

**THE HOUSE DINNER BUFFET - \$38<sup>++</sup> per person**

**SALADS** - *On Buffet Station*  
*(Choose One)*

Tossed Garden Salad  
Caesar Salad

**ENTREES**  
*(Choose Two)*

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

**Vermont Maple Baked Ham** (GF)

**Steakhouse Meatballs** (Can be made GF)

**Roast Turkey** (GF)

**Almond Crusted Sole Filet** (GF)

**Ginger Glazed Salmon** (GF)

**Chicken with Garlic Butter Sauce** (GF)

**Maple Dijon Chicken** (GF)

**Baked Chicken Alfredo with Penne Pasta\***

**Baked Cheese Stuffed Shells with Marinara\***

\*Counts as one starch

**STARCH**

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

**Chef's Rice Blend** (GF)

**Buttery Smashed Potatoes** (GF)

**Garlic Roasted Red Potatoes** (GF)

**Scampi Bow Tie Pasta**

**Penne Alfredo**

**Chef's Couscous**

**Roasted Sweet Potatoes** (GF)

**Maple Butternut Squash** (GF)

## DESSERTS *(Choose one)*

Salted Caramel Cake **(+ \$2.00)**

Lemon Berry Mascarpone Cake

Oreo Cheesecake

Carrot Cake **(+ \$2.00)**

Raspberry Lemon Cake

Tiramisu Kahlua Torte

Chocolate Tuxedo Cake

Cheesecake with Blueberry, Strawberry, Cherry *OR* Chocolate Topping

Chocolate, Maple, Vanilla *OR* Raspberry Mouse (GF)

Strawberry Layer Cake (GF)

Chocolate Flourless Torte (GF)

## INCLUDED IN ALL DINNER BUFFETS:

Warm Homemade Rolls

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:

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. **A 12.5% Service Charge, 9.5% Administrative Fee, 9% Vermont Rooms & Meals Tax and 1% Local Option Tax will be charged on all rooms and food.**

