



THE LODGE
AT SPRUCE PEAK

THE LODGE AT SPRUCE PEAK | 2023 SAMPLE EVENT MENUS | www.SPRUCEPEAK.com

Please note the following menus are for sample purposes only and are not guaranteed for your event.

UPDATED MARCH 2023

SAMPLE BREAKFAST MENUS



GREEN MOUNTAIN BREAKFAST

- Chef's seasonal fruits and berries
- House-made signature granola
- Local Vermont flavored yogurts
- Fresh baked croissants, assorted danishes, mini muffins, bagels
- Fruit preserves, cream cheese, Cabot butter, and Vermont maple syrup
- Farm-fresh scrambled eggs with fine herbs
- Applewood smoked bacon
- Vermont maple sausage
- Herb roasted breakfast potatoes
- Fresh pressed orange juice
- Vermont Artisan coffee, decaf coffee, and assorted teas

SPRUCE SUNRISE

- Chef's seasonal fruits and berries
- Fresh baked croissants, assorted danishes, mini muffins, bagels
- Fruit preserves, cream cheese, Vermont creamery butter, and Vermont maple syrup
- Build-Your-Own Yogurt Parfaits
 - » with house-made granola, local Vermont yogurts, and fresh berries
- Assorted dry cereals
- Selection of milks
- Chilled orange and other assorted juices
- Vermont Artisan coffee, decaf coffee, and assorted teas

BREAKFAST STATIONS

FRESHLY FILLED CREPES

- Sweet: fresh strawberries, bananas, nutshell, Chantilly cream
- Savory: ham, local Vermont cheddar cheese

OMELET STATION

- Farm fresh eggs or egg whites
- Accouterments including:
 - » Spinach | mixed peppers | tomatoes | mushrooms | onions | local Vermont cheddar cheese | Swiss cheese | feta cheese | ham | bacon | sausage

SANDWICHES & WRAPS

BACON, EGG & CHEESE

- with Local Vermont cheddar cheese, bacon, and scrambled eggs on an English muffin

TURKEY & EGG WHITE

- with Vermont maple roasted turkey, avocado, farm-fresh egg white, feta cheese on a croissant

BREAKFAST BURRITO

- with bacon, farm-fresh scrambled eggs, local Vermont cheddar cheese, hash brown potatoes

BREAKFAST ENHANCEMENTS

DUCKTRAP SMOKED SALMON PLATTER

- Assorted bagels
- Accouterments including:
 - » shaved red onions | capers | heirloom tomatoes | cream cheese | hard-boiled eggs

HOUSE BREAKFAST BREADS

- Carrot, zucchini walnut, and banana breads with whipped cream

SHERRY & ONION YUKON POTATOES

HASH BROWN CASSEROLE

HAM & GOAT CHEESE FRITTATA

- with spinach, onions, and sweet bell peppers

VEGETABLE FRITTATA

- with baby spinach and mushrooms

SAMPLE BREAK STATIONS



CHOCOLATE LOVERS

- Chocolate chip cookies
- Valrhona chocolate brownies
- Bittersweet mousse cake
- Assorted selection of milks and chocolate milk

VERMONT MAPLE

- Cider mill donuts
- House-made maple popcorn
- Vermont maple cream tartelette
- Local maple soda

HEALTH NUT

- GF peanut butter oatmeal cookies
- Seasonal whole and cut fruit and berries
- Assortment of toasted nuts and dried fruits
- Crudite platter with ranch dipping sauce
- Local fresh pressed juices

APPLE ORCHARD

- Local Vermont hot mulled cider
- Apple cinnamon rice krispie treat
- Roasted apple caramel cider coffee cake
- Vermont Cabot sharp cheddar apple tarts

AFTER SCHOOL SPECIAL

- Assorted cookies
- Oatmeal cream pie
- Muddie Buddies
- White chocolate blondies

STOWE SENSATION

- Assortment of snacks and sweets including:
 - » House tossed nuts | roasted sunflower seeds | M&Ms | white chocolate | toasted coconut pretzels | yogurt covered raisins | Chex Mix | chocolate chips | granola | dried fruit

SNACK SHACK

- Assortment of individually packaged snacks including:
 - » Chex Mix | jalapeno cheddar chips | sweet BBQ chips | salt & vinegar chips | cheddar popcorn | protein bars
- Assorted sodas and seltzers

