

# CAPITOL PLAZA

HOTEL & CONFERENCE CENTER

## THE EXECUTIVE DINNER BUFFET - \$45 per person

### APPETIZERS

*Two Chef's Choice Hors D'oeuvres*

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

### SALADS - at each place setting (Choose One)

Tossed Garden Harvest Salad  
Caesar Salad

Wedge Salad with Bacon, Plum Tomatoes, Scallions and Blue Cheese Dressing (+ \$2.00)

### ENTREES

*(Choose Three)*

**Chef Carved Prime Rib of Beef (Market Price Upgrade) (GF)**

**Roast New York Sirloin (Market Price Upgrade) (GF)**

**Garlic and Thyme Crusted Pork Loin (GF)**

**Vermont Stuffed Chicken Breast**

with VT Cheddar Cheese and Ham in an Apple Cider Sauce

**Chicken Marsala (GF)**

with Shallots, Mushrooms, Butter and Sweet Marsala Wine Sauce

**Pesto Chicken (GF)**

with Sundried Tomatoes and Pesto Cream Sauce

**Seafood Newburg (Can be made GF)**

with Scallops and Shrimp in a Lobster Cream Sauce

**Pan Roasted Salmon (GF)**

with Baby Shrimp American Sauce

**Stuffed Sole Filet**

with Scallops and Crab Stuffing

**Shrimp Scampi\***

over Bow Tie Pasta with garlic butter white wine sauce

**Baked Cheese Stuffed Shells\***

\*Counts as one starch

## STARCH

*(Choose Two, unless your entree has a starch)*

- Chef's Rice Blend (GF)
- Buttery Smashed Potatoes (GF)
- Roasted Yukon Potatoes with Parsley Butter (GF)
- Blue Cheese Smashed Potatoes (GF)
- Roasted Sweet Potatoes (GF)
- Scampi Pasta
- Maple Butternut Squash (GF)

## DESSERTS

*(Choose one)*

- Salted Caramel Cake
- Lemon Berry Mascarpone Cake
- Oreo Cookie Cake
- Carrot Cake
- Raspberry Lemon Cake
- Tiramisu Kahlua Torte
- Chocolate Layer Cake
- Cheesecake with Blueberry, Strawberry, Cherry *OR* Chocolate Topping
- Chocolate, Maple, Vanilla *OR* Raspberry Mouse (GF)
- Chocolate Layer Cake (GF)
- Strawberry Layer Cake (GF)
- Chocolate Flourless Torte (GF)
- Brulee Cheesecake (+ \$2.00)
- Warm Pumpkin Bundt Cake (+ \$2.00)
- Turtle Molted Bundt (+ \$2.00)

## INCLUDED IN ALL DINNER BUFFETS:

**Warm Homemade Rolls**

**Chef's Choice Seasonal Vegetable**

**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:

A private banquet room IS included for a minimum of **20 guests**. A guaranteed number of guest is due (3) 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.**

