



Every event has unique requirements. Final pricing depends on how long the event is, special service requirements, venue requirements and much more. Please be aware that these sample menus make a lot of assumptions. We are happy to provide a custom quote for you based on your specific event. Also, many more menu options are available. Please contact us to talk about how we can create a menu and service plan that meets your goals and your budget.

Sample Menu: Fall/Winter Wedding Buffet, Tier 1

Farm to Table Menu Sourced from Local Vermont Farms

\$40 Per Person

Stationary Appetizers

Seasonal Crudite Platter, Vermont Cheese Board

Buffet Menu

Vermont Family Farms Beef Brisket with Red Wine Demi Glaze

Pumpkin Risotto Cakes with Pepita Brittle and Herb Goat Cheese Brown Butter

Roasted Root Vegetables

Braised Kale with Garlic Confit

House Rolls with Butter

Garden Salad with Lemon Herb Vinaigrette

Coffee and Tea Service

Guidelines and Restrictions

Please Add 11% Tax (9% for State; 2% for City) and an Additional 20% Service Charge

These are only sample menus. Dietary and Custom Menus will be honored.

Included in the price per person is food and service staff for a five hour event

Compostables, Equipment Fees/Rentals for Plates, Glassware, Linens, etc. are Not Included

Desserts, Wedding Cake, and Bar Not Included in Price, Available Upon Request for Custom Quote

Adding Rentals May Increase Labor Due to Dishwasher Labor

Assuming Each Person Will Get a Portion of Each Item

Changes to the Sample, Changes to Venue Menu May Change the Price per Person



Every event has unique requirements. Final pricing depends on how long the event is, special service requirements, venue requirements and much more. Please be aware that these sample menus make a lot of assumptions. We are happy to provide a custom quote for you based on your specific event. Also, many more menu options are available. Please contact us to talk about how we can create a menu and service plan that meets your goals and your budget.

Sample Menu: Fall/Winter Wedding Buffet, Tier 2

Farm to Table Menu Sourced from Local Vermont Farms

\$55 Per Person

Stationary Appetizers

Seasonal Crudite Platter, Vermont Cheese Board

Passed Appetizers

Vegetable Canape, Snap Shrimp, Twice Baked Fingerling Potatoes

Buffet Menu

Caramelized Onion, Leek and Goat Cheese Puff Tartlet with Herb Honey Drizzle

Roasted Chicken Breast Roulade Stuffed with Spinach, Apple and Cheddar with Lemon Buerre Blanc

Vermont Maple Glazed Carrot Obliques

Garlic and Herb Mashed Potatoes

House Rolls with Butter

Garden Salad with Toasted Pecans and Maple Balsamic Dressing

Coffee and Tea Service

Guidelines and Restrictions

Please Add 11% Tax (9% for State; 2% for City) and an Additional 20% Service Charge

These are only sample menus. Dietary and Custom Menus will be honored.

Included in the price per person is food and service staff for a five hour event

Compostables, Equipment Fees/Rentals for Plates, Glassware, Linens, etc. are Not Included

Desserts, Wedding Cake, and Bar Not Included in Price, Available Upon Request for Custom Quote

Adding Rentals May Increase Labor Due to Dishwasher Labor

Assuming Each Person Will Get a Portion of Each Item

Changes to the Sample, Changes to Venue Menu May Change the Price per Person



Every event has unique requirements. Final pricing depends on how long the event is, special service requirements, venue requirements and much more. Please be aware that these sample menus make a lot of assumptions. We are happy to provide a custom quote for you based on your specific event. Also, many more menu options are available. Please contact us to talk about how we can create a menu and service plan that meets your goals and your budget.

Sample Menu: Fall/Winter Wedding Buffet, Tier 3

*Farm to Table Menu Sourced from Local Vermont Farms
\$75 Per Person*

Stationary Appetizers

Seasonal Crudite Platter, Vermont Cheese Board, Rustic Dip Platter

Passed Appetizers

*Flank Steak Chip, Garlic and Herb Shrimp, Plantain Chip
Mini Chicken and Waffles, Vegetable Canape*

Buffet Menu

*Petit Filet Medallions with Rosemary Demi Sauce
Farrow Island Salmon with Herb Lemon Buerre Blanc
Stuffed Delicata Squash with Wild Rice, Dried Fruit and Herbed Goat Cheese
Sauteed Swiss Chard
Herb Roasted Purple Potatoes with Charred Cipollini Onions
House Rolls with Butter
Spinach Salad with Warm Herbed Goat Cheese, Spicy Pecans, Cranberries and Dijon Cider Vinaigrette
Coffee and Tea Service*

Guidelines and Restrictions

*Please Add 11% Tax (9% for State; 2% for City) and an Additional 20% Service Charge
These are only sample menus. Dietary and Custom Menus will be honored.*

*Included in the price per person is food and service staff for a five hour event
Compostables, Equipment Fees/Rentals for Plates, Glassware, Linens, etc. are Not Included
Desserts, Wedding Cake, and Bar Not Included in Price, Available Upon Request for Custom Quote
Adding Rentals May Increase Labor Due to Dishwasher Labor
Assuming Each Person Will Get a Portion of Each Item
Changes to the Sample, Changes to Venue Menu May Change the Price per Person*