

CAPITOL PLAZA

HOTEL & CONFERENCE CENTER

LUNCHEON DELI BUFFET - \$27⁺⁺ per person

BREADS

Locally Baked Breads, including Gluten Free

MEATS - *An Assortment of Premium Deli Meats plus Your Choice of One of the Following:*

Chicken Salad with Red Grapes and Toasted Almonds* (GF)

Turkey Salad with Cranberries and Pecans* (*Note: Nuts can be left out upon request) (GF)

Egg Salad with Green Olives (GF)

Hawaiian Ham Salad with Pineapple (GF)

Tuna Salad with Lemon and Capers (GF)

Hummus with Garlic & Lemon (GF)

CHEESES

Swiss, Cheddar, American, Provolone

VEGETABLES

Lettuce, Tomatoes, Onions, Banana Peppers, Black Olives, Pickles

CONDIMENTS

Dijon Mustard, Honey Mustard, Mayonnaise

SOUP OR SALAD

(Choose One) Add \$5 for two items, \$8 for three items

Cole Slaw (GF)

Potato Salad (GF)

Pasta Salad

Cucumber & Red Onion Salad (GF)

Tossed Garden Salad with Two Dressings (GF)

Chef's Whim Soup

Corn Chowder

Tomato Soup (GF)

Tomato Dill Soup (GF)

Vegetarian Minestrone Soup

Chicken Noodle Soup

Turkey Noodle Soup

INCLUDED IN DELI BUFFET:

Freshly Brewed Vermont Coffee Co. Coffee or Tazo Tea

Freshly Baked Cookies, Brownies *OR* Watermelon (when available)

Individual Bags of Chips

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

Luncheon 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 will 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.**

