

LAKE BOMOSEEN  
LODGE  
and taproom

## Hors D'oeuvres

Select **three passed hors d'oeuvres** and **one stationary hors d'oeuvre** for \$22/ guest.

Additional *passed* hors d'oeuvres can be selected at +2/ guest. Additional *stationary* hors d'oeuvres can be selected at +5/ guest.

Cocktail Hour ranges from 1 - 1.5 hours. Increase to 2 hours +5/ guest.

### 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

#### Caprese Salad Skewer (v, gf)

local mozzarella, fresh cherry tomatoes, basil, balsamic glaze

#### Black Bean Veggie Bite (v+)

fried mini black bean pattie, salsa verde

#### Pork Belly Skewer (gf, df)

smoked pork belly, sweet chili glaze

#### Roasted Brussel Sprouts (v, gf, v+)

roasted brussel sprouts, balsamic, bleu cheese

#### Brie & Raspberry Phyllo Star (v)

phyllo, brie, raspberry preserves

#### Gazpacho Shooters (gf, v+)

watermelon, cucumber, fresh herbs

### Stationary Hors D'oeuvres

#### Classic Cheese Platter (v)

chef's selection of local, domestic & imported cheese, assorted crackers, fresh fruit

#### Toasted Pitas & Spreads (v+)

toasted pita, hummus, baba ghanoush, tabbouleh, olives

#### Spinach & Artichoke Dip (v)

spinach & artichoke dip, house tortilla chips

#### Vegetable Crudit  Platter (v, gf)

assorted vegetables & dips

#### Charcuterie Platter

chef's selection of cheeses, cured meats, fruits, crackers & accompaniments

#### 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

#### French Onion Boule (v)

caramelized onion, gruyere cheese, mini brioche boule

#### Grilled Cheese & Tomato Shooter (v)

creamy tomato soup, local cheddar, sourdough

#### Spinach Artichoke Spanakopita (v)

phyllo pastry, spinach, artichoke, cream cheese, herbs

#### Beef Short Rib Skewer (gf)

wrapped in bacon

#### Thai Vegetable Spring Roll (v+)

mixed vegetables, lemongrass & ginger, sweet chili sauce

### Upgraded Stationary Hors D'oeuvres

#### Charcuterie Grazing Table

large scale tablescape of cured meats, cheeses, fruits, nuts, breads, crackers, spreads & accompaniments  
+\$30/ guest, non replenishable

#### Pasta Trio Station

penne alla vodka, fettucine alfredo, tortellini in marinara, with toppings +18/ guest

#### Chef's Carving Station

prime rib, horseradish cream, crostini, with chef carving attendant +23/ guest  
substitute roast tenderloin +10/ guest

#### Atlantic Raw Bar

oysters on the half shell, shrimp cocktail, crab salad, mignonette, hot sauce & lemon, on ice  
+36/ guest, non replenishable

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.

# Wedding Menu Pricing Guide

## Plated Options

### Tier One \$68/ guest

Select up to three tier one entrée options and one soup OR one salad at this price point

### Tier Two \$75/ guest

Select up to three tier two entrée options and one soup OR one salad at this price point

### Tier Three \$85/ guest

Select up to three tier three entrée options and one soup OR one salad at this price point

Select a soup AND a salad +5/ guest.

All reception dinner options include soft drinks and a coffee & tea station.

*Once entrée selections have been decided you have up to 14 days prior to your event to give your itemized entrée counts to your coordinator to ensure the correct quantities will be available.*

## Soup

### 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

### Local Butternut & Cider Bisque (v+, gf, df)

butternut squash, onion, vermont cider, herbs & spices

### Coconut Curry Chicken (gf, df+)

chicken, yellow curry coconut broth, ginger, vegetables, cilantro

### Wild Mushroom Bisque (v)

wild mushroom medley, onion, celery, rosemary, local cream

### Chilled Gazpacho (v+, gf, df)

tomato, cucumber, bell peppers, onion, herbs

## Salad

### Seasonal Salad (v)

mixed greens, cherry tomato, candied nuts, seasonal fruit, local chevre, berry vinaigrette

### House Salad (v+)

mixed greens, cherry tomato, cucumber, carrot, onion, ranch & balsamic dressings

### Caesar Salad

classic romaine, croutons, house caesar dressing, shaved parmesan

### Caprese Greens (v)

sliced tomato, fresh mozzarella, mixed greens, olive oil, balsamic reduction, genovese basil pesto, cracked pepper, sea salt

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.

