

## THE EXECUTIVE BUFFET

### APPETIZER (Choose One)

Assortment of Vermont and International Gourmet Cheeses and Crackers  
Fresh Vegetables with Creamy Peppercorn Dip

### HORS D'OEUVRES (Choose One)

Sweet and Sour Meatballs  
Vegetarian Quesadillas  
Chicken Cordon Bleu Bites  
Stuffed Mushroom Caps with Gorgonzola and Prosciutto

### SALADS (Choose One)

Tossed Garden Salad  
Caesar Salad  
Wedge Salad with Bacon, Plum Tomatoes and Scallions with Blue Cheese Dressing  
*Served with Warm Rolls and Cabot Butter*

### ENTREES (Choose Three)

Chef's Carved Prime Rib of Beef  
Roast Pork Loin  
Vermont Stuffed Chicken Breast  
Vermont Maple Dijon Chicken Breast  
Seafood Newburg with Scallops and Shrimp in a Lobster Cream Sauce  
Pan Roasted Salmon with Baby Shrimp American Sauce  
Stuffed Sole Filet with Scallops and Crab Stuffing  
Shrimp Scampi with Bow Tie Pasta

### STARCH (Choose Two)

Chef's Special Rice Blend  
Buttery Mashed Potatoes  
Baby Red Potatoes with Parsley Butter  
Blue Cheese Smashed Potatoes  
Oven Roasted Sweet Potatoes  
Scampi Pasta  
*Served with Chef's Seasonal Vegetables*

### DESSERT (Choose One)\*

Velvety Cheesecake  
Bourbon Pecan Pie  
Lemon-Raspberry Chiffon Cake  
Chocolate Layer Cake  
Belgian Chocolate Mousse with Macadamia nut Cookie  
*Starbucks Coffee or Tazo Tea will be served at each table*

**\$38 per person++**

#### Rules & Requirements:

A Private banquet room is included for a Buffet minimum of 30 guests or more. A guaranteed number of guests is required (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.

## THE SENATE BUFFET

### SALADS (Choose One)

Tossed Green Salad  
Caesar Salad with Homemade Dressing  
*Served with Warm Rolls and Cabot Butter*

### ENTREES (Choose Three)

Vermont Stuffed Chicken Breast  
Maple Dijon Chicken Breast  
Parmesan & Herb Crusted Salmon  
Maple Ginger Roasted Salmon  
Stuffed Sole Filet with Scallops and Crab Stuffing  
Pasta Primavera  
Shrimp Scampi with Bow Tie Pasta  
Carving Station\* with either: New York Sirloin (add \$2)  
OR Pork Loin OR Maple Bourbon Glazed Ham

### STARCH (Choose Two)

Chef's Special Rice Blend  
Buttery Mashed Potatoes  
Garlic Mashed Potatoes  
Oven Roasted Red Potatoes with Garlic & Rosemary  
Oven Roasted Brown Sugar Sweet Potatoes  
Maple Butternut Squash  
*Served with Chef's Seasonal Vegetables*

### DESSERT (Choose One)

All American Chocolate Bundt Cake  
Carrot Cake with Cream Cheese Frosting  
Belgian Chocolate Mousse Cup with Almond Brittle  
Homemade White Cake with Raspberry Coulis  
Served with Starbucks Coffee or Tazo Tea

**\$30++ per person**

## THE HOUSE BUFFET

### SALADS (Choose One)

Tossed Green Salad  
OR Caesar Salad (Add \$2.00 Per Person)  
*Served with Warm Rolls and Cabot Butter*

### ENTREES (Choose Two)

Garlic and Thyme Crusted Pork Loin ☞  
Vermont Maple Baked Ham ☞  
Roast Turkey over Cornbread Stuffing  
Almond Crusted Sole Filet  
Salmon with American Sauce  
Chicken with Garlic Butter Sauce  
Baked Chicken Alfredo with Penne Pasta

### STARCH (Choose Two)

Chef's Special Rice  
Smashed Potatoes  
Garlic Roasted Red Potatoes  
Scampi Bow Tie Pasta  
*Served with Chef's Seasonal Vegetables*

### DESSERT (Choose One)

All American Chocolate Bundt Cake  
Carrot Cake with Cream Cheese Frosting  
Belgian Chocolate Mousse Cup with Almond Brittle  
Homemade White Cake with Raspberry Coulis  
Served with Starbucks Coffee or Tazo Tea

**\$26++ per person**

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