

## *Middlebury Inn Silver Wedding Package*

*\$72.00 per guest plus tax and gratuity.*

### *Silver Wedding Package Includes:*

Personalized Consultation

Dance Floor

Ivory Linen and Tableware

Deluxe Complimentary Accommodations

*Overnight stay for the couple on their Wedding Night*

*Complimentary Overnight Stay for the couple on their First Anniversary*

Special Discounted Room Rates for Out of Town Guests

Complimentary Tasting for Two

Cocktail Hour – 1 Hour Open Beer & Wine Bar

*You and your guests will have the use of the Morgan's Tavern for your cocktail hour.*

Selection of One Artistic Display

Selection of Three Passed Hors d'oeuvres

Customized Dinner Menu

*Choice of Plated or Buffet Menu*

Champagne Toast

Dessert

*Customized Tiered Wedding Cake or Cupcakes*

*Coffee Service with a Variety of Herbal Tea*

Complimentary Parking for all Guests

## *Artistic Displays*

*(Selection of One)*

Domestic and Imported Cheese Display

*The Finest Vermont Cheeses and Award Winning Imports served with Assorted Crackers with Fruit Garnish.*

Seasonal Sliced Fruit, Roasted and Candied Nut Display

*Artistic Display of Fresh Fruit served with Assorted Spiced and Candied Nuts, and Grand Marnier Whipped Cream.*

Antipasti Platter

*Marinated Stuffed Olives, Shaved Cured Meats, Vermont Specialty Cheeses, Mixed Peppers, and Artichokes.*

Fresh From the Garden Crudités

*With Herb Buttermilk Ranch and Blue Cheese Dip.*

Mediterranean Mezze Platter

*Falafel, Tzatziki Style Cucumbers, Kalamata Olives, Toasted Chickpeas, and Hummus. Served with Grilled Pita and Crackers.*

## *Butler Passed Hors d'Oeuvres*

*(Selection of Three)*

*A unique presentation of Butler passed hors d'oeuvres served with appropriate dipping sauces.*

✓ - Baby Spinach, Roasted Garlic & Chèvre Stuffed Mushrooms - *G*

Smoked Salmon Deviled Eggs with Capers & Pickled Red Onions - *G*

✓ - Tomato Caprese Skewers with a Balsamic Drizzle - *G*

Smoked Bacon Wrapped Shrimp with Maple Barbecue Sauce - *G*

Crispy Potato Fritters with Cabot Cheddar & Green Mountain Smokehouse Bacon - *G*

✓ - Tart Cherry, Brie & Walnut Crostini

Mini Crab Cakes with Caper-Dill Aioli

Braised Short Rib Bites with Potato Crisp and Crème Fraiche - *G*

✓ - Chef's Selection of Miniature Quiche Phyllo Cups

Vermont Sausage "Pigs in a Blanket" with Cheddar Ale Sauce

✓ - Roasted Tomato Tart with Gorgonzola Cheese and Herbs

Maple Glazed Vermont Cabot Cheddar Stuffed Meatballs - *G*

Crispy Chicken and Waffles with Orange Maple Butter - *G*

✓ - Green & Black Olive Tapenade Pita Crisps with Feta Cheese

Shrimp and Bleu Cheese Polenta Bites with a Buffalo Glaze - *G*

✓ - Grilled Mediterranean Vegetable Kabob with Red Pepper Coulis - *G*

✓ - Chilled Gazpacho Shooters

*G - gluten free | ✓ - vegetarian*

*All menus are subject to change.*

The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## *Plated Dinner Menu*

*You may give your guests a choice of two entrées as well as a vegetarian or vegan option with your invitations.*

*Final dinner counts are due 10 days prior to your wedding date.*

### **Soup**

*(Selection of One)*

New England Clam Chowder

Vermont Cheddar Ale

Slow Roasted Tomato Basil

Wild Mushroom Bisque

Butternut & Apple

Seven Bean

### **Salad**

*(Selection of One)*

Baby Field Greens Salad

with Toasted Walnuts, Red Onions and Fresh Strawberries.

