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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
Buffet Menus

Page Two

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



Serving Stations Menu

Butlered Hors D'oeuvres

*Wild Mushroom Tartlets * Vegetable Spring Rolls w/Hoisin Sauce
Bacon wrapped Dates * Parmesan Stuffed Mushrooms * Smoked Trout Mousse
Grilled Beef w/Horseradish Sauce on Garlic Crouton * Bacon & Cheddar Puffs*

Cold Table

*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*

Pasta Station (choose 3 pastas)

*Penne – Cheese Tortellini – Spinach Fettuccine – Farfelle – Spaghetti – Tricolor Rotini
Marinara Sauce – Pesto – Roasted Garlic Cream Sauce – Agli Olio
Roasted Eggplant, Zucchini & Pepper Assortment – Sautéed Mushroom Medley Julienned
Proscuitto – Artichoke Hearts – Sweet Sausage
Parmesan – Asiago – Romano
Garlic Bread*

Salad Station (choose five)

*Spicy Sesame Noodles with Snow Peas, Red Peppers & Bermuda Onions
Israeli Chopped Salad
Roasted Root Vegetable Salad
Barley Hazelnut Salad
Grilled Summer Vegetable Salad
Sliced Farm Tomatoes with Fresh Mozzarella, Basil & Balsamic Vinegar
Mixed Field Green Salad – Maple Balsamic Vinaigrette
Carrot & Chic Pea Salad with Lemon-Dill Dressing
Classic Caesar Salad with Garlic Croutons
Curried Wild Rice Salad*

Serving Stations Menu

Page Two

Grill Station

Boneless Marinated Chicken Breasts – Salsa Verde
Pork Loin Medallions – Ginger Passion Fruit Sauce
Marinated & Sliced Lilac Inn Steak – Roasted Garlic & Onion Cream
Rosemary Potatoes & Portobello Mushroom Caps
**Muscovy Duck Breast – Port Balsamic Reduction & Pomegranate
**Venison Loin – Cherry & Lingonberry Sauce
**Petite Filet Mignon - Wild Mushroom Ragout
Crusty Rolls & Butter

Seafood Station

Tuscany Red Snapper – Artichoke, Tomato & Olive Compote
Fresh Salmon - Mango Avocado Salsa
Shrimp & Scallop Kabobs – Roasted Red Pepper, Honey & Jalapeno Glaze
Oysters Rockefeller
Chef's Rice Pilaf
**Tuna Medallions - Saffron Shallot Compound Butter
** Lobster Tail Thermidor

Lilac Inn Specialty World Stations

Greece

Feta, Olive & Cucumber Platter
Stuffed Grape Leaves
Spanikopita
Lamb Shish Kabobs
Shrimp with Tomatoes & Oregano
Lemon Garlic Orzo
Pita Triangles

Caribbean Islands

Tomato, Sweet Onion & Cilantro Salad
Seafood Empanadas
Jerk Chicken – Tropical Salsa
Marinated Sliced Steak – Chimichurri Sauce
Red Beans & Rice
Fried Plantains
Bread & Butter

Serving Stations Menu

Page Three

Italy

Antipasti with Dried Meats, Cheeses, Assorted Olives, Tapenades & Breads
Tomato, Fresh Mozzarella & Basil Platter
Osso Bucco
Seafood Scampi
Grilled Eggplant & Zucchini
Shitake Risotto Cakes
Focaccia

Indian

Potato Samosas
Cucumber in Yogurt
Chicken Tandoori
Lamb Curry – Basmati Rice
Saag Paneer - Spinach & Homemade Cheese
Chana Masala - Chic Peas in Spicy Sauce
Traditional Accompaniments
Chapati

France

Country Pate with Cumberland Sauce
Steamed Mussels with Garlic, Wine & Fresh Herbs
Mixed Field Greens with Vinaigrette
Coq au Vin – Chicken slow cooked in Red Wine with Onions & Mushrooms
Dijon & Crumb Encrusted Roast Leg of Lamb – Rosemary Demi Glace
Potato, Goat Cheese & Leek Gratin
Sliced Baguettes & Butter

Asia

Thai Spring Rolls – Ginger Dipping Sauce
Sushi, Sashimi & California Roll Platter
Crispy Pork Dumplings – Island Joy Sauce
Seaweed & Cucumber Salad – Mirin & Sesame Dressing
Mini Peking Duck & Scallion Rolls
Korean Style Barbeque Beef
Vegetable Fried Rice

Serving Stations Menu

Page Four

Dessert Station

Pear & Almond Tart

White Chocolate Mousse

Cheesecake with Fresh Fruit Garnish

Ginger Kumquat Torte

Decadent Chocolate Cake w/Raspberry Sauce

Fresh Fruit Tartlets

Cream Puffs

Fresh Fruit Platter

Coffee Station

New England brand Coffee

Herbal & Black Tea Assortment

Iced Tea (summer months)

Cream – Lemon – Sugar – Mint

Lilac Inn Stations Pricing

The Moosalamoo Stations Menu

Choose Three Butlered Hors D'oeuvres
Large Steamed & Chilled Shrimp – Cocktail Sauce
Cold Table
Salad Station
Four “Country” Stations of Your Choice
Or
Grill & Seafood Stations (including items w/asterisk)
And
Two Additional Station Choices
Dessert and Coffee Station
Chocolate Dipped Strawberries
\$125.00 per Guest plus Tax & Service Charge

The Neshobe Stations Menu

Cold Table
Pasta Station
Salad Station
Grill Station (Including Items w/Asterisk)
And
Seafood Station (Including Items w/Asterisk)
Or
Choose Two “Countries”
Dessert & Coffee Stations
\$100.00 per Guest plus Tax & Service Charge

The Brandon Stations Menu

Cold Table
Pasta Station
Salad Station
Grill Station
Seafood Station
Or
One “Country” (except Asia)
Coffee Station
\$75.00 per Guest plus Tax & Service Charge



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

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