

## Breakfast Buffets

### THE CONTINENTAL

*No minimum*

Selection of Fruit Juices  
Breakfast Pastries  
Sliced Fresh Fruit Display  
Coffee, Decaffeinated Coffee, Tea  
\$9.50 per person

### THE EARLY RISER

*No minimum*

Selection of Fruit Juices  
Breakfast Pastries  
Assortment of Breakfast Breads  
Fruit Salad, House-made Granola & Yogurt  
Coffee, Decaffeinated Coffee, Tea  
\$11.50 per person

### SUSTAINABLE ENERGY

Selection of Fruit Juices  
Sliced Fresh Fruit Display  
Oatmeal with Brown Sugar & Raisins  
Bran Muffins  
Vegetarian Egg-White Frittata  
Coffee, Decaffeinated Coffee, Tea  
\$13.50 per person

### ENHANCEMENTS

*Add any of these items to your breakfast*

House-Made Granola & Yogurt	\$3.50 per person
Toast: White or Wheat	\$2.00 per person
Oatmeal with Raisins & Brown Sugar	\$3.00 per person
Breakfast Meat: Bacon, Ham, Sausage	\$3.00 per person
Smoked Salmon with Traditional Accompaniments	\$6.50 per person
Fresh Fruit Smoothie	\$4.50 per person

### THE ESSEX

Selection of Fruit Juices  
Breakfast Pastries  
Sliced Fresh Fruit Display  
Bagels, Smoked Salmon, Traditional  
Accompaniments  
Egg Soufflé  
Maple Cured Bacon  
Country Inn Potatoes  
Coffee, Decaffeinated Coffee, Tea  
\$16.50 per person

### THE VERMONT

Selection of Fruit Juices  
Breakfast Pastries  
Sliced Fresh Fruit Display  
Country Inn Potatoes  
French Toast with Vermont Maple Syrup  
Scrambled Eggs  
Maple Cured Bacon  
Coffee, Decaffeinated Coffee, Tea  
\$15.50 per person

*A minimum of 25 people is required for all buffets and breakfast stations unless otherwise noted.*

*Please add to all food prices a 22% service charge and the appropriate Rooms and Meals tax in effect on the function date. All prices are subject to change.*

## Stationary Hors D'oeuvres

### STATIONARY

**Baked Brie with Pecans en Crôte,  
Garnished with Fruit, Served with  
French Baguette**  
\$3.95 per person

**Sliced Fresh Fruit Display**  
\$4.50 per person

**Charcuterie Display Featuring a Selection  
of Pâtés, Mousses and Saucisson Served  
with Assorted Chutneys & Melba Toast**  
\$8.95 per person

**Selection of Finger Sandwiches**  
\$4.50 per person

**Selection of Domestic and Imported  
Cheeses with Crackers, Garnished with  
Fruit**  
\$6.95 per person

**Vegetable Crudité Display  
Served with Roasted Onion Crème Fraîche**  
\$4.50 per person

**Italian Antipasto Display, Assorted Meats,  
Cheeses, Olives, Roasted Red Peppers,  
Crackers**  
\$8.95 per person

**Collection of Vermont Artisan Cheeses &  
Chutneys, Crackers**  
\$9.95 per person

**Basket of Tuscan Bread & Flatbreads  
Served with Extra Virgin Olive Oil, Roasted  
Garlic, Olive Tapenade**

\$5.25 per person

### ACTION STATIONS

*(prices per person, designed for two hours of service)*

#### Carving Station with Assorted Breads, Rolls

Tenderloin of Beef, Béarnaise Sauce	\$18.50
Vermont Maple-Cured Ham	\$9.95
Top Round of Beef, Sauce Bordelaise	\$8.95
Rosemary-Garlic Leg of Lamb, Mint Jus	\$11.95
Roasted Turkey Breast, Cranberry Relish	\$9.95
Pork Loin, Cider Reduction	\$8.95
Prime Rib, Horseradish Sauce	\$15.95

#### Caesar Salad Station—Fresh Romaine, Asiago Cheese, Croutons & Caesar Dressing

Hand-Tossed	\$6.50
Grilled Breast of Chicken	\$8.50
Sautéed Shrimp	\$9.95
Grilled Beef	\$10.25