*Selection of one house-made dressing: Maple Balsamic Vinaigrette, Honey Basil Vinaigrette, or Herb Buttermilk Ranch.*

Classic Caesar Salad

*with House-made Dressing and Croutons.*

### **Entrées**

*(Selection of Two)*

Roasted Sirloin Strip Steak

*with choice of one sauce: Classic Diane Sauce, Jameson Peppercorn or Horseradish & Herb Butter*

Crispy Herb Marinated Chicken Breast

*with Citrus, Shallot and Herb Butter*

Braised Pork Shoulder

*with Woodchuck Cider Reduction.*

Pan-Seared Salmon

*topped with Cracker Crumb Stuffing and Saffron Aioli.*

Roasted Vegetable Pot Pie

*Made with a Caramelized Onion, Wild Mushrooms, Spinach, and Chèvre Gratinée.*

*Topped with a Red Wine Reduction.*

*Chef Assigned Starch and Vegetable*

*Freshly Baked Rolls with Local Cabot Butter*

*All menus are subject to change.*

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## *Buffet Dinner Menu*

*You may give your guests a choice of two entrée options with your invitations.  
Final dinner counts are due 10 days prior to your wedding date.*

### **Soup**

*(Selection of One)*

New England Clam Chowder  
Vermont Cheddar Ale  
Slow Roasted Tomato Basil  
Wild Mushroom Bisque  
Butternut & Apple  
Seven Bean

### **Salad**

*(Selection of Two)*

Baby Field Greens Salad  
with Toasted Walnuts, Red Onions and Fresh Strawberries.  
*Selection of two house-made dressings: Maple Balsamic Vinaigrette,  
Honey Basil Vinaigrette, or Herb Buttermilk Ranch.*  
Fresh Mozzarella and Summer Tomatoes  
with Basil Puree and Balsamic Reduction.  
Grilled Summer Vegetables with Citrus Herb Marinade  
Classic Caesar Salad  
with House-made Dressing and Croutons.  
Greek White Bean and Feta Salad  
with Olives, Cucumbers, Tomatoes, and Dill Dressing.  
Baby Potato and Egg Salad  
with Rosemary Dijon Dressing.

### **Entrées**

*(Selection of Two)*

Garlic Rubbed Beef Sirloin (*Chef Attended Carving Station*)  
with a Jameson Peppercorn Sauce.  
Crispy Herb Marinated Chicken Breast  
with Portobello Mushroom and Garlic Crème.  
Rosemary Crusted Pork Loin  
with a Maple Bourbon Glaze.  
Pan-Seared Salmon  
topped with Fennel Confit, Sundried Tomatoes and a  
Roasted Orange Beurre Blanc.  
Grilled Vegetable Napoleon  
with Portobello, Zucchini, Roasted Red Pepper, and Smoked Mozzarella.  
Topped with a Balsamic Reduction and Extra Virgin Olive Oil.

### **Accompaniments**

*(Selection of Two)*

Garlic Mashed Potatoes  
Herb Roasted Baby Red Potatoes  
Wild Rice Pilaf  
Root Vegetable Gratin

Chef's Daily Risotto  
Italian Cous Cous  
Truffled Asparagus  
Julienned Seasonal Vegetables

Freshly Baked Rolls with Local Cabot Butter

*All menus are subject to change. The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## *Middlebury Inn Gold Wedding Package*

*\$84.00 per guest plus tax and gratuity.*

### *Gold Wedding Package Includes:*

Personalized Consultation

Dance Floor

Ivory Linen and Tableware

Deluxe Complimentary Accommodations

*Overnight stay for the couple on their Wedding Night*

*Complimentary Overnight Stay for the couple on their First Anniversary*

Special Discounted Room Rates for Out of Town Guests

Complimentary Tasting for Four

Cocktail Hour – 1 Hour Open Call Bar

*You and your guests will have the use of the Morgan's Tavern for your cocktail hour.*

Selection of Two Artistic Displays

Selection of Three Passed Hors d'oeuvres

Customized Dinner Menu

*Choice of Plated or Buffet Menu*

Champagne Toast

Dessert

*Customized Tiered Wedding Cake or Cupcakes*

*Coffee Service with a Variety of Herbal Tea*

Complimentary Parking for all Guests

## *Artistic Displays*

*(Selection of Two)*

Domestic and Imported Cheese Display

*The Finest Vermont Cheeses and Award Winning Imports served with Assorted Crackers with Fruit Garnish.*

Seasonal Sliced Fruit, Roasted and Candied Nut Display

*Artistic Display of Fresh Fruit served with assorted Spiced and Candied Nuts, and Grand Marnier Whipped Cream.*

