

CAPITOL  PLAZA

HOTEL & CONFERENCE CENTER

**HOT LUNCHEON BUFFET - \$30<sup>++</sup> 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.

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### 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. **A 12.5% Service Charge, 9.5% Administrative Fee, 9% Vermont Rooms & Meals Tax and 1% Local Option Tax will be charged on all rooms and food.**

