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Rehearsal Dinner Buffet Menus

The Lilac Inn Clam Bake

New England Clam Chowder
Garden Salad with Assorted Dressings
Roasted Red Potato Salad –Red Wine Vinaigrette
Boiled 1¼ pound Maine Lobster one per guest
P.E.I. Mussels with Garlic, Lemon and Fresh Herbs
Fresh Steamed Corn on the Cob
Assorted Crusty Rolls & Cabot Butter
Old Fashioned Blueberry Buckle
Iced Tea & Lemonade
Market Value

The Tropics in Vermont

Tropical Sweet & Spicy Slaw
Fresh Grilled Jerked Salmon with Island Salsa
Rubbed & Slow Roasted Pulled Pork
Cilantro Black Beans and Rice- Squash Sauté
Jalapeno Corn Bread with Cabot Butter
Coconut Key Lime Pie
Iced Tea & Lemonade
\$35.00 per Guest plus Tax & Service Charge

A Summer Picnic

Italian Pasta Salad with Basil Dressing
Dijon Potato Salad - Traditional Tossed Green Salad
Italian Sausage with Peppers and Onions
Honey Mustard Grilled Chicken Breast
Ground Sirloin Burgers - All Beef Hot Dogs
Lettuce, Tomato & Bermuda Onion Platter
Sliced Vermont Cheddar & Applewood Smoked Bacon
Mustard-Barbeque Sauce-Roasted Garlic Mayonnaise- Ketchup
Kaiser and Hot Dog Rolls
Old Fashioned Strawberry Shortcake with Almond Whipped Cream
Iced Tea & Lemonade
\$25.00 per Guest plus Tax & Service Charge



Rehearsal Dinner
Plated Menu

The Brandon Falls

Lilac Inn Mesclun Green Salad

Entrees

Chicken Tuscany

Boneless Chicken Breast Sautéed and Topped with a ' Tomato, Artichoke, Olive & Garlic Compote

Pork Normandy

*Pork Loin Medallions, Sautéed and Finished with Apples, Mushrooms & Onions
Apple Cider Sauce*

Haddock Florentine

*Haddock Filet Topped with a Spinach & Shallot Stuffing
Baked and Napped with a Light Cream Sauce*

Chicken Curry

*Tender Chicken Pieces Slow Cooked in a Red Curry Sauce
Served with Basmati Rice*

Lemon-Caper Sole

*Filet of Sole, Lightly Breaded & Baked
Laced with a Lemon Caper Sauce*

Grilled Salmon

Fresh Salmon, Grilled & Served with a Tropical Salsa

Marinated London Broil

Grilled to Perfection & Served with an Onion, Pepper & Mushroom Medley

Rolls & Butter

Cheesecake w/Raspberry Sauce

Two Entrée Choices \$25.00, Three Entrée Choices \$32.00 per Guest plus Tax & Service Charge



The Lilac Inn
Plated Reception Menu

Cold Station

Passed Steamed & Peeled Shrimp Platter with Cocktail Sauce
Gourmet Cheeses & Fresh Fruits
Vegetable Crudités with Choice of Three Dips:
Hummus, Ranch, Blue Cheese, Artichoke, Garden Pesto or Creamy Spinach
Assorted Breads and Crackers

First Course

(Select One)

Shrimp Bisque
Fresh Thai Spring Roll with Sesame Dipping Sauce
Scampied Sea Scallops on Sautéed Zucchini Shreds
Indonesian Chicken and Pork Satay with Peanut Sauce

Second Course

(Select One)

Classic Caesar Salad with Garlic Croutons, Shaved Parmesan & Anchovies
Fresh Vermont Mozzarella, Heirloom Tomatoes & Garden Basil
Drizzled with 8 year-old Balsamic & Extra Virgin Olive Oil
Seven Leaf Mesclun Greens, Sliced Apples, Spiced Pecans,
Blue Cheese & Dried Cranberries
Maple Balsamic Vinaigrette

The Lilac Inn
Plated Reception Menu

Page Two

Entrees

(Select Three)

Vegetarian

*Crispy Parmesan Polenta Topped with Wilted Spinach
& Wild Mushroom Ragout Roasted Red Pepper Coulis*