#### Fajita Station—Flour Tortillas, Grilled Peppers & Onions, Tomatoes, Cheese, Sour Cream, Salsa & Guacamole

Chicken	\$9.50
Beef	\$10.50
Shrimp	\$13.50
Vegetarian	\$7.50

#### Pasta Station—Two Types of Pasta, Three Types of Sauces, Medley of Vegetables and Assorted Cheeses

Chicken	\$9.50
Chicken & Beef	\$10.50
Shrimp	\$13.50
Vegetarian	\$7.50

*There is a \$50 attendant's fee for each Action Station.*

## Lunch Buffets

### WORKING LUNCH

*(minimum 10 people)*

Chef's Selection of Soup  
Pre-made Sandwich Board Collection  
Assorted Breads, Wraps  
Assorted Deli Meats & Cheeses  
Choice of Roast Beef, Vermont Ham,  
Smoked Turkey, Hummus  
Seasonal Greens, Chef's Daily Dressing  
Greek Pasta Salad  
Kettle Chips  
Assorted Dessert Bars  
Coffee, Decaffeinated Coffee, Tea  
\$17.95 per person

### THE MEDITERRANEAN

Chef's Daily Soup  
Greek Salad  
Antipasti Collection  
Penne with Broccoli, Garlic, Olive Oil  
Chicken Piccata, Lemon, Capers  
Grilled Flatbread  
Baklava & Tiramisu  
Coffee, Decaffeinated Coffee, Tea  
\$18.95 per person

### THE SOUTHWESTERN

Black Bean and Tortilla Soup  
Vegetarian Taco Salad, Tomatoes, Green  
Peppers, Tortilla Strips & Tequila Lime  
Vinaigrette  
Chili Rellenõ with Ranchero Sauce  
Chicken Enchiladas, Spanish Rice,  
Spicy Tomato Sauce  
Key Lime Tart  
Coffee, Decaffeinated Coffee, Tea  
\$16.95 per person

### HEALTH AND WELLNESS

Chef's Vegan Soup Selection  
Spicy Carrot Salad, Raisins & Grapes  
Gingered Cucumbers, Pickled Red Onions  
Sesame-Seared Salmon, Sticky Rice Salad,  
Soy Ginger Vinaigrette  
Red Curry Chicken, Warm Asian Slaw  
Crunchy Sweet Millet Rolls  
Angel Food Cake Seasonal Fruit Compote  
Coffee, Decaffeinated Coffee, Tea  
\$19.95 per person

### THE LONG TRAIL

Spinach Salad, Croutons, Red Onion,  
Lemon, Olive Oil  
Maple-Vinegar Beets, Vermont Chèvre  
Long Trail-Braised Chicken, Wild Rice Pilaf  
Grilled Flank Steak, Chimichurri Sauce  
Seasonal Vegetables  
Maple Cracked Wheat Rolls  
Seasonal Frangipane Tart  
Coffee, Decaffeinated Coffee, Tea  
\$20.95 per person

### PIZZA PARTY

*(minimum 10 people)*  
Panzanella Salad  
Antipasto Collection  
Hand-Tossed Pizzas  
Penne, Broccoli, Garlic Oil  
Focaccia  
Seasonal Fruit Cheesecake  
Coffee, Decaffeinated Coffee, Tea  
\$16.95 per person

*A minimum of 25 people is required for all buffets, except where noted (working lunch and pizza party).*

*Please add to all food prices a 22% service charge and the appropriate  
Rooms and Meals tax in effect on the function date. All prices are subject to change.*

## Plated Lunches

### SOUP OR SALAD

*(Please choose one for the entire group)*

Vermont Cheddar Ale	Chilled Seasonal Gazpacho
Seasonal Vegetable Minestrone	Mesclun Greens, Daily Dressing
Caesar Salad	

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### HOT\*

Petit Filet Mignon, Roasted Shallot Demi Glace, Fingerling Potatoes, Seasonal Vegetables	\$24.95
Roasted Atlantic Cod, Saffron Broth, Fingerling Potatoes, Wilted Greens, Leeks	\$17.95
Collection of Vegetables, Angel Hair Pasta, Garlic Essence, Bruschetta	\$13.95
Carved Top-Round Lamb, Israeli Couscous, Ratatouille	\$15.95
Pan-Seared Salmon, Tabbouleh, Seasonal Salsa	\$17.95
Chicken Statler, Bacon-Sherry Cream Sauce, Polenta, Seasonal Vegetables	\$16.95

