

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.