Antipasti Platter

*Marinated Stuffed Olives, Shaved Cured Meats, Vermont Specialty Cheeses, Mixed Peppers, and Artichokes.*

Fresh from the Garden Crudités

*with Herb Buttermilk Ranch and Blue Cheese Dip.*

Mediterranean Mezze Platter

*Falafel, Tzatziki Style Cucumbers, Kalamata Olives, Toasted Chickpeas, and Hummus. Served with Grilled Pita and Crackers.*

## *Butler Passed Hors d'Oeuvres*

*(Selection of Three)*

*A unique presentation of Butler passed hors d'oeuvres served with appropriate dipping sauces.*

✓ - Baby Spinach, Roasted Garlic & Chèvre Stuffed Mushrooms - *G*

Smoked Salmon Deviled Eggs with Capers & Pickled Red Onions - *G*

✓ - Tomato Caprese Skewers with a Balsamic Drizzle - *G*

Smoked Bacon Wrapped Shrimp with Maple Barbecue Sauce - *G*

Crispy Potato Fritters with Cabot Cheddar & Green Mountain Smokehouse Bacon - *G*

✓ - Tart Cherry, Brie & Walnut Crostini

Mini Crab Cakes with Caper-Dill Aioli

Braised Short Rib Bites with Potato Crisp and Crème Fraiche - *G*

✓ - Chef's Selection of Miniature Quiche Phyllo Cups

Vermont Sausage "Pigs in a Blanket" with Cheddar Ale Sauce

✓ - Roasted Tomato Tart with Gorgonzola Cheese and Herbs

Maple Glazed Vermont Cabot Cheddar Stuffed Meatballs - *G*

Crispy Chicken and Waffles with Orange Maple Butter - *G*

✓ - Green & Black Olive Tapenade Pita Crisps with Feta Cheese

Shrimp and Bleu Cheese Polenta Bites with a Buffalo Glaze - *G*

✓ - Grilled Mediterranean Vegetable Kabob with Red Pepper Coulis - *G*

✓ - Chilled Gazpacho Shooters

Scallop Ceviche with Lavash and Green Apple Chile Pepper Vinaigrette - *G*

Littleneck Clams Casino - *G*

Crispy Cod and Blue Corn Tostadas with Avocado Puree and Mango Salsa - *G*

*G - gluten free | ✓ - vegetarian*

*All menus are subject to change.*

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## *Plated Dinner Menu*

*You may give your guests a choice of two entrées as well as a vegetarian or vegan option with your invitations.  
Final dinner counts are due 10 days prior to your wedding date.*

### **Soup**

*(Selection of One – Served with freshly baked rolls and local Cabot Butter)*

New England Clam Chowder

Vermont Cheddar Ale

Slow Roasted Tomato Basil

Fresh Corn & Dill Chowder

*with Bay Scallops and Baby Potatoes*

Wild Mushroom Bisque

Potato Leek

Caramelized Fennel & French Onion

Butternut & Apple

Seven Bean

### **Salad**

*(Selection of One)*

Baby Field Greens Salad

with Toasted Walnuts, Red Onions and Fresh Strawberries

*Selection of one house-made dressing: Maple Balsamic Vinaigrette, Honey Basil Vinaigrette, or  
Herb Buttermilk Ranch.*

Classic Caesar Salad with House-made Dressing and Croutons

Roasted Beet Salad

*with Candied Pecans, Crumbled Chèvre, Raspberries, Mixed Greens and Champagne Vinaigrette.*

### **Entrées**

*(Selection of Two)*

Grilled 12oz N.Y. Strip

*topped with a Grilled Peach and Port Wine Demi-Glace.*

Fresh Herb and Garlic Rubbed Prime Rib with Au Jus and Horseradish Sour Cream

Seared 7oz Beef Filet Mignon

*topped with choice of one sauce: Madeira Wine & Roasted Garlic Demi, Horseradish & Herb Butter,  
Classic Diane Sauce, or Blackberry Port Wine Demi. (\$4.00 additional per guest).*

Roasted Herb Marinated Chicken Breast with Madeira Wine Sauce and Portabellas

Roasted Pepper, Spinach and Chèvre Stuffed Pork Loin

Broiled Halibut with Arugula Walnut Pesto

Pan-Seared Salmon topped with Lemon Caper Butter

Roasted Vegetable Pot Pie

*Made with a Caramelized Onion, Wild Mushrooms, Spinach, and Chèvre Gratinée.  
Topped with a Red Wine Reduction.*

