

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

Buffet Selections include...

Crudités Platter and Assorted Dips for Hors D'Oeuvres*

(please see additional list of Hors D' Oeuvres)

Mesclun Mix Salad with Our House Vinaigrette

Fresh Baked Rolls & Butter

Seasonal Vegetables

Choice of One of the Following:

Mashed Potatoes GF, Potato Gratin GF, Mediterranean Rice GF,
Macaroni & VT Cheddar Cheese, Candied Sweet Potatoes, Roasted Red Bliss Potatoes

Lemon Ice Water, Decaf & Regular Vermont Roasted Coffee

Prices do not include Tax or Service Fees

#1

1 Entrée Option \$58.00 per person

2 Entrée Options \$65.00 per person

3 Entrée Options \$72.00 per person

Paella: Saffron risotto, mussels, shrimp, chorizo and chicken with tomatoes, green peppers and onion.

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

Roasted Rack of Lamb with Fresh Mint Jus GF*

Grilled Breast of Duck with Grand Marnier Orange Sauce GF*

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

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

Standing Rib Roast Au Jus

#2

1 Entrée Option \$52.00 per person

2 Entrée Options \$60.00 per person

3 Entrée Options \$70.00 per person

Mesquite Roasted Beef Sirloin & Horseradish Jus (carving station) GF

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

Misty Knoll Chicken a la Beaujolais with Bacon, Mushroom & Pearl Onions

Asian Glazed Atlantic Salmon with a Fennel Apple Slaw

Grilled New York Steak with Peppercorn Sauce GF*

Maple Brined Roasted Bone-in Pork Chop, Apple Bacon Jam

#3

1 Entrée Option \$46.00 per person

2 Entrée Options \$54.00 per person

3 Entrée Options \$62.00 per person

Soya & Maple Brine Pan Seared Atlantic Salmon GF

Chicken Cordon Bleu Stuffed with Aged Cheddar, Ham & Grainy Mustard Sauce

Roasted & Marinated Chicken Breast Onions Lemon Olive Oil Thyme GF

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

VT Wild Mushrooms and Roasted Rosemary Portobello Mushrooms with Tomato & Goat Cheese V

Roast Pork Loin & Ribs with an Orange Hoisin Glaze

Acorn Squash Stuffed with a Ginger Vegetable Risotto V GF

#4

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

Roasted Pineapple Crusted Vermont Ham with a Madeira Sauce

Maple Smoked Pork Loin with a Sherry Balsamic Reduction GF

Old Lantern Farm Dinner

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

Start with Zesty Chicken Wings & Roasted Cauliflower Wings V with a Mild Jalapeno Dip

Diced Iceberg Lettuce with Chunky Bleu Cheese Dressing

Choose 3 from the following:

VT Maple Peach Glazed Misty Knoll BBQ Chicken

Spicy Smoked Baby Back Pork Ribs

Beef Brisket and Horseradish Cream

Dakin Farms Pork Sausages

All Served with

Rosemary Roasted Red Bliss Potatoes, Grilled Fresh Vegetables and Sweet Corn on the Cob

\$60 per person

Childrens Menu

Yummy Chicken Tenders!

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

See our list of Hors d'oeuvres below to enhance your dining experience

to fun outdoor BBQ's!

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

Asparagus and Smoked Mozzarella Wrapped in Prosciutto

Spicy Korean Beef, herbed cream cheese and sliced cucumber

Cajun Shrimp skewer with mango salsa

Mini Ahi Tuna Poke Bowl

\$ 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

Grilled Maple Mustard Brussel Sprouts 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

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