

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 (GF)

Roast New York Sirloin (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.

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.**

