

## BREAKFAST

### Mountain Lodge Continental - \$13

Selection of Juices  
Freshly Baked Sweet Apple Tart, Croissants & Blueberry Muffin  
Assorted Bagels and Flavored Cream Cheese  
Sliced Seasonal Fruits and Berries  
French Vanilla and Greek Yogurt, House Made Cranberry-Almond Granola  
Vermont Butter and Preserves  
Dark Roast Coffee and Tazo Tea  
Hot Chocolate

### The Healthy Start - \$14

Selection of Juices  
Steel Cut Oatmeal, Brown Sugar, Toasted Coconut, Plump Raisins, Fresh Berries, Dried Cranberries, New England Maple Syrup  
French Vanilla and Greek Yogurt, House Made Cranberry-Almond Granola  
Sliced Seasonal Fruit and Berries  
Bakers Blueberry Muffins  
Vermont Butter and Preserves  
Dark Roast Coffee and Tazo Tea

### Tuscan Breakfast - \$16

Selection of Juices  
Fontina, Leek and Spinach Tarts  
European Croissants with Nutella  
Hard Boiled Hen's Egg  
Sliced Country Ham and Mortadella  
Vermont Cheddar and Blythedale Farms Brie  
Sliced Seasonal Fruits and Berries  
Dark Roast Coffee and Tazo Tea  
Hot Chocolate, Iced Coffee

### Hanover Breakfast Buffet - \$19

Selection of Juices  
Assorted Bagels, and Flavored Cream Cheese  
Freshly Baked Sweet Apple Tart, Croissants and Blueberry Muffin  
Vermont Butter and Preserves  
Scrambled Eggs with Fresh Snipped Herbs and Cabot Jack Cheese  
Farmers Applewood Bacon or Country Sausage  
Buttermilk Pancakes, New England Maple Syrup  
Breakfast Potatoes  
Sliced Seasonal Fruits and Berries  
Dark Roast Coffee and Tazo Tea  
Hot Chocolate

### Champagne Brunch - \$39

Selection of Juices  
Butlered Champagne and Mimosas  
Assorted Bagels and Flavored Cream Cheese  
Freshly Baked Sweet Apple Tart, Croissants and Blueberry Muffin  
Vermont Butter and Preserves  
Farmers Applewood Bacon or Country Sausage  
Cinnamon French Toast, Buttermilk Pancakes, New England Maple Syrup  
Breakfast Potatoes  
Sliced Seasonal Fruits and Berries  
Butternut Squash Ravioli, Maple Cream Sauce, Toasted Pecans  
Seasonal Vegetables  
Dark Roast Coffee and Tazo Tea  
Hot Chocolate  
Chef Attended Omelet Station  
Chef Carved Slow Roasted Sirloin with Horseradish Cream and Red Wine Au Jus

## BREAKFAST CONTINUED

### Chef Attended Omelet Station - \$8

Cage Free Eggs, Egg Whites, Baby Spinach, Hot House Tomatoes, Crimini Mushrooms, Bell Peppers, Cabot Jack Cheese, Vermont Goat Cheese, Feta, Red Onion, Country Sausage, Farmers Bacon and Country Ham

*Chef Attendant Fee \$75 | 20 person minimum*

### Chef Attended Carving Station - \$12

Slow Roasted Sirloin, Horseradish Cream, Red Wine Jus

*Chef Attendant Fee \$75*

### Breakfast Enhancements

*To be added to any breakfast menu*

Assorted Bagels, Pastrami Style Smoked Salmon, Cream Cheese, Traditional Accompaniments - \$7

Assorted Bagels and Flavored Cream Cheese, Vermont Butter and Preserves - \$3

European Croissants, Vermont Butter and Preserves - \$3

Sweet Breakfast Tart - \$4

Steel Cut Oatmeal, Brown Sugar, Toasted Coconut, Plump Raisins, Fresh Berries, Dried Cranberries, New England Maple Syrup - \$3

French Vanilla and Greek Yogurt, House Made Cranberry-Almond Granola - \$4

Fresh Fruit Smoothies with Protein Shot - \$5

Sliced Seasonal Fruit and Berries - \$5

Greek Yogurt - \$2

### Breakfast Sandwiches

Fried Hen's Egg, Prosciutto Ham, Baby Spinach, Jumbo Croissant - \$5

Breakfast Burrito, Country Sausage, Cage Free Eggs, Cabot Jack Cheese - \$4

English Muffin, Scrambled Egg Whites, Avocado, Swiss Cheese, Tomato-Onion Confit - \$4

