

CAPITOL  PLAZA

HOTEL & CONFERENCE CENTER

THE SENATE DINNER BUFFET - \$42⁺⁺ per person

SALADS - *On Buffet Station*
(Choose One)

Tossed Garden Salad
Caesar Salad

ENTREES
(Choose Three)

Chicken Picatta

with a Lemon Caper Butter Sauce

Chicken Bruschetta (GF)

with Tomatoes, Basil, Garlic, EVOO, and Mozzarella

Parmesan and Herb Crusted Salmon (GF)

Maple Ginger Roasted Salmon (GF)

Stuffed Sole with Scallops and Crab Stuffing

Pasta Primavera*

Baked Cheese Stuffed Shells with Marinara*

Shrimp Scampi with Bow Tie Pasta*

Maple Bourbon Glazed Ham (GF)

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

Garlic and Thyme Crusted Pork Loin (GF)

*Counts as one starch

STARCH

(Choose Two, unless your entree has a starch)

Chef's Rice Blend (GF)

Buttery Smashed Potatoes (GF)

Garlic Mashed Potatoes (GF)

Roasted Yukon Potatoes with Garlic & Rosemary (GF)

Maple Butternut Squash (GF)

Chef's Couscous

Roasted Sweet Potatoes (GF)

Penne Pasta

DESSERTS

(Choose one)

Salted Caramel Cake

Lemon Berry Mascarpone Cake

Oreo Cheesecake

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)

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 20% Service Charge will be added.**

