Please note the following menus are for sample purposes only and are not guaranteed for your event.
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
- Accoutrements 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
- Accoutrements 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 | Hershey’s

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
### 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

### 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.

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**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

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**PRICES SUBJECT TO CHANGE**

**UPDATED MARCH 2023**
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 crudites
- 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
SAMPLE DINNER

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 herb 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, Ango 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