Toasted Bagel, Farmers Applewood Smoked Bacon, Vermont Cheddar, Fried Egg - \$5

### À La Carte

Dark Roast Coffee and Tazo Tea, Iced Coffee - \$4

Selection of Juices - \$3

Hot Chocolate Station - \$4

Individual Spring Waters - \$3

Individual Soft Drinks - \$3

Assorted Bagels and Flavored Cream Cheese, Vermont Butter and Preserves - \$21/dozen

Jumbo European Croissants and Chocolate Croissants - \$25/dozen

Freshly Baked Sweet Apple Tart, Croissants and Blueberry Muffin - \$29/dozen

Spindrift Seltzers - \$3

Energy and Protein Bars - \$5

# BREAK

## **Mid-Morning Boost** - \$10

Assorted Granola Bars  
Assorted Whole Fruit  
Fresh Fruit Smoothies with Protein Shot  
Assorted Soft Drinks and Spindrift Seltzers

## **The Pretzel Bar** - \$12

Warm Bavarian Pretzels  
Assorted Sauces:  
Three Cheese Sauce, Salted Caramel, Peanut Sauce,  
Chocolate Fondue, Deli Mustard  
Assorted Toppings:  
Toasted Coconut, Chocolate Sprinkles, Crushed Nuts  
Assorted Soft Drinks and Spindrift Seltzers

## **Day at the Movies** - \$12

Cheddar Smart Food Popcorn and Cape Cod Potato Chips  
Assorted Candy Bars  
Jumbo Chocolate Chip Cookies  
Assorted Soft Drinks and Spindrift Seltzers  
Dark Roast Coffee and Tazo Tea

## **The Apple Orchard** - \$8

Local Hand Picked Apples  
Warm Apple Turnover with Caramel Sauce  
Spiced Cider Doughnuts  
Chilled or Mulled Cider

## **Afternoon Energizer** - \$12

Roasted Red Pepper Hummus, Toasted Pita  
Carrot and Celery Sticks  
Assorted Nuts  
Assorted Whole Fruit  
Coconut-Fig Bites  
Assorted Soft Drinks and Spindrift Seltzers

## **All Day Beverage Break** - \$12

### **Half Day Beverage Break** - \$8

Dark Roast Coffee, Iced Coffee and Tazo Tea  
Selection of Juices  
Assorted Soft Drinks and Bottled Water  
*Spindrift Seltzers and Iced Tea add - \$2*

## **À La Carte Break Items**

Dark Roast Coffee and Tazo Tea, Iced Coffee - \$4  
Assorted Soft Drinks and Bottled Water - \$3  
Spindrift Seltzers - \$4  
Powerade - \$3  
Whole, Skim or 2% Milk - \$2  
Jumbo Chocolate Chip Cookies - \$18/dozen  
Chocolate Fudge Brownies - \$18/dozen  
Spiced Cider Doughnuts - \$17/dozen  
Assorted Macaroons - \$12/dozen

## **Executive All Day Break** - \$32

### **Continental**

Selection of Juices  
Freshly Baked Sweet Apple Tart, Croissants and Blueberry Muffin  
Assorted Bagels and Flavored Cream Cheese  
Sliced Seasonal Fruits and Berries  
Vermont Butter and Preserves  
Dark Roast Coffee and Tazo Tea

### **Morning Refresh**

Energy Bars  
French Vanilla and Greek Yogurt, House Made Cranberry-  
Almond Granola  
Bottled Water  
Dark Roast Coffee and Tazo Tea, Iced Coffee

### **Afternoon Refresh**

Warm Bavarian Pretzels with Deli Mustard  
Jumbo Chocolate Chip Cookies  
Assorted Whole Fruit  
Assorted Soft Drinks and Spindrift Seltzers  
Dark Roast Coffee and Tazo Tea

# LUNCH

## Plated Lunch

*All Plated Lunches Include*

Freshly Baked Rolls, Choice of Appetizer,  
Dessert and Beverage Service

### **Appetizer** - *Select One*

Mixed Baby Field Greens, Candied Pecans, Dried Tart New England Cranberries, Local Honey-Balsamic Vinaigrette

