



Group & Event Menus



2025



Continental Breakfast

INCLUDES

Assorted Juices
Green Mountain Coffee
& Tea

Continental Breakfast

Select Three Options

<i>Fresh Fruit Display</i>	seasonal selection <i>NF GF DF V</i>
<i>Breakfast Pastries</i>	sweet breads · muffins · danishes <i>V</i>
<i>Vermont Yogurt</i>	flavor variety · crunchy granola <i>NF GF V</i>
<i>Quiche Tart</i>	baked egg custard · Cabot cheese · golden crust · selection of vegetables or proteins <i>NF</i>
<i>Breakfast Strudel</i>	mixed eggs · thin puff pastry layer · Cabot cheese · selection of vegetable or protein <i>NF</i>
<i>Baked Egg Muffins</i>	crustless egg mixture · Cabot cheese · selection of vegetables or proteins <i>GF NF</i>



Morning Break

INCLUDES

Assorted Juices
Green Mountain Coffee
& Tea

Morning Break

Select Two Options

<i>Fresh Fruit</i>	seasonal selection of whole fruit <i>NF GF DF V</i>
<i>Breakfast Pastries</i>	sweet breads · muffins · danishes <i>V</i>
<i>Vermont Yogurt</i>	flavor variety · crunchy granola <i>NF GF V</i>
<i>Baked Egg Muffins</i>	crustless egg mixture · Cabot cheese · selection of vegetables or proteins <i>GF NF</i>



Afternoon Break

INCLUDES

Assorted Sodas & Seltzer Water
Green Mountain Coffee & Tea

Afternoon Snacks

Select Two Options

<i>Pretzels & Corn Chips</i>	assortment of bagged snacks <i>NF DF V (corn chips GF)</i>
<i>Granola Bars</i>	chewy chocolate chip and oatmeal raisin <i>V</i>
<i>Trail Mix</i>	nuts · fruit · sweet · salty <i>V</i>
<i>Whole Fruit</i>	apples · oranges · bananas <i>GF NF DF V</i>
<i>Cabot Cheese</i>	snack sized cheese <i>GF NF V</i>
<i>Sweet Treats</i>	cookies · brownies <i>NF V</i>
<i>Crudités Display</i>	hummus · cucumbers · celery · carrots · peppers · pita chips <i>NF DF V</i>
<i>Vermont Smoke & Cure</i>	assortment of beef, pork and turkey sticks <i>GF NF DF</i>
<i>House Made Trail Mix</i>	select · peanuts · cashews · raisins · raisins · candy coated chocolate · flake coconut <i>GF V</i>

· Breakfasts and Breaks include a Coffee Break · Add \$2 for All Day Coffee Break · Additional Break Options add \$5 per Person per Selection ·
· Pricing and Selection Subject to Change and 20% service charge and 9% VT tax ·
GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian



Breakfast Buffet

Simply enjoy our Resort's traditional breakfast buffet while taking in waterfront views in the Lakeside Dining Room. Please confirm reservations with your coordinator.

INCLUDES

Sliced Fruit	Fresh Granola & Yogurt
Toast & Pastry Station	Scrambled Eggs
Hot & Cold Cereals	Home Fried Potatoes
Smoke Cured Bacon & Maple Sausage Links	Coffee, Tea & Juice
French Toast or Pancakes	Pure VT Maple Syrup



Brunch Buffet

INCLUDES

Sliced Fruit
Classic Eggs Benedict
French Toast with Vermont Maple Syrup
Smoke Cured Bacon & Maple Sausage Links
Fresh Vegetables
Chef's Selection of Potato or Rice
Assorted Dessert Display
Coffee, Tea & Juice

