



Deluxe Wedding Buffet Reception Package

- \$65.00 per person -

Stationary Hors D'oeuvres

(Choice of Two)

Smoked Salmon Rosettes on Pumpernickel
Traditional Anti Pasta Platter
Smoked Salmon Canapés in Endive w/ Boursin Cheese
Baked Brie Cheese en Croute w/ French Bread
Tomato, Mozzarella & Fresh Basil Caprese
Fresh Vegetable Crudités w/ Ranch Dip
Sliced Seasonal Fresh Fruit Display
Domestic Cheese Board
Buffalo Chicken Wing
Petite Meatballs in Spicy Marinara

Passed Hors D'oeuvres

(Choice of Five)

Mushrooms w/ Sausage Stuffing
Vegetable Won Tons
Thai Sesame Chicken Skewers w/ Peanut Dipping Sauce
Artisan Tomato & Basil Bruschetta
Pork Pot Stickers
Assorted Mini Quiches
All Beef Franks in a Blanket
Fried Mozzarella with Spicy Tomato Sauce
Beef Satay with a Thai Dipping Sauce

Salad

(Choice of One)

Seasonal Mixed Green Salad
Classic Caesar
Mixed Greens w/ Cranberries, Walnuts, Gorgonzola w/ Balsamic Vinaigrette
Chopped Salad Antipasto
Mediterranean Pasta Salad
Balsamic Marinated Grilled Vegetable Salad or Pasta Salad w/ Shrimp

Entrées

(Choice of Two)

- Selections of Meat –

Grilled Flank Steak served with Chipotle Glaze or Horseradish Sauce
Beef Tenderloin Tips served with Dijon Mustard and Red Wine Sauce
Pan Seared Pork Tenderloin topped with Mushroom Marsala Demi-Glace
Grilled Boneless Pork Chops served with Maple Chipotle Glaze
Thinly Pounded Pork Cutlet topped with Lemon-Caper Picatta Sauce
Sautéed Medallions of Beef finished in a Marsala Wine Sauce

- Selections of Poultry –

Thinly Pounded Chicken Cutlet topped with Lemon-Caper White Wine Sauce
Roasted Turkey Breast & Sausage Stuffing served w/ Sage Gravy
Breast of Chicken stuffed with Apples & Leeks
Chicken stuffed with Mushroom & Boursin with a Tomato Cream Sauce
Pan Seared Chicken finished in a Creamy Dijon Sauce
Herb Breaded Chicken Breast with Tomatoes, Artichokes & Kalamata Olives

- Selections of Seafood –

Panko Encrusted Cod Loin topped with Citrus Beurre Blanc
Oven Baked Flounder simmered in a Saffron Provencal Sauce
Grilled Salmon served w/ a Citrus Caper-Butter Sauce

Pasta & Starches

(Choice of Two)

Tri-Color Tortellini, Artichoke & Sun Dried Tomato in a Pesto Cream Sauce
Penne Pasta Primavera
Penne with Vodka Cream Sauce
Cheese Ravioli topped with Spicy Putenesca Sauce
Tortellini with Roasted Pepper Sauce
Horseradish Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Wild Rice Pilaf

Vegetable

(Choice of One)

Grilled Asparagus topped w/ Freshly Grated Romano Cheese
Baby Carrots Simmered in a Brown Sugar, Vermont Maple Syrup Reduction
Grilled Squash & Zucchini served with Spicy Marinara Sauce

Green Beans Almandine
Chef's Choice of Seasonal Vegetable Medley

Coffee Service

Green Mountain Regular and Decaffeinated Coffee
Gourmet Teas w/ Lemon

Amenities

Plated Salad and Artisan Bread Service
Choice of Standard Linen

(Please Add an 18% Service Charge & 10% Vermont State & Local Meals Tax to Pricing)