Baby Spinach Salad, Crumbled Gorgonzola, Shaved Red Onion, Dried Apricots, Champagne Vinaigrette

Traditional Caesar Salad, Garlic Crostini, Shaved Parmesan Cheese, Grape Tomatoes

Roasted Butternut Squash Salad, Toasted Pumpkin Seeds, Vermont Goat Cheese, Local Greens, Apple Cider Vinaigrette

New England Clam Chowder

Roasted Tomato Bisque, Vermont Creamery Crème Fraiche

## Entrées

### **New England Maple House Chicken** - \$23

Maple Cream, Whipped Potatoes, Petite French Beans, Toasted Marcona Almonds

### **Prosciutto and Stone Fruit Stuffed Misty Knolls Chicken Breast** - \$25

Oven Roasted Seasonal Vegetables, Tarragon Crème Fraiche

### **Braised Boneless Short Rib** - \$26

Country Mashed Red Potatoes, Roasted Garlic Braising Liquids, Crispy Onions

### **Jumbo Gulf Shrimp Scampi** - \$24

Penne Pasta, Sicilian Lemon, Roasted Garlic, White Wine Butter Sauce

### **Grilled Atlantic Salmon** - \$26

Roasted Fingerling Potato Hash, Vine Ripe Tomato and Basil Beurre Blanc

### **Stuffed Filet of Sole** - \$24

Lemon Butter Sauce, Herb Scented Panko Breadcrumbs, Whole Grain Mustard

### **Risotto-Black Bean Cake** - \$19

Butternut Squash Puree, Candied Pecans, Chili Oil

### **Dessert** - *Select One*

Swiss Chocolate and Nutella Trifle, Shaved Chocolate, Toasted Hazelnuts

New York Style Cheesecake, Berry Compote, Gaufrette

Chocolate Flourless Torte, White Chocolate Sauce, Mixed Berries, Whipped Cream

Grand Marinier Carrot Cake, Golden Raisin Jam, Cream Cheese

## Boxed Lunch - \$20

*All Box Lunches Include*

Whole Fruit

Roasted Corn Salad

Jumbo Chocolate Chip Cookie

Trail Mix

Choice of Soft Drink

Bottled Water or Spindrift Seltzer

### **Green Mountain Wrap**

Marinated Grilled Chicken, Crisp Romaine Hearts, Creamy Caesar Dressing, Shaved Parmesan Cheese, Garlic Croutons

### **Black Forest**

Shaved Country Ham, Blythedale Brie, Roasted Pepper Salad, Baby Spinach, Caramelized Onion Aioli, Ciabatta Roll

### **Wilder**

Slow Roasted Turkey, Vermont Cheddar, Hot House Tomato, Avocado, Boston Bibb Lettuce, Herb Mayonnaise, Hard Roll

### **Valley Wrap**

Grilled Seasonal Vegetables, Baby Mixed Greens, Roasted Red Pepper Hummus, Crumbled Goat Cheese, Chili Flour Tortilla

### **Ivy League**

Black Pepper Crusted Roast Beef, Caramelized Onion and Bell Pepper Confit, Boursin Mousse, Ciabatta Roll

# LUNCH BUFFET

All buffets include soft drink and bottled water

## Dockside - \$26

New England Clam Chowder  
Mixed Baby Field Greens, Candied Pecans, Dried Tart New England Cranberries, Local Honey-Balsamic Vinaigrette  
Baby Kale Caesar Salad, Shaved Parmesan, Garlic Crostini  
Spinach and Feta Ravioli, Lobster Cream Sauce  
Free Range Chicken Picatta, Lemon-Caper Sauce, Wild Rice Pilaf  
Baked Haddock, Champagne Butter Sauce, Herb Scented Panko Bread Crumbs  
Lemon Bars

## Comfort Zone - \$25

Butternut and Apple Bisque  
Roasted Corn and Baby Kale Salad, Pico de Gallo  
Spinach Salad, Dried Cranberries, Blueberries, Vermont Goat Cheese  
Pan Flashed Steak Tips, Cipollini Onions, Crimini Mushrooms  
Truffle Baked Macaroni and Cheese, Rosemary Bread Crumbs  
Crispy Chicken with Maple Cream Sauce  
Chocolate Chip Cookies and Fudge Brownies

