Cortney Quinn is Executive Chef at Topnotch Resort, overseeing the property’s two restaurants, The Roost and Flannel, which offer on-trend fresh and wholesome food with contemporary elements. Her menus rotate seasonally, some signature dishes include beet gnocchi and Hawaiian sea trout with spinach puree, petite spring vegetables and blood-orange sauce. She also oversees all catering and banquet events for Topnotch.

Quinn first joined Topnotch as Chef de Cuisine after spending nearly a year as Executive Chef for Todd English at King Fish Hall in Faneuil Hall, Boston. Quinn was drawn to Vermont for the seasonality and access to local farms for fresh produce. Inspired by the neighborhood feel of Stowe, and the fact that the ingredients she utilizes are grown and produced locally, Quinn is passionate about strengthening relationships with farmers to create a truly farm-to-fresh culinary concept at Topnotch. Quinn’s bold and colorful dishes incorporate her culinary experiences in big cities into her menus by crafting classic dishes with a fresh local approach.

Quinn began her career with positions at L’escalier at Breakers Hotel in Palm Beach Florida and The Westin Copley Place Hotel in Boston, where she developed specialized skills in cooking classic French fare and seafood. She then went on to secure a permanent role as Sous Chef at The Westin Copley Place Hotel and assisted in the re-opening of the hotel’s premier seafood concept restaurant Turner Fisheries bringing the restaurant three consecutive “Boston’s Best Clam Chowder” awards.

Quinn started her culinary journey in high school, creating sauces and meatballs at a small Italian family restaurant in Essex, Vermont. It was there that she discovered her passion for cooking, which ultimately led to her enrollment at The New England Culinary Institute (NECI), from which she graduated from in 2002.
BUFFETS

EARLY RISER
- Assorted Juices
- Regular & Decaffeinated Coffee & Tea Selection
- Fruit & Melons with Seasonal Berries
- Sweet Cream Butter & Fruit Preserves
- Assorted Bagels with Cream Cheese
- Croissants, Muffins, & Banana Bread

THE LIFT
- Assorted Juices
- Regular & Decaffeinated Coffee & Tea Selection
- Assorted Cereal with Milk
- Croissants & Muffins
- Sweet Cream Butter & Fruit Preserves
- Scrambled Eggs with Cheddar Cheese & Chives
- Applewood Smoked Bacon & Maple Sausage
- Herb Roasted Breakfast Potatoes

HEALTHY START
- Assorted Juices
- Regular & Decaffeinated Coffee & Tea Selection
- Individual Fruited Yogurts
- Fruit & Melons with Seasonal Berries
- Sweet Cream Butter & Fruit Preserves
- Assorted Bagels with Cream Cheese
- House-Made Granola with Milk
- Oatmeal with Brown Sugar & Raisins
- Egg Whites with Spinach, Tomatoes & Herbs
- Multigrain Pancakes with Maple Syrup
- Chicken Apple Sausage

THE ENERGIZER
- Assorted Juices
- Regular & Decaffeinated Coffee & Tea Selection
- Fruit & Melons with Seasonal Berries
- Croissants, Pastries & Muffins
- Sweet Cream Butter & Fruit Preserves
- Eggs Benedict with Hollandaise
- Scrambled Eggs with Cheddar Cheese & Chives
- Buttermilk Pancakes with Maple Syrup
- Applewood Smoked Bacon & Maple Sausage
- Herb Roasted Breakfast Potatoes

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Let’s Get Started

EXTRAS

Assorted Cereals and House-made Granola
Fruit & Melons with Seasonal Berries
Individual Fruited Yogurts
Berry Parfaits with Greek Yogurt & House-made Granola
Oatmeal with Brown Sugar, Raisins, and Vermont Maple Syrup
Jumbo Warm Cinnamon Rolls
Belgian Waffles with Whipped Cream & Maple Syrup
Assorted Bagels with Cream Cheese
Cold Hollow Cider Donuts
Egg, VT Cheddar & Peppered Ham Sandwiches
Breakfast Burrito with Chorizo Sausage, VT Cheddar Cheese & Ranchero
English Muffin with Egg, Canadian Bacon & VT Cheddar Cheese
Smoked Salmon Platter with Accompaniments
Espresso Bar with Attendant ($75 Attendant Fee)

