



HOLIDAY MENUS

PLATED DINNERS

VERMONT HOLIDAY

Popovers with Herb Butter

Cabot Cheddar Cheese Soup

Choice of One Entrée

Roasted Turkey with Gravy and Herb Dressing

or

Vermont Maple Glazed Ham with Herb Roasted Red Potatoes

or

Butternut Squash Ravioli with Sage Cream Sauce

Each Served with Acorn Squash Stuffed with Roasted Root Vegetables
with a Vermont Maple Syrup Drizzle

Choice of One Dessert

Pumpkin or Apple Pie

Coffee and Tea Service

\$45.00 per guest

Most Buffets Require a Minimum of 20 people. Groups under 20 will be charged for 20 people.

Our buffets are not priced or designed to be "all you can eat".

We offer an enjoyable serving of each item listed. Arrangements may be made for special requests.

All menu items are subject to current state sales tax and a 22% gratuity. There might be an additional set up charge as previously discussed. Management reserves all rights. All prices are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs.

HOLIDAY MENUS



PLATED DINNERS

LET IT SNOW

Vermont Cheddar & Chive Biscuits

Choice of Soup or Salad

Spiced Pumpkin Soup

Spinach Salad with Dried Cranberries, Goat Cheese and Raspberry Vinaigrette

Choice of One Entrée

Roasted Apple Stuffed Chicken Statler with Calvados Sauce

or

Maple Glazed Salmon with Wild Rice Pilaf

or

Filet Mignon with Boden Valley Big Barn Red Wine Demi & Herb Roasted Red Potatoes

Each Served with Roasted Root Vegetables

House Made Cheesecake with Cinnamon Sauce and Lake Champlain Chocolate Piece

Coffee and Tea Service

\$50.00 per guest

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BUFFET DINNER

FAMILY TRADITIONS

Vermont Cheddar & Chive Biscuits

Tossed Salad Served with Ranch and Italian Dressings

Roasted Turkey with Gravy

Herb Dressing

Roasted Garlic Red Potato Mashed

Green Bean Casserole

Acorn Squash with Vermont Maple Syrup

Cranberry Chutney

Apple Pie and Pumpkin Pie

Served with Coffee and Tea

\$42.00 per guest

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BUFFET DINNER

HOME FOR THE HOLIDAYS

Mixed Green Salad with Maple Balsamic Vinaigrette

Popovers with Herb Butter

Standing Rib Roasted with Wild Mushroom Sauce

Maple Glazed Salmon

Brussel Sprouts with Bacon and Brown Butter

Chocolate Chip Bread Pudding with Cinnamon Sauce

Served with Coffee and Tea

\$49.00 per guest

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BUFFET DINNER

NEW ENGLAND HOLIDAY

Fresh Rolls & Butter

New England Clam Chowder

Spinach Salad with Dried Cranberries, Goat Cheese and Raspberry Vinaigrette

Cranberry Chutney

Yankee Pot Roast

Panko Crusted Baked Cod with Lemon Beurre Blanc

Stuffed Clams

Shrimp Scampi

Roasted Herb Red Potatoes

Sautéed Green Beans in Shallot Butter Sauce

Boston Baked Beans

Apple Crisp

Served with Coffee and Tea

\$58.00 per guest

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