

# Stowe Mountain Resort

## Sample Buffet Wedding Menu

### Wedding Hors d'oeuvres

Included with all plated menus

### Displayed Hors d'oeuvre Table

#### *Vermont Farmhouse Cheese and Fresh Vegetable Display*

Vermont's finest hand crafted cheeses and seasonal vegetables with fresh and dried fruits, assorted chutneys, artisan breads and crackers

### *Butler Passed Hors d'oeuvres*

(Choice of four)

*Grilled Sea Scallops with Apple Wood Smoked Bacon*

*Baby Spinach and Vermont Chèvre Stuffed Crimini Mushrooms*

*Seared Maple Chicken Breast on Brioche with Vermont Apple Chutney*

*Mini Grilled Gruyere & Munster Sourdough Wedges with Tomato Basil Coulis*

*Seared Tenderloin of Beef on Herbed Crostini with Horseradish Crème Fraîche*

*Grilled Chicken and Smoked Gouda Quesadilla with Cilantro Lime Sour Cream*

*Belgian Endive with Gore-Dawn-Zola and Candied Pecans*

*Beef and Seasonal Vegetable Brochette with Rosemary Aioli*

*Miso Seared Scallops with Ponzu Glaze in Asian Spoons*

*Grilled Shrimp Bloody Mary Cocktail Shooters*

# Stowe Mountain Resort

## Sample Buffet Wedding Menu

### Buffet Dinner Menu

#### *Soups and Salads*

Please select two soups or salads to begin your meal  
For each additional selection an additional per person fee will apply

#### Soups

##### *Roasted Sweet Corn Chowder*

Blue crab, cognac & sour cream

##### *Butternut Squash Soup*

candied pecans, dried cherries and pumpkin cream

##### *Vermont Cheddar & Ale Soup*

Green apple compote and candied pecans

##### *Creamy Potato and Leek Soup*

herbed grissini and parsley puree

##### *Smoked Tomato Bisque*

with Vermont Chèvre crostini

#### Salads

##### *Seasonal Mixed Greens*

red and golden tomato, sliced cucumber, shaved radish & house-made Vermont maple sage vinaigrette

##### *Chèvre & Seasonal Berry Salad*

tender baby spinach, crumbled Vermont Chèvre, seasonal berries, and candied pecans  
tossed with champagne vinaigrette

##### *Caesar Salad*

romaine hearts, fresh shaved Asiago, prosciutto ribbons, house-made garlic croutons  
and smoked chili oil with house-made dressing

##### *Buffalo Mozzarella & Heirloom Tomato*

sliced heirloom tomatoes, layered with Buffalo Mozzarella and fresh basil  
drizzled with balsamic reduction and cracked black pepper

##### *Greek Salad*

feta, Calamata olives, cucumber, red onion, pepperoncini and lemon herb dressing

*All prices are subject to an 18% Service Charge, 9% Vermont State Meals Tax and 1% Local Tax*

*~ 2009~*

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### Entrée

*Pan Seared Fillet of Salmon*

lingonberry sherry vinaigrette

*Grilled Herb Marinated Sirloin*

caramelized onions and rosemary merlot reduction

*Barramundi*

Leek fondue

*Roast Prime Rib of Beef*

cabernet jus and horseradish crème fraiche

*Chèvre Stuffed Grilled Chicken Breast*

Statler chicken breast stuffed with Vermont Chèvre, spinach and sun-dried tomato served with beurre blanc

*Herb Crusted Double Cut Pork Chop*

Vermont apple chutney

*Wild Mushroom Risotto Cakes*

fresh herbs, Asiago and truffle oil

(vegetarian)

*Butternut Squash Ravioli*

sage cream sauce

(vegetarian)

Includes Elmore Mountain Breads, Vermont butter, choice of vegetable, starch and dessert from the following lists, and freshly brewed Green Mountain coffee and herbal teas.

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*~ 2009~*

# *Stowe Mountain Resort*

## *Sample Buffet Wedding Menu*

### *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

*Grilled Asparagus*

*Haricot Vert*

*Seasonal Vegetable Trio*

*Sugar Snap Peas*

*Lemon Garlic Baby Spinach*

*Broccolini*

#### *Starch Options*

Please select one

*Herb roasted Red Bliss Potatoes*

*Manchego Smashed Potatoes*

*Roasted Garlic & Caramelized Onion Whipped Potato*

*Poached Fingerling Potatoes*

*Mashed Sweet Potato*

*Sweet Potato Gratin*

*Herbed Wild Rice Pilaf*

*Wild Mushroom, Vegetable, or Parmesan Risotto*