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Back in Fifteen

**BREAKS**

**MADE IN VERMONT**
- Jan’s Farmhouse Crisps
- Vermont Farmstead Cheddar Cheese
- Ben & Jerry’s Peace Pops
- Assorted Laughing Moon Salted Caramels

**SPICE IT UP**
- Cajun Peanuts
- Salsa, Guacamole & Queso Fundido
- Tortilla Chips
- Churros

**THE GREAT OUTDOORS**
- A nicely lit Fire Pit outdoors
- S’mores Made your way:
  - Hershey’s Chocolate, Caramel, Marshmallows,
  - Sliced Strawberries, Graham Cracker

**TOPNOTCH SPA**
- Energy Bars
- Topnotch Trail Mix
- Vegetable Crudites with Hummus
- Fruit Skewers with Vanilla-Lime Yogurt

**FONDUE YOU**
- Choice of Vermont Cheddar or Chocolate
- Pick 4 Dippers: Broccoli, Crusty Bread, Pretzel
- Pieces, Pickles, Pepperoni, Apples, Strawberries,
- Pineapple, Cookie Dough, Marshmallows

**APRES-WORK**
- Micro-Brew Vermont Beer Tasting
- House Made Chips and Dips
- Vermont Cheese & Charcuterie Display

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Back in Fifteen

EXTRAS

Fruit & Melons with Seasonal Berries
Assorted Candy Bars
Soft Pretzels with Cheddar Cheese Fondue, Mustard
House Made Granola Bars
Tortilla Chips with Salsa & Guacamole
House Made Potato Chips and Dips
Cajun Peanuts
Wasabi Peas
Cold Hollow Cider Donuts
Cheese and Caramel Popcorn
Ben & Jerry’s Peace Pops
Mixed Nuts
Cold Hollow Apple Cider (served warm or cold)
Lemonade
Iced Tea
Equal Exchange Regular, Decaffeinated Coffee, and Herbal Teas
Assorted Jumbo Cookies
Seasonal Whoopie Pies
Assorted Soda
Bottled Water
Espresso Bar with Attendant ($75 Attendant Fee)

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Out to Lunch

BUFFETS

GREEN MOUNTAIN MARKET
Soup of the Day
Green Salad Bar with Ranch and Balsamic Dressings
Potato Salad with Bacon & Dill
Shaved Turkey, Honey Ham, Roast Beef & Tuna Salad
Cheddar, Swiss, Havarti Dill Cheese
Lettuce, Tomatoes, Onions, Mayonnaise, & Mustard
House Potato Chips
Sliced Breads, Rolls & Wraps
Assorted Cookies & Brownies

THE NORTHEAST
New England Clam Chowder
Iceberg Lettuce Wedge Salad with Bacon,
Cucumber & Blue Cheese Dressing
Italian Tortellini Salad
Chicken Pot Pie
Grilled Pork Chops with Baked Beans
Sautéed Zucchini
Whoopie Pies, Maple Pecan Blondies &
Apple Cider Sugar Cookies

MEDITERRANEAN COUNTRYSIDE
White Bean Minestrone
Tomatoes, Cucumber, Feta Cheese Salad,
Garlic Hummus with Pita Chips
Herb Roasted Salmon with a Citrus Chive Butter
Chicken Parmesan
Tortellini with Roasted Garlic Alfredo & Broccoli
Rosemary Focaccia
Tiramisu, Cannoli

BARBEQUE IN STYLE
Romaine, Tomato and Blue Cheese Salad
Country Potato Salad
Cayenne Spiced Deviled Eggs
Grilled Bratwurst with Sauerkraut, Mustard & Beer
Cheddar Cheese Burgers with Lettuce, Tomato & Onion
Maple Barbeque Chicken
Baked Beans
Apple Crisp & Seasonal Berry Shortcake

All buffet lunches include Iced Tea

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Out to Lunch

SMALL GROUPS
For parties of 15 or less

THE DELI
Soup of the day
Caesar Salad OR Potato Salad
Assorted Pre-Made Sandwiches
OR Assorted Wraps
Potato Chips
Oatmeal Chocolate Chip Cookies

THE BOARDROOM
Tomato, Cucumber & Feta Cheese Salad with
Olive & Basil Balsamic Vinaigrette
Chicken Saltimbocca with Marsala & Mushrooms
Grilled Vegetable Cous Cous
Lemon Ricotta Cheesecake

