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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*

**Rehearsal Dinner**  
**Buffet Menus**

*Page Two*

**The Brandon Barb-B-Que**

*Garden Salad with Assorted Vinaigrettes*  
*Tavern Cole Slaw*  
*Rubbed & Grilled Pork Ribs and Bar-B-Que Chicken*  
*Fresh Corn on the Cob with Cabot Butter*  
*Maple Baked Beans*  
*Roasted Red Rosemary Potatoes*  
*Country Rolls*  
*Watermelon Boat Filled with Fresh Fruit*  
*Decadent Chocolate Brownies*  
*Iced Tea & Lemonade*

*\$28.00 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*

## *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*

*Plus Tax & Service Charge*



*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*

*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*

*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*



**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*

*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*



**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*



**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*



## Wedding Brunch Menu

*Fresh Seasonal Fruit Salad*  
*Assorted Bagels*  
*Smoked Salmon & Cream Cheeses*  
*Tomato & Red Onion Platter*  
*Eggs Benedict*  
*Baked Blueberry French Toast with Vermont Maple Syrup*  
*Vegetable, Herb and Cheese Strata*  
*Lilac Inn Home Fries*  
*Applewood Smoked Bacon*  
*Sweet Italian Sausage with Caramelized Onions*  
*Assorted Breads, Muffins and Preserves*  
*Orange & Cranberry Juice*  
*Coffee and Tea*

*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