



Plated Selection

3-Course Dinner

Course 1 Appetizer, Entrée, & Dessert

4-Course Dinner

Additional \$18 per person

Course 1 and 2 Appetizers, Entrée, & Dessert

Course 1 Appetizers (Choice of One)

Baby Green Salad with Tomatoes, Cucumbers, Baguette Toast & Basil Balsamic Vinaigrette
 Caesar with Lemon, Olives, Tomatoes, Croutons & Parmesan Cheese
 Frisée with Endive, Roasted Beets, Goat Cheese & Pomegranate Vinaigrette
 Local Tomato Gazpacho with Seasoned Avocado & Tortilla Crisps
 New England Clam Chowder with Smoked Cheddar Toast
 Butternut Squash & Apple Soup with Roasted Pepitas & Maple Cream
 Wild Mushroom Ravioli with Parmesan Cream, Bacon & Chives
 Cavatelli with Olive Oil, Garlic, Broccoli Rabe & Sweet Sausage

Course 2 Appetizers (Choice of One)

Braised Pork Short Rib with Sweet Potato Mousse & Root Beer Glaze
 Pacific Red Crab Cake with Pickled Cabbage & Remoulade Butter
 Shrimp & Roasted Corn Dumplings with Gingered Potato & Miso
 Snow Crab Claw & Shrimp Cocktail with House Sauce
 Braise Beef Short Rib, Parsnip Puree & Cheddar Fondue

Entrees (Choice of Two)

Statler Chicken Breast with a Cognac Cream	\$55 per person
Fennel Scented Pork Tenderloin with a Mustard Demi Glace	\$59 per person
Pan Seared Quail with a Sage & Roasted Garlic Buerre Blanc	\$60 per person
Portabella, Spinach & Marscapone Stuffed Chicken with Roasted Garlic Jus	\$60 per person
Chicken Coq Au Vin, Mushrooms, Cippolini Onions & Red Wine	\$60 per person
Braised Lamb Shank with Olives, Watercress & Pinot Noir Jus	\$62 per person
Braised Beef Short Rib with Port Reduction, Gremolata & Cheddar Fondue	\$62 per person
Roasted Atlantic Salmon with Lobster, Lemon Scallion Butter	\$63 per person
East Coast Halibut with House Chorizo Cream & Littleneck Clams	\$65 per person
Sauteed Shrimp with Parmesan Gnocchi, Bacon & Vodka Sauce	\$66 per person
Filet Mignon with Crispy Onions & Cabernet Demi Glace	\$67 per person
New York Strip, Balsamic Grilled Portabellas, Rosemary-Tomati Demi Glace	\$69 per person
Ribeye Steak with Hunter Mushrooms & Bleu Cheese Cream	\$75 per person
Chilean Sea Bass with Roasted Fennel Salad & Tomato Cream	\$75 per person
Roasted Veal Chop with Caramelized Apples, Morel Mushrooms & Brandy Cream	\$78 per person
Colorado Lamb Rack, Mustard Herb Crust & Rosemary Jus	\$89 per person

Dessert Course (Choice of One)

Fresh Fruit Tarts with Vanilla Pastry Cream & Raspberry Sauce
 Caramel Chocolate Turtle Cheesecake
 Chocolate Raspberry Mousse Cake with Crème Anglaise
 Apple Almond Tart with Dulce de Leche Cream
 Lemon and White Chocolate Cheesecake & Cherry Coulis

Dinner Service includes Regular, Decaffeinated Coffee & Herbal Teas
All Entrées accompanied by Fresh Rolls and Chef's Choice of Starch & Vegetable
Chef's Choice Vegetarian Option Available upon Request



Dinner Buffet

The Mountain Road

Cucumber, Feta & Tomato Salad
Baby Green Garden Salad with dressings
Grilled Vegetable & Orzo Pasta Salad
Spinach, cheese, & pistachio stuffed flank steak
Oregano, Lemon & Wine Roasted Chicken
PEI Mussels with Garlic, Butter Herbs & Chardonnay
Rosemary Roasted Red Potatoes & Roasted Carrots
Lemon Meringue Pie & Oreo Cheesecake
\$60 per person