MOUNTAIN EXPLORERS
BOXED LUNCH
Potato Chips, Whole Fruit,
House-made Cookie & Bottled Water
Choice of:
Mesquite Turkey, Provolone Cheese, Lettuce,
Tomato & Maple Aioli on Ciabatta Bread
Grilled Chicken Cesar Wrap with Tomato & Olives
Blackforest Ham, Swiss Cheese, Lettuce,
Tomato & Spicy Dijon on Ciabatta Bread
Veggie Wrap with Cucumber Dill Yogurt Sauce
Tuna Salad with Lettuce & Tomato
on a Challah Roll

All buffet lunches include Iced Tea

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Out to Lunch

EXECUTIVE PLATED LUNCH

LUNCH INCLUDES
Artisan Rolls & Sweet Butter
Soup or Salad
1 Entrée
1 Dessert

SOUPS & SALADS
New England Chowder
Cobb Smoked Bacon, Clams & Roasted Corn
Tomato Fennel Bisque
Oven Roasted Tomato, Sweet Braised Fennel & Pernod
Butternut & Apple Soup
Cold Hollow Cider, Warm Spices & Butternut Squash
Classic Romaine
Tomato, Croutons, Parmesan Cheese & Lemon
Harvest Salad
VT Goat Cheese, Spiced Pecans, Dried Cranberries & Mesclun Mix
Topnotch Chopped
Pear, Local Feta, Baby Gem Lettuce & Maple Dijon Vinaigrette

ENTRÉE
Miso Glazed Salmon
Buckwheat Soba Noodles, Stir-fried Vegetables & Sweet Miso Sauce
Grilled Chicken Breast
Roasted Fingerling Potatoes, Broccolini & Thyme Marsala Sauce
Potato Gnocchi
Oven Roasted Pear Tomatoes,
Fresh Basil Pesto & Grana Parmesan Cheese
Marinated Flank Steak
Herb Roasted Frites, Baby Carrots & Tarragon Aioli

DESSERT
Warm Seasonal Berry Buckle with Streusel Topping
Chocolate Flourless Cake with Raspberry Coulis
NY Style Cheesecake with Marinated Berries
Topnotch Pie with Vanilla Sauce

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Mix and Mingle

PASSED

**COLD**
- Spicy Tuna Poke with Avocado on Wonton Crisps
- Crab Ceviche Salad on Cucumber
- Smoked Salmon with Crème Fraîche & Caviar
- Chilled Shrimp with Red Chili Cocktail Sauce
- California Sushi Roll with Crab & Cucumber
- Tomato, Basil & Fresh Mozzarella Skewers with Balsamic Syrup
- Roasted Beet Bruschetta with Aged Chevre
- Seared Tuna on Cucumber with Radish, Sriracha & Tobiko Caviar
- Citrus Creamy Sundried Tomato & Boursin Cheese on Pita Crisps
- Strawberries with Local Blue Cheese Mousse & Almonds
- Roasted Duck Breast with Hummus & Cherry Jam
- Beef Tenderloin with Caramelized Onions & Horseradish Cream
- Confit Duckling
- Chilled Endive, Creamy VT Goat Cheese & Roasted Peppers
- Stuffed Cherry Tomatoes
- Smoked Salmon Mousse & Fresh Herbs

**WARM**
- Spinach & Feta Spanikopitas
- Miniature Beef Wellington
- Mushroom Duxelle, Butter Puff Pastry
- Chicken Potstickers with a Ginger Soy Glaze
- Sausage, Herb & Pecorino Stuffed Mushrooms
- Miniature Spinach & Cheddar Cheese Quiche
- Coconut Shrimp on Cucumber Noodles, Spicy Mango Sauce
- Curried Vegetable Samosa with Tzatziki Sauce
- New Zealand Lamb Chops with Mustard Herb Crust
- Crab Cakes with Scallion Remoulade
- Crab Rangoons with Sweet Chili Soy Sauce
- Bacon Wrapped Scallops with Horseradish Mustard
- Lobster Cakes with Cherry Pepper Rémoulade
- Swedish Meatballs with Cognac Cream
- Raspberry Phyllo Bundles
- Crab Stuffed Fingerling Potatoes Twice Baked with Chive & Truffle Oil
- Chicken Satay with Minted Marinated & Spicy Peanut Sauce
- Clams Casino with Smoky Bacon
- Lemon Butter & Herbed Crumb