Seasonal Root Vegetable Gratin

Diver Scallops

*Porcini Dusted, topped with Saffron Aioli (\$3.00 additional per guest).*

Surf and Turf

*Butter Poached Maine Lobster Tail and 4oz Beef Filet (\$8.00 additional per guest).*

### ***Chef Assigned Starch and Vegetable***

*All menus are subject to change. The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## *Buffet Dinner Menu*

*You may give your guests a choice of two entrée options with your invitations.  
Final dinner counts are due 10 days prior to your wedding date.*

### **Soup**

*(Selection of One – Served Tableside with freshly baked rolls and local Cabot butter)*

New England Clam Chowder

Vermont Cheddar Ale

Slow Roasted Tomato Basil

Fresh Corn & Dill Chowder  
*with Bay Scallops and Baby Potatoes*

Wild Mushroom Bisque

Potato Leek

Caramelized Fennel & French Onion

Butternut & Apple

Seven Bean

### **Salad**

*(Selection of Two)*

Baby Field Greens Salad with Toasted Walnuts, Red Onions and Fresh Strawberries

*Selection of two house-made dressings: Maple Balsamic Vinaigrette,  
Honey Basil Vinaigrette, or Herb Buttermilk Ranch.*

Fresh Mozzarella and Summer Tomatoes with Basil Puree and Balsamic Reduction

Grilled Summer Vegetables with Citrus Herb Marinade

Classic Caesar Salad with House-made Dressing and Croutons

Greek White Bean and Feta Salad with Olives, Cucumbers, Tomatoes, and Dill Dressing

Baby Potato and Egg Salad with Rosemary Dijon Dressing

### **Entrées**

*(Selection of Two)*

Roasted N.Y. Sirloin topped with Grilled Peaches and Port Wine Demi-Glace.

Roasted Filet Mignon

*topped with choice of one sauce: Madeira Wine & Roasted Garlic Demi, Horseradish & Herb Butter,  
Classic Diane Sauce, or Blackberry Port Wine Demi. (\$4.00 additional per guest).*

Roasted Herb Marinated Chicken Breast with Madeira Wine Sauce and Portabellas

Roasted Pepper, Spinach and Chèvre Stuffed Pork Loin

Broiled Halibut with Arugula Walnut Pesto

Pan-Seared Salmon topped with Lemon Caper Butter

Roasted Vegetable Pot Pie

*Made with a Caramelized Onion, Wild Mushrooms, Spinach, and Chèvre Gratinée.  
Topped with a Red Wine Reduction.*

Seasonal Root Vegetable Gratin

### **Accompaniments**

*(Selection of Two)*

Garlic Mashed Potatoes

Herb Roasted Baby Red Potatoes

Wild Rice Pilaf

Root Vegetable Gratin

Chef's Daily Risotto

Italian Cous Cous

Truffled Asparagus

Julienned Seasonal Vegetables

Cheddar Twice Baked Potatoes

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## *Middlebury Inn Platinum Wedding Package*

*\$104.00 per guest plus tax and gratuity.*

### *Platinum Wedding Package Includes:*

Personalized Consultation

Dance Floor

Ivory or a Selection of Custom Colored Linen and Tableware

Deluxe Complimentary Accommodations

*Overnight stay for the couple on their Wedding Night*

*Complimentary Overnight Stay for the couple on their First Anniversary*

Special Discounted Room Rates for Out of Town Guests

Complimentary Tasting for Four

Cocktail Hour – 4 Hour Open Premium Bar

*You and your guests will have the use of the Morgan's Tavern for your cocktail hour.*

Selection of Two Artistic Displays

Selection of Five Passed Hors d'oeuvres

Selection of One Chef Station

Customized Dinner Menu

*Choice of Plated or Buffet Menu*

Champagne Toast

Dessert

*Customized Tiered Wedding Cake or Cupcakes*

*Coffee Service with a Variety of Herbal Tea*

Complimentary Parking for all Guests

## *Artistic Displays*

*(Selection of Two)*

### Domestic and Imported Cheese Display

*The Finest Vermont Cheeses and Award Winning Imports served with assorted Crackers with Fruit Garnish.*

### Seasonal Sliced Fruit, Roasted and Candied Nut Display

*Artistic Display of Fresh Fruit served with assorted Spiced and Candied Nuts, and Grand Marnier Whipped Cream.*

