

THE HOUSE DINNER BUFFET - \$35++ 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)
Salmon with American Sauce (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 Pasta
Chef's Couscous
Roasted Sweet Potatoes (GF)
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 Vegetables

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.**