## Tuscan Hills - \$26

Italian Vegetable Soup  
Kale Caesar Salad, Shaved Parmesan, and Garlic Crostini  
Roasted Vegetable Ravioli, Ricotta Cheese, Pesto Cream  
Free Range Chicken Marsala, Exotic Mushrooms  
Herb Crusted Salmon, Tomato-Shallot Confit, Olive Oil  
House Made Meatballs with San Marzano Tomato Sauce  
Chef's Selection of Seasonal Vegetables  
Crispy Garlic bread  
Spiced Rum and Mascarpone Tiramisu

## Soup and Salad - \$24

Chef's Selection of Two Soups  
Salad Bar:  
Grilled and Marinated Free Range Chicken Breast  
Roasted Sirloin  
Tuna Salad  
Romaine, Mesclun Mix  
Applewood Smoked Bacon, Garlic Croutons, Shaved Cucumbers, Red Onion, Grape Tomatoes, Sliced Mushrooms, Assorted Cheeses and Seasonal Accompaniments  
Fresh Baked Rolls  
Artisan Salad Dressings  
Assorted Dessert Display

## The Fiesta - \$22

Chicken and Tortilla Soup  
Jalapeno Poppers  
Chicken Fajitas with Peppers and Onions  
Pork Carnitas  
Flour Tortillas  
Seasoned Pinto Beans  
Mission Rice  
Tri-Colored Tortilla Chips  
Traditional Accompaniments  
Guacamole, Sour Cream, Pico de Gallo  
Mexican Cookies and Seasonal Fruit

## Grafton Deli - \$19

Chef's Soup of the Day  
Roasted Corn, Baby Kale, Pico de Gallo Salad  
Orzo Salad, Feta, Cucumber, Kalamata Olives, Roasted Tomatoes  
Select One:  
Chicken or Tuna Salad  
Sliced Swiss, Vermont Cheddar and Aged Provolone  
Herb Roasted Turkey Breast, Genoa Salami, Black Forest Ham, Roast Beef  
Roasted Red Pepper Hummus  
Traditional Accompaniments  
Assorted Artisanal Breads  
Kettle Style Chips  
Jumbo Chocolate Chip Cookies

## Flatbread Pizza Buffet - \$22

Assorted Flatbread Pizzas  
Build Your Own Caesar Salad:  
Creamy Caesar Dressing, Crispy Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese  
Marinated Steak & Grilled Chicken Breast  
Tri-Colored Tortellini Salad, Fresh Tomatoes, Crumbled Feta Cheese, Baby Spinach and Roasted Garlic Vinaigrette  
Vanilla Ice Cream with Assorted Toppings

## Connecticut River Valley Barbeque - \$24

Black Bean and Beef Chili  
Broccoli Slaw  
Red Bliss Potato Salad  
Angus Beef Burgers  
Sweet Potato and Black Bean Cakes with Cilantro Studded Pico de Gallo  
Marinated Free Range Chicken Breast  
Barbeque Pork Spare Ribs with Maple Barbeque Sauce  
Traditional Accompaniments  
Lemon Bars  
Fresh Brewed Iced Tea and Lemonade

# RECEPTIONS

## Hors d' Oeuvres - \$3.50

Jumbo Scallops and Applewood Bacon  
Risotto Crab Cakes, Caper Remoulade  
Jumbo Shrimp Cocktail, Traditional Sauce  
Petite Fish 'n' Chips, Tartare Sauce  
Tuna Poke, Wonton Chip  
Smoked Trout, Rye Crisp  
Maine lobster Fritter, Vermouth Aioli  
California Roll, Crab, Hot House Cucumber,  
Avocado  
Shrimp Salad and Avocado Slider  
Sesame Crusted Chicken, Sweet Chili Sauce  
Hardwood Smoked Chicken, Roasted  
Tomato Jam  
Petite Chicken and Waffle, Spiced Honey  
Grilled Chicken Quesadilla, Chipotle Crème  
Fraiche  
Duck Confit Crostini, Fig Jam  
Lamb Slider, Tzatziki, Pickled Onions  
Bacon Wrapped Braised Short Ribs  
Beef Wellington, Truffle Aioli  
Beef Teriyaki Skewer  
Pork Carnitas Stuffed Buttermilk Biscuit  
Baked Brie and Raspberry Filo  
Spinach and Feta Turnover  
Vegetable Spring Roll, Orange Ginger Sauce  
Classic Tomato Bruschetta  
Vegetable Ratatouille, Garlic Aioli,  
Goat Cheese  
Roasted Red Pepper and Goat Cheese Tartlet

