



Deluxe Plated Wedding Dinner Reception Package

~ \$75.00 per person ~

Stationary Hors D'oeuvres

(Choice of Two)

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

Passed Hors D'oeuvres

(Choice of Five)

Mushrooms with Sausage Stuffing
Vegetable Won Tons
Thai Sesame Chicken Skewers with 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 Peanut Dipping Sauce

Appetizer or Soup

(Choose Two for Guest Choice)

Lump Crab Cake with Cajun Remoulade
Duck Spring Rolls with Hoisin Sauce
Mushroom stuffed with Crabmeat
Prime Beef Canapés served with a Horseradish Cream Sauce
Cheese Ravioli topped with Spicy Putenesca Sauce
Italian Wedding Soup
Cream of Asparagus
Savory Beef & Barley Soup
Tomato Basil Bisque

Salad

(Choice of One)

Traditional Caesar Salad with Brioche Croutons
Seasonal Mixed Green Salad with Balsamic Vinaigrette
Wedge Salad with Crumbled Blue Cheese & Dressing
Tomato & Fresh Basil Salad Caprese
Balsamic Marinated Grilled Vegetable Salad
Baby Spinach tossed with Blue Cheese, Apples, Walnuts with Balsamic Dressing

Entrée

(Choose two for Guest Choice)

*~ Includes Chef's Choice of Fresh Seasonal Vegetable
& Complimenting Starch or Pasta~*

~ Selections of Beef and Pork~

Sliced NY Strip Steak served with a Shitake Mushroom Red Wine Sauce
Pan Seared Pork Tenderloin topped with a Mushroom Marsala Demi Glaze
Grilled Boneless Pork Chops served with a Maple Dijon Glaze
Thinly Pounded Pork Cutlet topped with Lemon-Caper Picatta Sauce
Sautéed Medallions of Beef Tenderloin finished in a Marsala Wine Sauce

~ Selections of Poultry ~

Breast of Chicken, Roasted Peppers & Mozzarella w/ an Orange Basil Sauce
Thinly Pounded Chicken Cutlet topped with Lemon-Caper White Wine 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 topped with a Citrus Beurre Blanc
Oven Baked Flounder simmered in a Saffron Provencal Sauce
Grilled Salmon served with a Citrus Caper-Butter Sauce
Shrimp Scampi served over Linguine

Coffee Service

Green Mountain Regular and Decaffeinated Coffee
Gourmet Teas w/ Lemon

Amenities

Choice of Standard Linen
Table Cocktail Service Available on Request

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