## *Vegetarian & Vegan Entrées*

### *Tier One*

#### **Burrata Cheese Ravioli (v)**

local ravioli, stewed vegetable ratatouille, chiffonade spinach, shaved parmesan

#### **Penne & Ratatouille (v+, gf+)**

penne, stewed tomato & vegetable ratatouille, chiffonade spinach, parsley, parmesan

### *Tier Two*

#### **Eggplant Parmesan Casserole (v)**

breaded naples cut eggplant, seasoned ricotta, marinara, parmesan, garlic braised kale, mozzarella

#### **Couscous Stuffed Zucchini (v+)**

grilled zucchini, pearl couscous, sautéed kale, wild mushrooms, tomatoes, herbs

### *Tier Three*

#### **Asparagus Risotto (v, v+)**

creamy risotto, roasted shiitake, asparagus, pea pods, shaved parmesan

#### **Hoisin Barbeque Tofu (gf, v, v+)**

crispy tofu, hoisin BBQ glaze, shiitake mushroom, spinach, jasmine rice, crispy shallot

*\*\*Additional dishes can be prepared vegan with advance notice*

## *Poultry Entrées*

### *Tier One*

#### **Thyme-Roasted Statler Chicken Breast**

statler chicken breast, garlic whipped potatoes, seasonal vegetables, white wine garlic sauce

#### **Chicken Parmesan**

breaded chicken breast, marinara, fresh spinach, mozzarella, balsamic glaze, penne

### *Tier Two*

#### **Pesto Stuffed Airline Chicken Breast**

airline chicken breast, genovese basil pesto, balsamic tomato relish, crispy herbed polenta

### *Tier Three*

#### **Pan-Seared Duck Breast**

duck breast, cherry port glaze, creamy risotto, arugula

#### **Stuffed Quail**

roasted quail, caramelized onion & apple, wild rice pilaf, red wine sauce, wilted spinach

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.

## ***Fish & Seafood Entrées***

### *Tier One*

#### **Grilled Salmon**

north atlantic salmon, cucumber relish, rice pilaf, vegetable medley

#### **Shrimp Scampi**

shrimp, lemon beurre blanc, penne, tomato filets

### *Tier Two*

#### **Hoisin Ginger Glazed Salmon**

pan seared salmon, shiitake mushroom, spinach, jasmine rice, crispy shallot

#### **Herb Crusted Whitefish**

atlantic cod or haddock, caramelized leek, roasted potatoes, beurre blanc

### *Tier Three*

#### **Maple Bacon Scallops**

seared scallop, maple bacon jam, crispy onion, truffle whipped potatoes, wilted arugula

#### **Lobster Ravioli**

lobster ravioli, lemon cream, squash noodle, knuckle & claw meat, chiffonade basil, red pepper coulis

## ***Beef Entrées & More***

### *Tier One*

#### **Chargrilled Top Sirloin**

rosemary roasted fingerling potatoes, herb compound butter, roasted shallot demi-glace, chef's vegetable

#### **Maple Pork Chop**

maple & herb roasted boneless pork chop, garlic whipped potatoes, haricot verts, dijon cream sauce

### *Tier Two*

#### **Prime Rib of Beef au Jus**

prime rib, garlic whipped potatoes, horse radish cream, haricot vert, au jus

#### **Red Wine Braised Short Rib**

tender boneless short rib, roasted potatoes, root vegetables, pan jus

### *Tier Three*

#### **Surf & Turf**

6 oz. tenderloin filet, herb demi-glace, 4 oz. lobster tail, drawn butter, truffle whipped potatoes, charred asparagus

#### **Veal Osso Buco**

slow braised veal shank, stewed tomatoes & kale, creamy parmesan risotto, jus

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.

## Reception Buffets

### Build Your Own Buffet

\$65/ guest

Choose three entrées, one starch, one vegetable, one soup OR salad.

*Plated menu options can be turned into a buffet entrée or family style menus for the cost of the chosen tier +15%*

*Other modifications may result in additional charges. Please inquire with your coordinator for logistics.*

### Entrées

#### Wild Mushroom Chicken

marsala cream sauce

#### Thyme Roasted Statler Chicken

white wine & herb sauce

#### Herb-Crusted White Fish

lemon beurre blanc

#### Grilled Salmon

herb butter

#### Slow Braised Pot Roast

root vegetables & pan jus

#### Maple & Herb Roasted Pork Loin

dijon cream sauce

#### Steak Chausser

mushroom cognac sauce

#### Eggplant Parmesan Casserole (v)

kale, ricotta, marinara, mozzarella

#### Tortellini & Ratatouille (v)

tricolor tortellini, parmesan

#### Shrimp Scampi with Penne

### Starches

Roasted Potatoes

Garlic Whipped Potatoes

Baked Sweet Potatoes

New England Stuffing

Rice Pilaf

Macaroni & Cheese +3/guest

### Vegetables

Haricot Verts

Broccoli & Cauliflower

Roasted Brussel Sprouts & Beets

Roasted Root Vegetables

Maple Glazed Carrots

### 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

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.

## Rehearsal Dinners

Each option comes with soft drinks, coffee, tea, cookies & brownies.