Brunch Entree Options

<i>Grilled Chicken Breast</i>	Dijon cream sauce <i>NF GF</i>
<i>Pesto Chicken Bruschetta</i>	fresh tomato · garlic · mozzarella <i>NF GF</i>
<i>Chicken Provencal</i>	French tomato sauce · garlic · herbs <i>GF NF DF</i>
<i>Bourbon Pecan Chicken</i>	fresh herbs · bourbon glaze <i>DF</i>
<i>Marinated Flank Steak</i>	chimichurri sauce <i>GF</i>
<i>Maple Mustard Salmon</i>	Vermont maple syrup <i>NF GF DF</i>
<i>Scallops Provencal</i>	garlic olive oil <i>GF</i>
<i>Sautéed Shrimp Scampi</i>	lemon · garlic · parsley · white wine <i>GF</i>
<i>Quinoa Stuffed Peppers</i>	vegetables · tomato sauce · feta <i>NF GF V</i>
<i>Cheese Tortellini Primavera</i>	fresh seasonal vegetables <i>NF V</i>
<i>Add an Omelet Station</i>	Additional \$5. per Guest

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Plated Lunch

ENTREÉS INCLUDE

- Fresh Baked Rolls & Butter
- Mixed Green Salad
- Chef's Choice of Rice or Potato
- Seasonal Vegetables
- Dessert Selection
- Coffee & Tea

Entrees

<i>Vegetable Stir Fry</i>	choice of chicken, beef, or tempeh <i>GF DF NF V</i>
<i>Grilled Vegetables & Tofu</i>	marinated vegetables · grilled tofu · pomegranate glaze <i>GF DF NF V</i>
<i>Eggplant Parmesan</i>	marinara sauce · seasonal vegetables · linguine <i>NF V</i>
<i>Chicken Marsala</i>	wild mushrooms · shallots · marsala wine reduction <i>NF</i>
<i>Mediterranean Chicken</i>	lemon · garlic · sumac <i>GF DF NF</i>
<i>Roasted Turkey</i>	herbed stuffing · gravy · cranberry sauce <i>NF</i>
	Additional Options Available at Market Price
<i>Fillet of Salmon*</i>	maple mustard glaze or honey soy <i>GF NF DF</i>
<i>Marinated Flank Steak*</i>	chimichurri sauce <i>GF DF NF</i>

· Minimum 25 Persons ·



Deli Board Buffet

BUFFETS INCLUDE

- Garden Salad
- Whole Fruit
- Chips
- Cookies & Brownies
- Coffee & Tea

Sandwich Board

<i>Fixings</i>	lettuce · tomato
<i>Bread</i>	white · wheat · rye · gluten free upon request
<i>Cheese</i>	Swiss · provolone · cheddar
<i>Protein</i>	turkey · ham · roast beef · tuna salad
<i>Condiments</i>	mayonnaise · spicy mustard · yellow mustard

· Minimum 25 Persons ·

BBQ Lunch Buffet

BARBECUE BUFFETS INCLUDE

Potato Chips
BBQ Condiments
Garden Salad & Coleslaw
Watermelon
Assorted Pies
Iced Tea & Lemonade

Entrees

Backyard Barbecue hot dogs · hamburgers ·
cheeseburgers · veggie burgers
GF DF NF

Additional Options

BBQ Chicken GF DF NF
Pulled Pork GF DF NF

· Minimum 25 Persons ·



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Light Lunch Buffet

INCLUDES

- Fresh Baked Sourdough Rolls & Butter
- Choice of Soup or Salad
- Assorted Chips
- Condiments
- Fresh Baked Cookies & Brownies
- Coffee & Tea

Soups

<i>Tuscan Vegetable</i>	fresh vegetables · beans · spinach <i>GF NF DF V</i>
<i>Corn Chowder</i>	fresh corn kernels · cream · pancetta <i>NF</i>
<i>Tomato Bisque</i>	San Marzano tomatoes · cream <i>GF NF V</i>
<i>Cumin Lentil</i>	mixed garden vegetables · lentils · vegetable broth <i>GF NF DF V</i>
<i>Chicken Tortilla</i>	fresh vegetables · pulled chicken · chipotle · lime <i>GF NF DF</i>

Salads

<i>Mixed Green</i>	baby greens · cucumber · heirloom tomato · carrot · watermelon radish
<i>Spinach</i>	baby spinach · heirloom tomato · cucumber · red onion · roasted red pepper
<i>Caesar</i>	romaine hearts · parmesan · pepperoncini · croutons
<i>Greek</i>	romaine hearts · cucumber · heirloom tomato · red onion · pepperoncini · kalamata olive · bell pepper · feta

