



MIDDLEBURY INN

1827

# *Platinum Wedding Package*

*\$116.00 per guest plus tax and gratuity*

## ***The Platinum Wedding Reception Package Includes:***

Complimentary Tasting for Four

Cocktail Hour – 4 Hour Premium Open 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*

Kenwood Brut Champagne Toast

*Additional Champagne options are available for an additional charge and depending on availability*

Customized Tiered Wedding Cake or Cupcakes

*provided by either Gourmet Provence or Otter Creek Bakery*

New England Coffee Service

*with a Variety of Herbal Tea*

## ***The Platinum Wedding Package Also Includes:***

*(In Addition to the wedding reception the following items are available to you as part of the Platinum Package)*

Parquet Dance Floor up to 12' X 15'

Inn Owned Linen & Cloth Dinner Napkins of any color available

or

Custom linen rental up to \$750 included

*Additional costs above \$750 will be added to final invoice.*

Inn Owned Banquet China, Flatware and Glassware

Inn Owned Votive Candle Holders & Candles

&

Special Discounted Room Rates for Out of Town Guests

Complimentary Luxury Accommodations

*Overnight stay for the couple on their Wedding Night*

&

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

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

*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 -  $\mathcal{G}$*

*Smoked Salmon Deviled Eggs with Capers & Pickled Red Onions -  $\mathcal{G}$*

*✓ - Tomato Caprese Skewers with a Balsamic Drizzle -  $\mathcal{G}$*

*Smoked Bacon Wrapped Shrimp with Maple Barbecue Sauce -  $\mathcal{G}$*

*Crispy Potato Fritters with Cabot Cheddar & Green Mountain Smokehouse Bacon -  $\mathcal{G}$*

*✓ - Tart Cherry, Brie & Walnut Crostini*

*Mini Crab Cakes with Caper-Dill Aioli*

*Braised Short Rib Bites with Potato Crisp and Crème Fraiche -  $\mathcal{G}$*

*✓ - 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 -  $\mathcal{G}$*

*Crispy Chicken and Waffles with Orange Maple Butter -  $\mathcal{G}$*

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

*Shrimp and Bleu Cheese Polenta Bites with a Buffalo Glaze -  $\mathcal{G}$*

*✓ - Grilled Mediterranean Vegetable Kabob with Red Pepper Coulis -  $\mathcal{G}$*

*✓ - Chilled Gazpacho Shooters*

*Scallop Ceviche with Lavash and Green Apple Chile Pepper Vinaigrette -  $\mathcal{G}$*

*Littleneck Clams Casino -  $\mathcal{G}$*

*Crispy Cod and Blue Corn Tostadas with Avocado Puree and Mango Salsa -  $\mathcal{G}$*

*Lamb Chop Lollipop with Cucumber Mint Tzatziki -  $\mathcal{G}$*

*Rhode Island Oyster on a Half Shell with Champagne Mignonette -  $\mathcal{G}$*

*Ahi Tuna Tartare with Pickled Cucumber and WonTon Crisp -  $\mathcal{G}$*

*Tenderloin of Beef Tartare on Pub Style Potato Chip*

*$\mathcal{G}$  - 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.*

## *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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## *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*

### **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)*

Roasted 12oz N.Y. Strip with choice of one sauce: Classic Diane Sauce, Jameson Peppercorn or Horseradish & Herb Butter

Fresh Herb and Garlic Rubbed Prime Rib with Au Jus and Horseradish Sour Cream (*Carved*)

Seared 7oz Beef Filet Mignon (\$4.00 additional per guest).

*topped with choice of one sauce: Madeira Wine & Roasted Garlic Demi, Horseradish & Herb Butter, Classic Diane Sauce, or Blackberry Port Wine Demi.*

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*

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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 – 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

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