---

### **Pasta Party**

*\$40/guest*

chicken parmesan, beef & pork meatballs, italian sausage, penne pasta, roasted vegetables, marinara & alfredo, garden fresh salad, garlic bread, parmesan

### **Taco Bar**

*\$45/guest*

spiced ground beef, chipotle braised chicken, refried beans & cilantro rice, calabacitas (*spiced summer squash, zucchini, onions*), all the toppings (*two house made salsas, sour cream, shredded cheddar, hot sauce*), tortilla chips, house salad

#### **Enhancements**

add fresh guacamole +2/ guest, add grilled flank steak +5/ guest

### **Backyard BBQ**

*\$40/guest*

grilled hamburgers & veggie burgers, grilled marinated chicken, corn on the cob, vt maple baked beans, cider vinegar coleslaw, garden fresh salad, cornbread & butter, all the fixings

#### **Enhancements**

add pulled pork OR smoked pork ribs +5/ guest

### **Vermont Harvest**

*\$55/guest*

roasted turkey *sliced & served with gravy*, garlic whipped potatoes, new england stuffing, haricot verts, house salad *with ranch & balsamic dressings*, cranberry sauce

### **New England Lobster Bake**

*\$75/guest*

steamed Maine Lobster (one per guest), steamed clams OR mussels, salt Boiled Potatoes, Carrots & sweet corn, House Salad *with Ranch & Balsamic Dressings*, Dinner Rolls, Watermelon

#### **Enhancements**

add grilled smokehouse andouille +4/ guest

---

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.

## Welcome Party

**'Build Your Own' style platters. Choose one option for \$375 per 25 servings.**

Combine platter options for +2/ guest.

\*1 serving is calculated at 2 pieces per guest or the equivalent. Portions are not designed to provide a full meal to each guest. We encourage you to round up to the next 25 servings if you are concerned about hearty appetites.

### Slider Bar

buffalo chicken with blue cheese, pulled pork with jalapeno slaw, bratwurst with cheddar & caramelized onions

### Nacho Bar

house made queso, fire roasted salsa, pickled jalapenos, diced onion, sour cream, shredded chicken or pulled pork

### Mac & Cheese Bar

three cheese sauce, pasta, crispy topping, bacon, tomato, green onions, bleu cheese

### To-Go S'mores Kit

marshmallows, chocolate bars, peanut butter cups, graham crackers, roasting sticks. \$5/ guest

## Late Night Offerings

**Choose one option for \$300 per 25 servings, minimum one serving/ guest.**

Combine platter options for +2/ guest.

\*1 serving is calculated at 1.5 pieces per person or the equivalent. Portions are not designed to provide a full meal to each guest. We encourage you to round up to the next 25 servings if you are concerned about hearty appetites. Due to the hour of this event, we are unable to prepare food beyond what you have ordered.

### Loaded Nacho Bar

house made queso, fire roasted salsa, pickled jalapenos, diced onion, sour cream, shredded chicken OR pork

### Chips & Dips

tortilla & potato chips, warm spinach artichoke dip, french onion dip, herb ranch dip

### Mac & Cheese Bar

three cheese sauce, pasta, crispy topping, bacon, tomato, green onions, bleu cheese

### Chicken Wings

choose one of the following: buffalo, bbq, maple siracha. served with blue cheese & buttermilk ranch dressings

### S'mores (v)

marshmallows, graham crackers, hersey's milk chocolate bars

### Late Night Pizzas

choose up to three flavors

### Cheese

red sauce, mozzarella

### Pepperoni

red sauce, mozzarella, pepperoni

### Buffalo Chicken

buffalo chicken, mozzarella, red sauce, ranch drizzle, green onions

### Steak & Cheese

shaved prime rib, swiss & mozzarella, red sauce, caramelized onions

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

**Wedding Party Lunch**

\$18/ guest

*Wraps can be prepared as salads (gf) upon request.*

**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

**Chips, Cheese, Fruit, Crackers,  
Assorted Sodas & Water**

**Enhancements**

**Mimosa Kits\*** \$30/ kit  
serves 4-6 guests

**Gluten Free Buns** +2/ guest

**Brunch Buffets**

**Continental**

\$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 yogurt, fruit, granola

**Juice Bar, Coffee, Tea & Hot Chocolate**

**Cafe**

\$18/ guest

**Assorted Bagels**

plain, cinnamon raisin, poppyseed, sesame, onion

**Croissants**

**Cream Cheeses**

plain, scallion & garlic, berry

**Tomatoes, Capers, Cucumber & Onion**

**Butter & Jam**

**Fresh Fruit Platter**

**Juice Bar Coffee, Tea & Hot Chocolate**

*add Ducktrap Smoked Salmon* +4/ guest

**Enhancements**

**French Toast (v)** +3/ guest

maple banana walnut OR berries & cream

**Assorted Quiches or Frittatas (gf)** +3/ guest

**Local Brown's Orchard Cider Donuts (v)** +4/ guest

fresh, locally made apple cider donuts

**Bottomless Mimosa & Bloody Mary Bar**

champagne, fresh juices, berries & fruit, vodka bloody mary's,  
hot sauce, garnishes. \$50 set up fee + 10/ guest

all prices subject to 9% Vermont state tax & 20% gratuity \*alcohol subject to 10% Vermont liquor tax

(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.