoutrements \$140
Mini Assorted Pizzas: Choice of cheese, pepperoni, or vegetable \$120
Potato Skins \$120
Mac and Cheese Bites \$120
Chicken Tenders with BBQ and Honey Mustard \$120
Loaded Nachos \$120

KID'S MEALS

(5-12 years)

\$15 Choice of One

Individual Cheese Pizza
Grilled Cheese with French Fries & Ketchup
Chicken Tenders with French fries & Ketchup
Penne with Butter and Parmesan Cheese on the Side
Penne Marinara

KID'S BUFFET

(5-12 years)

\$13 Choice of Three
Minimum of 25 Kids

Chicken tenders
French fries
Penne pasta with butter and parmesan cheese on the side
Penne pasta with marinara and parmesan cheese on the side
Macaroni & cheese
Steamed and buttered broccoli