CANDY BREAK

- Assortment of candies including:
 - » Twizzlers | Skittles | Reese's Pieces | gummy bears | Snickers | M&Ms | Milky Way | Twix Bars | Hersheys

ICE CREAM PARLOR

- Local Wilcox ice cream: vanilla, chocolate, salted caramel
- Assorted toppings including:
 - » M&Ms | Oreo | chocolate chips | rainbow sprinkles | chopped nuts | bananas | Maraschino cherries | chocolate syrup | caramel sauce | whipped cream

SAMPLE LUNCH MENUS



STOWE LUNCH

Minimum of 20 people

- Mansfield Greens
 - » with Vermont maple balsamic vinaigrette
- Red pepper hummus and grilled naan bread
- Marinated haricot vert salad
 - » with cherry tomatoes, red onions, fine herbs, and champagne dressing
- Pan-seared chicken
 - » with wild rice pilaf and maple chicken jus
- Herb-roasted top sirloin
 - » with mushroom bordelaise, whipped garlic mashed potatoes
- Chef's seasonal vegetable melange
- Assortment of Sweet Treats:
 - » Chocolate torte with Chantilly cream and salted caramel
 - » Seasonal fruit tarte with vanilla cream
 - » NY style cheesecake
- Iced tea and water station

THE VILLAGE GREEN LUNCHEON

- Build-Your-Own Salad Bar
 - » Hearts of romaine | Arcadian greens | torn kale | black beans | heirloom tomatoes | sliced cucumbers | shredded carrots | hard boiled eggs | sliced radishes | avocado | croutons | local Vermont cheddar | crumbled feta | bacon | pumpkin seeds | grilled chicken breast | carved flat iron | Caesar dressing | Vermont maple balsamic vinaigrette | buttermilk ranch | assorted rolls
- Choice of Two Soups:
 - » Nantucket chowder
 - » Corn chowder
 - » Vegetable minestrone
 - » Tomato basil
 - » Wild mushroom bisque
 - » Tuscan white bean and roasted garlic
- Selection of Sweet Treats:
 - » Assorted house-made cookies
 - » Vanilla bean panna cotta
 - » Ganache glazed brownies
- Iced tea and water station

PRICES SUBJECT TO CHANGE
UPDATED MARCH 2023

THE EAT & RUN

Served with whole fruit, freshly baked cookies, deli potato chips, and a selection of beverages. Also available as a grab-n-go boxed lunch.

- Selection of Three of the Following:
 - » Roasted turkey with cranberry chutney, lettuce, tomato, Vermont cheddar, and garlic aioli on ciabatta roll
 - » Roast beef with horseradish mayo, lettuce, onion, and provolone on a potato roll
 - » Pastrami and Swiss with 1000 Island on marble rye
 - » Chicken salad BLT on country white bread
 - » The Italian with soppressata, maple cured ham, prosciutto, iceberg lettuce, pepperoncini, tomato, and herb mayonnaise
 - » California club with turkey, avocado, bacon, tomato, and lettuce on a croissant roll
 - » Grilled vegetable wrap (vegan) with charred broccolini, tofu, roasted bell peppers, edamame hummus, arugula, and cilantro
 - » Pastured egg salad with celery, chives, and sprouts on white bread
 - » Garden salad with Arcadian mesclun greens, assorted garden toppings

Gluten-free bread available upon request.
Selection due 48 hours prior to event.

LUNCH ENHANCEMENTS

NEW ENGLAND POTATO SALAD

MARINATED GOLDEN BEET SALAD

NANTUCKET CLAM CHOWDER

CORN CHOWDER

APPLE AND FRISÈE SALAD

- with arugula, spiced pecans, vermont chèvre, and truffle & sherry vinaigrette



COLD HORS D'OEUVRES

OYSTER ON THE HALF-SHELL

- with mignonette granita

MAINE LOBSTER SUMMER ROLL

- with cucumber, rice noodles, and peanut sauce

ANTIPASTO BROCHETTE

- with baby heirloom tomato, Maplebrook mozzarella, soppressata, basil pesto

EDAMAME HUMMUS

- with preserved lemon on togarashi-spiced pita chip

HOT HORS D'OEUVRES

PETITE BEEF WELLINGTON

- with puff pastry and horseradish aioli

BLACKENED SHRIMP SKEWER

- with mango sweet chili

KUNG PAO CHICKEN SATAY

- with pineapple glaze

BACON WRAPPED SCALLOP

- with passion fruit gastrique

RECEPTION STATIONS

SPRUCE GARDEN SALAD DISPLAY

- Arcadian greens and hearts of romaine
- Vegetable crudités
- Assorted dressings and accompaniments

