

Hors D'oeuvres

With Purchase of a Dinner Buffet:

Select Three Passed Options & One Stationary Option for \$20 per guest. Additional Options for +\$5 per guest

Cocktail Party:

Select Five Options for \$35 per guest. Comes with Holiday Cake

Passed Hors D'oeuvres

Lump Crab Cakes (df)

100% Lump Crab Meat, Scallions, Sriracha Aioli

Bacon Wrapped Scallops (gf, df)

Maine Diver Scallop, Puffed Rice, Bacon

Pork Belly Skewer (gf, df)

Smoked Pork Belly, Sweet Chili Glaze

Brie & Raspberry Phyllo Star (v)

Phyllo, Brie, Raspberry Preserves

Buffalo Chicken Spring Roll

Pulled Chicken, Cream Cheese, Cheddar, Buffalo Sauce, Ranch

Porcini Risotto Ball (v)

Porcini Mushrooms, Creamy Risotto, Mozzarella, Truffle Oil, Scallion Sour Cream

Grilled Cheese & Tomato Shooter (v)

Creamy Tomato Soup, Local Cheddar, Sourdough

Beef Short Rib Skewer (gf)

Wrapped in Bacon

Stationary Hors D'oeuvres

Classic Cheese Platter (v)

Chef's Selection of Local, Domestic & Imported Cheese, Assorted Crackers, Fresh Fruit

Nacho Bar

House Made Queso, Fire Roasted Salsa, Pickled Jalapenos, Diced Onion, Sour Cream, Shredded Chicken OR Pulled Pork

Spinach & Artichoke Dip (v)

Spinach & Artichoke Dip, House Tortilla Chips

Vegetable Crudité Platter (v, gf)

Assorted Vegetables & Dips

Charcuterie Platter

Chef's Selection of Cheeses, Cured Meats, Fruits, Crackers & Accompaniments

All prices subject to 9% Vermont State Tax & 20% Gratuity

(v) Vegetarian | (v+) Vegan | (gf) Gluten free, (gf+) can be prepared gluten free upon request | (df) Dairy free, (df+) Can be prepared dairy free upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LAKE BOMOSEEN
LODGE
and taproom

Build Your Own Buffet

\$45/ guest

Choose three entrées, one starch, one vegetable, one soup OR one salad, cookies & brownies. **Add holiday cake +2/guest.**

Soup | course is accompanied with warm rolls & butter

New England Clam Chowder

Clams, Potato, Corn, Onion, Herbs & Spices, Local Cream, Bacon

Creamy Tomato Soup (v, gf)

Rich Tomatoes, Cream, Onion, Garlic, Herbs, Croutons

Coconut Curry Chicken (gf, df+)

Chicken, Yellow Curry Coconut Broth, Ginger, Vegetables, Cilantro

Local Butternut & Cider Bisque

(v+, gf, df)

Butternut Squash, Onion, Vermont Cider, Herbs & Spices

Salad | course is accompanied with warm rolls & butter

Seasonal Salad (v)

Mixed Greens, Cherry Tomato, Candied Nuts, Seasonal Fruit, Local Chevre, Berry Vinaigrette

Caesar Salad

Classic Romaine, Croutons, House Caesar Dressing, Shaved Parmesan

House Salad (v+)

Mixed Greens, Cherry Tomato, Cucumber, Carrot, Onion, Ranch & Balsamic Dressings

Entrées

Wild Mushroom Chicken

Marsala Cream Sauce

Grilled Salmon

Herb Butter

Steak Chausser

Mushroom Cognac Sauce

Thyme Roasted Statler Chicken

White Wine & Herb Sauce

Slow Braised Pot Roast

Root Vegetables & Pan Jus

Eggplant Parmesan Casserole (v)

Kale, Ricotta, Marinara, Mozzarella

Herb-Crusted White Fish

Lemon Beurre Blanc

Maple & Herb Roasted Pork Loin

Dijon Cream Sauce

Tortellini & Ratatouille (v)