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### COLD\*

White Wine-Poached Salmon, Cucumber-Dill Yogurt, Grilled Seasonal Vegetables	\$16.95
Caesar Chicken Wrap, Pasta Salad	\$15.95
Fresh Mozzarella, Tomato & Mesclun Salad	\$13.95
Chicken Salad Croissant Sandwich, Potato Chips, Fruit Salad	\$15.95
Steak Sandwich with Watercress, Horseradish Mayo, Grilled Fingerling Potato Salad	\$16.95

*All entrées include a choice of soup or salad, rolls & butter, coffee and tea*

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### DESSERTS

Dessert Collage	\$6.75
Seasonal Fruit Cheesecake	\$5.75
Vermont Maple Pecan Tart with Cinnamon Chantilly Cream	\$5.75
Seasonal Fruit Shortcake with Chantilly Cream	\$5.75
Chocolate Flourless Cake with Crème Anglaise	\$5.75
Key Lime Tart	\$5.75
Mignardise Plates	\$5.75

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So that we may order and prepare our menu, entrée choices are due 72 hours prior to the event.  
If entrée choices are not received 72 hours prior, a \$5.00 per person surcharge will be added to the bill.

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## Passed Hors D'oeuvres

### Chilled

Filet Mignon Crostini, Tarragon Mustard	EACH ITEM
Chilled Shrimp, Spicy Cocktail Sauce	\$3.50 PER PIECE
Smoked Salmon, Brioche Toast, Crème Fraîche	
California Roll, Wasabi, Pickled Ginger	
Chilled Duck Confit Salad	
Country Pâté, Toasted Baguette, Whole Grain Mustard, Brandied Fruit	
Vegan Shitake Mushroom Pate, Wonton Crisp	

Blue Cheese Mousse in Endive, Candied Walnuts, Grape Slices	EACH ITEM
Curried Chicken Salad, Profiterole	\$3.50 PER PIECE
Seasonal Grilled Bruschetta	
Potato Gaufrettes, Vermont Chèvre Mousse	
Deviled Egg, Jalapeño Relish	

### Hot

Steamed Shrimp Dumpling, Sweet Soy	EACH ITEM
Crab Cake, Rémooulade	\$3.50 PER PIECE
Scallops Wrapped in Bacon	
Shrimp Fritter	
Seasonal Soup Shooter	
Beef Sliders, Blue Cheese, Caramelized Onions	
Crab Rangoon Tootsie Rolls, Sweet Soy	

Chicken Satay, Peanut Sauce	EACH ITEM
Barbecued Pork Crostini	\$3.50 PER PIECE
Mini Grilled Beef Kabobs	
Pommes Frites, Three Sauces	
Chicken Fingers, Dipping Sauce	
Fried Ravioli, Marinara	
Mini Grilled Vegetable Kabobs	
VT Bacon and Gruyère Quiche	
Asian Vegetable Dumpling, Ginger Essence	

## Executive Dinners

All menus include a reception hour featuring:

**Passed Hors D'oeuvres:**

Curried Chicken Salad in a Pastry Shell  
Marinated Mozzarella Bruschetta

**Stationary Hors D'oeuvres:**

Selection of Domestic and Imported Cheeses Garnished with Fruit

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**Boston Bibb Salad, Spiced Nuts, Blue Cheese with Maple Balsamic Dressing**

**Dinner Entrées**

(Select One)

OPTION ONE

Filet Mignon & Crabcake, Caramelized Shallot Demi Glace, Potato Purée, Seasonal Vegetables  
\$52.95 per person

OPTION TWO

Roasted Chicken & Sautéed Shrimp, Lemon Parsley Jus Lié, Crispy Capers,  
Risotto, Seasonal Vegetables  
\$46.95 per person

OPTION THREE

Braised Short Ribs & Seared Chicken Breast, Gnocchi, Tobacco Onions,  
Sweet Peas & Carrots  
\$48.95 per person

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**Meals concluded with Dessert Collage**

All meals are accompanied by rolls & butter, coffee and tea.  
Alcohol is not included in menu price.

