

Based on 60 Continuous Minutes of Service. Served with Vermont Artisan Coffee, Decaffeinated Coffee and Assorted Herbal Teas. Served with Iced Tea and Lemonade. Selection of Breads and Rolls – Vermont Sweet Cream Butter.

Customized Lunch Buffet

\$34 per person

SALADS | choose one

Mixed Green Salad Caesar Salad

STARCH | choose one

Rice Pilaf Couscous Garlic Mashed Potatoes Roasted Red Bliss Potatoes – House Herb Blend Maple Infused Roasted Sweet Potatoes

VEGETABLE | choose one

Steamed Broccoli Broccoli and Carrots Grilled Asparagus Green Beans

MAIN | choose two plus a vegetarian selection

Roast Pork Loin – Whole Grain Mustard Vermont Baked Ham Maple Glazed Chicken Lemon Basil Chicken Bistro Steak Miso Glazed Salmon Tarragon Crusted Cod

Harvest Tortellini (V) Vegetable Ratatouille (V) Stuffed Peppers (V)

CHEF'S DESSERT

DISPLAY | choose two

Apple Caramel Cake Warm Bread Pudding with Vermont Maple Cream Assorted Mini Desserts NY Style Cheesecake – Raspberry Coulis Chocolate Mousse Cake Chocolate Torte (GF) Italian Cream Layer Cake

BREAKFAST | BREAKS & SNACKS | Á LA CARTE | LUNCH | DINNER | HORS D'OEUVRES | STATIONS | BAR | AUDIO-VISUAL | GUIDELINES



100 State Street | Montpelier, VT 05602 | 1-802-223-5252 | capitolplaza.com

All food, beverage, room rental and audio-visual equipment are subject to a 12.5% service charge, 9.5% administrative fee and applicable taxes. Prices are subject to change until confirmed from a final banquet event order.