Sandwiches

Select Two Sandwiches or Wraps

<i>Turkey Wrap</i>	greens · apples · cheddar cheese · cranberry mayo <i>NF</i>
<i>Cobb Salad Wrap</i>	greens · tomato · Swiss cheese · ham · bacon <i>NF</i>
<i>Roast Beef Wrap</i>	horseradish aioli · cheddar cheese · greens <i>NF</i>
<i>Egg Salad Sandwich</i>	greens · tomato <i>NF V *GF upon request</i>
<i>Chicken Caesar Wrap</i>	romaine hearts · grilled chicken · parmesan · Caesar dressing <i>NF</i>
<i>Hummus & Veggie Wrap</i>	mixed greens · sweet onion · cucumber · shredded carrot <i>NF DF V</i>
<i>Fresh Veggies Wrap</i>	mixed greens · tomato · cucumber · mushrooms · avocado <i>NF DF V</i>
<i>Caprese Sandwich</i>	fresh mozzarella · tomato · pesto · balsamic glaze <i>NF V *GF upon request</i>
<i>Curried Chicken Salad Sandwich</i>	cranberry · celery · curry · sweet pickles · greens <i>NF *GF upon request</i>

· Minimum 15 Persons · Maximum 50 Persons ·

· More than two entrée selections is a \$3 per person surcharge per selection ·

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Luncheon Menu

For small groups ordering off the Lunch Menu in the Dining Room

Dining Room Menu

Individual Ordering

<i>Greek Salad</i>	baby greens · heirloom tomato · cucumber · red onion · kalamata olives · pepperoncini · feta cheese · Greek dressing <i>NF GF V</i> add chicken or bacon
<i>Roasted Beet & Goat Cheese Salad</i>	baby greens · roasted beets · cucumber · red onion · chevre · balsamic reduction · extra virgin olive oil <i>NF GF V</i> add chicken or bacon
<i>Fried Chicken Sandwich</i>	fried chicken breast · honey sriracha aioli · greens · tomato · Cabot cheddar cheese · fries <i>NF</i>
<i>Chicken Quesadilla</i>	house marinated grilled chicken · Cabot cheddar cheese · fresh pico de gallo · sour cream <i>NF</i>
<i>Hummus & Beet Wrap</i>	baby greens · tomato · cucumber · fries <i>NF DF V</i>
<i>Grilled Caprese Sandwich</i>	fresh mozzarella cheese · beefsteak tomato · pesto · sourdough · fries <i>NF V</i>
<i>Fish & Chips</i>	Sam Adam`s batter · golden fried haddock · house made tartar sauce · fries <i>NF DF</i>
<i>Maple BBQ Brisket Sandwich</i>	pickled red onion · brioche bun · fries <i>NF DF</i>
<i>Wagyu Beef Burger</i>	Cabot cheddar cheese · caramelized onion aioli · baby greens · tomato · fries <i>NF</i>
<i>Prime Rib Steak & Cheese</i>	Shaved prime rib · grilled onions · cheddar · horseradish cream sauce · sub roll · fries <i>NF</i>

Includes Chef's Dessert Selection

· Maximum 25 Persons ·



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Luncheon Buffet

Salads

BUFFETS INCLUDE

- Fresh Baked Rolls & Butter
- Choice of Salad
- Chef's Choice of Rice or Potato
- Seasonal Vegetables
- Dessert Selection
- Coffee & Tea

<i>Mixed Green</i>	baby greens · cucumber · heirloom tomato · carrot · watermelon radish
<i>Spinach</i>	baby spinach · heirloom tomato · cucumber · red onion · roasted red pepper
<i>Caesar</i>	romaine hearts · parmesan · pepperoncini · croutons
<i>Greek</i>	romaine hearts · cucumber · heirloom tomato · red onion · pepperoncini · kalamata olive · bell pepper · feta

