

## **TIER I PLATED DINNER**

Choice of Two or Three courses

\$34-39

### **Salads**

(Choose one)

#### **Mixed Greens Salad**

Artisan Mixed Greens, Shaved Carrots & Beets, Craisins, Balsamic Vinaigrette

#### **Caesar Salad**

Asiago Cheese, Croutons, Anchovies upon Request

#### **Beet Salad**

Local Beets, Orange Slices, Spiced Walnuts, Balsamic Glaze, Impastata

### **Entrées**

#### **Shelburne Farms Chicken**

Sautéed Chicken Breast, Herb & Shelburne Farms Cheddar Sauce, Mashed Potatoes, Vegetables

#### **Olive Oil Poached Salmon**

Olive Oil, Lemon & Caper Poached Salmon, Lemon-Ginger Aioli, Vegetables

#### **Beef Medallions**

Seared Beef Medallions, Red Wine & Herb Demi Glaze, Mashed Potatoes, Vegetables

#### **White Bean Spinach Cake**

Tomato Basil Sauce, Impastata, Vegetables

### **Desserts**

(Choose Two)

#### **Maple Crème Brûlée**

Maple Custard, Caramelized Sugar Topping

#### **Key Lime Pie**

Coconut Cookie Crust, Whipped Cream

#### **Flourless Chocolate Cake**

Decadent Chocolate Cake, Red Currant Reduction, Whipped Cream

## **TIER II PLATED DINNER**

Choice of Three or Four Courses

\$40-48

### **Passed or Stationed Appetizer Selections**

**Mini Crab Cakes**

**Beef & Horseradish Crostini**

**Crudités**

**Mini White Bean Cakes**

**Chicken Satay Skewers**

**Fruit & Cheese**

**Veal Meatloaf Sliders**

**Shrimp Cocktail**

**Vegan Polenta Fries**

### **Salads**

(Choose Two)

#### **Mixed Greens Salad**

Artisan Mixed Greens, Shaved Carrots & Beets, Craisins, Balsamic Vinaigrette

#### **Caesar Salad**

Asiago Cheese, Croutons, Anchovies upon Request

#### **Beet Salad**

Local Beets, Orange Slices, Spiced Walnuts, Balsamic Glaze, Impastata

#### **Waldorf Salad**

Cabbage, Fennel, Celery, Apples, Craisins, Ginger Dressing, Gorgonzola, Spiced Walnuts, Honey Drizzle

### **Entrées**

#### **Lemon Garlic Chicken**

Chevre-Stuffed Local Statler Breast, Lemon Garlic Glaze, Mashed Potatoes, Vegetables

#### **Salmon Provencal**

Roasted Scottish Salmon topped with Tomatoes & Chevre, Warm Lentil Salad, Lemon-Herb Sauce

#### **Pepper-Crusted Filet Mignon**

Tender Beef Filet, Red Wine & Herb Demi Glace, Chive Butter, Mashed Potatoes, Vegetables

#### **Polenta Melt**

Roasted & Sautéed Seasonal Vegetables, Shelburne Farms Cheddar, Tomato Basil Sauce, Mixed Greens

### **Desserts**

(Choose Three)

**Maple Crème Brûlée**

**Key Lime Pie**

**Flourless Chocolate Cake**

**Stafford Organic Creamery Ice Cream**

**Sorbet Selection**

## **TIER III PLATED DINNER**

Choice of Three or Four Courses

\$48-55

### **Passed or Stationed Appetizer Selection**

-Mini Crab Cakes

-Mini White Bean Cakes

-Veal Meatloaf Sliders

-Confit Duck Turnovers

-VT Cheese & Fruit

-Beef & Horseradish Crostini

-Chicken Satay Skewers

-Shrimp Cocktail

-Crudités

-Vegan Polenta Fries

-Tomato Towers

-Beef Carpaccio

### **Plated Appetizers**

(Choice of Three)

#### **Crab Cake**

Orange Pesto Beurre Blanc

#### **Waldorf Salad**

Cabbage, Apples, Fennel, Celery, Craisins, Ginger Dressing, Gorgonzola, Spiced Walnuts, Honey

#### **Escargot**

Pesto Butter, Puff Pastry

#### **Pear Gorgonzola Salad**

Roasted Pear, Cranberries, Spiced Walnuts, Gorgonzola, Mixed Greens, Balsamic & Honey

### **Entrées**

(Choice of Four)

#### **Mushroom & Chevre Stuffed Chicken**

Three-Mushroom & Goat Cheese Stuffed Statler Breast, White Wine, Herb & Mushroom Reduction, Oven Fries, Greens

#### **Lamb Loin Medallions**

Vermont Lamb, House-Made Chevre Gnocchi, Dried Cherry Sauce

#### **Market Fish**

Fresh Seasonal Wild Fish

#### **Salmon Provencal**

Roasted Scottish Salmon, Tomato & Chevre Topping, Warm Lentil Salad, Lemon-Herb Sauce

#### **Veal Scaloppini**

Seared Vermont Veal Medallions, Marsala & Mushroom Sauce, Mashed Potatoes, Vegetables

#### **Surf & Turf**

Petit Filet, Grilled Garlic Shrimp, Sauce Duet, Mashed Potatoes, Vegetables

#### **Vegetable Gnocchi**

House-Made Chevre Gnocchi, Seasonal Vegetables, Sage Beurre Blanc, Farmstead Cheese

**Desserts**

(Choose Three)

**Maple Crème Brûlée**

**Key Lime Pie**

**Flourless Chocolate Cake**

**Strafford Organic Creamery Ice Cream**

**Sorbet Selection**

**Chambord Chocolate Truffle**

**Chocolate Pot de Crème**