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Mix and Mingle

STATIONS

**Vegetable Crudite**
Peppercorn Ranch, Hummus & Seasonal Vegetables

**Baked Brie En Croute**
Raspberry Preserve Baked in a Puff Pastry & Artisan Bread

**Roasted Garlic, Lemon & Herb Hummus**
with House Baked Pita Chips

**Corn Tortilla Chips**
Guacamole, Pico de Gallo & Salsa Verde
**Add Queso Fundido with Chorizo Sausage**

**Antipasto Display**
Local & Imported Meats, Olives, Pickled Vegetables, Cornichons, Toasted Baguette & House Mustard

**Vermont Artisan Cheese Display**
Crackers & Baguettes, House Made Chutney, Dried Fruits & Mixed Nuts

**Assorted Sushi Roll Display**
Pickled Ginger, Wasabi, Soy Sauce & Tobiko

**Raw Bar**

- Marinated Green Lip Mussels
- Shrimp
- Littleneck Clams
- Snow Crab Claws
- Oysters

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Mix and Mingle

STATIONS

Baked Potato Bar
Scallions, Sour Cream, VT Cheddar, Sweet Whipped Butter, Applewood Bacon, Blue Cheese & Spicy Chili

Ceasar Salad Station
Lemon, Anchovy, Tomato, Croutons, Grilled Chicken, Olives, Parmesan Cheese, Ceaser & Goddess Dressings

Taco Station
Pulled Pork Carnitas, Grilled Chicken, Pico de Gallo, Sour Cream Cabot Cheddar, Jalapeños, Avocado Salsa, Cilantro, Lettuce Tomato, Crispy Corn & Soft Flour Tortillas

Sweet and Tart Dessert Display
Chocolate Covered Strawberries, Mini Eclairs, Raspberry Mousse Cups Key Lime, Lemon Meringue and Fruit Tarts, Chocolate Almond Petit Fours Regular & Decaffeinated Coffee & Tea Selection

Hot Chocolate Station
Mini Marshmallow, Shaved Chocolate, Peppermint Sticks, Whipped Cream

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Mix and Mingle

**ACTION**

**Stir Fry Station**
- Udon & Soba Noodles
- Marinated Chicken & Beef (add Shrimp $6 per person)
- Variety of Stirfry Vegetables & Tofu
- Orange Ginger Glaze & Coconut Curry Sauces

**Pasta Station**
- Tortellini, Penne & Mushroom Ravioli
- Grilled Chicken, Parmesan Cheese, Crushed Red Pepper, Garlic Bread, Fresh Basil
- Choice of 2: Bolognese Sauce, Roasted Garlic Alfredo, Vodka Sauce, Marinara

**Fajita Station**
- Achiote Marinated Chicken & Beef (add Shrimp $6 per person)
- Sautéed Onions & Peppers with Cilantro & Tequila
- Soft Corn & Flour Tortillas, Lettuce, Tomato, Sour Cream, Avocado Salsa, Pico de Gallo, Olives & Cheddar Cheese

*All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.*
Mix and Mingle

**ACTION**

**Sausage, Peppers & Hot Dog Station**
Vermont Smoke & Cure Sweet & Hot Italian Sausage
North Country Smokehouse Hot Dogs
Sautéed Peppers & Onions, Saurkraut, Spicy Mustard, Olive Salad,
Pepper Relish, Chili & Cheese, Hoagies & Buns

**Carving Station**
Roasted Turkey Breast with Giblet Gravy, Cranberry Sauce & Rolls
Roasted Pork Loin with Fennel Demi Glace & Rolls
New York Strip with Peppercorn Demi Glace & Rolls
Prime Rib with Horseradish Cream, Au Jus, & Rolls
Beef Tenderloin with Cabernet Jus, Bleu Cheese Cream & Rolls
Ahi Tuna with Wasabi Ginger Créme & Wonton Crisps

**Dessert Flambé Station**
Bananas Foster OR Cherries Jubilee
Vanilla Bean Ice Cream & Assorted Mini Pastries

**Sundae Bar**
Housemade Chocolate & Vanilla Ice Cream, Butterscotch,
Hot Fudge, Strawberry, Crushed Peanuts, Whipped Cream & Cherries

*Each Action Station is subject to a $100.00 Chef Attendant fee
Minimum 30 guests for Action Stations*