Entrees

Choice of Two Entrees

<i>Maple Macaroni & Cheese</i>	Vermont maple syrup · golden top <i>NF V</i>
<i>Baked Ziti</i>	Italian sausage or vegetable medley · marinara · fresh mozzarella <i>NF V</i>
<i>Bowtie Pasta</i>	broccoli · tempeh · pesto <i>NF V</i>
<i>Grilled Portabella</i>	spinach · tomato confit · fresh mozzarella <i>GF NF V</i>
<i>Vegetable Stir Fry</i>	choice of chicken, beef, or tempeh <i>GF DF NF V</i>
<i>Chicken Marsala</i>	wild mushrooms · shallots · marsala wine reduction <i>NF</i>
<i>Grilled Chicken Breast</i>	teriyaki or chimichurri sauce <i>GF NF DF</i>
<i>Chicken Piccata</i>	lemon caper demi <i>GF NF</i>
<i>Mediterranean Chicken</i>	lemon · garlic · sumac <i>GF DF NF</i>
<i>Eggplant or Chicken Parmesan</i>	marinara sauce · seasonal vegetables · linguine <i>NF</i>
<i>Roasted Turkey</i>	herbed stuffing · gravy <i>NF</i>
<i>Baked Brown Sugar Ham</i>	Dijon maple sauce <i>GF NF DF</i>
<i>Roasted Pork Loin</i>	mustard cream sauce or cider reduction <i>GF NF</i>
<i>Pork Provencal</i>	classic French tomato sauce <i>GF NF DF</i>
<i>Black Bean Enchiladas</i>	Choice of shredded chicken, pork or tempeh · served with rice · beans · salsa · sour cream <i>GF NF V</i>
Additional Options Available at Market Price	
<i>Crab Stuffed Haddock*</i>	breaded crust · lemon caper beurre blanc <i>NF</i>
<i>Fillet of Salmon*</i>	maple mustard glaze or honey soy sauce <i>GF, NF, DF</i>
<i>Marinated Flank Steak*</i>	chimichurri sauce <i>GF DF NF</i>
<i>Sirloin Steak Tips*</i>	sautéed onions and peppers <i>GF, NF, DF</i>
<i>Tenderloin option available for an additional Market Price per person</i>	

· Minimum 25 Persons ·

· More than two entrée selections is a \$3 per person surcharge per selection ·

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Hors D'Oeuvres

Cold Selections

<i>Crudités Display</i>	herbed dips · hummus · cherry tomatoes · broccoli · snap peas · cucumbers · celery · carrots · peppers · pita chips <i>GF NF DF V</i>
<i>Cheese Board</i>	local & imported cheese · honey · mustards · almonds · assorted crackers <i>GF* NF V</i>
<i>Ice Shrimp Display</i>	tangy cocktail sauce <i>GF NF DF</i>
<i>Antipasto Platter</i>	pepperoni · prosciutto · soppressata · provolone · mozzarella balls · pepperoncini · stuffed peppers · olives <i>GF NF</i>
<i>Classic Bruschetta</i>	tomato · garlic · balsamic · parmesan <i>NF V</i>
<i>Tuna Tartare</i>	capers · red onion · olive oil <i>GF NF</i>
<i>Beef Tenderloin Canape</i>	herbs · horseradish cream <i>GF NF</i>
<i>Smoked Salmon Canape</i>	cucumber · horseradish cream <i>GF NF</i>
<i>Caprese Skewers</i>	tomato · basil · balsamic · mozzarella <i>GF NF V</i>
<i>Grilled Vegetable Display</i>	balsamic glaze · baguette slices <i>GF NF DF V</i>

Hot Selections

<i>Spring Rolls</i>	vegetable or spicy chicken & cashew <i>DF V</i>
<i>Cocktail Meatballs</i>	Italian or sweet & sour <i>NF</i>
<i>Chicken Wings</i>	mild · hot or barbecue <i>NF GF* DF*</i>
<i>Pork Pot Stickers</i>	coconut curry sauce <i>NF DF*</i>
<i>Crispy Coconut Shrimp</i>	dipping sauce <i>NF DF*</i>
<i>Crab Rangoon</i>	dipping sauce <i>NF DF*</i>
<i>Salmon Cakes</i>	fresh herbs · parmesan panko · herb rémoulade
<i>Falafel Cakes</i>	tzatziki sauce <i>NF V</i>
<i>Toasted Ravioli</i>	house-made marinara dipping sauce <i>NF V</i>
<i>Stuffed Mushroom Caps</i>	fennel sweet Italian sausage or sautéed vegetables <i>NF</i>
<i>Spanakopita</i>	seasoned spinach · feta <i>NF V</i>
<i>Assorted Phyllo Stars</i>	pear & Roquefort · apple chutney & brie · fig & goat cheese <i>V</i>
<i>Bacon Wrapped Scallops</i>	maple glaze <i>NF GF DF</i>
<i>Arancini</i>	asparagus · red peppers · fontina or saffron · arborio rice · shrimp · chorizo <i>GF NF</i>
<i>Prosciutto Wrapped Asparagus</i>	brie cheese <i>NF GF</i>