### Antipasti Platter

*Marinated Stuffed Olives, Shaved Cured Meats, Vermont Specialty Cheeses, Mixed Peppers, and Artichokes.*

### Fresh from the Garden Crudités

*with Herb Buttermilk Ranch and Blue Cheese Dip.*

### Mediterranean Mezze Platter

*Falafel, Tzatziki Style Cucumbers, Kalamata Olives, Toasted Chickpeas, and Hummus.*

*Served with Grilled Pita and Crackers.*

### Cheese Fondue

*with Assorted Crackers, Crusty Bread, Apples and Figs.*

## *Butler Passed Hors d'Oeuvres*

*(Selection of Five)*

*A unique presentation of Butler passed hors d'oeuvres served with appropriate dipping sauces.*

✓ - Baby Spinach, Roasted Garlic & Chèvre Stuffed Mushrooms - *G*

Smoked Salmon Deviled Eggs with Capers & Pickled Red Onions - *G*

✓ - Tomato Caprese Skewers with a Balsamic Drizzle - *G*

Smoked Bacon Wrapped Shrimp with Maple Barbecue Sauce - *G*

Crispy Potato Fritters with Cabot Cheddar & Green Mountain Smokehouse Bacon - *G*

✓ - Tart Cherry, Brie & Walnut Crostini

Mini Crab Cakes with Caper-Dill Aioli

Braised Short Rib Bites with Potato Crisp and Crème Fraiche - *G*

✓ - Chef's Selection of Miniature Quiche Phyllo Cups

Vermont Sausage "Pigs in a Blanket" with Cheddar Ale Sauce

✓ - Roasted Tomato Tart with Gorgonzola Cheese and Herbs

Maple Glazed Vermont Cabot Cheddar Stuffed Meatballs - *G*

Crispy Chicken and Waffles with Orange Maple Butter - *G*

✓ - Green & Black Olive Tapenade Pita Crisps with Feta Cheese

Shrimp and Bleu Cheese Polenta Bites with a Buffalo Glaze - *G*

✓ - Grilled Mediterranean Vegetable Kabob with Red Pepper Coulis - *G*

✓ - Chilled Gazpacho Shooters

Scallop Ceviche with Lavash and Green Apple Chile Pepper Vinaigrette - *G*

Littleneck Clams Casino - *G*

Crispy Cod and Blue Corn Tostadas with Avocado Puree and Mango Salsa - *G*

Lamb Chop Lollipop with Cucumber Mint Tzatziki - *G*

Rhode Island Oyster on a Half Shell with Champagne Mignonette - *G*

Ahi Tuna Tartare with Pickled Cucumber and WonTon Crisp - *G*

Tenderloin of Beef Tartare on Pub Style Potato Chip

*G - gluten free | ✓ - vegetarian*

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*Chef Stations*  
(Selection of One)

**Street Tacos**

An Assortment of Handmade Street Food from across America, Latin America, India and Asia featuring:  
Korean BBQ Short rib, Peruvian Pork Carnitas, Punjabi Rice and Beans, Southwest Chicken.

*Includes:* Kimchi, Mango, Queso Fresco, Pico De Gallo, Marinated Cucumbers,  
Hoisin Sauce, Cilantro, Baby Lettuce, Sautéed Onions, Grilled Lime, Chili Oil.

**Mashed Potato Bar**

Gourmet Mashed Yukon Gold Potatoes and Sweet Potatoes served with  
choice of toppings sautéed to order. Toppings to include:  
Scallions, Smoked Bacon, Wild Mushrooms, Fresh Corn, Assorted Cheeses,  
Coconut Curry, Marshmallows, Cinnamon Sugar, and Pecans.

**Gourmet Macaroni & Cheese**

Made to order Macaroni and Cheese to include choices of  
Baby Shrimp, Grilled Chicken Breast, Chorizo, Crab, Smoked Bacon,  
Seasonal Vegetables, Mushrooms, and Assorted Local Cheeses.

**New England Raw Bar**

Assorted Regional Oysters and Littleneck Clams on the Half Shell,  
Shrimp Cocktail and Tuna Sashimi.

Served with Champagne Mignonette, Caviar, Cocktail Sauce,  
Grilled Lemon, Crème fraîche and Wakame Seaweed Salad  
(Subject to additional charges per person based on market pricing)

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may increase your risk of foodborne illness, especially if you have certain medical conditions.

