

HORS D'OEUVRES (A LA CARTE)

(Prices Based on 50 Pieces)

COLD

Shrimp Cocktail	\$110	Stuffed Mushroom Caps with Proscuitto and Gorgonzola Cheese	\$65
Cold Crab Cocktail with Crackers	\$125		
Marinated Chilled Shrimp	\$75	Stuffed Mushroom Caps with Spinach and Artichoke	\$65
Bruschetta topped with Tomato, Basil and Mozzarella	\$60	Stuffed Mushroom Caps with Maple Sausage	\$65
Melon wrapped with Proscuitto	\$55	Teriyaki Chicken Skewers	\$85
Deviled Eggs	\$45	Chicken Cordon Bleu Bites	\$55
Assorted Chefs Canapes	\$60	Chicken Strips	\$65
Salmon Mousse Canapés	\$60	Sweet and Sour Meatballs	\$70
Shrimp Canapés	\$60	Swedish Meatballs	\$70
Brie cheese with Apricot Glaze	\$95	Barbeque Meatballs	\$70
Fresh Mozzarella Balls, Olive		Honey Barbeque Meatballs	\$70
And Grape tomato Skewers	\$100	Spanikopita	\$75
Fruit Skewers with Honey Poppy Seed		Vegetarian Spring Rolls	\$75
Yogurt Dressing	\$95	Chicken Cornucopia	\$60
Salsa and Tortilla Chips	\$60	Beer Battered Shrimp	\$105
		Fig Marzipan in a Phyllo Pouch	\$95
		Parmesan Artichoke Hearts	\$100
		Vegetarian Quesadillas	\$50
		Cheese Stuffed Jalapeno Peppers	\$65
		Hot Scallops wrapped in Bacon	\$110
		Chicken and Pineapple Satay	\$95

HOT

Cream Cheese, Spinach and Artichoke Dip	\$65		
Chicken Strips	\$55		
Cajun Crab Canapés	\$60		

Hors D'oeuvres Platters

	<u>Serves 25</u>	<u>Serves 50</u>
Assorted Cheeses and Vegetables with Dip.	\$80.00	\$150.00
Assorted Cheeses and Seasonal Fresh Fruit with Yogurt Dipping Sauce	\$80.00	\$150.00
Traditional Antipasto Assortment of Marinated Artichoke Hearts, Calamata Olives Mushrooms, Fresh Mozzarella, Roasted peppers and Salami	\$75.00	\$125.00
Smoked Meat, Assorted Cheeses and Gourmet Olives with Deli Mustards and Crackers	\$100.00	\$175.00
Medley of Smoked Trout, Cured Salmon, and Chilled Marinated Shrimp with Traditional Garnishes.	\$140.00	\$250.00

Ordering Hors D'oeuvres A La Carte DOES NOT Include Private Banquet Room Rental.

A guaranteed number of guests is due (3) business days prior.

Your group will be charged for this guarantee or the actual guests served, whichever is greater.

Please add applicable Vermont Rooms & Meals Tax and 18% Service Charge.

HORS D'OEUVRE & DESSERT RECEPTIONS

(Reception prices include private banquet room, fresh linens, table skirting and experienced staff)

THE CASUAL

(Minimum of 30 Guests)

Platter of Assorted Cheeses and Fresh Vegetables with Dips

Choose two CHILLED:

Bruschetta topped with Tomato, Basil and Mozzarella, Melon wrapped with Proscuitto, Deviled Eggs, Salmon Mousse Canapés, Shrimp Canapés

Choose Two HOT :

Chicken Strips, Cajun Crab Canapés, Stuffed Mushroom Caps with Proscuitto and Gorgonzola Cheese, Stuffed Mushroom Caps with Spinach and Artichoke, Stuffed Mushroom Caps with Maple Sausage, Teriyaki Chicken Skewers, Chicken Cordon Bleu Bites, Sweet and Sour Meatballs, Spanikopita, Vegetarian Spring Rolls, Chicken Cornucopia, Vegetarian Quesadillas, Cheese Stuffed Jalapeno Peppers, Chicken and Pineapple Satay

\$19 per person++

THE HEAVY HITTER

(Minimum of 50 Guests)

A Platter of Smoked Meat, Assorted Cheeses and Gourmet Olives with Deli Mustards and Crackers

OR

A Large Seafood Medley of Smoked Trout, Cured Salmon, and Chilled Marinated Shrimp with Traditional Garnishes.

Choose Three CHILLED:

Bruschetta topped with Tomato, Basil and Mozzarella, Melon wrapped with Proscuitto, Deviled Eggs, Salmon Mousse Canapés, Shrimp Canapés,

Choose Three HOT :

Chicken Strips, Cajun Crab Canapés, Stuffed Mushroom Caps with Proscuitto and Gorgonzola Cheese, Stuffed Mushroom Caps with Spinach and Artichoke, Stuffed Mushroom Caps with Maple Sausage, Teriyaki Chicken Skewers, Chicken Cordon Bleu Bites, Sweet and Sour Meatballs, Spanikopita, Vegetarian Spring Rolls, Chicken Cornucopia, Vegetarian Quesadillas, Cheese Stuffed Jalapeno Peppers, Chicken and Pineapple Satay

\$26 per person++

THE SWEET RETREAT

Coffee Bar Featuring Starbucks Coffee and Assorted Tazo Teas
Warm Apple or Cherry Cobbler Served with Fresh Whipped Cream
A Bowl of Fresh Chocolate Mousse
Strawberry and Fresh Fruit Skewers
An Assortment of Housemade Lemon Bars and Tea Cookies

\$20 per person++

Private banquet room rental IS included for a minimum of 30 guests and higher.

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