

Meetings Menus



Breakfast Selections

Morning Riser

Assorted Juices
Assorted Freshly Baked Muffins, Croissants & Scones
Assorted Cereals
Coffee & Decaf
Assorted Bigelow Teas
\$8.75 per person

Healthy Start

Assorted Juices
Fresh Fruit Kabobs
Assorted Low Fat Muffins & Bagels
Homemade Granola with Yogurt
Coffee & Decaf
Assorted Bigelow Teas
\$9.75 per person

Country Inn Morning

Morning Riser Menu Plus
Fresh Seasonal Fruit Kabobs
Scrambled Eggs with Vermont Cheddar Cheese & Garden Herbs
- or -
Homemade Honey Oatmeal French Toast
Served with Vermont Maple Syrup
Chef's Breakfast Potatoes
Bacon or Sausage
\$11.50 per person

Croissant Breakfast Sandwich Assortment

Scrambled Eggs, Herbs & Cheeses on Croissant
Fried Egg & Ham with Cheddar on Croissant
Fresh Fruit Salad
Juices
Coffee & Tea
\$11.50 per person

Enhancements

May be ordered as enhancements with any of the above selections, not individually.

All items priced per person, based on guarantee.

Bottled Soda, Assorted Juices, Hot or Cold Apple Cider, Iced Tea, Lemonade \$1.75
Bagels with Cream Cheese \$2.25
Whole Fresh Seasonal Fruit \$2.00
Fresh Seasonal Fruit Kabobs \$2.25
Assorted Granola Bars \$2.00
Assorted Individual Yogurts \$2.00
(\$2.00 per person to refresh coffee & tea)

Menus subject to change

Please add 10% Vermont tax (or current rate) and 18% service gratuity

Breaks

Energy Boost

Yogurt and Maple Granola Parfaits
Our Homemade Maple Granola
Fresh Seasonal Fruit Kabobs
Low Fat Cookies
Bottled Spring Water
\$8.00 per person

Muffin Break

Orange and Cranberry Juices
Low Fat Bran Muffins
Assorted fruit Muffins
Cabot Creamery Butter
Assorted Jams and Jellies
\$8.50 per person

Cider Mill Doughnut Shop

Fresh Cold Hollow Apple Cider
Apple Cider Doughnuts
Sliced Grafton Village Sharp Cheddar Cheese
Bottled Spring Water
\$8.50 per person

Chocolate Fondue Break

With pieces of pound cake, pretzels
and fresh fruit for dipping
\$10.00 per person

Vermont Country Break

Cold Hollow Apple Cider
Homemade Maple Oatmeal Cookies
Local Macintosh Apples
Cabot Creamery Cheddar cheese
Assorted Crackers
\$8.75 per person

The Bake Shop

Assorted Fresh Baked Cookies & Brownies
Bottled Soda & Bottled Water
\$7.50 per person

Afternoon Snack Break

Soft Pretzels with Cranberry Mustard
Maple Popcorn
Rosemary Popcorn
Chocolate Heath Bar Brownies
Mansfield Dairy Regular & Chocolate Milk
\$9.00 per person

Coffee Breaks

Coffee, Decaf & Assorted Bigelow Tea \$5.00 per person
Coffee and Decaf, Assorted Bigelow Tea & Assorted Juices
\$7.50 per person
Hot Beverage Refresh \$3.00 per person

Enhancements

May be ordered as enhancements with any of the above selections, not individually

All items priced per person, based on guarantee guest count.

Bottled Soda, Assorted Juices, Cold Hollow Apple Cider, Iced Tea and Lemonade \$2.50
Whole Fresh Seasonal Fruit \$2.75
Fresh Fruit Kabobs \$2.75
Assorted Individual Yogurts \$2.00
Petite Vanilla-Parsnip Milk Shakes \$2.50
Yogurt and Maple Granola Parfaits \$3.75
Scones and Breakfast Quick breads \$3.50

Create-Your-Own Lunches

Options are ordered by the guest from a pre-selected menu in the morning and delivered at lunchtime.

All luncheons include a choice of coffee, hot or iced tea.

