

Plated Wedding Menu Selections

Emerald

Vermont Artisan Cheese Board
2 Passed Hors D'oeuvres
1 Salad or 1 Soup
2 Entree Selection

*\$80pp **

Gold

Crudite
Vermont Artisan Cheese Board
3 Passed Hors D'oeuvres
Sparkling Wine Toast
1 Salad or Soup
2 Entree Selection

*\$90pp **

Diamond

Crudite
Vermont Artisan Cheese Board
4 Passed Hors D'oeuvres
Sparkling Wine Toast
1 Salad or Soup
2 Entree Selection

*\$100pp **

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



Plated

Hors d'oeuvres Choices

Hot

Bacon-Wrapped Scallops

- Maine Scallops with Smoked Bacon

Sausage Stuffed Mushrooms

- Sweet Italian Sausage with Aged Parmesan

Crispy Vegetable Spring Roll

- Julienned Vegetables with Sesame Sauce

Spanakopita

- Spinach with Feta & Dill in Crispy Phyllo

Pork Pot Stickers

- Served with Sweet Chili Dipping Sauce

Cold

Phyllo-Wrapped Asparagus

- Roasted Asparagus, Parmesan, Buttered Phyllo

Smoke Salmon Crostini

- Cold Atlantic Salmon on Olive Oil Crostini

Tomato Basil Bruschetta

- served on Grilled Parmesan Baguette

Caprese Skewer

- Fresh Basil, Marinated Tomatoes drizzled with Balsamic Reduction

Soups & Salad Choices

Soups

Lobster Bisque

Tomato Bisque

Minestrone

Chicken Noodle

Salads

Mixed Greens

- Grape Tomato, cucumber, carrot, Balsamic Vinaigrette or Ranch Dressing

Caesar Salad

- Romaine, croutons, shaved parmesan

Beet & Arugula

- Chevre, Balsamic Vinaigrette Veg|GF

Caprese Salad

- Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Drizzle Veg|GF





Plated Entree Choices

Chicken Dijon

Oven Roasted Chicken in a Dijon Cream Sauce
accompanied by Wild Rice Pilaf & Roasted Maple Carrots

Roasted Salmon

Oven Baked Atlantic Salmon in a Red Pepper Cream Sauce
accompanied by Lemon Herb Quinoa & Broccoli

Maple Mustard Pork Loin

accompanied by Whipped Sweet Potato & Green Beans

Tuscan Chicken

Baked Chicken in a Sundried Tomato Basil Cream Sauce
accompanied by Rice Pilaf & Roasted Zucchini

New York Strip

In a Mushroom Demi-Glace
accompanied by Roasted Garlic Mashed Potato & Asparagus

Four Cheese Ravioli

accompanied by Herb Roasted Vegetables
& Red Pepper Coulis

Panko Crusted Cod

Oven Baked Cod accompanied by Rice Pilaf
& Green Beans