## Dinner Buffets

### THE CHAMP

Soup du Jour  
Mesclun Green Salad, Chef's Daily Dressing  
Roasted Red Potatoes, Onions, Capers,  
Extra Virgin Olive Oil  
Herb & Parmesan-Crusted Baked Tilapia

*-or-*

Grilled Chicken Statler, Jus Lié,  
Seasonal Vegetables  
Oregano Garlic-Rubbed Pork Loin  
Rolls & Butter  
Flourless Chocolate Torte  
Classic Cheesecake  
Coffee, Decaffeinated Coffee, Tea  
\$35.95 per person

### THE ADIRONDACK

Maple-Vinegar Beets, Vermont Chèvre Salad  
Mesclun Green Salad, Chef's Daily Dressing  
Horseradish-Encrusted Salmon, White Wine,  
Rice Pilaf, Seasonal Vegetables  
Roasted Pork Loin, Cider Sauce, Onion-  
Apple Compote,  
Carved New York Sirloin of Beef,  
Horseradish Sour Cream  
Rolls & Butter  
Chocolate Mousse  
Frangipane Fruit Tart  
Coffee, Decaffeinated Coffee, Tea  
40.00 per person

### THE TRATTORIA

Caesar Salad with Garlic Croutons  
Chef's Collection of Antipasti  
Chicken Piccata, Classic Risotto, Broccoli  
Sautéed Shrimp, Garlic, Olive Oil,  
Pasta with Wilted Greens  
Focaccia & Breadsticks  
Tiramisu, Cannoli  
Coffee, Decaffeinated Coffee, Tea  
\$29.95 per person

### THE MANSFIELD

Rustic Mushroom Soup  
Romaine Salad, Spiced Nuts,  
Gorgonzola, Maple Balsamic Vinaigrette  
Roasted Salmon, Peppercorn Sauce  
Potato Gratin, Seasonal Vegetables  
Roasted Statler Chicken, Aromatic Spices  
Rolls & Butter  
Seasonal Pies  
Coffee, Decaffeinated Coffee, Tea  
\$27.95 per person

### BBQ BUFFET

Green Salad, Chef's Daily Dressing  
Coleslaw  
Baked Potato Bar  
Corn on the Cob  
Barbequed Chicken  
Grilled New York Sirloin,  
Caramelized Onions  
Corn Bread  
Fudge Brownies  
Fruit Shortcake  
Coffee, Decaffeinated Coffee, Tea (iced or hot)  
\$32.50 per person

*A minimum of 25 people is required for all buffets.*

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Rooms and Meals tax in effect on the function date. All prices are subject to change.*

## Plated Dinners

### SOUP OR SALAD

*(Please choose one for the entire group)*

Chef's Daily Selection of Soup      Mesclun Greens, Daily Dressing      Caesar Salad

### APPETIZERS

Antipasto Platter—Roasted Peppers, Olives, Provolone, Capicola, Tomatoes, Cucumbers, Salami	\$9.50
Chilled Shrimp, Spicy Cocktail Sauce	\$12.50
Pan-Seared Scallops, Angel Hair Pasta, Roasted Red Pepper Sauce	\$10.50
Roasted Portabella Mushrooms, Peppers, Wilted Spinach, Lemon Pepper Beurre Blanc	\$8.25
Crab Cake, Spicy Rémoulade, Tropical Salsa	\$10.50
Sorbet Intermezzo	\$3.50

### ENTRÉES\*

Filet Mignon & Crabcake, Shallot Demi, Potato Puree, Seasonal Vegetables	\$36.95
Roasted Chicken & Sautéed Shrimp, Lemon Parsley Jus Lié, Crispy Capers, Classic Risotto, Seasonal Vegetables	\$29.95
Club Cut New York Sirloin, Shallot Cream Sauce, Tobacco Onions, Garlic Mashed Potatoes, Seasonal Vegetables	\$33.95
Maine Lobster, Drawn Butter, Saffron Poached Potatoes, Grilled Asparagus	Market Price
Pork Tenderloin, Cider Reduction, Red Cabbage, Sweet Potato Hash	\$27.95
Roasted Chicken Statler, Aromatic Juices, Ricotta Risotto, Sautéed Spinach and Tomato	\$24.95
Roast Duck, Cherry Glaze, Wild Rice, Seasonal Vegetables	\$32.95
Seared Salmon, Pinot Blanc-Shallot Pan Jus, Classic Risotto, Wilted Greens	\$27.95
Eggplant Rollatini, Mediterranean Orzo, Wilted Spinach	\$19.95

*\*All entrées are accompanied by a soup or salad, rolls and butter, coffee and tea*