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Mix and Mingle

LATE NIGHT

Fried Macaroni & Cheese Bites
Fried Mozzerella & Raviolis with Basil Marinara
Tangy Buffalo & Barbeque Wings with Sticks & Sauce
Swedish Meatballs with Cognac Cream & Smoked Cheese
Pigs in a Blanket with Spicy Mustard & Ketchup
Vegetable Spring Rolls with Sweet Chili Sauce
Mini Cheeseburgers with Cheddar, Tomato & Secret Sauce
Pulled Pork Sliders with Cheddar & Grilled Onions
Minitaure Turkey Reubens with Kraut, 1000 Island & Swiss
Warm Soft Pretzels with Cheddar Fondue & Mustard
Assorted Gourmet Grilled Cheese
Waffle Fries with Gravy & Cheese

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
THREE-COURSE DINNER
Price based on entrée selections and includes the following:

- One Starter
- Up to Two Entrée choices
- One Dessert selection

Regular, Decaffeinated Coffee & Herbal Teas
Fresh Rolls and Chef’s Choice of Starch & Vegetable
Chef’s Choice Vegetarian Option Available upon Request

FOUR-COURSE DINNER
Price based on entrée selections and includes the following:

- One Starter
- One Appetizer
- Up to Two Entrée choices
- One Dessert selection

Regular, Decaffeinated Coffee & Herbal Teas
Fresh Rolls and Chef’s Choice of Starch & Vegetable
Chef’s Choice Vegetarian Option Available upon Request

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Dinner Bell

STARTERS & APPETIZERS

STARTERS
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

FOUR-COURSE DINNER
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

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
ENTREES

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

DESSERT

Fresh Fruit Tarts with Vanilla Pastry Cream & Raspberry Sauce
Maple Cheesecake, Vanilla Sauce
Carrot Cake, Cream Cheese Icing, Warm Caramel
Chocolate Flourless Cake, Mango, Cherry Coulis
Warm Bread Pudding, Maple Anglaise

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
BUFFETS

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 & Maple Cheesecake

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
Seared Shrimp with Roasted Garlic Scampi & Broccoli
Roasted Portabella Mushroom Brown Rice & Maple Glazed Carrots
Apple Pie, Chocolate Mousse Cake & Vanilla Ice Cream

SOUTH OF THE BORDER
Tortilla Chips with Pico de Gallo & Guacamole
Chipotle Lime Caesar Salad
Spicy Cole Slaw
Chicken Chimichangas with Ranchero Sauce
Pork Carnitas with Tomatillo Salsa
Beef Fajitas
Rice & Beans
Soft Tortillas, Lettuce, Tomato, Jalapeños, Olives, Cheese & Sour Cream
Churros, Tres Leche Cake & Tequila Lime Cheesecake

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 Cider Vinegar Barbecue & Sweet Rolls
Grilled Flank Steak with Cilantro Chimichurri
Andouille Sausage Jambalaya
Corn on the Cob
Strawberry Shortcake & Apple Pie

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Dinner Bell

BUFFETS

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 Foccacia
- Tiramisu, Cannoli & Amaretto Cheesecake

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 Chocolate Bourbon Pecan Cake

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

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
- Baked Cod with Roasted Tomato Butter
- 1.25 lb Maine Lobsters with Drawn Butter (1 per guest)
- Corn on the Cob & Balsamic Grilled Asparagus
- Lemon Meringue Tarts & Apple Walnut Cake

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

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
Dinner Bell

STATIONS

Stir Fry Station
Udon & Soba Noodles
Marinated Chicken & Beef (add Shrimp $6 per person)
Variety of Stirfry Vegetables & Tofu
Orange Ginger Glaze & Coconut Curry Sauces

Pasta Station
Tortellini, Penne & Mushroom Ravioli
Grilled Chicken, Parmesan Cheese, Crushed Red Pepper, Garlic Sticks
Choice of 2: Bolognese Sauce, Roasted Garlic Alfredo, Vodka Sauce, Marinara

Fajita Station
Achiote Marinated Chicken & Beef (add Shrimp $6 per person)
Sautéed Onions & Peppers with Cilantro & Tequila
Soft Corn & Flour Tortillas, Lettuce, Tomato, Sour Cream, Avocado Salsa, Pico de Gallo, Olives & Cheddar Cheese

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.

