

*Stowe Mountain Resort
Mansfield Wedding Menu*

Wedding Hors d'oeuvres

Included with all plated 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

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Plated Dinners

Soups & Salads

One soup or salad course included in tier prices

Soups

Roasted Corn & Blue Crab Chowder
with cognac & sour cream

Smoked Tomato Bisque
with Vermont Chèvre crostini

Butternut Squash Soup
with candied pecans, dried cherries and pumpkin cream

Salads

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

Un-Classic Caesar Salad
proscuitto crisps, asiago, garlic croutons and smoked chili oil with house-made dressing

Baby Spinach & Smoked Bacon
Chèvre, pickled red onion & balsamic reduction with toasted pumpkin seed vinaigrette

Enhancements

Poached Jumbo Gulf Shrimp
with roasted tomato horseradish sauce & fresh lime

Crispy Duck Roll
with sweet onions and wild cranberries

Warm Mozzarella & Tomato Bruschetta
on Elmore Mountain focaccia with fresh basil, Chianti balsamic syrup and virgin olive oil

Charred Beef Carpaccio
with arrugula & roasted tomato salad, shaved Romano & Dijon cream

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Entrée Selections

Three Menu Tiers are available - please select two entrees

Mountain Entrées

Pan Roasted King Salmon

with herb roasted fingerling potatoes, lemon garlic baby spinach,
and lingonberry sherry vinaigrette

Grilled Herb Marinated Top Sirloin Steak

with roasted garlic whipped potatoes, asparagus,
sweet onion marmalade and forest mushroom jus

Chèvre & Spinach Stuffed Grilled Chicken Breast

with creamy parmesan polenta, baby green beans,
and charred sweet pepper coulis

Maple Glazed Double Cut Pork Chop

with parmesan truffle smashed potatoes, asparagus,
apple, date, and pancetta stuffing & Vermont cider sauce

Pan Roasted Duck Breast

with wild rice pilaf, braised cipolini onions,
burnt orange chutney & port wine jus

Grilled Vegetable & Three Cheese Lasagna

with mascarpone, mozzarella, parmesan & roasted tomato basil sauce
(vegetarian)

Wild Mushroom Ravioli

with wilted spinach, sage brown butter, pine nuts & port wine reduction
(vegetarian)

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Ridgeline Entrées

Petit Grilled Filet Mignon
with parmesan truffle smashed potatoes, asparagus,
green peppercorn demi glace & marinated gorgonzola

Pappardelle Pasta & Blackened Sea Scallops
with saffron lobster cream

Mansfield Mixed Grill
Lamb Chop and Petit Beef Tenderloin
with sweet potato gratin, baby green beans and chipotle scallion hollandaise

Pan Roasted Chilean Sea Bass
with jasmine rice pilaf, baby bok choy, and cilantro butter

Wild Mushroom Truffle Risotto
with tempura style vegetables and shaved Romano cheese
(vegetarian)

Summit Entrées

Personally work with our Banquet Chef & Catering Coordinator to design your custom menu

*All tiers include fresh baked rolls & butter and freshly brewed Green Mountain Coffee & Herbal Tea selection

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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