

The Shires of Vermont Package

SPARKLING FRUIT PUNCH

Served in a Festive Punch Bowl

CHAMPAGNE AND CANAPÉS

An Assortment of Canapés served Butler-Style as your guests arrive.

Included is one glass of Champagne per person for your Toast.

(Sparkling Cider maybe substituted).

HOT HORS D'OEUVRES

(Served Butler-Style ~ Select Three)

<i>Mushrooms Stuffed with Italian Sausage</i>	<i>Spanakopita with Cucumber Yogurt</i>
<i>Bacon Wrapped Scallops</i>	<i>Chinese Spring Rolls with Sweet & Sour Sauce</i>
<i>Maine Crab Cakes</i>	<i>Apple Wood Smoked Chicken Skewers</i>
<i>Teriyaki Beef Brochettes</i>	<i>Baked Brie Puffs</i>

STARTER

Select ONE of the following:

*Tender Boston, Lolla Rossa and Red Oak Greens with Garlic Crostini
and Cabernet Vinaigrette Dressing*

OR

Baby Spinach with Vermont Goat Cheese and Sesame Soy Dressing

ENTREES

Select TWO of the following:

New England Lobster Pie with Roasted Fennel
Filet Mignon with Shiitake Mushrooms and Onion Marmalade
Grilled Long Island Duck Breast with Pomegranate Brandy Sauce
*Mediterranean Chicken Roulade filled
with Vermont Goat Cheese, Prosciutto & Asparagus*
Grilled Vegetable Napoleon
with Polenta, Fresh Mozzarella Cheese stacked with seasonal Vegetables
Fillet of Salmon en Croûte with Tomato & Mushroom Duxelles

*Includes Fresh Seasonal Vegetables,
Appropriate Starch, Fresh Baked Rolls*

Green Mountain Coffee®, Decaf and Assorted Teas

\$61.00++ Per Person

19% Service Charge & Applicable Sales Tax Not Included

Afternoon Receptions must conclude by 4:30PM

Battenkill Valley Buffet

DINNER BUFFET

SPARKLING FRUIT PUNCH

Served in a Festive Punch Bowl

CHAMPAGNE AND CANAPES

An Assortment of Canapés served Butler-Style as your guests arrive.

Included, is one glass of Champagne per person for your Toast.

(Sparkling Cider maybe substituted)

SALADS

(Select Three)

*Hearts of Romaine with Caesar Dressing
& Garlic Croutons*

Select Greens with Choice of Dressings

Display of Fresh Seasonal Fruit

Marinated Artichoke Hearts & Mushrooms

Farmers Market Antipasto Pasta Salad

Chilled Calamari, Shrimp & Scallops

Mediterranean Tobouli Salad

Saffron Pastina with Feta Cheese

Dilled Red Bliss Potato Salad

Sliced Tomatoes with Fresh Mozzarella &

Balsamic Vinaigrette

ENTREES

(Select Two)

Roasted Stuffed Pork Loin with Fig and Apricot Stuffing

Stir-Fried Spicy Beef and Snap Peas in Ginger Coriander Sauce

BBQ Brisket of Beef with Whiskey Barbeque Sauce

Doreéd Fillet of Sole in a Pecorino Cheese Crust

Grilled Bistro-Style Herbed Chicken

Tri Colored Tortellini with Roasted Eggplant

in a Basil Cream Sauce topped with Asiago Cheese

Battenkill Valley Buffet
(Continued)

STARCHES

(Select One)

Herb Roasted Red Potatoes

Scalloped Potatoes

Basmati Rice with Toasted Pine Nuts

Steamed Jasmine Rice

Fusilli Pasta with Tomato Pesto

CARVING STATION

For Additional Charge \$4.00 per person

(Select One)

Prime Rib of Beef with Cabernet Jus

Herb Roasted Turkey Breast

Garlic and Rosemary Spit Roasted Leg of Lamb

Honey Glazed Country Baked Ham

Green Mountain Coffee[®], Decaf, and Assorted Teas

\$47.00++ Per Person

19% Service charge & Applicable Sales Tax Not Included

Afternoon Receptions must conclude by 4:30PM

Green Mountain Package

SPARKLING FRUIT PUNCH

Served in a Festive Punch Bowl

CHAMPAGNE

*Included, is one glass of Champagne per person for your Toast.
(Sparkling Cider maybe substituted)*

HORS D'OEUVRES

(Presented on an attractive display table for up to One Hour)

