

# GREEN MOUNTAIN BUFFET



A display of Assorted Vermont Cheddar Cheeses  
Or  
Fresh Vegetables and Creamy Peppercorn Dip.

Spumante Champagne Toast

Tossed Salad served with Warm Dinner Rolls at each table

## Choice of a Buffet Dinner

Choose Three Buffet Entrees: Roast Loin of Pork; Vermont Maple Ham; Vermont Stuffed Chicken; Chicken Marsala; Roasted Salmon with Lemon Herb Butter; Seafood Newburg; Vegetarian Pasta Primavera; Chef Carved Roast Sirloin; Chef Carved Prime Rib au jus (Add \$2.50 per person for prime rib.)

Choose One Potato: Rosemary Glazed Red Potatoes; Mashed Potatoes; Baked Potato.

Rice Pilaf and Chef's Choice Seasonal Vegetable will be served as well.

Custom Wedding Cake by Snaffle Sweets

Capitol Plaza Blend Coffee and Tazo Teas

Private Reception Room with Dance Floor

Linen Tablecloths with your choice of Colored Napkins

Floral Take-Home Centerpieces by Jerome the Florist

Experienced Full Service Wedding Coordinator

Colonial Guest Room for the Evening of the Reception for the Bride and Groom

Preferred Hotel Room Rates for Out of Town Guests

**\$53 per person plus 9% Tax and 18% Service (100 guests or less)**

**\$51 per person plus 9% Tax and 18% Service (More than 100 guests)**