## *Plated Dinner Menu*

*You may give your guests a choice of two entrées as well as a vegetarian or vegan option with your invitations.  
Final dinner counts are due 10 days prior to your wedding date.*

### **Soup**

*(Selection of One)*

Lobster Bisque

New England Clam Chowder

Fresh Corn & Dill Chowder with Bay Scallops and Baby Potatoes

Potato Leek

Wild Mushroom Bisque

Butternut & Apple

Caramelized Fennel & French Onion

*topped with Swiss and a Crouton*

Seven Bean

### **Salad**

*(Selection of One)*

Baby Field Greens Salad

with Toasted Walnuts, Red Onions and Fresh Strawberries.

*Selection of one house-made dressing: Maple Balsamic Vinaigrette, Honey Basil Vinaigrette, or  
Herb Buttermilk Ranch.*

Classic Caesar Salad with House-made Dressing and Croutons

Roasted Beet Salad

*with Candied Pecans, Crumbled Chèvre, Raspberries, Mixed Greens and Champagne Vinaigrette.*

Baby Kale Salad

*with Quinoa, Baby Brussels Sprouts, Roasted Butternut Squash, Tart Cherries, Pepitas and Cider Shallot Vinaigrette.*

Caprese Salad over Arugula with an Aged Balsamic Reduction

### **Entrées**

*(Selection of Two)*

Grilled 12oz N.Y. Strip

*topped with a Grilled Peach and Port Wine Demi-Glace.*

Fresh Herb and Garlic Rubbed Prime Rib with Au Jus and Horseradish Sour Cream

Seared 7oz Beef Filet Mignon

*topped with choice of one sauce: Madeira Wine & Roasted Garlic Demi, Horseradish & Herb Butter,  
Classic Diane Sauce, or Blackberry Port Wine Demi. (\$4.00 additional per guest).*

Chicken Breast Roulade

*Chicken Breast wrapped in Prosciutto, stuffed with Cheddar and Cornbread. Topped with Cranberry Gastrique.*

Roasted Herb Marinated Chicken Breast with Madeira Wine Sauce and Portabellas

Roasted Pepper, Spinach and Chèvre Stuffed Pork Loin

Grilled Pork Porterhouse Chop with WoodChuck Cider Maple Glaze

Broiled Halibut with Arugula Walnut Pesto

Grilled Red Snapper with Vera Cruz Olive and Tomato Sauce

Pan-Seared Salmon topped with Lemon Caper Butter

Roasted Vegetable Pot Pie

*Made with a Caramelized Onion, Wild Mushrooms, Spinach, and Chèvre Gratinée. Topped with a Red Wine Reduction.*

Seasonal Root Vegetable Gratin

Diver Scallops

*Porcini Dusted, topped with Saffron Aioli (\$3.00 additional per guest).*

Surf and Turf

*Butter Poached Maine Lobster Tail and 4oz Beef Filet (\$8.00 additional per guest).*

*Chef Assigned Starch and Vegetable | Freshly Baked Rolls with Local Cabot Butter*

*All menus are subject to change. The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## *Buffet Dinner Menu*

*You may give your guests a choice of two entrée options with your invitations.*

*Final dinner counts are due 10 days prior to your wedding date.*

### **Soup**

*(Selection of One – Served Tableside with Freshly Baked Rolls and Local Cabot Butter)*

Lobster Bisque

New England Clam Chowder

Fresh Corn & Dill Chowder with Bay Scallops and Baby Potatoes

Potato Leek

Wild Mushroom Bisque

Butternut & Apple

Caramelized Fennel & French Onion topped with Swiss and a Crouton

Seven Bean

### **Salad**

*(Selection of Two)*

Baby Field Greens Salad with Toasted Walnuts, Red Onions and Fresh Strawberries

*Selection of two house-made dressings: Maple Balsamic Vinaigrette, Honey Basil Vinaigrette, or Herb Buttermilk Ranch.*

Fresh Mozzarella and Summer Tomatoes with Basil Puree and Balsamic Reduction

Grilled Summer Vegetables with Citrus Herb Marinade

Classic Caesar Salad with House-made Dressing and Croutons

Lobster & Fresh Corn Salad with Crème Fraîche and Dill Dressing

Ahi Tuna Salad Nicoise with French Herb Vinaigrette

Greek White Bean and Feta Salad with Olives, Cucumbers, Tomatoes, and Dill Dressing