Grilled Tofu & Vegetable Napoleon –Roasted Garlic Tomato Sauce

Seafood

*Grilled Ahi Tuna with Firecracker Vegetables
& Cilantro Ginger Citrus Sauce*

Roasted Sea Bass on a bed of Bitter Greens with Saffron, Tomato & Shallot Sauce

Beef, Lamb & Game

*Beef Wellington Prepared in the Traditional Style
Whole Tenderloin, Spread with Mushroom Duxelle & Liver Pate
Enclosed in Puff Pastry, Sliced and Served with a Cabernet-Demi Reduction*

*Grilled Filet Mignon on a Garlic Crouton
Topped with Green Mountain Bleu Cheese & Crispy Shallots
Cognac Bordelaise Sauce*

*Peppered Venison Tenderloin, Roasted to Medium Rare
Slice and Served with Caramelized Onion & Lingonberry Compote*

*Indian Spice Encrusted Rack of Lamb
Mint Chutney – Yogurt Raita*

The Lilac Inn
Plated Reception Menu

Page Three

Poultry & Pork

*Vermont Maple Glazed Breast of Duck
& Duck Confit Pineapple & Jicama Compote*

*Pecan Encrusted Sliced Pork Tenderloin
with Roasted Pears Maple Bourbon Sauce*

*Golden Roasted Misty Knoll Game Hen
with Lemons, Garlic and Capers*

*Choice of Starch & Vegetables
Roll & Bread Assortment with Cabot Butter*

Champagne & Wine Pour

*Champagne Toast
Wine Pour with Dinner Service*

Dessert

Chocolate Dipped Strawberries, Lilac Inn Wedding Cake, Truffles & Assorted Dessert Pastries

Coffee and Tea

\$95.00 per Guest plus Tax & Service Charge



The Classic Vermont Plated Reception Menu

Cold Station

*Gourmet Cheeses & Fresh Fruits
Vegetable Crudités with Choice of Three Dips:
Hummus, Ranch, Blue Cheese, Artichoke, Garden Pesto or Creamy Spinach
Assorted Breads and Crackers*

Hot & Cold Passed Hors d'oeuvres

((Select Three))

*Smoked Salmon Canapé - Chive Crème Freiche
Seafood Salad Tartlets
Chicken Satay with Peanut Dipping Sauce
Wild Mushroom Tartlets
Parmesan Stuffed Mushroom Caps
Assorted Mini Quiches
Vegetable Spring Rolls with Hoisin Sauce
Spanakopita
Bacon and Cheddar Cheese Puffs*

Entrees

(Select Three)

Vegetarian

Tempe & Pineapple Curry on Basmati Rice

*Portabella Mushroom Cap Stuffed with Spinach, Onions, Sun Dried Tomatoes
& Cheese Couscous - Lemon Sauce*

Seafood

Salmon Oscar - Salmon Baked and Topped with Crabmeat, Asparagus & Hollandaise Sauce

*Seafood en Pappiotte - Shrimp, Scallops & Lobster in Parchment Paper with
Leek & Chive Julienne – Roasted Garlic, Lemon & Herb Compound Butter*

The Classic Vermont
Plated Reception Menu

Page Two

Beef & Lamb

Prime Rib Au Jus - Horseradish Cream

Grilled Black Angus Strip Steak au Poivre - Brandy Cream Sauce

Mediterranean Style Slow Baked Lamb

Poultry & Pork

Seared Breast of Duck with fresh Berries & Raspberry - Balsamic Reduction

*Roast Pork Loin, Butterflied and Stuffed with Pear & Cranberry Filling
Rolled, Roasted, Sliced & Served with Bourbon Sauce*

Sautéed Chicken Dijon - Wild Mushrooms & Pearl Onions

*Choice of Starch & Vegetables
Roll & Bread Assortment with Cabot Butter*

Champagne Toast

Dessert

Chocolate Dipped Strawberries – Truffles

Coffee and Tea

\$75.00 per Guest plus Tax & Service Charge



The Country Garden
Plated Reception Menu

Cold Station

Gourmet Cheeses & Fresh Fruits
Vegetable Crudités with Choice of Three Dips:
Hummus, Ranch, Blue Cheese, Artichoke, Garden Pesto or Creamy Spinach
Assorted Breads and Crackers

Entrees

(Select Three)

