

HOT LUNCHEON BUFFET - \$30⁺⁺ per person

SALADS - Served on the Buffet (Choose One)

Cole Slaw (GF)

Potato Salad (GF)

Pasta Salad

Tossed Garden Salad with Two Dressings (GF)

ENTREES (Choose Two)

Roasted Pork Loin (GF)

with Rich Pan Sauce

Vermont Maple Baked Ham (GF)

with Pineapple Raisin Chutney

Honey Mustard Chicken (GF)

topped with Maple Ham & Cabot Cheddar

Pan Seared Chicken (GF)

with a Creamy Dijon Leek Sauce

Grilled Chicken (GF)

with Apple Cider Sauce & Fresh Diced Apples

Maple Ginger Glazed Salmon (GF)

Shrimp Scampi over Bow Tie Pasta*

with Garlic Butter White Wine Sauce

Our Signature Sliced New York Sirloin (GF)

(market price upgrade)

Baked Cheese Stuffed Shells*

with Marinara Sauce OR Alfredo Pesto Cream Sauce (+ \$2.00)

*Counts as one starch

STARCHES

(Choose Two, unless your entree has a starch)

Chef's Rice Blend (GF)

Chef's Couscous

Buttery Smashed Potatoes (GF)

Roasted Garlic Mashed Potatoes (GF)

Oven Roasted New Potatoes (GF)

Roasted Sweet Potatoes (GF)

Mashed Butternut Squash (GF)

DESSERTS (Choose one)

Apple Caramel Cake (+ \$2.00)

Warm Bread Pudding with VT Maple Cream

Apple, Blueberry OR Cherry Crisp

Chocolate, Maple, Vanilla OR Raspberry Mousse (GF)

Assortment of Sweet Bars, Brownies OR Cookies

Cheesecake

Oreo Cheesecake

Carrot Cake (+ \$2.00)

Raspberry Lemon Cake

Chocolate Tuxedo Cake

Strawberry Layer Cake (GF)

Chocolate Flourless Torte (GF)

Watermelon with Fresh Mint (Seasonal) (GF)

Fresh Fruit Cups (+ \$4.00) (Seasonal) (GF)

INCLUDED IN ALL LUNCHEON BUFFETS:

Warm Homemade Rolls
Chef's Fresh Seasonal Vegetables
Freshly Brewed Vermont Coffee Company Coffee or Tazo Tea

All meals include cloth napkins, tablecloths, formal flatware & stemware.

Luncheon Rules & Requirements:

A private banquet room IS included for a minimum of **20 guests**. A guaranteed number of guest is due (3) days prior to your event. Your group will be charged for this guarantee or the actual guests served, whichever is greater. Any number increase of 5% or more made inside of the (3) business days with incur a \$100 labor fee. **Applicable Vermont Local Tax, Rooms & Meals Tax, and 20% Service Charge will be added.**