**STATIONS**

**Sausage, Peppers & Hot Dog Station**
Vermont Smoke & Cure Sweet & Hot Italian Sausage
North Country Smokehouse Hot Dogs
Sautéed Peppers & Onions, Saurkraut, Spicy Mustard, Olive Salad, Pepper Relish, Chili & Cheese, Hoagies & Buns

**Carving Station**
Turkey with Giblet Gravy, Cranberry Sauce & Rolls
Roasted Pork Loin with Fennel Demi Glace & Rolls
New York Strip with Peppercorn Demi Glace & Rolls
Prime Rib with Horseradish Cream, Au Jus, & Rolls
Beef Tenderloin with Cabernet Jus, Bleu Cheese Cream & Rolls
Ahi Tuna with Wasabi Ginger Crème & Wonton Crisps

**Dessert Flambé Station**
Bananas Foster OR Cherries Jubilee
Vanilla Bean Ice Cream & Assorted Mini Pastries

**Sundae Bar**
Housemade Chocolate & Vanilla Ice Cream, Butterscotch, Hot Fudge, Strawberry, Crushed Peanuts, Whipped Cream & Cherries
CASH/HOST

$100.00 bar set-up fee

Our bar minimum is $250.00 in sales exclusive of tax and service charge.

If your group does not reach this amount the master account will be charged the difference.

Cash Bar prices may vary

Resort Liquor
- Smirnoff Vodka
- Beefeater Gin
- Jose Cuervo Tequila
- Bacardi Silver Light Rum
- Captain Morgan Spiced Rum
- Jim Beam Bourbon
- Seagram’s 7 Whiskey
- Cutty Sark Scotch Whiskey
- Jacques Cardin Brandy

Premium Liquor
- Stolichnaya Vodka
- Ketel One Vodka
- Bombay Gin
- Hennessy
- Bacardi Silver Light Rum
- Captain Morgan Spiced Rum
- Crown Royal Whiskey
- Maker’s Mark Bourbon
- Jack Daniel’s Whiskey
- 10 Cane Rum
- Johnnie Walker “Red” Scotch
- Bushmill’s Irish Whiskey
- Hornitos Respasado

Luxury Liquor/Cordials
- Grey Goose Vodka
- Green Mountain Vodka
- Hendrick’s Gin
- Bailey’s Irish Cream
- Kahlua
- Sambucca Romana
- 10 Cane Rum
- Mt Gay Rum
- Crown Royal Whiskey
- Courvoisier VSOP
- Remy Martin VSOP
- Amaretto Disaronno
- Woodford Reserve Bourbon
- Jameson’s Irish Whiskey
- Herradura Tequila
- Grand Mariner
- Cointreau
- VT White Vodka
- Johnnie Walker “Black” Scotch
- Myers Dark Rum
- Knob Creek
- Patrón Silver
- Bombay Sapphire

Bottled Beer (Please select up to six)
Domestic
- Budweiser, Bud Light, Coors Light, Rock Art (seasonal), Long Trail (Seasonal), Magic Hat (Seasonal), Harpoon (Seasonal)

Domestic
- Corona, Heineken, Stella Artois, Amstel Light, Guinness

Wines
- William Hill Chardonnay, Cabernet

Non-Alcoholic
- Soda, juice and bottled water
- Mineral Water Sparkling/Still
Drinks!

PACKAGES

**Resort Bar Package**
- Resort Liquor selection
- Selection of Three (3) Cordials
  - William Hill Chardonnay, California
  - William Hill Cabernet Sauvignon, California
  - Trinity Oaks Cabernet and Chardonnay CA
  - Segura Vuidas Cava, Spain
- Selection of any Four (4) Bottled Beers
- Soda, Juice, and Mineral Water Sparkling/Still

**Luxury Bar Package**
- Luxury Liquor selection
- Selection of Three (3) Cordials
  - William Hill Chardonnay, California
  - William Hill Cabernet Sauvignon, California
  - Joel Gott 815 Cabernet
  - Liberty School Chardonnay CA
  - Domaine Chandon Brut, CA
- Selection of any Six (6) Bottled Beers
- Soda, Juice, and Mineral Water Sparkling/Still

**Premium Bar Package**
- Premium Liquor selection
- Selection of Three (3) Cordials
  - William Hill Chardonnay, California
  - William Hill Cabernet Sauvignon, California
  - Brut D’argent Champagne FR
- Selection of any Five (5) Bottled Beers
- Soda, Juice, and Mineral Water Sparkling/Still

**Young Adult Package**
- For adults aged 13yrs – 21yrs.
- Soda, Juice, and Mineral Water Sparkling/Still

Bar packages are priced per person
$100.00 bar set-up fee per bar
Cash Bar prices may vary
Drinks!