Vegetarian

Butternut Squash Ravioli, Roasted Julienne Beets, Gorgonzola
& Toasted Pepitas Sage Cream Sauce

Ratatouille & Vermont Goat Cheese in Scallion Crepes

Seafood

Grilled Salmon with Tropical Salsa

Shrimp, Crab & Scallop Stuffed Haddock – Sherried Mushroom Sauce

Beef

Roast Sliced Angus Top Round au Jus

Marinated Sliced Tuscan Steak Tomato Olive Compote

Grilled Loin of Pork - Vermont Maple Glaze

Roasted Apples & Onions

Poultry

Chicken Marsala with Wild Mushrooms

Turkey Breast with Cranberry Chutney in Puff Pastry

Orange Thyme Sauce

Chicken Breast with Cheddar Apple Stuffing Cider Sauce

Entrees Served with Garden Salad - Choice of Starch & Vegetables

Roll & Bread Assortment with Cabot Butter

\$55.00 per Guest plus Tax & Service Charge



The Country Garden
Buffet Reception Menu

(Minimum of 75 Guests)

Cold Station

Gourmet Cheeses & Fresh Fruits
Vegetable Crudités with Choice of Three Dips:
Hummus, Ranch, Blue Cheese, Artichoke, Garden Pesto or Creamy Spinach
Assorted Breads & Crackers

Cold Salads

(Select Three)

Sesame Noodles with Snow Peas, Red Peppers & Bermuda Onions
Roasted Root Vegetable Salad
Barley Hazelnut Salad
Wild Rice and Vegetable Salad
Fresh Sliced Tomatoes with Fresh Mozzarella, Basil and Balsamic Vinegar
Mixed Field Green Salad
Carrot & Chic Pea Salad with Lemon-Dill Dressing
Classic Caesar Salad with Garlic Croutons

Hot Foods

(Select Three)

From Beautiful Silver Chafing Dishes:

Marinated Grilled Sliced Tuscan Steak – Tomato & Olive Compote
Baked Stuffed Sole with Newberg Sauce
Stuffed Chicken Breast with Vermont Sharp Cheddar Cheese and Apples
Roasted Vermont Maple-Dijon Sliced Pork
Penne Pasta with Vegetables & Pesto Cream Sauce
Choice of Starch & Vegetables
Roll & Bread Assortment with Cabot Butter
Carving Station Available for an Additional Charge of \$6.00/Guest
Pasta Station Available for an Additional Charge of \$8.00/Guest

\$55.00 per Guest plus Tax & Service Charge



Reception Hors-d'oeuvres

Served Butler Style

Ala Carte Menu

Each Selected Hors d'oeuvre will be offered to all Guests

- Assorted Mini Quiches \$1.50 p/p*
Wild Mushroom Tartlets \$2.00 p/p
Parmesan Herb Stuffed Mushroom Caps \$2.00 p/p
Spanikopita \$2.00 p/p
Vegetable Spring Rolls with Hoisin Sauce \$2.00 p/p
Seafood Salad Tartlets \$2.00 p/p
Smoked Trout Mousse Stuffed Vegetables \$2.00 p/p
Smoked Bacon and Cheddar Cheese Puffs \$2.00 p/p
Basil Marinated Fresh Mozzarella \$2.50 p/p
Baked Brie En Croute with Fruit \$2.50 p/p
Marinated Filet of Beef with Horseradish Sauce \$3.00 p/p
Smoked Trout Platter with Chive Crème Fraiche \$3.00 p/p
Chicken or Beef Satay with Peanut Sauce \$3.00 p/p
Fried Pork Wontons with Inner Beauty Sauce \$3.00 p/p
Phyllo Triangles stuffed with Pistachios and Roquefort \$3.25 p/p
Duck Potstickers with Yakatori Sauce \$3.25 p/p
Grilled Seafood Kabobs \$4.00 p/p
Walnut Bread Crostini with Prosciutto, Gorgonzola and Sautéed Pears \$4.50 p/p
Coconut Fried Shrimp \$4.50 p/p
Maple Glazed Bacon Wrapped Sea Scallops \$4.75 p/p
Jumbo Shrimp Cocktail \$4.75 p/p
Bacon Wrapped Shrimp with Jalapeno Cheese filling \$4.75 p/p
Indian Spiced Grilled Lamb Chops with Yogurt Raita \$4.75 p/p

