

## The Vermonter

\$60 per person

### Cocktail Hour

Switchback Fondue | House Baked Challah Bites  
Vegetable Crudite with Assorted Dips  
Cheese & Charcuterie Board

### Starters

Little Leaf Greens | Cucumber | Cherry Tomatoes  
Shredded Carrots | Honey Lemon Vinaigrette  
House baked Challah Rolls with Cabot butter

### Mains

Roasted Chicken Breast | Maple Bourbon Glaze  
New England Pot Roast Brisket  
Cabot Cheddar Macaroni & Cheese  
-or- Roasted Red Potatoes  
Roasted Summer Squash & Zucchini

## La Villa

\$52 per person

### Cocktail Hour

Mini Meatballs | Marinara | House Focaccia Crostini  
Vegetable Crudite with Assorted Dips  
Cheese & Charcuterie Board

### Starters

Little Leaf Greens | Red Onion | Cherry Tomatoes  
Balsamic Vinaigrette  
Focaccia | Herbs & Olive Oil

### Mains

Classic Meat -or- Vegetarian Lasagna  
Porchetta | Garlic & herb rubbed pork belly  
Cavatappi with Olive Oil and Fresh Crushed Garlic  
-or- Eggplant, Onion, Tomato and Bell Peppers  
Sautéed with a Sweet & Sour Almond Sauce  
Crispy Garlic Broccolini

## Backyard Barbecue

\$55 per person

### Cocktail Hour

House Made Potato Chips | Caramelized Onion Dip  
-or- Chile con Queso House Made Tortilla Chips  
Vegetable Crudite with Assorted Dips

### Starters

Chopped Romaine | Red Onion | Cherry Tomatoes  
Carrots | Ranch Dressing  
Corn Muffins with Cabot Butter

### Mains

*Served with Four House-Made BBQ Sauces*  
Smoked Pork Butt  
BBQ Chicken Thighs  
Country Potato Salad -or- Vermont Mac n' Cheese  
Homestyle Coleslaw

## The Snowbird

\$52 per person

### Cocktail Hour

Jerk Chicken Dip with House Made Tortilla Chips  
-or- Shrimp Ceviche with Plantain Chips  
Vegetable Crudite with Assorted Dips

### Starters

Little Leaf Greens | Red Onion | Cucumber  
Mango | Citrus Vinaigrette  
Sliced Puerto Rican Pan Sobao with Cabot Butter

### Mains

Trinidadian Chicken Curry | Chicken Breast | Onion  
Potato | Mildly Spiced Gravy  
Jamaican Jerked Chicken -or- Pork  
Coconut Rice  
Fried Plantains -or- Cornmeal & Okra Stewed  
in the Classic Style of the U.S. Virgin Islands  
Braised Seasonal Greens

## The Old Lantern

\$60 per person

### Cocktail Hour

Vermont Cheese Board  
Vegetable Crudite with Assorted Dips  
Charcuterie Board

### Starters

Mixed Greens | Cucumber | Cherry Tomatoes  
Shredded Carrots | Citrus Vinaigrette  
House baked Challah Rolls with Cabot butter

### Mains

Roasted Honey Chili Lime Salmon  
Grilled Sirloin with Butter & Burgundy Sauce  
Mashed Yukon Gold Potatoes  
Charred Broccolini

## The New Vermonter

\$52 per person

### Cocktail Hour

Grilled Vegetable Display | Soy Ginger Vinaigrette  
Mango Chutney  
Bahn Mi Sliders

### Starters

Mixed Greens | Shredded Red Cabbage  
Cucumber | Carrots | Soy Ginger Vinaigrette  
Thick-Sliced Baguette with Cabot Butter

### Mains

Thai Green -or- Red Curry  
Chicken, Shrimp or Tofu in a Spiced Coconut Broth  
with Squash, Zucchini, Onion and Bell Peppers  
Vermont Chicken Curry | Chicken or Seitan with  
Potatoes, Onions, Carrots, Rutabaga and  
Japanese Spiced Gravy with VT Apples & Honey  
Steamed Jasmine Rice  
Sesame Noodle Salad  
Chili Garlic Broccolini

## Mira Flores

\$60 per person

### Cocktail Hour

Chips & Salsa  
Queso Fundido

### Starters

Mixed Greens | Red Onion | Grilled Corn  
Queso Fresco | Honey Lime Vinaigrette  
Warm Flour Tortillas with Cabot Butter  
-or- French Bread with Cabot Butter

### Mains

Hatch Red Chile Enchiladas -or- Pork Al Pastor  
Santa Maria Tri-Tip  
Pinto Beans  
Arroz Amarillo  
Grilled Corn -or- Calabacitas

## From the Garden

\$40 per person

### Cocktail Hour

Chips & Salsa  
Vegetable Crudite with Assorted Dips

### Starters

Mixed Greens | Citrus Vinaigrette  
Kaiser Rolls with Cabot Butter

### Mains

Chickpea Tikka Masala  
Farmhouse Ratatouille  
Roasted Sweet Potatoes  
Vegetable Biryani -or- Creole Red Beans & Rice