### DESSERTS

Dessert Collage for all desserts	\$6.50
Double Chocolate Mousse Dome with Seasonal Coulis	\$5.75
Chocolate Flourless Cake with Crème Anglaise	\$5.75
Seasonal Frangipane Fruit Tart with Chantilly Cream	\$5.75
Cheesecake with Crème Anglaise	\$5.25
Vanilla Crème Brûlée	\$5.25
Mignardise Plate	\$4.50

**\*Group functions may choose from  
two entrée options at a \$2.50 per person surcharge.**

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## Break Selections

### ICE CREAM SHOP

Two Flavors of Ice Cream  
Chocolate and Caramel Sauce  
Assortment of Toppings  
Coffee, Decaffeinated Coffee, Tea  
\$9.50 per person

### ENGLISH TEA BREAK

Tea Cookies  
Miniature Scones  
Assorted Stash Teas  
\$6.50 per person

### ENERGY BREAK

Spiced Mixed Nuts  
Granola Bars  
Fresh Whole Fruit  
Coffee, Decaffeinated Coffee, Tea  
\$8.50 per person

### CHEESE BOARD

Domestic & Imported Cheeses  
Dried Fruits, Artisan Breads  
Assortment of Nuts  
Sparkling Water  
\$8.25 per person

### AFTERNOON BREAK

Cookies and Brownies  
Fresh Whole Fruit  
Coffee, Decaffeinated Coffee, Tea  
\$6.50 per person

### APPLE BREAK (Seasonal)

Hot or Cold Apple Cider  
Apple Chips  
Assorted Breakfast Breads  
Apple-Cinnamon Tea  
\$6.25 per person

### MOVIE THEATER BREAK

Popcorn  
Soft Pretzels, Dijon Mustard  
House Made White and Dark Chocolate Bark  
Assortment of Soda  
\$8.50 per person

### THREE-BREAK SPECIAL

#### MORNING BREAK

Selection of Fruit Juices  
Pastries, Breakfast Breads,  
Butter and Jam  
Coffee, Decaffeinated Coffee, Tea

#### COFFEE BREAK

Coffee, Decaffeinated Coffee, Tea

#### AFTERNOON BREAK

Cookies and Brownies  
Fresh Whole Fruit  
Coffee, Decaffeinated Coffee, Tea  
\$16.00 per person

*You may add assorted sodas or bottled water for \$2.00 each, charged upon consumption.  
A minimum of 10 people is required for all for all break selections.*

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Rooms and Meals tax in effect on the function date. All prices are subject to change.*

## Dessert Buffet

Lemon Meringue Baguettes

Mini Cupcakes

Chocolate Paté

Chocolate Cups with White Chocolate Mousse

Almond Frangipane

Cream Puffs

Chocolate Éclairs

Mini Fruit Tarts

Mini Cheesecakes

Chocolate-dipped Strawberries (seasonal)

Assortment of Chocolate Truffles

Opera Cakes

Mini Key Lime Tarts

**Three Desserts for \$5.95 per person**

**Four Desserts for \$7.95 per person**

**Five Desserts for \$9.95 per person**

Add Coffee, Decaffeinated Coffee, and Tea for an additional \$2.00 per person.

## Brunch Buffet

Selection of Fruit Juices

Fresh Fruit Display

Breakfast Pastries

Bagels, Smoked Salmon, Traditional Accompaniments

Frisee & Mixed Green Salad with Seasonal Fruit, Gorgonzola

Eggs Benedict

Country Inn Potatoes

Bacon and Sausage

Omelets to Order

Waffles with Vermont Maple Syrup

Roasted Chicken, Herb Jus, Seasonal Vegetable

Chef's Choice Dessert Display

Coffee, Decaffeinated Coffee, Tea

**\$29.95 per person**

### ENHANCEMENTS

*Add any of these items to your breakfast*

#### ***Carving Action Station***

Top Round of Beef	\$9.95 per person
Vermont Maple Cured Ham	\$7.95 per person
Prime Rib, Horseradish Sauce	\$13.95 per person
Leg of Lamb, Mint Sauce	\$10.95 per person

#### ***Crepe Action Station***

Savory Scallop and Shrimp	\$10.50 per person
Chicken with Sherry Cream Sauce	\$9.50 per person
Seasonal Grilled Vegetable	\$8.50 per person
Mascarpone Fruit Compote	\$8.50 per person

#### ***Beverage Additions***

Bloody Mary	\$6.00 per drink
Mimosa	\$6.00 per drink

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