- Pricing is per 100 pieces · Minimum order of five pieces per person required ·
- Half orders are available ·
- Steward Service Fee of \$75 per selection for passed Hors D'Oeuvres ·
- Pricing and Selection Subject to Change and 20% service charge and 9% VT tax · A \$5 per person setup fee applies to outdoor dining ·

GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian *denotes possible cross-contamination with food allergens



Plated Dinner

ENTRÉES INCLUDE

Fresh Baked Sourdough Rolls & Butter
 Choice of Soup or Salad
 Chef's Choice of Rice, Pasta or Potato
 Seasonal Vegetables
 Dessert Selection
 Coffee & Tea

Soups

<i>Tuscan Vegetable</i>	fresh vegetables · beans · spinach <i>GF NF DF V</i>
<i>Corn Chowder</i>	fresh corn kernels · cream · pancetta <i>NF</i>
<i>Tomato Bisque</i>	San Marzano tomatoes · cream <i>GF NF V</i>
<i>Cumin Lentil</i>	mixed garden vegetables · lentils · vegetable broth <i>GF NF DF V</i>
<i>Chicken Tortilla</i>	fresh vegetables · pulled chicken · chipotle · lime <i>GF NF DF</i>

Salads

<i>Mixed Green</i>	baby greens · cucumber · heirloom tomato · carrot · watermelon radish
<i>Spinach</i>	baby spinach · heirloom tomato · cucumber · red onion · roasted red pepper
<i>Caesar</i>	romaine hearts · parmesan · pepperoncini · croutons
<i>Greek</i>	romaine hearts · cucumber · heirloom tomato · red onion · pepperoncini · kalamata olive · bell pepper · feta

Entrees

<i>Grilled Statler Chicken</i>	choice of fresh herb or lemon caper sauce <i>GF NF DF</i>
<i>Mediterranean Chicken</i>	lemon · garlic · sumac <i>GF DF NF</i>
<i>Pork Chop</i>	pomegranate & balsamic reduction <i>GF NF DF</i>
<i>Roast Prime Rib of Beef</i>	natural au jus <i>NF DF *GF upon request</i>
<i>New York Strip</i>	fresh herbs <i>GF DF NF</i>
<i>Crab Stuffed Haddock</i>	breaded crust · lemon caper beurre blanc <i>NF</i>
<i>Filet of Beef</i>	choice of red wine demi-glaze or béarnaise sauce <i>GF NF</i>
<i>Baked Haddock</i>	breaded crust · butter sauce
<i>Fillet of Salmon</i>	choice of maple-mustard or honey soy glaze <i>GF NF DF</i>
<i>Baked Stuffed Haddock</i>	New England style · crabmeat · breaded crust · butter sauce <i>NF</i>
<i>Grilled Portabella</i>	spinach · tomato confit · fresh mozzarella <i>GF NF V</i>
<i>Eggplant Parmesan</i>	marinara sauce · linguine · seasonal vegetables <i>NF V</i>
<i>Grilled Vegetables & Tofu</i>	marinated vegetables · grilled tofu · pomegranate glaze <i>GF DF NF V</i>
<i>Pesto Tortellini</i>	broccoli · roasted red pepper <i>NF V</i> · add smoked turkey 4.