## Display Stations

### Garden Vegetable Crudité - \$5

Hummus, Blue Cheese, Olive Oil,  
Seasonal Vegetables

### Cheese Display - \$9

Imported and Domestic Cheeses,  
Assorted Chutneys, Berries, Local Jams,  
Herb Honey, Crisps and Flatbreads

### Antipasto - \$10

Cured and Smoked Meats, Fontina Cheese,  
Roasted, Pickled and Marinated Vegetables,  
Cured Olives, Whole grain Mustard,  
Flatbreads

### Mediterranean Station - \$7

Hummus, Chick Pea Falafel, Marinated  
Olives, Roasted Red Pepper Pesto,  
Tabbouleh, Pita Chips

### Dim Sum - \$12

Assorted Dumplings  
Thai Chili Sauce, Spicy Peanut-Coconut,  
Sesame-Ginger Sauce  
Chopsticks

### Desserts - \$15

Chef's Selection of Petite Traditional and  
Contemporary Desserts

## Chef Attended Stations

*Minimum of 20 guests*

*Chef Attendant Required - \$75*

### Bacon Wrapped Beef Tenderloin - \$18

Horseradish Cream, Dijon Mustard,  
Mushroom Demi, Assorted Rolls

### Pasta Station - \$12

Butternut Squash Ravioli, Maple Cream,  
Toasted Pecans  
Cavatappi Pasta with Bolognese  
Rigatoni with San Marzano Tomato Sauce  
Roasted Vegetables, Shaved Parmesan,  
Extra Virgin Olive Oil

### Carved Prime Rib of Beef - \$15

Horseradish Cream, Rosemary Jus,  
Assorted Dinner Rolls

### Roasted Breast of Turkey - \$12

New England Cranberry Compote, Herb  
Mayonnaise, Finger Rolls

### Chilled Seafood Display - \$15

Jumbo Shrimp Cocktail, Oysters on the  
Half Shell, Crab Ceviche Salad, Vodka  
Infused Cocktail Sauce, Tabasco,  
Horseradish

### Ben and Jerrys Ice Cream Bar - \$8

Caramel Sauce, Hot Fudge, Whipped  
Cream, Waffle Bowls, Assorted Toppings

# DINNER

## Plated Dinner

*All Plated Dinners Include*

Freshly Baked Rolls

Choice of Salad

Dessert

Coffee and Tea Service

## Salad Course

Boston Bibb Lettuce, Candied Pecans, New England Dried Tart Cranberries, Local Honey-Balsamic Vinaigrette  
Traditional Caprese Salad, Maplebrook Mozzarella, Basil Pesto, Heirloom Tomatoes, Balsamic Reduction, Olive Oil  
Baby Spinach Salad, Crumbled Gorgonzola, Shaved Red Onion, Dried Apricots, Champagne Vinaigrette  
Lolla Rossa Lettuce, Tomato and Roasted Corn Salsa, Cucumber Ribbon, Crumbled Goat Cheese, Herb Vinaigrette

