

DINNER BUFFET

Based on 60 Continuous Minutes of Service.

Served with Vermont Artisan Coffee, Decaffeinated Coffee and Assorted Herbal Teas.

Selection of Breads and Rolls – Vermont Sweet Cream Butter.

Customized Dinner Buffet

TWO ENTREES | per person..... \$40

THREE ENTREES | per person..... \$45

STARTERS | choose one

- Tomato Bisque
- New England Clam Chowder
- Garden Salad
- Caesar Salad
- Mixed Green Salad
- Citrus Salad
- Wedge Salad

STARCHE | choose one

- Potato au Gratin
- Rice Pilaf
- Hasselback Potatoes
- Smoked Cheddar Polenta

ENTREES | choose two or three plus a vegetarian selection

- Grilled Chicken – Maple Glazed
- Grilled Chicken – Lemon Pepper
- Pork Loin - Whole Grain Mustard
- Grilled Salmon – Creamy Dill
- Stuffed Sole – Lemon and Butter with House Herbs
- Sliced Bistro Steak – Bourbon Glaze
- Grilled Flank Steak – Port Wine Demi

VEGETABLE | choose one

- Steamed Broccoli – House Herb and Oil Blend
- Roasted Root Vegetables
- Grilled Asparagus
- Steamed Green Beans
- Maple Glazed Carrots

DESSERT

- Chef's Dessert Board

- Brown Buttered Gnocchi (V)
- Harvest Tortellini (V)

