

Offsite Sample Menus

We prefer to know our client before preparing a menu to ensure that their needs and desires are being met. We are happy to create a menu for your group that will fit with your desires and budget. We will then custom title, date & print your menus free of charge.

A Light Summer Dinner Buffet

Local Artisan Breads with Sweet Butter (may be served on buffet or on tables)

Entrées

Choice of 3:

Sliced, Roasted Turkey Breast
Roasted Local Trout or Arctic Char with Lemon & Herbs
Sliced, Herb Roasted Grass Fed Beef Tenderloin
Sliced, Seared Grass Fed Sirloin
Maine Lobster Salad with Cantaloupe, Peanut & Avocado
Chicken Breast Salad with Lemon & Tarragon
Roasted Pork Loin with Whole Grain Mustard Glaze

Sauces

Choice of 2:

Green Herb, Soy Vinaigrette, Shallot Confit, Seasonal Fruit & Vegetable Salsa Cruda,
Preserved Lemon, Horseradish Cream.

Salads

Choice of 4:

Fingerling Potato Salad with Wild Mushrooms, Madeira & White Truffle Oil (\$2 supplement)
Creamy Local Potato Salad with Celery, Red Onion & White Wine
Grilled Corn Salad with Crispy Shallots and Cumin Vinaigrette
Roasted Beet Salad with Apple & Kaffir Lime Leaf Vinaigrette
Tomato Salad with Sugar Snap Peas & Basil
Wild Rice and Barley or Cous Cous Salad with Sun Dried Cranberries, Grilled Carrot & Curry
Asparagus or Green Bean Salad with Pine Nuts, Applewood Smoked Bacon & Balsamic Reduction
Salad of Baby Mesclun Greens with Maple Balsamic Vinaigrette or Champagne Vinaigrette
Baby Romaine Caesar Salad with Croutons & Shaved Reggiano Parmesan

Desserts

Seasonal Nectarine/Raspberry Buttermilk Biscuit Shortcakes
Vermont Maple Pudding
Lemon Tart (or with Blueberries)
Seasonal Fruit Galettes
Fresh Fruit Salad
Chocolate Truffle Torte with Seasonal Fruit Sauce
Seasonal Fruit Crisp
El Rey Chocolate Brownies
El Rey Dark Chocolate Cookies
Laura's Cheesecake with Caramel or Seasonal Fruit Sauce
Brioche & Dried Apricot Bread Pudding

or

Shortcake Station

(Homemade Buttermilk Biscuits, Pound Cake & Chocolate Cake, Macerated Berries, Macerated Stone Fruits,
& a selection of creams & sauces for guest to create their own "signature" shortcake)

Sample Buffet Dinner Menu #2

1 Hour Passed Hors d'Oeuvres

Duck Confit Rillettes with Truffled Celery Root Salad
Creamy Carrot Shooters with Pea Crème Fraiche
Maine Crabcakes with Pickled Ramp Remoulade
Vermont Goat Cheese Rolled Grapes with Pistachios

Dinner Buffet

Michael's Levain with Sweet Butter & Marinated Olives to be placed on tables

Baby Greens with Vermont Blue Cheese, Apples, Spiced Walnuts
& Maple Blasamic Vinaigrette

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Baked Halibut with Winding Brook Farm Bacon & Meyer Lemon

Roasted Beef Tenderloin with Natural Jus & Horseradish
to be Carved by Chef

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Potato and Jerusalem Artichoke Gratin

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Roasted Organic Vegetables

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Stone Fruit Shortcake Celebration Cake

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Chocolate Truffles, Organic Green Mountain Coffee & Vermont Artisan Tea Selections

Sample Sit Down Menu

Artisan Bread, Sweet Butter & Olives to be Placed on the Tables

Mushroom Strudel with Lazy Lady Triple Cream Cheese, Watercress
& Sherry Hazelnut Vinaigrette

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Mountain Foot Farm Trout with Herb Risotto Cake, Roasted Beets & Apples Meunière
or

Roasted Organic Duck Breast & Leg Confit with Butterworks Farm Bean Ragout,
Broccoli Rabe & Black Currant Jus

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Maple Cream Profiteroles

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Organic Green Mountain Coffee or Vermont Artisan Tea Selections

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El Rey Chocolate Truffles, Cordials