Baby Potato and Egg Salad with Rosemary Dijon Dressing

### **Entrées**

*(Selection of Two)*

Braised Short Rib with Guinness Gravy

Chicken Breast Roulade

*Chicken Breast wrapped in Prosciutto, stuffed with Cheddar and Cornbread. Topped with Cranberry Gastrique.*

Roasted Herb Marinated Chicken Breast with Madeira Wine Sauce and Portabellas

Roasted Pepper, Spinach and Chèvre Stuffed Pork Loin

Grilled Pork Porterhouse Chop with WoodChuck Cider Maple Glaze

Broiled Halibut with Arugula Walnut Pesto

Grilled Red Snapper with Vera Cruz Olive and Tomato Sauce

Pan-Seared Salmon topped with Lemon Caper Butter

Roasted Vegetable Pot Pie

*Made with a Caramelized Onion, Wild Mushrooms, Spinach, and Chèvre Gratinée. Topped with a Red Wine Reduction.*

Seasonal Root Vegetable Gratin

Diver Scallops

*Porcini Dusted, topped with Saffron Aioli (\$3.00 additional per guest).*

### **Chef Attended Carving Station**

*(Selection of One - Appropriate Mustard, Sauces, and Relishes with Carving Station Selection.)*

Roasted Eye of Yellowfin Tuna

Sea Salt and Cracked Pepper Rubbed Roast Beef

Roasted N.Y. Strip Loin

Garlic and Herb Roasted Prime Rib

Latin Style Rubbed Pork Loin

Slow Roasted Turkey Breast

Slow Cooked Beef Tenderloin \$4.00 additional per guest

Duck A l'Orange

### **Selection of Two Accompaniments**

Garlic Mashed Potatoes

Chef's Daily Risotto

Herb Roasted Baby Red Potatoes

Italian Cous Cous

Wild Rice Pilaf

Truffled Asparagus

Root Vegetable Gratin

Julienned Seasonal Vegetables

Cheddar Twice Baked Potatoes

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## *Middlebury Inn Stations Wedding Package*

*\$86.00 per guest plus tax and gratuity.*

### *Stations Wedding Package Includes:*

Personalized Consultation

Dance Floor

Ivory Linen and Tableware

Deluxe Complimentary Accommodations

*Overnight stay for the couple on their Wedding Night*

*Complimentary Overnight Stay for the couple on their First Anniversary*

Special Discounted Room Rates for Out of Town Guests

Complimentary Tasting for Four

Three Hour Beer & Wine Bar

*You and your guests will have the use of the Founder's Ballroom for your bar.*

Customized Three-Hour Cocktail Reception

Selection of Two Artistic Displays

Selection of Three Passed Hors d'oeuvres

Mixed Greens Salad or Classic Caesar

Selection of One Chef Station

Selection of Two Carving Stations

Dessert

*Customized Tiered Wedding Cake or Cupcakes*

*Coffee Service with a Variety of Herbal Tea*

Complimentary Parking for all Guests

## *Artistic Displays*

*(Selection of Two)*

### **Domestic and Imported Cheese Display**

*The Finest Vermont Cheeses and Award Winning Imports served with assorted Crackers with Fruit Garnish.*

### **Seasonal Sliced Fruit, Roasted and Candied Nut Display**

*Artistic Display of Fresh Fruit served with assorted Spiced and Candied Nuts, and Grand Marnier Whipped Cream.*

### **Antipasti Platter**

*Marinated Stuffed Olives, Shaved Cured Meats, Vermont Specialty Cheeses, Mixed Peppers, and Artichokes.*

### **Fresh from the Garden Crudités**

*with Herb Buttermilk Ranch and Blue Cheese Dip.*

### **Mediterranean Mezze Platter**

*Falafel, Tzatziki Style Cucumbers, Kalamata Olives, Toasted Chickpeas, and Hummus.*

*Served with Grilled Pita and Crackers.*

## *Butler Passed Hors d'Oeuvres*

*(Selection of Three)*

*A unique presentation of Butler passed hors d'oeuvres served with appropriate dipping sauces.*