Northern Hospitality

Baby Spinach Salad with Tomato, Crispy Onions & Warm
Bacon Vinaigrette
Harvested Green Salad with Condiments
Spinach, Artichoke & Boursin Cheese Dip with Baguettes
Fennel & Garlic Scented Pork Roast
Cabernet Braised Beef Short Ribs with Papardelle
Hawaiian Sunfish with Chile Lime Butter
Roasted Portabella Mushroom Brown Rice & Green Beans
with Sweet Soy Glaze
Apple Pie, Chocolate Cherry Mousse Cake & Vanilla Ice Cream
\$60 per person

South Of The Border

Tortilla Chips with Pico de Gallo & Guacamole
Chipotle Lime Caesar Salad
Spicy Cole Slaw
Chicken Empanadas with Ranchero Sauce
Pork Carnitas with Tomatillo Salsa
Beef Fajitas
Rice & Beans
Soft Tortillas, Lettuce, Tomato, Jalapenos, Olives, Cheese &
Sour Cream
Churros, Snickerdoodles & Tequila Lime Cheesecake
\$70 per person

Backyard BBQ

Romaine Salad with Fried Chicken, Tomato, Avocado Ranch
Dressing
House-made Cole Slaw
Yukon Potato Salad with Bacon & Dill
Maple Barbecued Chicken
Pulled Pork with Ancho Barbecue & Sweet Rolls
Grilled Flank Steak with Cilantro Chimichurri
Andouille Sausage Jambalaya
Corn on the Cob
Strawberry Shortcake & Cherry Pie
\$75 per person

Little Italy

Arugula Salad with Cucumber, Roasted Peppers & Goat
Cheese
Tomato & Fresh Mozzarella with Basil & 25 Year Old Balsamic
Vinaigrette
Broccoli Rabe, Sausage & Cavatelli Pasta
Rigatoni Bolognese
Chicken Marsala with Oyster Mushrooms
Vegetable Rice Pilaf & Zucchini with Garlic & Parmesan
Rosemary Focaccia
Tiramisu, Cannoli & Amaretto Cheesecake
\$75 per person

Green Mountain Style

Baby Greens with Walnuts, Cranberries, Chevre & Maple
Balsamic Dressing
Roasted Corn Chowder with Sausage & Smoked Cheddar
New York Sirloin with Rosemary Tomato Demi Glace
Chicken Coq Au Vin with Mushrooms & Cippolini Onions
Rainbow Trout with Lemon-Thyme Buerre Blanc
Roasted Root Vegetables & Cabot Cheddar Gratin Potatoes
Blueberry Pie & Chocolate Mousse Cake
\$80 per person

Steakhouse Buffet

Wedge Salad Station, Romaine & Iceburg, Tomatoes,
Cucumbers, Olives, Bacon, Bleu Cheese, Seeds, Croutons
Green Goddess, Bleu Cheese & Balsamic Dressings
Crab & Artichoke Dip with Crostini
Prime Rib of Beef
Roasted Chicken with a Maple Bourbon Glaze
Blackened Halibut with Roast Tomato Cream
Balsamic Grilled Asparagus & Bacon, Cheddar Twice Baked
Potatoes
New York Cheesecake & White Chocolate Glazed Fudge
Brownies
\$92 per person

Clam & Lobster Jam

Traditional Caesar Salad
New England Clam Chowder
Baked Potato Bar
Clams Casino
PEI Mussels with Chorizo, Tomato, Wine & Garlic
New York Sirloin Steak with Roasted Garlic Jus
Swordfish Chops with Roasted Tomato Butter
1.25 lb Maine Lobsters with Drawn Butter (1 per guest)
Corn on the Cob & Balsamic Grilled Asparagus
Fresh Fruit Tarts & Chocolate Flourless Cake
\$125 per person

**All Dinner Buffets include Artisan Rolls and Butter, Regular,
Decaffeinated Coffee and Herbal Teas**