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Buffet Dinner

BUFFETS INCLUDE

Fresh Baked Sourdough Rolls & Butter
 Choice of Soup or Salad
 Chef's Choice of Rice or Potato
 Seasonal Vegetables
 Dessert Assortment
 Coffee & Tea

Soups

Tuscan Vegetable	fresh vegetables · beans · spinach <i>GF NF DF V</i>
Corn Chowder	fresh corn kernels · cream · pancetta <i>NF</i>
Tomato Bisque	San Marzano tomatoes · cream <i>GF NF V</i>
Cumin Lentil	mixed garden vegetables · lentils · vegetable broth <i>GF NF DF V</i>
Chicken Tortilla	fresh vegetables · pulled chicken · chipotle · lime <i>GF NF DF</i>

Salads

Mixed Green	baby greens · cucumber · heirloom tomato · carrot · watermelon radish
Spinach	baby spinach · heirloom tomato · cucumber · red onion · roasted red pepper
Caesar	romaine hearts · parmesan · pepperoncini · croutons
Greek	romaine hearts · cucumber · heirloom tomato · red onion · pepperoncini · kalamata olive · bell pepper · feta

Entrees

Grilled Chicken Breast	chimichurri sauce <i>GF NF DF</i>
Chicken Marsala	mushroom white wine sauce <i>GF NF</i>
Chicken Piccata	lemon caper demi <i>GF NF</i>
Mediterranean Chicken	lemon · sumac · garlic <i>GF NF</i>
Roasted Turkey	herbed stuffing · gravy <i>NF</i>
Roasted Pork Loin	mustard cream sauce <i>GF NF</i>
Stuffed Manicotti	ricotta · mushroom · spinach · marinara sauce <i>NF V</i>
Three Cheese Ravioli	Porcini mushroom cream sauce <i>NF V</i>
Pesto Tortellini	broccoli · roasted red pepper <i>NF V</i>
Grilled Tofu	Spanish rice · black beans · cilantro <i>GF NF DF V</i>
Crab Stuffed Haddock*	breaded crust · lemon caper beurre blanc <i>NF</i>
Fillet of Salmon*	maple mustard glaze <i>GF, NF, DF</i>
Marinated Flank Steak*	chimichurri sauce <i>GF DF NF</i>
Sirloin Steak Tips*	sautéed onions · peppers <i>GF NF DF</i>
<i>Tenderloin option available for an additional Market Price per person</i>	
*Market Price for One Entrée plus \$3 for each additional Entrée	

· Minimum 25 Persons ·

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STATION BUFFETS INCLUDE

Fresh Baked Sourdough Rolls & Butter
Coffee & Tea

Stationary Displays

<i>Antipasto Station</i>	selection of Italian meats and cheeses · roasted vegetables · assorted olives · pepperoncini · sliced bread · olive oil · garlic
<i>Pasta Station</i>	choice of two pasta · <i>penne, rigatoni, linguini, ziti</i> · choice of two sauces · <i>alfredo, marinara, pesto</i> · choice of two extras · <i>chicken, meatballs, shrimp, sautéed vegetables</i> · plus grated cheese
<i>Raw Bar</i>	oysters · scallops · shrimp · tuna · cocktail sauce · horseradish · oyster crackers
<i>Stir Fry Station</i>	choice of two · <i>chicken, beef, shrimp, tofu</i> · vegetables · Chinese noodles
<i>Salad Station</i>	choice of two salads · <i>mixed green, spinach, Greek, Caesar</i> · plus a selection of dressings · croutons · grated cheese
<i>Charcuterie</i>	selection of Vermont cured meats and local cheese · pickled vegetables · local mustards · Vermont lavash
<i>Soup Station</i>	choice of two · <i>Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentin Soup</i> · crackers
<i>Baked Potato Bar</i>	sour cream · grated cheese · chives · bacon bits · chili · broccoli

Minimum of three stations and a carving selection ·

Carved Selections

<i>Prime Rib</i>	natural beef au jus <i>NF DF GF* upon request</i>
<i>Beef Tenderloin</i>	roasted garlic · red wine demi <i>GF NF</i>
<i>Maple Cured Ham</i>	maple mustard <i>GF NF DF</i>
<i>Roasted Turkey</i>	savory pan gravy <i>NF</i>
<i>Roasted Leg of Lamb</i>	port demi sauce <i>GF NF</i>
<i>Brisket</i>	natural au jus <i>NF DF GF</i>

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Wood Fired Pizza

Located in Maple Gardens and Available with this Venue Selection Only

INCLUDES

Garden Salad

Antipasta Salad

Cookies & Brownies

Coffee & Tea



Pizza Selection

*Cheese, Pepperoni & Veggie
Margherita, Italian Sausage, Pesto Chicken
Primavera & Bianca*

