



SAMPLE WEDDING MENU

BUFFET

COCKTAIL HOUR

Stationary Local Cheese Collection Assorted Vermont Cheeses, Clipped Grapes, Vermont Quince Paste, Local Jams, Artisanal Crackers (NF)

Passed Hors D'oeuvres

Bacon Wrapped Dates, Vermont Creamery Goat Cheese, Balsamic Reduction
Seared Tenderloin, Focaccia Crisp, Fried Capers, Red Onion, Micro Arugula, Truffle Aioli
Spicy Tuna Tartar, Fried Wonton Chip, Micro Wasabi, Sweet Soy Reduction

DINNER

Caesar Salad Romaine, Torn Focaccia, Shaved Parmesan

12 oz. Grilled NY Strip Steak, Caramelized Shallot Demi-Glace
Seared Faroe Island **Salmon**, Lemon Caper Beurre Blanc
Vegetable **Ravioli**, Golden Tomato Sauce, Basil Oil

Sauteed Brussel Sprouts
Roasted Garlic Whipped Potatoes



SAMPLE WEDDING MENU

SECOND TIER PLATED

COCKTAIL HOUR

Stationary Farm Fresh Salad Station with Roasted Beet, Arugula, Vermont Creamery Goat Cheese, Grilled Squash, Roasted Red Pepper, Red Kale, Quinoa, Cucumber, Red Onion, Roasted Chick Pea, Lemon Basil Vinaigrette, Heirloom Tomato, Fresh Mozzarella, Basil, Snipped Green Bean, Apple Wood Smoked Bacon, Toasted Almonds, Spiced Tri Color Carrots, Dried Cherries, Honey, Torn Mint, Maple Brook Feta, Brussels Sprouts, Golden Raisin, Beets, Kohlrabi, Broccoli, Sherry Vinaigrette, Grilled Breads, Garlic Crostini, Artisanal Crackers

Passed Hors D'oeuvres

Blackened Shrimp, Cucumber, Micro Cilantro, Preserved Lemon Aioli
Braised Chicken, Forest Mushrooms, Puff Pastry, Honey Dijon
Roasted Tomato and Fresh Mozzarella, Garlic Crostini, Grilled Red Onion,
Basil Pesto

DINNER

Caprese Salad Sliced Vine Ripened Tomatoes, Sliced Fresh Mozzarella,
Chiffonade Basil, Balsamic Glaze, Extra Virgin Olive Oil

Sliced Chateaubriand, Bordelaise

Pan Seared **Organic Chicken Breast**, Thyme Pan Jus
Cauliflower Fritters, Brussels Sprout Medley, Rosemary Polenta

Tri Colored Heirloom Carrots
Truffle Yukon Smashed Potatoes



SAMPLE WEDDING MENU

PLATED TOP TIER

COCKTAIL HOUR

Stationary Local Cheese Collection Assorted Vermont Cheeses, Clipped Grapes, Vermont Quince Paste, Local Jams, Artisanal Crackers (NF)

Stationary Italian Salumi Bar Sweet and Spicy Dried Italian Meats (GF/NF/DF)
Assorted Italian Cheeses (GF/NF) Charred Asparagus with Truffle Pangrattato, Tri
Colored Roasted Peppers (NF/DF) Balsamic Glazed Mushrooms, Marinated Grilled
Artichokes (GF/NF/DF)

Passed Hors D'oeuvres

Grilled Lamb Lollipop, Minted Tomato Jam
Bay Scallop Ceviche, Blood Orange Segment, Micro Cilantro
Buttermilk Fried Chicken Thighs, Waffles, Peach and Habanero Salsa, Vermont
Maple Syrup
Thai Crab Cake, Lemongrass Aioli, Micro Wasabi
Spicy Tuna Tartar, Fried Wonton Chip, Micro Wasabi, Sweet Soy Reduction

DINNER

Tomato and Burrata Salad Sliced Heirloom Tomatoes, Maple Brook Burrata,
Grilled Ciabatta, Basil Pesto, Black Hawaiian Sea Salt (GF/NF)

Alaskan Sockeye **Salmon**, Orange Saffron Glaze
8 oz SRF **Wagyu Flat Iron**, Raspberry Balsamic Glaze
Cauliflower Fritters, Brussels Sprout Medley, Rosemary Polenta

Garlicky Spinach
Macaroni & Cheese w/ Grafton Cheddar