



topnotch
resort and spa

Catering Menus
Breakfast Options

Continental Breakfast

Designed for one hour of service

The Traditional Continental

Orange, Apple, and Cranberry Juices
Assorted Bagels with Cream Cheeses
Assorted Breakfast Breads and Pastries from our ovens
Creamy Vermont Butter and Fruit Preserves
Regular and Decaffeinated Coffee and Herbal Teas

The Executive Continental

Orange, Apple and Cranberry Juices
Assorted Bagels with Cream Cheese
Assorted Breakfast Breads and Pastries from our ovens
Creamy Vermont Butter and Fruit Preserves
Sliced Fruit with Seasonal Berries
Individual Fruit Yogurts
Selection of Individual Cereals
with Whole and Skim Milk
Regular and Decaffeinated Coffee and Herbal Teas

Southern Style Continental

Orange, Apple and Cranberry Juices
Chilled Fruit Salad
Individual Fruit Yogurts
Hot Ham and Hot Sausage Biscuits
Maple-Pecan Danish
Assorted bakery fresh Muffins
Regular and Decaffeinated Coffee and Herbal Teas

The Classical Continental

Orange, Apple and Cranberry Juice
Assorted Bagels with Cream Cheeses
Assorted Breakfast Breads and Pastries from our ovens
Creamy Vermont Butter and Fruit Preserves
Sliced Fruit with Seasonal Berries
Regular and Decaffeinated Coffee and Herbal Teas

The European

Orange and Grapefruit Juice
Sliced Fruit with Season Berries
Carved Ham and Assorted Sliced Cheese
Whole grain bread
Honey, creamy Vermont butter and fruit preserves
Individual fruit yogurts
Hard boiled eggs with cracked black pepper and kosher salt
Regular and Decaffeinated coffee and Herbal teas

Continental Breakfast Enhancements

Hard-boiled Eggs with Cracked Black Pepper and Kosher Salt
Jumbo Croissant with Scrambled Egg, Shaved Ham and Herbed-Cheese Spread
Banana Nut or Cranberry Bread - 12 Slices
Breakfast Wraps with Scrambled Eggs, Sausage and Peppers
Toasted Ham and Swiss Cheese Croissants
Egg and Ham or Egg and Sausage Biscuits

Breakfast/ Brunch Buffets

Designed for one and a half hours of service. Minimum of 25 Guests

Breakfast/ Brunch buffets include Assorted Juices,
Pastries and Breakfast Breads fresh from our ovens
with House-Made Preserves and Vermont Creamery Butter
Regular and Decaffeinated Coffee and Assorted Teas.

Turnbridge Buffet

Fresh Fruit Compote
Individual Fruit Yogurts
Assortment of Cereals with Whole and Skim Milk
Fresh Scrambled Eggs with Cheddar Cheese
Sausage and Gravy with Buttermilk Biscuits
or Multi-grain Pancakes with Warm Maple Syrup
Crispy Bacon Slices
Red Potatoes sautéed with Peppers and Onions
or Creamy Stone-Ground Grits

Essex Buffet

Sliced Fresh Fruit and Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with Whole and Skim Milk
Fresh Scrambled Eggs with Cheddar Cheese
Country Ham with Red-Eye Gravy
Buttermilk Pancakes or Multi-grain Pancakes
with Warm Maple Syrup
Red Potatoes sautéed with Peppers and Onions
or Creamy Stone-Ground Grits

Callais Buffet

Sliced Fresh Fruit and Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with Whole or Skim Milk
Platter of Smoked Salmon
with Bagels and Cream Cheese
Poached Eggs Benedict
Sausage Links and Bacon
Red Potatoes sautéed with Peppers and Onions
or Creamy Stone-Ground Grits

Bennington Buffet

Sliced Fresh Fruit and Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with Whole or Skim Milk
Eggs Frittata
Low Country Shrimp and Stone Ground Grits
Grilled Ham
Fresh Sliced Tomatoes
Red Potatoes sautéed with Peppers and Onions
or Creamy Stone-Ground Grits

Vermont Country Buffet

Vermont Country Buffet includes
Freshly Squeezed Orange and Grapefruit Juices, Vermont Cold Hollow Cider
Arrangement of Seasonal Fruits and Berries
Selection of Premier Cereals Including Topnotch Granola
Assorted Vermont Dairy Milks
Pastries, Muffins and Croissants fresh from our Ovens
Scrambled Eggs with Chives

Choice of One:

Potatoes O'Brien
Hash Browns

Choice of One:

Maple Link Sausage
Applewood-Smoked Bacon
Grilled Ham

Choice of One:

Malted Buttermilk Pancakes, Buckwheat Pancakes, French Toast
Maple Syrup tapped at Butternut Farms in Stowe

Omelet Station

(Minimum 25 persons)

Chef's Fee: \$100 per hour. We recommend one chef per 75 guests.

Mushrooms, Tomatoes, Peppers, Onions, Spinach
Ham, Bacon, Sausage
Cheddar
Whole Farm Eggs, Egg Whites, EggBeaters
with Shrimp or Smoked Salmon

Southern Brunch Buffet

Designed for two hours of service. Minimum of 50 guests

Sliced Fresh Fruit Display

Sliced Tomato and Mozzarella Salad with Fresh Basil and Olive Oil, Balsamic Vinaigrette

Garden Salad with Assorted Fresh Vegetables and Toppings and Two Dressings

Scrambled Eggs with Herbs and Cheddar Cheese

Crispy Bacon Slices

Sausage Gravy with Buttermilk Biscuits

Red Potatoes Sautéed with Peppers and Onions

Large Shrimp sautéed with Peppers, Onions and Tasso Ham
served over Stone-Ground Pepper Jack Grits with a Lobster Gravy

Grilled Breast of Chicken with Pesto Sauce

Salmon Filet with a Lemongrass-Cream Sauce

Prime Rib of Beef, Carved to Order, with Au Jus and Horseradish Cream

Almond Rice Pilaf

Sautéed Vegetables

Assorted Bagels, Pastries and Breakfast Breads fresh from our ovens
with House-Made Preserves and Vermont Creamery Butter

Chef's Dessert Display

Assorted Fruit Juices

Sweet Iced Tea

Regular and Decaffeinated Coffee and Herbal Teas