\$23/person plus tax & service charge

1st course

(Planner to select one soup and one salad - guest to select one)

Soup

Vegetable Lentil Soup
Vermont Cheddar and Ale
Roast Chicken and Wild Rice

New England Corn Chowder
Tomato-Basil Bisque
Vegetarian Minestrone

Salads

The “Inn” Salad

mixed greens, our maple vinaigrette dressing with, carrots, raisins and walnuts

Farmer’s Salad

mixed field greens, pickled green beans, watermelon radish, Cabot Cheddar, tomato, goat milk yogurt dressing

Rosemary Popcorn Salad

mixed greens, rosemary popcorn, tomato, maple mustard vinaigrette, Parmesan cheese

Field Green Salad

mixed baby field greens, cucumber, tomato, julienne bell peppers, carrots, sherry vinaigrette

Caprese Salad*

sliced tomatoes, fresh Vermont mozzarella, fresh basil, extra virgin olive oil, balsamic drizzle

2nd Course and Desserts on following page

2nd course

(Planner to select four of the following)

Shrimp BLT

sliced shrimp, apple-wood smoked bacon, lettuce, tomato, mayonnaise, homemade honey oatmeal bread toast, homemade potato chips& pickles

The Starr Sandwich

sliced house roasted Vermont turkey breast, lettuce, tomato, bacon, Swiss cheese, homemade honey oatmeal bread, homemade potato chips& pickles

The Whip Burger

local beef, homemade bun, Cheddar cheese, lettuce, tomato, mayonnaise, chutney, homemade potato chips & pickles

Vegetable Garden Burger

homemade bun, mixed field greens, tomato, caramelized onions, basil mayonnaise, petite house salad

Misty Knoll Chicken Salad

roasted Vermont chicken, red global grapes, toasted walnuts, lettuce, tomato, multigraincroissant, petite house salad

Grilled Cheese and Tomato

Grafton sharp Cheddar cheese, tomatoes, house-cured pickles, homemade honey oatmeal bread, homemade potato chips & pickles

Roast Beef Baguette

Warm roast beef, Vermont Cheddar, caramelized onions, house cured pickles, horseradish mayonnaise, homemade potato chips

Cauliflower “Risotto”

Parmesan, chives and seasonal vegetables

Crab Cake Roll

skillet browned crab cake, homemade Kaiser roll, basil mayonnaise, mixed greens, tomato, homemade potato chips & pickles

Grilled Tuna Melt

albacore tuna salad, house cured pickles, tomatoes, Swiss cheese, sour dough bread, petite house salad

Fresh Maine Lobster Knuckle Sandwich*

fennel tartar sauce, pea shoots, tarragon, brioche bun, homemade potato chips & pickles

Flat Iron Steak*

truffle-onion vinaigrette, local potatoes, seasonal vegetables

Desserts

(Planner to select one of the following to offer guest)

Strawbery Shortcake

Chocolate Sin Cake with Caramel Sauce

Maple Crème Brûlée

Apple Blueberry Crumb Pie

Lemon Carrot Cake

Fresh Fruit Cup

** Marked Items are subject to a menu price surcharge*

Buffet Luncheon Selections

All buffet lunches include coffee, hot & iced tea

Salad and Sandwich Buffet

\$19.00 per person plus tax & service charge

The "Inn" Salad with mixed greens, carrots, walnuts, raisins & maple vinaigrette

Assorted Half Sandwiches

Roast Vermont Turkey with mayonnaise, lettuce, tomatoes and Cheddar

Smoked Ham, Dijon mustard, lettuce, tomatoes and Swiss

Albacore Tuna Salad with mixed greens and tomatoes

Grilled seasonal vegetables with mixed greens, Cheddar and fresh herbs

(all on our homemade honey oatmeal bread)

House cured pickles

Lemonade and Iced Tea

Individual bags of Potato chips

Assortment of homemade cookies

Chose one additional salad

Fresh cut seasonal fruit salad

Spinach salad with strawberries, tomatoes, Vermont goat cheese, almonds in a sherry vinaigrette

Couscous Salad with marinated cherry tomatoes, buffalo mozzarella, basil, olive oil and white balsamic vinegar

Red Bliss potato salad

House recipe Cole Slaw

(Add additional salads or a soup for \$4.00 per person)

Southwestern Luncheon Buffet

\$23.00 per person plus tax & service charge

Tortilla Soup

Southwestern Marinated Vegetable Salad

Mesclun Greens with corn, roasted tomatoes, pumpkin seeds, olive oil and lime

Roasted Vegetable Chili with corn bread

Char-grilled Marinated Chicken Quesadillas with green chilies, scallions and Cheddar