Tricolor Tortellini, Parmesan

Shrimp Scampi with Penne

Entrée Enhancements

Angus Prime Rib & Chef Carving Station

with Horseradish Cream & Au Jus
+\$15/ guest

Roast Tenderloin Filet & Chef Carving Station

with Red Wine Demi-Glace
+\$25/ guest

Starches

Roasted Potatoes

Garlic Mashed Potatoes

Baked Sweet Potatoes

New England Stuffing

Rice Pilaf

Vegetables

Haricot Verts

Broccoli & Cauliflower

Roasted Brussel Sprouts & Beets

Roasted Root Vegetables

Maple Glazed Carrots

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Set Buffet Options

Includes Soft Drinks, Coffee & Tea

Pasta Party | \$40/ guest

Chicken Parmesan
 Beef & Pork Meatballs
 Italian Sausage
 Penne Pasta

Roasted Vegetables
 Marinara & Alfredo
 Garden Fresh Salad
With Ranch & Balsamic Dressings

Garlic Bread
 Parmesan
 Cookies & Brownies

Backyard BBQ | \$40/ guest

Grilled Hamburgers &
 Veggie Burgers
 Grilled Marinated Chicken
 Corn on the Cob
 VT Maple Baked Beans

Cider Vinegar Cole Slaw
 Garden Fresh Salad
 Cornbread & Butter
 All the Fixings
 Cookies & Brownies

Enhancements
 Add Pulled Pork OR
 Smoked Pork Ribs
+\$5/ guest

Vermont Harvest | \$45/ guest

Roasted Turkey Breast
 Roast Ham
 Traditional Gravy
 Garlic Whipped Mashed Potatoes

New England Stuffing
 Baked Sweet Potatoes
 Haricot Verts
 Cranberry Sauce

House Salad
With Ranch & Balsamic Dressings
 Dinner Rolls & Butter
 Pumpkin Pie

Lodge Classic | \$45/ guest

Thyme Roasted Statler Chicken
White Wine & Herb Sauce
 Slow Braised Pot Roast
 Root Vegetables & Pan Jus
 Roasted Brussels Sprouts & Beets

Tortellini & Ratatouille (v)
*Tricolor tortellini, tomato braised
 summer squash, herbs*
 Roasted Potatoes

Seasonal Mixed Greens Salad
with Ranch & Balsamic Dressings
 Dinner Rolls & Butter
 Cookies & Brownies

Taco Bar | \$45/ guest

Spiced Ground Beef
 Chipotle Braised Chicken
 Refried Beans & Cilantro Rice
 House Salad
 Tortilla Chips

Calabacitas
Spiced Summer Squash, Zucchini, Onions
 All the Toppings
*Two house made salsas, sour cream,
 shredded cheddar, hot sauce*
 Cookies & Brownies

Enhancements
 Add Fresh Guacamole
+\$2/ guest
 Add Grilled Flank Steak
+\$5/ guest

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Brunch Buffet | \$22/ guest

Scrambled Eggs

Cheddar Cheese, Crumbled Bacon, Sauteed Vegetables, Jalapenos, Spinach, Salsa

Seasoned Home Fries

Toasted Waffles

Whipped Cream, Seasonal Fruit, VT Maple Syrup

Bacon & Sausage

Assorted Pastries

Yogurt Bar

Local Greek Yogurt, Fruit, Granola

Juice Bar, Coffee, Tea & Hot Chocolate

Brunch Buffet Enhancements

Bagels & Spreads

Assorted Bagels & Cream Cheeses, Tomatoes, Capers, Cucumbers, Onions, Butter & Jam **+\$8/ guest**

Add Ducktrap Smoked Salmon **+\$2/ guest**

Fresh Fruit Platter

+\$2/ guest

Assorted Quiches

+\$3/ guest

Luncheon Buffet | \$22/ guest

Includes House Garden Salad, Potato or Tortilla Chips, Cheese, Fruit & Crackers, Coffee, Tea, Lemonade, Iced Tea

Add Cookies & Brownies +\$2/ guest

Hillside Menu

Chicken Bacon Ranch Wrap

Romaine, Grilled Chicken Breast, Bacon, Tomato, Ranch

Caprese Sandwich

Fresh Mozzarella, Tomato, Mixed Greens, Pesto, Balsamic, Baguette

Roast Beef

Shaved Prime Rib, Horseradish Cream, Swiss Cheese, Mixed Greens

Lakeside Menu

Chicken Caesar Wrap

Romaine, Grilled Chicken Breast, Caesar Dressing, Parmesan

BLT Wrap

Bacon, Lettuce, Tomato, Mayo

Grilled Vegetable & Hummus Wrap

Balsamic Marinated Vegetables, Hummus, Mixed Greens

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