

All Dinner Packages Include:
1 Appetizer | 1 Bread Selection | 1 Salad Selection | 2 Sides | *Mains
****Package Pricing is Determined by Tier Selection and Quantity of Main Dishes***

APPETIZER Choose One

Stromboli | Backyard, Veggie or Pepperoni
Crudite Board | Assorted Dips

BREAD | Choose One

Dinner Rolls & Butter
Corn Bread & Butter
Focaccia | Garlic Herbed with Olive Oil -or- Sun Dried Tomato and Herb

SIDE/STARTER SALAD | Choose One

Mesclun Mix | Tomato | Cucumber | House Lemon Vinaigrette **(DF, GF, V, VG*)**
Classic Caesar | Romaine | Croutons | Parmesan | Caesar Dressing **+2**
Crispy Lettuce Mix | Clover Goat Cheese | Toasted Almonds | Strawberries | Lemon Vinaigrette **(V, GF) +3**
Arugula | Roasted Pear | Cranberries | Feta | Balsamic Vinaigrette **(V, GF) +3**
Chopped Cobb Salad | Romaine | Egg | Bacon | Tomato | Bleu Cheese Crumbles **(GF) +4**
Baby Spinach | Bacon | Charred Onion | Cheddar | Maple Balsamic **(GF) +4**

MAINS | Selections can be made across tiers. The final pricing will be adjusted accordingly

Tier One: 2 Entrees Starting at \$68 per person

Atlantic Cod | Stewed Tomato | Caper | Lemon Sauce **(DF, GF)**
Grilled Duck Breast | Gran Marnier Orange Sauce **(DF, GF)**
Maine Lobster Risotto **(GF)**
Dry Rub Beef Tenderloin Carving Station | Pinot Noir Sauce **(DF, GF)**

Tier Two: 2 Entrees Starting at \$60 per person | **3 Entrees** Starting at \$70 per person

Roasted Prime Rib Carving Station | Au Jus **(DF, GF)**
Herb & Chipotle Infused, Grilled Flank Steak | Shallot Malbec Sauce **(DF, GF)**
Oven Roasted Misty Knoll Chicken | Maple Bourbon Sauce **(GF)**
Baked Honey Cilantro Salmon | Sweet Chili Garlic Sauce **(DF, GF)**
Cider Brined, Roasted Bone-In Pork Chop | Caramelized Apple Cinnamon Compote **(GF)**

Tier Three: 2 Entrees Starting at \$52 per person

Lasagna | Roasted Zucchini & Squash | Eggplant **(V)**
Ravioli | Mushroom -or- Cheese | Basil Oil **(V)**
VT Ham | Madeira Sauce **(GF)**
Maple Smoked Pork Loin | Sherry Balsamic Reduction **(GF, DF)**
Paneer Butter Masala | **(V)**

Vegetarian / Vegan Selections Can be prepared for guests with dietary restrictions, substitute standard selections, or be added as an additional dish to any buffet menu

Roasted Vegetable Risotto **(GF, VG)**
Grilled Eggplant | Feta | Mint | Lemon Vinaigrette **(V)**
Chick Pea & Roasted Vegetable Curry | Served over Basmati Rice **(GF, VG)**
Vegetable Ratatouille | Roasted Zucchini, Tomato & Eggplant **(GF, VG)**

SIDES | Choose Two

Additional sides can be added at a-la-carte pricing of \$4-8 per selection

Potatoes & Pasta

Classic Mashed Potatoes **(GF, V)**

Cheddar & Scallion Whipped Potatoes **(GF, V)**

Potato Gratin **(GF, V)**

Roasted Sweet Potatoes **(GF, VG)**

Roasted Red Bliss Potatoes **(GF, VG)**

Aloo Tikka Masala | Potatoes and Onions in a spiced tomato and coconut gravy

VT Macaroni & Cheese **(V)**

Rice & Beans

Mediterranean Rice **(GF, VG)**

Mushroom Risotto | Arborio Rice with Blue House Mushrooms and Grated Parm **(GF, V)**

Quinoa Salad **(GF, VG)**

Rice & Black Bean Salad **(GF, VG)**

Cuban Black Beans & Rice | Simmered together with Cilantro, Onions and Garlic **(GF, VG)**

Adobo Pinto Beans | Slow cooked in adobo seasoning **(GF, VG)**

Thai Pineapple Fried Rice | Sesame oil with thai seasoning, chiles, scallion and pineapple **(GF, VG)**

Steamed Jasmine Rice | Long Grain White Thai Rice **(GF, VG)**

Spanish Rice | Jasmine rice cooked with tomatoes, onions, herbs and spices **(GF, VG)**

Yellow Rice | Jasmine rice prepared with Annatto and Adobo **(GF, VG)**

Rice Pilaf | Prepared with carrots, onions, celery, garlic and parsley **(GF, VG)**

Vegetables

Blanched Green Beans topped with lemon zest **(GF, VG)**

Grilled Asparagus **(GF, VG)**

Charbroiled or Blanched Broccolini **(GF, VG)**

Sauteed Kale **(GF, VG)**

Roasted Brussels Sprouts **(GF, VG)**

Squash & Zucchini Medley with Red Peppers and Onion **(GF, VG)**

Roasted Root Vegetables | Turnips, Beets, Sweet Potatoes, Carrots, Onions **(GF, VG)**

Creamed Spinach **(GF, VG)**

Creamed Corn **(GF, VG)**

Collared Greens **(GF, VG)**

BEVERAGE STATIONS

Iced Lemon Water

Available for the duration of the event as a station

Ice water is also served individually to tables during dinner

Coffee Station | Regular & Decaf Coffee | Hot Water | Assorted Teas | Creamers | Sweeteners

Available at the conclusion of dinner service