Char-grilled Vegetable Quesadillas with black beans and Cheddar

Rice and Beans

Salsa fresca, sour cream and limes

Lemon-Lime Cheese cake

Buffet Luncheon Selections

New England Luncheon Buffet

\$23/person plus tax & service charge

New England Corn Chowder
Mixed Greens with apples, Grafton Village sharp Cheddar, sliced apples, dried cranberries, shredded carrots and maple vinaigrette
Smoked Chicken Pot Pies
Bar Harbor Crab Cakes with fennel tartar sauce
Roasted Seasonal Garden vegetables
Parsley New Potatoes
Maple Crème Brûlée
Cold Hollow Apple Cider

Light Luncheon Buffet

\$21/person plus tax & service charge

Seasonal Roasted Vegetable Soup
Farmer's Market Salad with mixed greens, garden vegetables and yogurt dressing
Fresh cut seasonal fruit salad
House recipe Cole Slaw
A Selection of Whole Wheat Wraps:
House Roasted Turkey with cranberry mayonnaise, mixed greens, tomatoes and Cheddar
Albacore Tuna Salad with lemon dressed field greens
Grilled seasonal vegetables with watercress and herb vinaigrette
Raspberry Lemonade and Iced Tea
Raspberry and Lemon Squares

Plated Luncheons

Business Plated Luncheon

\$29/person

Starter

(Planner to select one soup and one salad - guest to select one)

Tomato-Basil Bisque
Vegetable Lentil Soup
New England Corn Chowder

The “Inn” Salad

mixed greens, our maple vinaigrette dressing with, carrots, raisins and walnuts

Farmer’s Salad

mixed field greens, pickled green beans, watermelon radish, Cabot Cheddar, tomato, goat milk yogurt dressing

Entrées

(Planner to select two Entrées to offer guest)

Flat Iron Steak

with truffle-onion vinaigrette, roasted heirloom potatoes and seasonal vegetables

Fresh Maine Lobster Rolls

twin brioche bun lobster rolls with fennel tartar, pea shoots, tarragon, house cured pickles and house salt ‘n’ vinegar chips

Crispy Chicken Thigh

wrapped in pancetta served with steamed spinach and potato puree

Cauliflower “Risotto”

Parmesan, chives, seasonal vegetables, herbs

Slow Roasted Salmon

rhubarb puree, braised fennel, seasonal vegetables

Cranberry Chicken

pan-seared Vermont chicken breast, cheddar potatoes, cranberry glaze, braised greens

Quail Salad

pan-seared marinated Cavendish quail, watercress, red cabbage, sunny side quail egg, ginger vinaigrette

Dessert

(planner to choose one dessert)

Strawbery Shortcake

Chocolate Sin Cake with Caramel Sauce

Lemon Carrot Cake

Apple Blueberry Crumb Pie

Fresh Fruit Cup

Plated Luncheons

Executive Plated Luncheon

\$35/person

(Planner to select one soup and one salad - guest to select one)

Starter

Cream of Asparagus with Lemon Crème Fraîche

Wild Mushroom Cappuccino

Tomato and Basil Bisque

Farmer's Salad

mixed field greens, pickled green beans, watermelon radish, Cabot Cheddar, tomato, goat milk yogurt dressing

Caprese Salad

sliced tomatoes, fresh Vermont mozzarella, fresh basil, extra virgin olive oil, balsamic drizzle

Rosemary Popcorn Salad

mixed greens, rosemary popcorn, tomato, maple mustard vinaigrette, Parmesan cheese

Entrées

(Planner to Select two entrees to offer guest as a 2nd Course)

Slow Roasted Salmon Filet

rhubarb puree, braised fennel and seasonal baby vegetable

Petite Filet Mignon

wild mushrooms, roasted salsify puree, chippolini onions, smoked red wine sauce

Pan Roasted Misty Knoll Chicken Breast

creamy herb polenta, braised local greens, pearl onion jam, pan jus

Maine Lobster Risotto

Maine lobster knuckle meat, chives, spring peas, lemon, basil

Roasted Vegetable Quinoa Timbale

seasonal vegetables, toasted quinoa, wild mushrooms, cider braised greens, smoked tomato puree

Pan Seared Seasonal Market Fish Filet

seasonal 'catch', baby heirloom carrot confit, golden raisin couscous

Char-Grilled Flat Iron Steak

grilled local beef, soy caramel, potato puree, broccoli

Desserts

(planner to choose one dessert from the following)

Lemon Sambucca Cheese Cake

Chocolate Decadence with Fruit Puree

Maple Crème Brûlée

Chocolate Caramel Mousse