

Stowe Mountain Resort
Wedding Buffet Menu

Wedding Hors d'oeuvres

Included with all buffet menus

Displayed Hors d'oeuvres Table

Vermont & International Cheeses

with assorted crackers, dried fruits & fresh baked baguette slices

Vegetable Crudités

with hummus & creamy bleu cheese dips

Butler Passed Hors d'oeuvres

Choice of Four

Bacon wrapped sea scallops

Prosciutto wrapped grilled asparagus spears

Grilled chicken satay with Thai spiced peanut sauce

Chorizo stuffed crimini mushrooms

Assorted Mini Quiche: cheese, Lorraine, shrimp, and bacon

Spanikoptia

Korean spiced beef satay with shiitake mushrooms

Vegetable spring rolls with hoisin sauce

Belgian endive with Maytag bleu cheese and candied pecans

Grilled filet mignon on toasted rye with horseradish cream

Coconut shrimp with plum sauce

*Stowe Mountain Resort
Wedding Buffet Menu*

Custom Buffet Dinner Menu

Soups and Salads

Please select three soups or salads to begin your meal

Soups

Roasted Corn & Crab Chowder
with sherry & cream

Maine Lobster Bisque
with cognac & crème fraiche

Smoked Tomato Bisque
with Vermont Chèvre crostini

New England Clam Chowder
with butter & oyster crackers

Butternut Squash Soup
with candied pecans and dried cherries

Salads

Seasonal Mixed Greens
fresh tomato, carrot, cucumber, shaved onion, toasted sunflower seeds & Vermont maple sage vinaigrette

Un-classic Caesar Salad
prosciutto crisps, asiago, garlic croutons and house-made dressing

Portabella Mushroom & Artichoke Salad
with cherry tomatoes & basil vinaigrette

Greek Style Romaine Salad
with olives, feta, cucumber and creamy herb vinaigrette

Heirloom Tomatoes with Fresh Mozzarella
aged balsamic, cracked pepper and basil vinaigrette

Romaine and Poached Pear Salad
with candied pecans and creamy bleu cheese

Mediterranean Seafood Salad
with shrimp, mussels, artichoke hearts, cherry tomato and lemon herb vinaigrette

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Entrées

Pan Roasted King Salmon
with braised leeks and white wine saffron cream

**Grilled Herb Marinated Sirloin Steak*
sweet onion marmalade and forest mushroom jus

Grilled Atlantic Swordfish
roasted tomato & sweet corn coulis

**Roast Prime Rib of Beef*
with cabernet jus and horseradish cream

Chèvre & Spinach Stuffed Grilled Chicken Breast
charred sweet pepper coulis

Maple Glazed Double Cut Pork Chop
with apple, date, and pancetta stuffing & Vermont cider sauce

**Maple Glazed Vermont Ham*
braised cabbage, roasted apples & cider sauce

Grilled Vegetable & Three Cheese Lasagna
with mascarpone, mozzarella, parmesan & roasted tomato basil sauce
(vegetarian)

Wild Mushroom Risotto Cakes
with fresh herbs, asiago and truffle oil
(vegetarian)

Includes fresh baked rolls & butter, choice of vegetable & starch from the following list,
freshly brewed Green Mountain Coffee & herbal tea selection

* These items require a chef attendant

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Starch and Vegetable Suggestions

Please make your selections from the following list.
Our banquet chef will be happy to make recommendations

Vegetable Options

Please select one

Asparagus

Baby green beans

Oven roasted root vegetables

Snow peas with garlic butter

Braised cippolini onions

Lemon garlic baby spinach

Starch Options

Please select one

Parmesan truffle smashed potato

Roasted garlic whipped potato

Oven roasted baby red potatoes

Twice baked cheddar & chive potato

Creamy parmesan polenta

Wild rice pilaf

Mashed sweet potato

Wild mushroom, vegetable, or parmesan risotto

Herb roasted fingerling potatoes

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Summer Dessert Menu

Please select one

Spiced Mountain Berry Shortcake
with buttermilk biscuits and Grand Marnier cream

Warm Peach Cobbler
with ginger snap cookie and homemade cinnamon ice cream

Double Chocolate Decadence Cake
with Grand Marnier raspberry coulis and chamomile cream

Vermont Maple Pecan Ice Cream
with praline crisp and fresh blackberries

Winter Dessert Menu

Please select one

Apple Nut Cream Cheese Cake
with cinnamon anglaise

Chocolate Truffle Torte
candied macadamia nuts and spiced strawberries

Cognac Pumpkin Cheesecake
with pumpkin seed Chantilly cream

Warm Apple Galette
Vanilla bean ice cream

Mignardis

Family style on each table

Assorted Chocolate Truffles

Chocolate Covered Strawberries

Mini Petit Fours

* Complimentary wedding cake cutting service

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Kids Corner Dinner Menu

For children ages 6 – 12

Please select one

Chicken Thumbs with BBQ Sauce
with French fries

Grilled Hot Dog
with French fries

BBQ Chicken Breast
with French fries

Hamburger or Cheeseburger
with French fries

Cheesy Macaroni

Penne Pasta with Red Sauce & Cheese

Pepperoni Pizza

* All entrée selections are served with veggies & necessary condiments

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Additional Wedding Hors d'oeuvres

Premium Butler Passed Hors d'oeuvres

*Grilled jumbo shrimp with Grey Goose Bloody Mary and fresh lime in an ice shot glass
Jumbo lump crab & avocado sushi rolls with masago mayonnaise
Spicy Ahi tuna sushi rolls with cucumber and wasabi tobiko
Jamaican spiced jumbo lump crab cakes with chipotle aioli
Jonah crab claws with roasted tomato horseradish
Ahi tuna sashimi on rice cake with wasabi cream
Duck confit with apple chutney on brioche
Herb marinated grilled lamb chops*

Displayed Hors d'oeuvres

*Seasonal Fresh Fruit Display
with Chantilly cream*

*Warm Jumbo Lump Crab & Boursin Cheese Dip
with toasted artisan breads*

*Grilled Shrimp Quesadillas
with caramelized onion and manchego*

*Turkey Potstickers
with ginger glaze*

*Chilled Jumbo Gulf Shrimp
with roasted tomato horseradish sauce & fresh lime*

Raw Bar on Ice

*3 jumbo poached shrimp, 2 smoked New Zealand mussels, 2 Jonah crab claws, and 2 seasonal oysters per person
served with fresh lemon, roasted tomato horseradish sauce and mignonette*

Sushi Bar

*assorted sushi rolls, nigri sushi, and sashimi:
including Ahi tuna, soft shell crab, California rolls and veggie rolls
served on ice with wasabi, assorted soy sauces and traditional garnishes*

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Displayed Hors d'oeuvres continued...

Garlic Marinated Lamb Brochette
with grilled cippolini onions and curry aioli

Shrimp & Shiitake Summer Rolls
with sweet sesame dipping sauce

Antipasto Display
with prosciutto, cappicola, salami, grilled vegetables, olives & toasted focaccia bread

Assorted Grilled Flatbreads
with chef's selection of toppings

Chocolate Fondue
Choice of dark or milk chocolate
Choice of 6 of the following dipping items:
Strawberries, Pineapple, Bananas, Dried Apricots, Cherries, Brownie Bites, Rice Krispy Treats,
Pound Cake, Cream Puffs, Caramels, and Marshmallows