



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