WINES

WHITE WINE (selection subject to change)
William Hill Chardonnay California, '09
Monte Maria Pinot Grigio, Italy
Liberty Chardonnay, CA
Trinchero Sauvignon Blanc

RED WINE (selection subject to change)
William Hill Cabernet Sauvignon California, '09
Joel Gott 815 Cabernet Sauvignon, CA
Graffigna Malbec, Mendoza Argentina
Joel Gott Alakai, Red Blend, CA

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
General Information

MENUS
Meeting details and banquet menus must be submitted three (3) weeks prior to the program start date. Your Conference Service Manager will create a Group Resume and Banquet Event Orders (BEOs) for your approval.

GUARANTEES
The guaranteed food and beverage numbers must be provided by 12 noon, five (5) business days prior to the program start date, excluding weekends and holidays. This number will be the final guaranteed minimum and not subject to reduction. The Hotel will prepare 5% above the guaranteed number of guests. Final charges will be based on the guaranteed number of guests or the total number of guests served, whichever is greater. If no guarantee number is provided, then the number of persons originally booked at time of contract will be used.

PRICES
Menu prices quoted are estimates only and may be subject to change, due to extraordinary changes in costs of commodities, labor, taxes or other similar reasons. Your Conference Services Manager may make reasonable menu substitutions should the situation arise.

SERVICE CHARGE AND TAX
All food and beverage will be subject to a 20% service charge which is taxable at 10% state sales tax. Food and non-alcoholic beverages are subject to 10% sales tax. Alcoholic beverages are subject to an 11% sales tax.

SPECIALTY ORDERS
Your Conference Service Manager and Executive Chef are happy to assist with ordering any specialty food and beverage items. Products that are not normally stocked by the Hotel and are considered specialty orders will be charged accordingly.

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
General Information

OUTSIDE FOOD AND BEVERAGE
No outside food and beverage is allowed on property without prior approval. Licensing restrictions require that only food and beverage purchased by the Hotel can be served on Hotel property. Vermont State Liquor Law makes it illegal for a retailer to knowingly allow a customer to bring spirits/liquor onto the licensed premises.

SMALL GROUP FEE
If the meeting or catered event is less than fifteen (15) people, there will be a $100.00 labor charge added to the event.

EXTRAORDINARY SETUP
If there are any meeting room set-ups or changes that are outside the standard room setups or normal flow of events, an extraordinary labor fee of $25.00 per hour, per laborer may be assessed. Any meeting room changes requested after the meeting room has been set in accordance with the Banquet Event Orders (BEOs) will be subject to a labor fee of $25.00 per hour, per laborer.

ADDITIONAL LABOR AND SERVICE FEES
Additional labor and service fees may apply:
- Satellite Check-in Staff
- Chef Attendant Fees
- Early Chef Fee
- Bar Set-up Fee
- Additional Bartender Fees
- Additional Server Fees

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.
ENTERTAINMENT
For the comfort of all hotel guests, entertainment for indoor functions will conclude at or before 11:00 pm. All outdoor entertainment must conclude at or before 10:00 pm.

DISPLAYS, EXHIBITS AND DECORATIONS
All displays, exhibits and decorations must adhere to the following guidelines:
• Items cannot be affixed to any function room walls or other Hotel property
• Duct tape, pins, nails and electrical tape are not permitted
• Décor such as glitter or confetti are not permitted
• Should there be exhibits that require cooking, all floor space must be covered in visquine
• Signage and banners are not permitted outside of the designated banquet space unless approved by the hotel’s Conference Services Manager.

OUTSIDE CONTRACTORS
We ask that all outside services, companies, firms, agencies, individuals or groups hired outside of our vendor list be approved by your Conference Service Manager.

BOXES AND PACKAGES
Boxes and packages can be shipped by FedEx or UPS and stored at the hotel one (1) week prior to the program arrival date. The appropriate hotel shipping address will be provided by your Conference Service Manager, who will be glad to assist with monitoring the arrival and storage of all boxes and packages.
There is a $3.00 per box handling and storage fee.

AUDIO VISUAL/IT
Should you require AV or IT services, your Conference Manager can assist you with arranging.

All prices are subject to 20% Service Charge, 10% Vermont State & Local Meals Tax.