A Selection of Local Cheeses

Served with Assorted Crackers and French Bread

Antipasto Platter

Chilled Vegetable Platter with Cucumber Feta Dip

Fresh Seasonal Fruit Display with Honey Yogurt Dressing

STARTER

Select ONE of the following:

Traditional Tossed Caesar Salad

with Croutons, Romano and Parmesan Cheese and Caesar Dressing

Or

Baby Greens with Maple Mustard Vinaigrette

ENTREES

Select TWO of the following:

Grilled Jumbo Sea Scallops with Saffron Aioli

Grilled Vegetable Ravioli with Roasted Roma Tomato Cream Sauce

Mustard Seed Roasted Prime Rib of Beef with Creamed Horseradish Sauce and Au jus

Stuffed Center Cut Pork Chop with Sage Dressing and a Cabernet Fig Demi Glaze

Atlantic Salmon Filet Poached in Chardonnay with Leeks & Sun-Dried Tomatoes

Chicken Margarita with Proscuitto Ham, Fresh Mozzarella, Pomodoro Sauce and Basil Pesto

*Includes Fresh Seasonal Vegetables,
Appropriate Starch, Fresh Baked Rolls*

Green Mountain Coffee®, Decaf and Assorted Teas

\$53.00++Per Person

*19% Service Charge & Applicable Sale Tax Not Included
Afternoon Receptions must conclude by 4:30PM*

Covered Bridge Luncheon

(Afternoon Package available Noon - 3:00)

SPARKLING FRUIT PUNCH

Served in a Festive Punch Bowl

CHAMPAGNE

Glass of Champagne per person for your Toast.

(Sparkling Cider may be substituted)

HORS D'OEUVRES

(Presented on an attractive display table for up to One Hour)

A Selection of Local Cheeses

Served with Assorted Crackers and French Bread

Fresh Vegetable Crudité's Platter with Cucumber Feta Dip

Fresh Seasonal Fruit Display with Honey Yogurt Dressing

SALAD

Special Field Greens with Choice of Dressing

ENTREES

Select One Of The Following:

*Char Broiled Chicken Breast with Herbs, Capers
and Sun Dried Tomatoes in a Light Cream Sauce*

Roast Loin Of Pork with Rosemary Demi-Glaze

Pan Fried Rainbow Trout with Lemon, Capers and Butter

London Broiled Sirloin with Sherried Mushrooms

Includes Fresh Seasonal Vegetables,

Appropriate Starch, Fresh Baked Bread

WINE SERVICE

House Chardonnay and Cabernet Sauvignon \$22.00++ per bottle

Green Mountain Coffee®, Decaf, and Assorted Teas

\$40.00++ per person

19% Service Charge & Applicable Sale Tax Not Included

Afternoon Receptions must conclude by 4:30PM



GIVE YOURSELF A WEDDING PRESENT...PEACE OF MIND!



*Let us arrange your reception in one simple step. The following pages
are sample menus designed to enhance your wedding celebration.
Each event is individually planned with a distinctive menu.
Available for parties of 24 or more.*

WEDDING PACKAGES

Fresh Fruit Punch Served in a Festive Punch Bowl

Champagne for the Toast

An Assortment of Hors D'oeuvres

Gourmet Dinner Salad

Three-Course Dinner or Buffet

Green Mountain Coffee® Service



THE
SHIRES
OF VERMONT



The Arlington Inn

**A fully stocked portable bar including mixes is provided.
There is a \$100.00 Bar Set-Up Fee per bar.**

HOUSE LIQUOR...\$5.50
CALL DRINKS.....\$6.00
TOP SHELF DRINKS.....\$7.00-\$12.00
TWO LIQUORS.....\$10.00

BEERS

DOMESTIC BEERS.....\$4.50
MICRO BEERS\$5.50
IMPORTED BEERS.....\$5.50

*Kegs and logs kegs are available to be special ordered for your event
there is one flat charge for the entire container.*

WINES

**Wines may be selected and pre-ordered for you Event
By the Glass & Bottle**

<i>Wine</i>	<i>Per glass</i>	<i>Per bottle</i>
PINOT GRIGIO	\$6.50	\$28.00
CHARDONNAY	\$6.50	\$28.00
WHITE ZINFINDEL	\$6.50	\$28.00
MERLOT	\$7.00	\$30.00
CABERNET SAUVIGNON	\$7.00	\$30.00
MALBEC	\$7.00	\$30.00

**Assorted Soft Drinks...\$2.50
Sparkling Water and Juices...\$2.75**