

# ***Abundant Platters and Carving Stations***

## ***Stationary Abundant Platters (per person)***

- Chilled Shrimp Cocktail with Spicy Cocktail Sauce and Caper Aioli (2 Jumbo per person) \$7.00  
Vermont Cheese Board featuring local Brie, Cheddar, Chevre with Fresh Fruit Garnish \$6.50  
Atlantic Smoked Salmon with Capers, Onions, Herbed Sour Cream and Crostini \$6.00  
Antipasto Platter of Artichoke Hearts, Manzanilla & Calamata Olives, Roasted Red Peppers and Garlic,  
Feta, and Boccochino Mozzarella, Hard Salami, Proscuitto and Crostini \$6.50  
Festive Dip Trio - Fresh Plum Tomato, Basil, Olive Oil & Balsamic Dip, Spinach, Artichoke and Parmesan Dip and  
Spicy Black Bean Dip with Assorted Breads and Crackers \$4.50  
Fresh Colorful Vegetable Crudit  served with Ranch, Curry and Bleu Cheese Dips \$3.50  
Finger Sandwiches - Cucumber with Boursin and Watercress Butter,  
Curried Egg Salad and Ham and Herbed Chevre \$4.75  
Crab, Artichoke and Parmesan Fondue \$6.00  
Seasonal Fresh Fruit and Berries with VT Maple Dip \$3.75  
Chocolate Fondue with Pound Cake, Biscotti and Fresh Assorted Fruit \$4.25

## ***Carving Stations (per 30 persons)***

Each station is chef attended and presented with assorted breads and rolls.

### **Roast Tenderloin of Beef**

Bordelaise Sauce and Horseradish Sour Cream

\$270

### **Misty Knoll Farm Turkey**

Natural Jus and Cranberry Relish

\$195

### **Herbed Dijon Crusted Rack of Lamb (1 pp)**

Minted Lamb Jus and Dijon Mustard

\$225

### **Cedar Planked Fillet of Atlantic Salmon**

Capers, Onions, and Citrus Cr me Fraiche

\$210

### **Dakin Farm's Cob Smoked Ham**

Marsala Jus and Whole Grain Mustard

\$195

Please add Vermont state tax and service charge.

Consuming raw and undercooked food items may increase your risk of food borne illness.

Prices subject to change without prior notification due to market price fluctuations.