



*Dinner Function Menu*



# Green Mountain Inn Classic

## STARTER SELECTIONS (CHOOSE ONE)

New England Corn Chowder

Caesar Salad

romaine lettuce, housemade croutons, caesar dressing, parmesan cheese

Mesclun Greens

tossed in maple balsamic vinaigrette with shaved garden vegetables

## ENTRÉE SELECTIONS (CHOOSE THREE)

Roasted Free Range Chicken

leeks-thyme jus

Hickory Rubbed Pork Loin

charred cipollini onions, roasted tomato, whole grain mustard demi

Chive and Thyme Crusted Salmon

lemon beurre blanc sauce

Pan Roasted New England Cod

watercress pecan pesto, blistered tomatoes

Vegetable Curry

massaman style vegetable curry with coconut milk, potatoes, parsnips, carrots, onions and bell peppers

## ACCOMPANIMENT SELECTIONS (CHOOSE TWO)

Cheddar Mashed Potatoes

Sweet Potato Pavé

Creamy Polenta

Roasted Red Bliss Potatoes

Basmati Rice

Chef's Seasonal Vegetable

## DESSERT SELECTIONS (CHOOSE ONE)

Maple Crème Brûlée

with a sugar crust

Apple Blueberry Cobbler

NY Style Cheesecake

with strawberry compote

\$49.00 per person

Menu subject to change

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



# The Mansfield

## STATIONARY HORS D'OEUVRE

Domestic and International Cheese Display  
with fruit, nuts and crackers

## STARTER SELECTIONS (CHOOSE ONE)

New England Corn Chowder

Caesar Salad

romaine lettuce, housemade croutons, caesar dressing, parmesan cheese

Mesclun Greens

tossed in maple balsamic vinaigrette with shaved garden vegetables

## ENTRÉE SELECTIONS (CHOOSE THREE)

Vermont Cheddar Chicken

Vermont sharp cheddar, apples,  
and Cold Hollow Cider Reduction

Sautéed Chicken Breast

with mushroom Marsala sauce

Grilled NY Black Angus Strip Steak

with merlot demi glaze

Pork Loin Medallions

port wine cherry reduction

Oven Roasted Cod

lemon and buerre blanc sauce

Black Pepper Seared Salmon

red wine syrup and mushroom compote

Seared Tofu

with fresh ramen noodles, miso ginger broth

## ACCOMPANIMENT SELECTIONS (CHOOSE TWO)

Cheddar Mashed Potatoes

Sweet Potato Pavé

Creamy Polenta

Roasted Red Bliss Potatoes

Basmati Rice

Chef's Seasonal Vegetable

## DESSERT SELECTIONS (CHOOSE ONE)

Apple Pear Strudel

with crème anglais

Chocolate Sin Cake

with strawberry and  
caramel sauces

Chocolate Caramel Mousse

with fresh strawberries

\$59.00 per person

Menu subject to change

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



# The Pinnacle

## STATIONARY HORS D'OEUVRE

Domestic and International Cheese Display  
with fruit, nuts and crackers

## PASSED HORS D'OEUVRES

Selection of Three Passed Hors D'Oeuvres from the Hors D'Oeuvres Menu

## STARTER SELECTIONS (CHOOSE ONE)

### Roasted Butternut Squash and Apple Cider Bisque

Vermont grown butternut squash, onions, Cold Hollow  
Apple Cider, spices and sage cream

### New England Corn Chowder

### Caesar Salad

romaine lettuce, housemade croutons, caesar dressing,  
parmesan cheese

### Mesclun Greens

tossed in maple balsamic vinaigrette with shaved garden vegetables

## ENTRÉE SELECTIONS (CHOOSE THREE)

### Vermont Cheddar Chicken

Vermont sharp cheddar, apples and Cold Hollow cider reduction

### Grilled Chicken Breast

sundried tomato cream and garlic chips

### Prime Rib

with au jus

### Gorgonzola Crusted Filet Mignon

fresh herbs, roasted shallot demi-glace

### Hickory Rubbed Pork Loin

charred cipollini onions, roasted tomato, whole grain mustard demi

### Horseradish and Dill Crusted Salmon

with grain mustard cream

### Blood Orange Miso Glazed Ahi Tuna

with black garlic, enoki mushroom, bok choy

### Vegetable Curry

massaman style vegetable curry with coconut milk, potatoes,  
parsnips, carrots, onions and bell peppers

## ACCOMPANIMENT SELECTIONS (CHOOSE TWO)

### Herb Mashed Potatoes

### Sweet Potato Pavé

### Creamy Polenta

### Potato and Cheddar Gratin

### Basmati Rice

### Grilled Seasonal Vegetables

### Haricots Verts

### Roasted Red Bliss Potatoes

## DESSERT SELECTIONS (CHOOSE ONE)

**Chocolate Decadence**  
with chocolate ganache  
and crème anglais

**Maple Crème Brûlée**  
with lemon shortbread

**Lemon Sambuca Cheesecake**  
with blueberry compote

\$69.00 per person

Menu subject to change

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



# Hors d' Oeuvre Selections

## PASSED HORS D' OEUVRES

*Prices are per piece.*

*Suggested 3-5 pieces per person for cocktail reception with dinner to follow; 7-10 pieces per person for cocktail reception only.*

**Bacon Wrapped Scallops**  
tossed in maple & sesame | \$4.00

**Mini Beef Wellington**  
\$4.00

**Spanakopita**  
\$3.00

**Mushroom Caps**  
stuffed with sausage and parmesan | \$3.00

**Tomato and Basil Bruschetta**  
\$2.00

**Olive Tapenade Crostini**  
\$2.00

**Smoked Salmon and Dill Cream Cheese Pinwheel**  
served on cucumber | \$4.00

**Cherry Tomato Stuffed with Vermont Goat Cheese**  
\$3.00

**Chilled Shrimp**  
with citrus cocktail | \$4.00

**Sesame Seared Tuna**  
on wonton crisp with wasabi mayo | \$4.00

## CARVING STATIONS

*Prices are per person serving  
(a Chef Fee is required at \$50 per hour)*

**Peppered Beef Tenderloin**  
with horseradish cream | \$13.00

**Slow Roasted Turkey Breast**  
cranberry chutney, stoneground mustard | \$11.00

**Maple Bourbon Glazed Ham**  
French Dijon Mustard | \$11.00

**Slow Roasted Prime Rib**  
au jus, horseradish, dijonnaise | \$20.00

**Hickory Rubbed Pork Loin**  
bacon demi glace | \$8.00

## STATIONARY HORS D' OEUVRES

*Prices are per person serving*

**Antipasto Platter**  
smoked and cured meats, grilled vegetables, assortment of cheeses, olives, pita chips, hummus | \$9.00

**Seasonal Vegetable Crudité**  
with assortment of dips | \$4.00

**Domestic and International Cheese Display**  
fresh fruit, nuts and crackers | \$7.00

**Smoked Salmon**  
capers, onions, buttered pumpernickel | \$8.00

**Shrimp Cocktail**  
with horseradish cocktail sauce | \$4.00

**Baked Brie**  
caramel and pecans, baked in a puff pastry | \$7.00

*A minimum of 20 guests is required for Hors d'oeuvres selections*