✓ - Baby Spinach, Roasted Garlic & Chèvre Stuffed Mushrooms - *🍴*

Smoked Salmon Deviled Eggs with Capers & Pickled Red Onions - *🍴*

✓ - Tomato Caprese Skewers with a Balsamic Drizzle - *🍴*

Smoked Bacon Wrapped Shrimp with Maple Barbecue Sauce - *🍴*

Crispy Potato Fritters with Cabot Cheddar & Green Mountain Smokehouse Bacon - *🍴*

✓ - Tart Cherry, Brie & Walnut Crostini

Mini Crab Cakes with Caper-Dill Aioli

Braised Short Rib Bites with Potato Crisp and Crème Fraîche - *🍴*

✓ - Chef's Selection of Miniature Quiche Phyllo Cups

Vermont Sausage "Pigs in a Blanket" with Cheddar Ale Sauce

✓ - Roasted Tomato Tart with Gorgonzola Cheese and Herbs

Maple Glazed Vermont Cabot Cheddar Stuffed Meatballs - *🍴*

Crispy Chicken and Waffles with Orange Maple Butter - *🍴*

✓ - Green & Black Olive Tapenade Pita Crisps with Feta Cheese

Shrimp and Bleu Cheese Polenta Bites with a Buffalo Glaze - *🍴*

✓ - Grilled Mediterranean Vegetable Kabob with Red Pepper Coulis - *🍴*

✓ - Chilled Gazpacho Shooters

Scallop Ceviche with Lavash and Green Apple Chile Pepper Vinaigrette - *🍴*

Littleneck Clams Casino - *🍴*

Crispy Cod and Blue Corn Tostadas with Avocado Puree and Mango Salsa - *🍴*

Lamb Chop Lollipop with Cucumber Mint Tzatziki - *🍴*

Ahi Tuna Tartare with Pickled Cucumber and WonTon Crisp - *🍴*

Tenderloin of Beef Tartare on Pub Style Potato Chip

*🍴 - gluten free | ✓ - vegetarian*

*All menus are subject to change. The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## *Chef Stations*

*(Selection of One)*

### **Street Tacos**

An Assortment of Handmade Street Food from across America, Latin America, India and Asia featuring:  
Korean BBQ Short rib, Peruvian Pork Carnitas, Punjabi Rice and Beans, Southwest Chicken.

*Includes:* Kimchi, Mango, Queso Fresco, Pico De Gallo, Marinated Cucumbers,  
Hoisin Sauce, Cilantro, Baby Lettuce, Sautéed Onions, Grilled Lime, Chili Oil.

### **Mashed Potato Bar**

Gourmet Mashed Yukon Gold Potatoes and Sweet Potatoes served with  
choice of toppings sautéed to order. Toppings to include:  
Scallions, Smoked Bacon, Wild Mushrooms, Fresh Corn, Assorted Cheeses,  
Coconut Curry, Marshmallows, Cinnamon Sugar, and Pecans.

### **Gourmet Macaroni & Cheese**

Made to order Macaroni and Cheese to include choices of  
Baby Shrimp, Grilled Chicken Breast, Chorizo, Crab, Smoked Bacon,  
Seasonal Vegetables, Mushrooms, and Assorted Local Cheeses.

### **New England Raw Bar**

Assorted Regional Oysters and Littleneck Clams on the Half Shell,  
Shrimp Cocktail and Tuna Sashimi.

Served with Champagne Mignonette, Caviar, Cocktail Sauce,  
Grilled Lemon, Crème fraîche and Wakame Seaweed Salad

### **Ham and Cheese Bar**

*Artisan Grilled Cheese Sandwiches made to order.*

Choices Include:

Smoked VT Ham/Prosciutto di Parma/Maple Bacon/VT Finnochiona  
Cabot Sharp Cheddar/Local Brie/Danish Blue Cheese/Gruyere/Fresh Mozzarella  
Sourdough/Wheatberry/Rye/Gluten Free Bread  
Saffron Aioli/Pub Mustard/Cranberry Gastrique/Horseradish

## *Carving Stations*

*(Selection of Two)*

Roasted Eye of Yellowfin Tuna

Roasted N.Y. Strip Loin

Slow Cooked Beef Tenderloin (\$4.00 additional per guest)

Sea Salt and Cracked Pepper Rubbed Roast Beef

Garlic and Herb Roasted Prime Rib

Latin Style Rubbed Pork Loin

Slow Roasted Turkey Breast

Duck A l'Orange

Freshly Baked Rolls with Local Cabot Butter  
*with Appropriate Mustard, Sauces, and Relishes with Carving Station Selection.*

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