



Wedding Plated Menu Selections

Passed Hors d'oeuvres

Beef, Pork, Chicken

Beef Teriyaki Skewers, Ginger Soy Sauce

Crostini, Roast Beef, Horseradish Cream

Pulled Pork, Hawaiian Roll Biscuit, Slaw

Swedish or Sweet 'n Sour Meatballs

Prosciutto & Melon Wrap

Sausage Stuffed Mushroom Caps

Grilled Chicken Satay, Thai Peanut Sauce

Garlic Parmesan Chicken Wings, Caesar Dip

Mini Buffalo Chicken Tenders, Blue Cheese

Seafood

Mini Crab Cakes, Remoulade

Bacon Wrapped Scallops, Horseradish Mustard (+\$2 per guest)

Mini Salmon Cakes, Lemon-Dill Cream

Bacon Wrapped Shrimp, Horseradish Cream (+\$2 per guest)

Seafood Stuffed Mushroom Cap, Sherry Cream

Shrimp Cocktail, Bloody Mary Sauce (+\$1 per guest)

Crostini, Smoked Salmon, Horseradish Creme Fraiche

Coconut Shrimp, Bourbon Marmalade

Vegetarian

Crostini, Brie, Fig Jam

Crostini, Mozzarella, Tomato, Basil

Sundried Tomato Bruschetta, Pesto, Feta Cheese

Classic Deviled Eggs

Vegetable Spring Roll, Plum Sauce

Tomato Mozzarella Skewers, Pesto

Goat Cheese Tart, Mushroom, Caramelized Onion

Crostini, Creamy Artichoke Parmesan

Mini Vegetable Quiche

Maple Tree Entrée Selections

Select Three

Beef

New England Pot Roast with Pan Gravy
Beef Tips in Steak House Sauce
Grilled Flank Steak with Roasted Red Pepper Salsa

Pork

Pork Scallopine with Spinach & Dijon Cream Sauce
House Smoked St. Louis BBQ Ribs
Pork Tenderloin with Brandy Apple Sauce

Chicken

Chicken Marsala with Wild Mushrooms
Herb Roasted Half Chicken with Pan Gravy
Chicken Francaise with Shallots, White Wine & Lemon Butter Sauce

Seafood

Baked Italian Cod with Marinara & Mozzarella
Roasted Salmon with Dill Cream Sauce
Seared Tilapia with Black Bean Salsa

Pasta

Cajun Chicken Alfredo with Fettuccine
Grilled Italian Sausage, Tri-Color Peppers & Onions with Cavatappi
Grilled Chicken a la Vodka with Penne

Bennington Dinner Entrée Selections

Select Three

Beef

Grilled Filet Mignon with Red Wine & Mushroom Sauce
Tuscan Short Ribs with Chianti Pan Gravy
Grilled Filet Medallions with Lobster Cream Sauce
Veal Scallopine with Artichoke, Roasted Red Peppers, Olive & Pomodoro Tomato Sauce

Pork

Apple Cranberry Stuffed Pork Tenderloin with Cider Glaze
Sicilian Grilled Bone-In Pork Chop with Olives, Tomato & Garlic
Herb Stuffed Pork Chop with Dijon Mustard White Wine Sauce

Chicken

Chicken Cordon Bleu with Ham & Swiss and Lemon Butter Sauce
Grilled Chicken Parmesan with Marinara, Sliced Mozzarella & Fresh Basil
Chicken Saltimbocca with Prosciutto, Peppers, Spinach & Marsala Wine Sauce

Seafood

Grilled Swordfish with Mango Salsa
Pan Seared Salmon with Bearnaise Sauce & Spinach
Scallop & Shrimp Fra Diavolo in Spicy Tomato Marinara

Pasta

Parmesan Risotto with Grilled Chicken, Tomato & Spinach
Scallop and Lobster Mac & Cheese with Buttered Cracker Crumb Topping
Penne Pasta Gorgonzola with Blackened Steak & Broccoli

Vermont Dinner Entrée Selections

Select Three

Beef

Grilled New York Strip Steak with Peppercorn Sauce
Slow Roasted Prime Rib au Jus with Horseradish Cream
Bacon Wrapped Filet Mignon with Cabernet Demi-Glace
Filet Oscar with Crabmeat, Asparagus & Bearnaise Sauce

Pork & Lamb

Grilled Bone-In Pork Chop with Applejack Brandy Cream Sauce
Garlic Crusted Rack of Lamb with Grain Mustard Sauce
Slow Cooked Pork Osso Bucco with Pan Gravy

Chicken & Duck

Roasted Half Duck with Orange Marmalade Glaze
Chicken Sorrentino with Eggplant, Prosciutto, Provolone & Marinara
Stuffed Chicken Breast with Prosciutto, Ricotta, & Mozzarella with Pesto Sauce

Seafood

Blackened Ahi Tuna with Cajun Aioli
Scallops au Gratin with Bacon and Breadcrumbs Topping
Seafood Stuffed Lobster Tails with Drawn Butter & Lemon

Pasta

Cioppino with Mussels, Shrimp & Scallops in Zesty Tomato Broth
Braised Short Rib Ravioli with Prosciutto-Wild Mushroom Marsala Cream Sauce
Rosemary & Wild Mushroom Risotto with Beef Tips

Sides

Mashed Potatoes (*Garlic, Horseradish, Cheddar*)
VT Mac 'n Cheese
Wild Mushroom Risotto
Butternut Squash with Apple
Candied or Whipped Yams
Green Bean Almandine
Herbed Bread Cube Stuffing
Broccoli, Cauliflower & Garlic Sauté
Italian Marinated Grilled Vegetables

Roasted Fingerling Potatoes
VT Baked Beans
Baked Squash with VT Maple Syrup
Potatoes au Gratin
Sauté of Summer Squashes
Roasted Brussels Sprouts
Glazed Carrots
Wild Rice Pilaf
Broccoli or Cauliflower au Gratin