

# CAPITOL PLAZA

HOTEL & CONFERENCE CENTER

## PLATED DINNER ENTRÉES

*Choose up to Two Entrées*

### BEEF & PORK

<b>Slow Roasted Prime Rib (GF)</b> 10 oz. Beef au Jus rubbed with Garlic and Cracked Black Pepper, served with Garlic Mashed Potatoes	<b>\$38</b>
<b>Slow Roasted Sirloin Steak (GF)</b> 8 oz. House Sirloin Steak with J. Morgan's Perfect Herb Sauce, served with Garlic Smashed Potatoes	<b>\$36</b>
<b>Filet of Beef Tenderloin (GF)</b> 6 oz. Cooked medium-rare and topped with J. Morgans Perfect Herb Sauce, served with Garlic Smashed Potatoes	<b>\$40</b>
<b>Bacon Wrapped Pork Tenderloin (GF)</b> 8 oz. tender Pork Rib Eyes grilled and topped with J. Morgans Perfect Herb Sauce, served with Garlic Smashed Potatoes	<b>\$34</b>
<b>Slow Roasted Pork Loin (GF)</b> With an Apple Maple Demi-glaze, served with Mashed Potatoes	<b>\$31</b>

### CHICKEN

<b>Stuffed Chicken Vermont</b> With Vermont Cheddar Cheese and Cured Ham with a creamy Apple Cider Sauce, served with Mashed Potatoes	<b>\$32</b>
<b>Stuffed Statler Breast of Chicken (GF)</b> With sweet onion Vermont Goat Cheese and fresh Herbs, served with Rice Pilaf	<b>\$32</b>
<b>Chicken Piccata</b> Seasoned and lightly floured, topped with a Lemon Caper Butter Sauce and served on a bed of Baby Spinach over Rice Pilaf	<b>\$30</b>
<b>Chicken Marsala (GF)</b> With Shallots, Mushrooms, Butter and Sweet Marsala Wine Sauce, served with Smashed Potatoes	<b>\$30</b>
<b>Chicken Parmesan</b> Topped with Marinara and Fresh Mozzarella Cheese, served over Pasta	<b>\$31</b>
<b>Mediterranean Herb Chicken (GF)</b> With Mushrooms, Olives, Artichokes, Spinach and Feta cooked in a White Wine Herb Sauce, served with Mashed Potatoes	<b>\$32</b>

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## SEAFOOD

### Stuffed Sole

With a Scallop and Crab Stuffing and Lemon Caper Butter Drizzle, served with Wild Rice Pilaf

\$33

### Baked Haddock

With Four Citrus Butter Crumbs, served with Jasmine Rice

\$32

### Honey Teriyaki Glazed Salmon

With Asian-style Vegetables, served with Jasmine Rice

\$32

### Baked Parmesan Crusted Salmon

Over Wild Rice Pilaf

\$32

### Jumbo Shrimp Scampi

Sautéed with Olive Oil, Garlic, Butter, White Wine and a hint of Lemon, served with Bowtie Pasta

\$38

### Mediterranean Cod (GF)

With Mushrooms, Olives, Artichokes, Spinach and Feta Cheese in a White Wine Herb Sauce, served over Rice

\$32

## VEGETARIAN

### Pasta Bruschetta

Fresh Tomatoes, Basil, Garlic, Olive Oil and Penne Pasta tossed with Red Pepper Flakes and fresh Mozzarella

\$30

### Mediterranean Pasta

With Artichoke Hearts, Greek Olives, Sun-Dried Tomatoes, Spinach, Onions, Feta Cheese, Garlic, Butter, Olive Oil and White Wine over Linguine

\$30

### Baked Stuffed Shells

Topped with a Basil Pesto Cream Sauce OR Fresh Marinara

\$30

### Stuffed Grilled Portobello (GF)

With grilled Zucchini, Roasted Red Peppers, Vermont Herb Goat Cheese, Fresh Mozzarella, Artichoke Hearts, Sun-Dried Tomatoes, Baby Spinach on a Roasted Red Pepper Puree

\$30

### Asian Vegetable Stir Fry

With Sticky Sesame Rice

\$30

## DESSERTS (Choose One)

Salted Caramel Cake

Lemon Berry Mascarpone Cake

Oreo Cookie Cake

Carrot Cake

Raspberry Lemon Cake

Tiramisu Kahulua Torte

Chocolate Layer Cake

Cheesecake with Blueberry, Strawberry, Cherry OR Chocolate Topping

Chocolate, Maple, Vanilla OR Raspberry Mouse (GF)



## DESSERTS *(Continued)*

Chocolate Layer Cake (GF)

Strawberry Layer Cake (GF)

Chocolate Flourless Torte (GF)

Brulee Cheesecake (+ \$2.00)

Warm Pumpkin Bundt (+ \$2.00)

Turtle Molted Bundt (+ \$2.00)

### INCLUDED IN ALL PLATED DINNERS:

Warm Homemade Rolls

Tossed Garden Salad with Homemade Dressing

Chef's Choice Seasonal Vegetables

Freshly Brewed Vermont Coffee Company Coffee or Tazo Tea

All meals include cloth napkins, tablecloths, formal flatware & stemware.

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### Dinner Rules & Requirements:

**Choose two main entrées, and a chef's choice vegetarian option will be offered as well.** A private banquet room IS included for a minimum of **20 guests**. A guaranteed number of guest is due (3) business days prior to your event. Your group will be charged for this guarantee or the actual guests served, whichever is greater. Any number increase of 5% or more made inside of the (3) business days with incur a \$100 labor fee. **Applicable Vermont Local Tax, Rooms & Meals Tax, and 18% Service Charge will be added.**

