
Sample Wedding Menu - Buffet Dinner

Stationary Appetizers

Antipasto

A grand antipasto display featuring Vermont cheese including Pepper Monterey Jack, Smoked Gouda, and Cheddar & signature cream cheeses for dipping; seasonal garden vegetables, olives, locally made crisp breads & crackers

Passed Appetizers

Bruschetta

French bread brushed with olive oil and garlic topped with fresh mozzarella cheese and cherry tomatoes, then grilled and finished with chiffonade of basil

Assorted Spring rolls

With plum and brandy sauce

Quesadillas

Chicken and cheese quesadillas with sour cream on the side for dipping

Soup or Salad

Salad

Consisting of wild greens grown right here in Vermont, tossed with cucumber slices / daikon and vine ripened tomatoes, served with choice of dressings

Homemade Soup

Our chef can make a delightful fall bisque which consist of assorted squash, bell peppers, onions and garlic, pureed and finished with sweet cream and butter milk. Or our very popular Tomato bisque

Fresh Dinner Rolls

Locally baked wheat and white dinner rolls served in baskets with sweet butter

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Entrées

All entrees served with roasted butternut squash seasoned with smoked paprika, and roasted red potatoes.

Ahi Tuna

Fresh sushi grade tuna gently coated with crushed macadamia nuts then seared and deglazed with white wine and drawn butter. Served with a fresh fruit salsa consisting of kiwi, papaya and pineapple

Grilled Beef Tenderloin

Served with a mushroom demi glace with a hint of bourbon

Vegetable Lasagna

A classic dish made with sweet garden vegetables, 3 cheeses and fresh herbs

Coffee and Tea Station

Served with cream / sugar and sweet and low