

LAKE BOMOSEEN LODGE and taproom

Hors D'oeuvres

*With Purchase of Dinner:
Select Two Options for \$11++ per person
Selection Additional Options for \$5++ per person*

*Cocktail Party:
Select Five Options for \$28++ per person, Comes with Holiday Cake*

Passed Hors D'oeuvres

Stuffed Mushrooms Choice of Classic
Seafood or Sausage & Cheddar

Vegetable Spring Rolls (v) Served
with Ginger Soy Sauce

**Grilled Cheese & Tomato Soup
Shooter (v)** Creamy Tomato Soup/
Buttery Grilled Cheese

Wild Mushroom Arancini (v) Wild
Mushrooms/Arborio Rice/Bread Crumbs

**Sundried Tomato Saffron Arancini
(v)** Sundried Tomato/Saffron Scented
Arancini/Bread Crumbs

Greek Salad Skewers (v) Local Feta/
Heirloom Cherry Tomato/Red Onion/Herbed
Dressing

Stationary Hors D'oeuvres

Classic Cheese Platter (v) Chef's
Selection of Local, Domestic & Imported
Cheese/Assorted Crackers & Fresh Fruit

Nacho Bar House Made Con Queso,
Salsa Margherita, Pickled Jalapenos,
Shredded Beef, Shredded Chicken, Salsa &
Guacamole

Spinach & Artichoke Dip (v) Spinach
& Artichoke Dip/House Tortilla Chips

Slider Platter Choice of Buffalo Chicken,
Pulled Pork with Jalapeno Slow or Cheddar
Ale Bratworst

Antipasto Platter Assorted Italian
Meats/Grilled Vegetables/Italian
Cheese/Assorted Olives

*++ Denotes 9% Vermont State Tax and 20% Gratuity
(v) Denotes Vegetarian
(v+) Denotes Vegan*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

Build Your Own Holiday Buffet

\$32+//guest

Select up to three entrée options and one soup OR one salad at this price point

Once entrée selections have been decided you have up to 14 days prior to your event to give your itemized entrée counts to your coordinator to ensure the correct quantities will be available

Soup

New England Clam Chowder

Clams/Potato/Onion/Herbs & Spices/Local Cream/**with or without Bacon

Corn Chowder Roasted Corn, Pepper, Bacon, Potatoes, Heavy Cream

Roasted Butternut Squash & Vermont Cider Bisque (v+) Butternut Squash/Onion/Vermont Cider/Herbs & Spices

Salad

Mixed Greens Salad (v)

Mixed Greens/Heirloom Cherry Tomato/Shredded Carrot

Lake & Lodge Salad (v)

Mesclun Greens/Grape Tomato/Candied Walnuts/Dried Cranberry/
Local Goat Cheese/Cranberry Vinaigrette

Caesar Salad (v)

**Choice of Classic Romaine or Baby Kale/Garlic Pumpernickel Croutons/
House Caesar Dressing/Shaved Parmesan

Roasted Brussels Sprouts & Beets

Beets/Brussels Sprouts/Caramelized Onion & Bacon Vinaigrette

Soup/Salad Course is Accompanied with Warm Rolls & Butter

*++ Denotes 9% Vermont State Tax and 20% Gratuity
(v) Denotes Vegetarian
(v+) Denotes Vegan*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Build Your Own Holiday Buffet Cont'd

Entrees

Wild Mushroom Chicken

Marsala Cream Sauce

Herb-Crusted Haddock

Lemon Beurre Blanc

Tortellini & Shrimp Scampi

Slow Braised Beef Short Ribs

Roasted Root Vegetables

Apple Cheddar Stuffed Pork Tenderloin

Statler Chicken Fontina

Sage Butter

Grilled Salmon

Herb Butter

Steak Chausser

Steak Medallions with Mushroom Bacon Cognac Sauce

Eggplant Parmesan

Breaded Eggplant topped with Marinara & Mozzarella

Upgrade Option: Chef Hosted Carving Station

\$6++ additional per person, \$150 attendant fee

Choice of:

- Angus Prime Rib with Horseradish Cream & Au Jus
- Herb Roasted Pork Loin & Rosemary Gravy
- Roast Leg of Lamb & Mint Demi-Glace

**Entrees are accompanied by a choice of two starches (roasted potatoes, mashed potatoes, baked sweet potatoes, New England stuffing or rice pilaf)*

***All holiday buffets come with holiday cake for dessert*

****Additional dishes can be prepared vegetarian or vegan with advance notice*

++ Denotes 9% Vermont State Tax and 20% Gratuity

(v) Denotes Vegetarian

(v+) Denotes Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Set Menu Options

New England Turkey Dinner

Roasted Turkey

Herbed & Brined

Sirloin of Beef

Mushroom Thyme Demi-Glace

Traditional Gravy

Garlic Whipped Mashed Potatoes

New England Stuffing

Roasted Butternut Squash

Green Bean Casserole

Cranberry Sauce

Garden Salad

Ranch Dressing & Balsamic Vinaigrette

Dinner Rolls & Butter

Pumpkin Pie

Soft Drinks

Coffee & Tea

\$30+{/Guest

++ Denotes 9% Vermont State Tax and 20% Gratuity

(v) Denotes Vegetarian

(v+) Denotes Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Set Menu Options Cont'd

Seafood Supper

**Herb Crusted Haddock
Crab Stuffed Jumbo Shrimp
Seafood Gratin
Rice Pilaf
Broccoli & Cauliflower
Garden Salad
Soft Drinks
Coffee & Tea
Cookies & Brownies**

\$30++/Guest

Pizza Party

**Assorted Pizzas
Cheese, Pepperoni, Specialty Pies
Garlic Bread
Choice of Caesar Salad or Garden Salad
Cookies & Brownies
Soft Drinks
Coffee & Tea**

\$18++/Guest

*++ Denotes 9% Vermont State Tax and 20% Gratuity
(v) Denotes Vegetarian
(v+) Denotes Vegan*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.