· Maximum 30 Persons ·



Pizza Buffet

INCLUDES

House Made Pizza

Garden Salad

Antipasta Salad

Cookies & Brownies

Coffee & Tea

Pizza Selection

*Four Cheese, Pepperoni & Veggie
Margherita, Italian Sausage, Pesto Chicken
Primavera & Bianca*

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Barbeque Buffet

BARBECUE BUFFETS INCLUDE

- Mini Corn Muffins & Butter
- BBQ Condiments
- Garden Salad & Coleslaw
- Baked Beans
- Watermelon
- Apple, Blueberry & Strawberry Rhubarb Pies
- Iced Tea & Lemonade

Entrees

<i>Backyard Barbecue</i>	hot dogs · hamburgers · cheeseburgers · veggie burgers · barbeque chicken legs <i>GF DF NF</i>
<i>Southern Barbecue</i>	honey barbecue chicken breast · baby back ribs <i>GF DF NF</i>
<i>Texas Barbecue</i>	spicy rubbed chicken · ribs with chipotle sauce · barbecue flank steak <i>GF DF NF</i>

Additional Options

<i>Grilled Portabella Mushrooms</i>	<i>GF DF NF V</i>
<i>Grilled Pork Tenderloin</i>	<i>GF DF NF</i>
<i>Pulled Pork</i>	<i>GF DF NF</i>
<i>Grilled Salmon Steak</i>	<i>GF DF NF</i>
<i>Grilled Shrimp</i>	<i>GF DF NF</i>
<i>Grilled Scallops</i>	<i>GF DF NF</i>

· Minimum 25 Persons ·



New England Clam Bake

INCLUDES

Green Salad	Corn on the Cob <i>GF NF</i>
Rolls & Butter	Potato Salad <i>GF DF NF</i>
Steamer Clams	Watermelon
1 ½ Pound Lobster & Drawn Butter	Lemonade & Ice Tea
New England Clam Chowder <i>NF</i>	Apple, Blueberry & Strawberry Rhubarb Pies

· Minimum 50 Persons ·

· Pricing and Selection Subject to Change and 20% service charge and 9% VT tax · A \$5 per person setup fee applies to outdoor dining ·

GF Gluten Free · *NF* Nut Free · *DF* Dairy Free · *V* Vegetarian · *MP* Market Price

Beverage and Bar Service

Open Bar

First Hour
Two Hours
Three Hours
Four Hours
Five Hours
House Champagne Toast



House Wine · Domestic Bottle Beer · Imported Bottle Beer · Craft Beer · Captain Morgan · Malibu · Bacardi · Absolut · Absolut Citron · Stolichnaya Raspberry · Titos · Jose Cuervo · Jim Beam · Jack Daniels · Canadian Club · Crown Royal · Jameson · Dewar's · Johnny Walker Red · Tanqueray · Baileys · Kahlua · Disaronno · Well Liquors · Full Wine List Available

Premium Open Bar

Includes These Additional Liquors

Call Wine · Premium Craft Beer · Kettle One · Grey Goose · Patron · Makers Mark · Johnny Walker Black · Glenlivet · Bombay Sapphire · Hendricks · Grand Marnier · Cointreau

Tiki Bar
Indoor · Beer & Wine
Indoor · Full Bar
Outdoor · Beer & Wine
Outdoor · Full Bar

Logs and Kegs of Beer

Log of Beer
1/2 Keg Domestic Beer
1/2 Keg Imported/Microbrew

Tiki Bar

House-made Piña Colada and Strawberry Daiquiris served from a custom wood portable Tiki Bar · Open Bar Pricing

Beverage Cart

Available during Golf Tournaments with Open Bar Pricing Based on Consumption or Cash Bar

Bar Set Up Fees

Add Cocktail Service

Available for Smaller Groups · Maximum 40 guests · Replaces Bar Set-up Fees · \$5 per guest · Beverage costs are additional · Refer to "Beverage and Bar" options · Subject to 6% VT tax



· A 20% service charge and 10% VT Tax applies to Prices · 6% VT Tax applies to Set Up Fees · Pricing and Selection Subject to Change ·



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