

SAMPLE WEDDING MENUS

MOUNTAIN TOP INN & RESORT

Our menus are customized based on each couple's preference and selection. Following are 2 of the limitless ideas for your Reception menus.

All items and prices are subject to change.

Level One Sample

\$75 (++) PER PERSON

FIRST COURSE

Classic Caesar

Romaine, Croutons, Shaved Parmesan,
House Dressing

MAIN COURSE

Herb Roasted Statler Chicken

Baby Arugula, Heirloom Tomato, Caramelized
Onion, Goat Cheese & Orzo Salad Drizzled with a
Basil Infused Oil

Grilled Atlantic Salmon

Summer Fruit Salsa & Rice Pilaf

Marinated Top Sirloin

Roasted Fingerling Potatoes & Demi Glace

Level Two Sample

\$85(++) PER PERSON

FIRST COURSE

Sliced Beefsteak Tomato & Fresh Burrata

Basil, Extra Virgin Olive Oil & Balsamic

MAIN COURSE

Grilled Swordfish

Mango Pineapple Salsa, Ginger-lime Jasmine Rice

Whole Roasted Beef Tenderloin

(6oz) Port Demi Glace, Butter Poached Potatoes

Included with both menu levels - Basket of house-baked bread with butter, Coffee, Tea and Soft Drinks.

++ refers to food tax (9%) or alcoholic beverage tax (10%) and 20% service. Vermont State Law requires us to uphold all statutes and Liquor Commission Regulations regarding the service of alcoholic beverages. Our servers cannot legally serve a customer showing intoxicated behavior and will refuse service when deemed necessary. No guest under the age of 21 or unable to furnish acceptable proof of legal age will be served. We reserve the right to suspend the service of alcoholic beverages when in our opinion the Mountain Top Inn & Resort's liquor license or the safety of guests may be in jeopardy. It is illegal to bring alcoholic beverages onto a licensed property according to Vermont State Liquor Laws. Vermont State Law requires that alcoholic beverages service be suspended at 2:00 a.m. We ask that all of our guests respect these laws and understand the severity of the penalty to the Mountain Top Inn & Resort and to our guests, should they be ignored. All items and prices are subject to change.

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Passed Hors D'oeuvres

Bacon Wrapped Sea Scallops & Tangy Mustard Sauce
Crab Stuffed Mushrooms
Vegetable Eggrolls
Mini Crab Cakes with Chipotle Rémooulade
Grilled Asparagus Wrapped in Prosciutto
Roasted Turkey, Brie & Cranberry Crostini
Spinach & Feta Soufflé
Chilled Shrimp Canapé, Guacamole & Cilantro Lime Crema
Cucumber Hummus Canapé
Thai Chicken Endive Boat
Watermelon, Feta & Basil Skewers

Seasonal Stuffed Mushroom
Strawberry, Basil & Tomato Brushetta
Tuna Tartar on Crispy Wonton with Seaweed Salad
Macaroni & Cheese Spoonfuls
Grilled Cheese Squares with Tomato Soup Shooters
Beet and Goat Cheese Canapé
Mini BLT
Bacon Wrapped Brussels Sprouts
Traditional Meatballs
Fried Chicken & Waffle Bites with Vermont Maple Syrup

Stationary Hors D'oeuvres

Chef's Own Hummus with Whole Wheat Pita
Warm Spinach & Artichoke Dip with Sliced Baguettes
Vegetable Crudités with Assorted Dips
Caprese Fresh Tomatoes, Mozzarella & Basil
Seasonal Fresh Fruit Platters

Assorted Flatbreads
Imported & Domestic Cheese Selection
Antipasto Display with Italian Meats & Cheese

Please ask about our market price Stationary Hors D'oeuvres such as a Raw Seafood Bar or Roasted Turkey Carving Station.