LOCAL VERMONT ARTISAN CHEESE BOARD

- Selection of local Vermont cheeses
- Seasonal fresh fruit
- Sliced baguette and crackers
- WhistlePig blueberry jam
- Vermont maple walnuts

SUSHI DISPLAY

Minimum of 20 people required

- Sushi, sashimi, and rolls featuring yellowfin tuna, salmon, and yellowtail
- Assorted rolls including California-style crab, tuna, and vegetarian

PRETZEL AND CHARCUTERIE BAR

- Grilled crostinis and giant pretzels
- Accouterments including:
 - » Local fresh mozzarella | tomato bruschetta | basil pesto | aged balsamic | olive oils | soppressata | prosciutto | marinated olives | cornichons

CARVERY STATIONS

VERMONT MAPLE GLAZED LEG OF HAM

- Accouterments including:
 - » Beer mustard | Hawaiian rolls | maple glazed carrots

Minimum of 25 people required

FREE RANGE TURKEY BREAST

- Boursin mashed potatoes
- Accouterments including:
 - » Macerated cranberry marmalade | tarragon aioli | brown gravy | assorted rolls

Minimum of 25 people required



NEW ENGLAND SEAFOOD BOIL

Minimum of 20 people required

- Spruce Peak tossed greens
 - » with Vermont maple balsamic vinaigrette
- New England potato and egg salad
 - » with bacon lardon and ranch dressing
- Old Bay cheddar biscuits
- Poached shrimp
 - » with bloody mary cocktail sauce
- Whole steamed Maine lobster
- IPA mussels
- Whiskey-marinated skirt steak
- Boiled potatoes
 - » with fine herbs
- Corn on the cob
 - » with drawn butter
- Assortment of Sweet Treats:
 - » Key lime tarts with toasted meringue
 - » Maine blueberry oat crisps

PAVILION DINNER

Minimum of 20 people required

- Marketplace Cobb salad
 - » with Bayley Hazen blue cheese, honey bacon, tomatoes, charred corn, English cucumber, and green goddess dressing
- Marinated golden beet salad
 - » with feta, arugula, and crispy shallot
- Herb-crusted strip-loin steak
 - » with burgundy demi
- Grilled BBQ chicken thighs
 - » with Vermont maple BBQ glaze
- Balsamic marinated grilled vegetables
- Roasted fingerling potatoes
 - » with fine herbs
- Assortment of Sweet Treats:
 - » Strawberry shortcake
 - » Vermont maple cream cake

ENTREE OPTIONS

GRILLED FILET OF BEEF

- with pommes puree, glazed baby carrots, roasted pearl onions, and demi-glace

VERMONT MAPLE GLAZED SALMON

- with warm German potatoes, wilted swiss chard, and truffle cream

PAN SEARED CHICKEN BREAST

- with herbed potatoes, Vermont maple glazed carrots, and rosemary natural jus

QUATTRO FORMAGGIO RAVIOLI

- with sage brown butter, parmesan, and roasted garlic wild mushrooms

SPECIALTY COCKTAILS

APPLE CIDER OLD FASHIONED

- Elijah Craig, Calvados, Cider Syrup, Angostura Bitters

APRES SKI

- El Jimador, Pamplemousse, Cocchi Rosa, Lime

VERMONT OLD FASHIONED

- Rectified Bourbon, Perc, GM Maple Liqueur, Anjo Bitters, Black Walnut Bitters

VERMONT HIGHBALL

- Kettle One, Maple, Lemon, Sap! Seltzer

PIGGY MULE

- WhistlePig Piggyback, Lime Juice, River Pirate Ginger Beer

NEGRONI

- Bombay Sapphire, Campari, Carpano Antica