

PARTY MENU
ENTREES-CHOOSE 4 TO BE OFFERED TO YOUR GUESTS
(prices include salad or soup and dessert)

Salads

Garden or Caesar

Soups

Greek Chicken and lemon, Tomato Artichoke
Vegetable with beef or turkey or Hungarian Mushroom
New England Clam Chowder (add \$1.00)

Entrees

Steak au Poivre

A thick steak, grilled to perfection with cracked black peppercorns, and flamed in brandy with currant jelly and Dijon mustard
33.95

Grilled New York Sirloin

Choice hand-cut New York sirloin charbroiled to perfection and topped with maitre d'hôtel butter
\$33.95

Prime Rib

Thick cut of prime rib served with creamy horseradish sauce
\$34.95

Filet Mignon

A choice filet of beef, grilled and topped with Portobella mushrooms
\$34.95

London Broil

Charcoal broiled to perfection and served with a mushroom bordelaise sauce.
\$29.95

Rack of Lamb Persillé

Fresh rack of lamb roasted with parsley, rosemary, garlic and black pepper
\$37.95

Vermont Baked Veal

Veal medallions lightly coated with seasoned bread crumbs and stuffed with spinach, shallots, bacon and Vermont cheddar cheese
\$31.26

Cranberry Glazed Duckling

Browned to perfection with a tart cranberry, cinnamon and brandy glaze
\$30.95

Chicken California

Boneless breast of chicken sautéed with almonds, artichokes, lemon and white wine
\$27.95

Chicken Normandy

Boneless breast of chicken sautéed with cider, applejack brandy, cream and apples
\$27.95

Chicken Griswald

Boneless breast of chicken lightly breaded and sautéed with mushrooms, spinach, garlic and shallots in a tangy brown sauce
\$27.95

Vermont Inn Baked Stuffed Chicken

Boneless breast of chicken baked with a MacIntosh apple and raisin stuffing topped with a zesty white wine sauce.
\$27.95

Vermont Inn Roast Turkey

Fresh turkey with cranberry sauce, apple raisin stuffing, mashed potatoes and gravy.
\$26.95

Pork au Poivre

Medallions of pork sautéed with fresh mushrooms and black peppercorns, flamed in brandy with current jelly and Dijon mustard
\$27.95

Baked Stuffed Shrimp

Tender jumbo shrimp baked with a delicately spiced crabmeat stuffing
\$30.95

Surf and Turf

A choice N.Y. sirloin grilled and served with baked stuffed jumbo shrimp
\$34.95

Swordfish

Fresh swordfish steak, pan seared with shallots, capers and a balsamic sauce
\$29.95

Salmon

Fresh filet of salmon with a dill stuffing, baked with lemon juice and white wine
\$28.95

Baked Stuffed Sole Florentine

Fresh filet of sole stuffed with spinach, mushrooms, onion, garlic, lemon juice and white wine, topped with bread crumbs and parmesan cheese
\$28.95

Sole à la Maison

Fresh filet of sole dipped in egg batter with lemon, parmesan cheese, white wine and black pepper, baked and lightly browned
\$28.95

Scallops Deville

Fresh scallops sautéed with brandy, cream and mushrooms
\$28.95

Eggplant Parmesan

Slices of fresh eggplant breaded with Italian seasonings, topped with our marinara sauce, and served over pasta
\$26.95

Vegetarian Pasta

A medley of fresh vegetables cooked in lemon and white wine and served over pasta.
\$26.95

Desserts

(choose 2)

Apple Crisp, Chocolate Mousse, and Ben and Jerry's Ice Cream or Sorbet. All served with fresh whipped cream.

All entrees are served with rice or potato with fresh vegetables and homemade rolls with butter

9% tax and 20% gratuity to be added to all charges