## Entrée Course

*All entrees served with Chef's choice of seasonal accompaniments*

### Pan Roasted Center Cut Filet Mignon - \$59

Forest Mushrooms, Bayley Hazen Blue Cheese Demi

### Crab Stuffed Jumbo Shrimp - \$49

Roasted Tomato-Chili Sauce

### Stuffed Misty Knolls Chicken Breast - \$49

Wilted Spinach, Wild Mushrooms, Boursin Cheese, Tarragon Butter Sauce

### Cider Braised Misty Knolls Chicken - \$45

Shaved Fennel, Local Apple Confit

### Garlic Crusted New York Strip Steak - \$49

Roasted Red Pepper Salsa, Soft Herb Chimichurri

### Duet - \$75

Maine Lobster and Petite Filet, Sauce Béarnaise

### Potato Crusted Haddock - \$45

Lemon Butter Sauce, Herb Scented Panko Breadcrumbs

### Coriander Crusted Heritage Pork Chop - \$41

Applewood Bacon and Pear Chutney

### Black Bean Croquettes - \$46

Roasted Tomato Compote & Sweet Corn Bread Pudding

## Dessert *Select One*

Swiss Chocolate and Nutella Trifle, Shaved Chocolate, Toasted Hazelnuts

Apple Tart, Cinnamon Whipped Cream, Vermont Cheddar

New York Style Cheesecake, Berry Compote, Gaufrette

Chocolate Flourless Torte, White Chocolate Sauce, Mixed Berries, Whipped Cream

Grand Marinier Carrot Cake, Golden Raisin Jam, Cream Cheese

# DINNER BUFFET

## Hanover Dinner Buffet - \$45

Minimum of 25 guests; \$4 under minimum fee

Includes Chef's Selection of Accompaniments, Breads and Desserts  
Coffee and Tea Station

### Appetizer - Select Three

Caesar Salad, Crisp Romaine, Shaved Parmesan, Garlic Crostini, Caesar Dressing  
Mixed Baby Greens, Candied Pecans, New England Tart Dried Cranberries, Creamy Strawberry Dressing  
Baby Spinach Salad, Crumbled Gorgonzola, Shaved Red Onion, Dried Apricots, Champagne Vinaigrette  
Four Cheese Tortellini Salad, Garden Vegetables, Garlic Herb Dressing  
Maplebrook Mozzarella and Vine Ripe Tomato Salad, Basil, Cracked Pepper, Extra Virgin Olive Oil, Balsamic Reduction  
Chef's Soup of the Day  
New England Clam Chowder

### Entrées - Select Two

Baked Haddock, Lemon Butter Sauce, Herb Scented Panko Breadcrumbs  
Atlantic Salmon, Roasted Tomato Cream  
Slow Roasted Pork Loin, Pear and Cranberry Chutney  
Jumbo Shrimp Scampi, Roasted Garlic, White Wine Lemon Sauce  
Grilled Rosemary Marinated Beef Tips, Cipollini Onions and Crimini Mushrooms  
Herb Crusted Chicken Breast, Porcini Cream Sauce  
Spinach and Goat Cheese Ravioli, Tomato Cream Sauce  
New York Strip Steak, Roasted Corn Pico de Gallo, Cilantro Chimichurri  
Tuscan Roasted Chicken with Seasonal Vegetables, Parmesan Cream or Traditional Marinara

## Themed Dinner Buffets

### "A Touch of Italy" - \$39

Traditional Caprese Salad, Vine Ripe Tomato Salad, Basil, Extra Virgin Olive Oil, Balsamic Reduction  
Grilled Vegetable Display, Garlic Aioli and Balsamic  
Orzo Salad, Feta, Hot House Cucumber, Kalamata Olives, Roasted Tomatoes  
Minestrone Soup  
Chicken Saltimbocca, Prosciutto Ham, Fontina Cheese, Sage Demi  
Baked Haddock Margherita, Vine Ripe Tomatoes, Basil  
Four Cheese Ravioli, Garlic Butter, Asiago Cheese  
Spiced Rum Tiramisu

### Northern Comfort - \$38

Cheddar and Long Trail Ale Soup  
Sweet Potato and Green Onion Salad  
Kale and Shaved Apple Salad  
New England Maple Syrup Cornbread  
Roasted Corn Salad  
Maple Mustard Glazed Misty Knolls Chicken  
Red Wine Braised Boneless Short Ribs  
Green Bean Amandine  
Baked Apple Tarts  
Vanilla Ice Cream

### Taste of the Coast - \$Market Price

New England Clam Chowder  
Farmers Market Salad, Shaved Vegetables  
Seasonal Vinaigrette  
Steamed 1 ¼ pound Lobsters  
Steamed Clams, Drawn Butter, Broth  
Marinated Steak Tips, Cipollini Onions  
Crimini Mushrooms  
Roasted Fingerling Potato Salad  
IPA Brined Misty Knolls Chicken Wings  
Sweet Corn and Vermont Butter  
Rolls and Whipped Butter  
Berry Shortcake Bar