

# Wedding Buffet Packages

## Emerald

- VERMONT ARTISAN CHEESE BOARD
- 2 PASSED HORS D'OEUVRES
- 1 SALAD SELECTION
- 2 ENTREE SELECTION
- 1 PASTA SELECTION
- 1 EACH STARCH & VEGETABLE

\$75 pp\*

## Gold

- VERMONT ARTISAN CHEESE BOARD
- CRUDITE
- 3 PASSED HORS D'OEUVRES
- SPARKLING WINE TOAST
- 1 SALAD SELECTION
- 2 ENTREE SELECTION
- 1 PASTA SELECTION
- 1 EACH STARCH & VEGETABLE

\$85 pp\*

## Diamond

- VERMONT ARTISAN CHEESE BOARD
- CRUDITE
- 4 PASSED HORS D'OEUVRES
- SPARKLING WINE TOAST
- 1 SALAD SELECTION
- 2 ENTREE SELECTION
- 1 PASTA SELECTION
- 1 EACH STARCH & VEGETABLE

\$95 pp\*

All Buffet Packages include  
Rolls and Butter  
Lemonade & Iced Tea  
Freshly Brewed Coffee & Assorted Teas

\*All prices subject to 24% taxable service charge and Vermont State Tax



# Buffet Menu Selections

## Hors d'oeuvres

### Hot

#### Bacon-Wrapped Scallops

-Maine Scallops with Smoked Bacon

#### Sausage Stuffed Mushrooms

-Sweet Italian Sausage with  
Aged Parmesan

#### Crispy Vegetable Spring Rolls

-Julienned Vegetables with Sesame Sauce

#### Spanakopita

-Spinach, Dill & Feta wrapped in Crispy Phyllo

#### Phyllo-Wrapped Asparagus

-Roasted Asparagus, Parmesan wrapped in  
Buttered Phyllo

#### Pork Pot Stickers

-With Sweet Chili Dipping Sauce

### Cold

#### Smoked Salmon Crostini

- Raised Atlantic Salmon served on  
Crostini brushed with Olive Oil

#### Tomato Basil Bruschetta

-Served on a crispy Parmesan  
Baguette

#### Caprese Skewers

-Fresh Basil, Marinated Tomatoes  
drizzled with a Balsamic Reduction

#### Olive Tapenade Crostini

-Kalamata Olives, Garlic, EVOO

## Salads

#### Mixed Green Salad

-grape tomatoes, cucumber, carrot,  
balsamic vinaigrette & ranch dressings

#### Beet & Arugula Salad

-chevre, balsamic vinaigrette - Veg|GF

#### English Cucumber & Grape Tomato

-dill, shaved red onion, balsamic vinaigrette - Veg|GF

#### Caesar Salad

-romaine, crouton, shaved parmesan

#### Caprese Salad

-fresh mozzarella, tomato, fresh basil  
balsamic drizzle - Veg|GF

#### Quinoa Salad

-cucumber, red onion, red bell  
pepper, corn, citrus herb vinaigrette





# Buffet Menu Selections

## Entrees

Seared Salmon served with a Roasted Red Pepper Sauce

Lemon Herb Tilapia

Marinated Pork Loin served with a Maple-Cider Sauce

Parmesan Crusted Chicken Breast served with Stewed Zucchini & Roma Tomatoes

Chicken Dijon served with a Dijon Cream Sauce

Panko Crusted Cod served with a Maple Cream Sauce

Sauteed Beef Tenderloin Tips served with a Red Wine & Forest Mushroom Demi Glace

Sliced Roast Beef served with a Smoked Bacon Gravy

## Pasta

Penne served with Roasted Garlic, EVOO, Sauteed Arugula

Vegetable Lasagna

Farfalle Primavera served with Grape Tomatoes, Zucchini, Yellow Squash & Parmesan

Orecchiette served with Spinach, Italian Sweet Sausage in a Garlic White Sauce

Tortellini Alfredo





# Buffet Menu Selections

## Starch

Rice Pilaf

Herbed Quinoa

Mashed Yukon Gold Potato

Maple Mashed Sweet Potato

Garlic Roasted Red Potato

## Vegetable

Roasted Carrots & Parsnips

Italian Vegetables includes Bell Peppers, Zucchini & Summer Squash

Roasted Cauliflower

Sauteed Garlic Broccoli

Green Beans

Roasted Vegetable Blend includes Broccoli, Green Beans, Carrots,  
Red & Yellow Bell Pepper

