

Old Lantern Inn & Barn Catering Menu

Our delicious menu options

- All of our selections are made with fresh, local ingredients whenever possible –
GF: Gluten free GF*: Gluten free without sauce V: Vegetarian VG: Vegan

Buffet Selections include...

Hors D'Oeuvres :

Crudités Platter and Assorted Dips
or Italian meat Stromboli*

(please see additional list of Hors D' Oeuvres)

Mesclun Mix Salad with Our House Vinaigrette*

(upgrade to other salad options see list below)

Fresh Baked Rolls & Butter

Seasonal Vegetables

Choice of One of the Following:

Mashed Potatoes GF, Potato Gratin GF, Mediterranean Rice GF,
Quinoa Salad with Summer Squash GF,
Macaroni & VT Cheddar Cheese, Roasted Sweet Potatoes GF,
Roasted Red Bliss Potatoes GF

Lemon Ice Water, Decaf & Regular Vermont Roasted Coffee

Prices do not include Tax or Service/Labor Fees and Gratuity

Salad Upgrade Options

Additional \$3

Crispy Lettuce Mix, Clover Goat Cheese, Toasted Almonds
and Fresh Strawberries, Honey Lemon Vinaigrette
Arugula, Roasted pear, Cranberries and Feta Balsamic Vinaigrette

Additional \$5

Chopped Cobb Salad, Romaine, Egg, Bacon, Tomato, Crumbled Blue Cheese

Option #1

1 Entrée Option \$58.00 per person

2 Entrée Options \$65.00 per person

3 Entrée Options \$72.00 per person

Roasted Atlantic Cod, stewed tomato, caper and lemon sauce GF

Grilled Breast of Duck with Grand Marnier Orange Sauce GF

Maine Lobster Risotto GF.

(The following options are carved at the buffet to order...)

Dry Rub Roasted Beef Tenderloin & a Pinot Noir Sauce GF*

Roasted Prime Rib with Au Jus GF

Option #2

1 Entrée Option \$52.00 per person

2 Entrée Options \$60.00 per person

3 Entrée Options \$70.00 per person

Roasted Prime Rib (carving station) GF

Herb & Chipotle Infused Grilled Flank Steak with a Shallot Malbec Sauce GF*

Oven Roasted Misty Knoll Chicken with Maple Bourbon sauce GF

Baked Honey Lime Cilantro Salmon GF

Maple Brined Misty Knoll Breast of Turkey with Celery & Apple Stuffing & Gravy

Cider Brined Roasted Bone-in Pork Chop, Caramelized Apple Cinnamon Compote GF

Option #3

1 Entree Options \$43.00 per person

2 Entree Options \$52.00 per person

Lasagna with Roasted Zucchini, Squash and Eggplant V

Fresh Mushroom or Cheese Ravioli with Basil Oil V

Vermont Ham with a Madeira Sauce GF

Maple Smoked Pork Loin with a Sherry Balsamic Reduction GF

Vegetarian Options

Can be substitutions or an additional add on

Acorn Squash stuffed with Mushroom risotto GF

Grilled Eggplant with Feta & Mint and Lemon vinaigrette GF

Chick Pea and Roasted Vegetable Curry served over Basmati Rice GF, VG

Vegetable Ratatouille, Roasted Layers of Zucchini, Tomato and Eggplant GF, VG

Old Lantern BBQ Dinner

A delicious sampling of the best of what Vermont has to offer....

Diced Romaine Lettuce, Cherry Tomatoes, Crumbled Egg with Chunky Bleu
Cheese Dressing

Choose 2 from the following:

Applewood Smoked Misty Knoll BBQ Chicken

Hickory Smoked Beef Brisket

BBQ Pull Pork with Savory Texas BBQ sauce

All Served with

Mac and Cheese, Sweet Corn on the Cob, Cole slaw and Corn Bread

\$60 per person

Childrens Menu

Yummy Chicken Tenders!

Ages 4-8 years old \$10 0-3 years old Complimentary

**Some menu items may be affected due to shortages caused by the
current situation in the US.**

Hors D'oeuvres

Scallops Wrapped in Bacon

Goat Cheese filled and Bacon Wrapped Dates

Beef Tartare with House made Chips

Cajun Shrimp skewer with mango salsa

Mini Ahi Tuna Poke Bowl

BBQ Pork Plantain Tart

\$ 4.00 piece

Smoked Salmon with Chive Mascarpone Cheese on Cucumber

Marinated Chicken Skewers with yogurt dill sauce

Cherry Tomato, Basil, Mozzarella Skewer

Pesto tortellini sun dried tomato Skewer

Antipasto Skewer (Kalamata Olive, Artichoke, fresh mozzarella and tomato)

Stuffed European Cucumbers with Feta, Kalamata Olives and Tomato Salad

Watermelon, Feta and mint Skewer with balsamic drizzle

\$3.50 piece

Italian Meat Stromboli

Spanikopita: Feta and Spinach Filled Phyllo Crisp

Assorted Bruschetta: Mushroom Sage, Black Olive Tapenade, Tomato Basil

Assorted Flatbreads

\$3.00 piece

Stationary Platters

Charcuterie Board: a creative blend of Cheeses, Dips, Olives,

Dried Fruits, Fresh Grapes, Berries and Italian meats

\$125 per 25 people

Fruit, Cheese, Olives and Crackers

\$100 per 25 people

Antipasto Platter: Assorted Italian Meats, Olives, Roasted Peppers &

Marinated Artichoke Hearts

\$100 per 25 people

Crudite: assortment of sliced vegetable and dips

\$65 per 25 people

Shrimp Cocktail with Spicy Horseradish Cocktail Sauce

(priced per pound)

Vt Cheddar and Switchback fondue with diced bread and sliced vegetables

\$120 per 50 people