

Rehearsal Dinner Sample Menu – Plated Dinner

Cocktail Hour

Vermont Cheese Display

Cabot Sharp Cheddar, Blue Cheese, Vermont Creamery Goat Cheese, Chef's Choice Local Specialty Cheese, Tablewater Crackers, Dried Fruit, Vermont Honey & Local Pepper Jelly

Bruschetta Crostini

Fresh Tomato, Basil, Onion

Mini Lobster Roll

Micro Celery

Grilled Lamb Lollipop

Mint Jus

Baked Brie

Almond, Raspberry in Phyllo

Dinner

Soup

Lobster Bisque ^{GF}

Salad

Caprese ^{V, GF}

Heirloom Tomatoes, Diced Red Onion, Garlic, Burrata, Basil, White Balsamic, Extra Virgin Olive Oil

Main

Roasted Tenderloin ^{GF}

Cognac Demi Glace, Truffle Whipped Yukon Gold Mashed, Grilled Asparagus

Pan Seared Duck Breast ^{GF}

Gran Marnier Demi Glace

Veg Wellington ^V

Duxelles Mushroom, Zucchini, Squash, Red Peppers, Tomatoes, Puff Pastry, Cherry Tomato Cream

Dessert

Crème Brulée ^{V, GF}

Vermont Blueberry

Rehearsal Dinner Sample Menu – Buffet Dinner

Cocktail Hour

Vegetable Crudité

Fresh Carrots, Celery, Cucumber, Red Pepper and Broccoli with Buttermilk Ranch and Hummus

Antipasto Board

Capicola, Genoa Salami, Prosciutto, Maplebrook Farms Mozzarella, Bleu Cheese, Mushrooms, Olives, Roasted Red Peppers and Artichoke Hearts. Served with crostinis.

Dinner

Salad

Caesar Salad

Croutons, Grana Padano

Entrees

Grilled Flat Iron

Apple Horseradish Cream

Seared Atlantic Salmon

Filets with Lemon Aioli

Sides

Yukon Gold Mashed

Butter, Chives

Roasted Root Trio

Beets, Carrots, Parsnips, Herb Medley

Dessert

Strawberry Shortcake

Chantilly Cream

Brunch Sample Menu

Tito's Bloody Mary Bar

Includes Spicy & Classic mix. Guests enjoy building a customized Bloody Mary with an Old Bay spiced rim station and a selection of Queen Olives, Fresh Lemon Wedges, Fresh Lime Wedges, Crispy Bacon Strips, Pepperoncini.

La Marca Mimosa Bar

Includes choice of two fresh juices (Orange, Grapefruit, Cranberry). Guests enjoy curating their very own Mimosa with a selection of Fresh Orange Slices, Fresh Grapefruit Slices and Whole Strawberries.

Coffee & Tea

Both regular and decaffeinated are provided. Coffee stations and services include creamer & assorted sweeteners. Specialty items are available upon request and subject to an additional charge.

Early Riser Brunch Menu

Orange Juice
Cranberry Juice
Apple Juice

Freshly Baked Scones
Muffins
Croissants
Coffee Cakes

Seasonal Fresh Fruit Display
Yogurt Parfait Station

Scrambled Eggs
Skillet Potatoes
Choice of Bacon or Sausage

Wedding Morning – Sample Menu

Before the Vows Menu

Fresh Vegetable Crudités & Seasonal Fruit
Display of Crisp Garden Vegetables
Toasted Pita Chips, Buttermilk Ranch, Hummus and Tapenade
Chef's Selection of Sliced Seasonal Fruit

The “I Do” Fuel Menu

Sandwiches:

Roasted Turkey Breast, Swiss, Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
Grilled Lemon Thyme Chicken Salad Wrap
Vegetable Wrap, Grilled Seasonal Vegetables, Hummus, Pickled Red Onions

Salads:

Mini Wedge of Iceberg - Tomato, Bacon, Blue Cheese, Pickled Red Onion,
Red Wine Vinaigrette Dressing
Tomato and Fresh Mozzarella - Extra Virgin Olive Oil, Black Pepper, Sea Salt,
Aged Balsamic, Basil

House Champagne & OJ

Chocolate Strawberries