Market Value Choices

- Maki – Sushi Rolls*
Seared Hudson Valley Foie Gras with 8-year Balsamic Vinegar
Sevruga Caviar Platter with Accompaniments

All the Above Based on 2/Guest Unless Otherwise Stated, plus Tax & Service Charge



Reception Starches & Vegetables

Starches

(Select one)

Oven Roasted New Red Potatoes with Fresh Parsley

Roasted Garlic Mashed Potatoes

Baked Stuffed Potatoes with Vermont Cheddar Cheese

Maple Mashed Sweet Potatoes

Farfelle Pasta Tossed with Fresh Herbs and Olive Oil, or Puttanesca or Pomodoro Sauce

Wild & Brown Rice

Broccoli and Cheese Rice

Barley and Rice Pilaf

Herbed Basmati or Jasmine Rice

Curried Rice

Vegetables

(Select One)

Symphony of Sautéed Seasonal Vegetables

Maple Glazed Baby Carrots with Fresh Parsley

Steamed Broccoli with Lemon Sauce

Whipped Butternut Squash

Crisp Green Beans with Slivered Almonds

For an Additional Charge of \$1.00/Guest

Sautéed Broccoli Rabe with Garlic, Balsamic and Extra Virgin Olive Oil

Tender Steamed Asparagus with Hollandaise Sauce

Yukon Gold Potato, Roasted Red Pepper & Goat Cheese Gratin



The Lilac Inn Wedding Brunch Menu

Orange & Cranberry Juice

Coffee and Tea

Display Baskets filled with Croissants, Muffins & Fruit Breads

Fresh Whipped Butter & Jam

Lilac Inn Home fries

Please choose one item from each category

A

Fresh Seasonal Fruit Salad

Lilac Inn Mesclun Salad –Maple Dijon Vinaigrette

B

Eggs Benedict

Traditionally prepared with Canadian Bacon, Poached Eggs and Hollandaise Sauce

Scrambled Eggs with Fresh Chives & Cheddar Cheese

Eggs Florentine – Poached Eggs on Lemon Creamed Spinach

Italian Frittata – Zucchini, Peppers, Onions & Tomatoes – Parmesan Cheese

Meat or Vegetable Quiche

C

Sweet Potato Pancakes

Blueberry and Cream Cheese Strata

French Toast

Buttermilk Pancakes

Served with Pure Vermont Maple Syrup

D

Fresh Bagels with Plain & Vegetable Cream Cheeses

Smoked Salmon, Tomato & Red Onion Platter

Chicken, Apple and Sausage Crepes

Seafood (Shrimp & Crabmeat) Crepes

Ham, Broccoli & Cheddar Crepes

Roasted Seasonal Vegetable Crepes

The Lilac Inn Wedding Brunch Menu

Page Two

E

Applewood Smoked Bacon

Maple Cured Sausage

Grilled Ham Steaks

Carafe of Mimosas Available for \$15.00 / Carafe

Carafe of Bloody Marys Available for \$15.00 / Carafe

\$25.00 per Guest plus Tax & Service Charge

\$15.00 per Lilac Inn Guest plus Tax & Service Charge



Beverage Selections

Spirits

Well Selections \$5 (Example Black Velvet)
Call Selections \$7 (Example Jack Daniels)
Premium Selections \$8 (Example Baker's Bourbon)
Super Premium Selections \$10 (Example Glenfiddich)

Beer

Seasonal Vermont Micro Brew 16 Ounce Draft \$5
Corona 12 Ounce Bottle \$4
Budweiser 12 Ounce Bottle \$4
Amstel Light 12 Ounce Bottle \$4
Heineken 12 Ounce Bottle \$4

House Wine

Arianna Merlot \$5 per Glass
Arianna Cabernet Sauvignon \$5 per Glass
Arianna Chardonnay \$5 per Glass
Woodbridge White Zinfandel \$5 per Glass

Sparkling Water

Saratoga Bottled Water 12 Ounce \$3
Vermont Spring Water 12 Ounce \$2

Soda & Juices

Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water & Club Soda \$2
Cranberry, Orange, Grapefruit & Pineapple \$2

Plus Tax & Service Charge