



Private Dining Menu

Entrées

Served w/ Seasonal Vegetable & Starch to Complement, Unless Otherwise Noted

Rosemary & Sea Salt Crusted Prime Rib, Au Jus

Grilled Local Skirt Steak, Pico de Gallo, Sour Cream, "Dirty" Rice & Beans, Green Beans

Statler Chicken Breast, Pan Gravy

BBQ Chicken, Grilled Statler Chicken Breast, House Maple BBQ Sauce,
Scallion & Bacon Red Bliss Potato Salad, Green Beans

Stuffed Sole, Beurre Blanc

Seared Salmon, Tomato & Olive Tapenade

Chili & Maple Glazed Pork Medallions

Turkey Dinner, Bacon Shallot Green Beans, Smashed Potato, Stuffing Cakes, Cranberry

Lobster & Shrimp Risotto, Confetti Vegetables (Add \$3 PP)

Eggplant "Lasagna", Layered w/ Herb Ricotta, Spinach, Mozzarella, Tomato Sauce

Desserts

Flourless Chocolate Cake, Anglaise & Berry Coulis

Chocolate Mousse Trifle, Kahlua Syrup, Sponge Cake, Dark Chocolate Ganache

Crème Brulee, Du Jour

Lemon Tart, Vanilla Bean Mascarpone

Peanut Butter Cup Tart

Italian Butter Cream Layer Cake, Toasted Nuts

Cheesecake, Du Jour

Trio of Truffles, Bourbon Milk Chocolate w/ Sea Salt, Orange Grand Marnier Dark Chocolate w/ Zest, Amaretto
Cherry Dark Chocolate w/ Toasted Almond (Add \$1 PP)

Cheese Plate, Port Wine Cherries (Add \$1 PP)

Private dining allows for the selection of **THREE** Entrée and **TWO** Dessert options. Upon request, additional options may be available for an additional charge. Itemized counts are required at least seven days prior to the event.

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241 Main Street
Montgomery Center, VT 05471
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Appetizers

Timbale of Poached Lobster, Crispy Potato, Greens, Lemon/Chive Vinaigrette (Add \$3 PP)

Chevre Croquettes, Cucumber Tomato Salad, Roast Tomato Relish, Greens

Spring Roll, Shrimp or Vegetable, Napa Cabbage, Cilantro, Sesame Lemon Ginger Dressing (Crab Add \$2 PP)

Antipasti, Selected Italian Meats and Cheeses, Olives, Caramelized Onion Mascarpone, Roasted Garlic Tomato and Feta Tapenade, Crostini (Add \$2 PP)

Seared Duck Salad, Endive, Herb Vinaigrette, Port Wine Cherries (Add \$1 PP)

Classic Shrimp Cocktail, Cured Lemon Zest

Fried Chicken Liver, Frisee, Bacon, Red Wine Gastrique

Stuffed Mushrooms, Arugula, Parmesan Bread Crumbs, Remoulade (Crab Add \$2 PP)

Seared Scallop, Vegetable Slaw, Fingerling Potato, Bacon Aioli (Add \$2 PP)

Private dining allows for the selection of **TWO** Appetizer options. Upon request, additional options may be available for an additional charge. Itemized counts are required at least seven days prior to the event.



Hors d'Oeuvres

Composed Salads on Crostini

Roasted Corn & Shrimp, Roast Tomato & Chevre

Tarragon Chicken, Crispy Shallots

Crab & Parsnip (Add \$2 PP)

Lobster & Chive (Add \$3 PP)

Roasted Squash, Brie & Spiced Pepitas

Pulled Pork, Slaw

Satay

Sesame Chicken, Peanut Sauce

Sliced Local Ribeye, Sweet Soy Sauce & Scallions

Diver Scallops, Lemon & Herb Vinaigrette (Add \$3 PP)

Vegetable Kabobs, Marinated & Glazed

Roasted Sliced Portobello, Tamari

Stations

VT Cheese & Charcuterie, Sliced Bread, Onion Jam, Assorted Compotes (Add \$2 PP)

Baked Brie, Apricot Glaze

Shrimp Cocktail, X3 Sauces (Add \$2 PP)

Crudit , Assorted Dips

Hummus, Cumin Toasted Pita

Salsa & Guacamole, Corn Chips

Private dining allows for the selection of **THREE** hors d'oeuvres. For additional selections, add \$3 per person. Upon request, alternate choices may be available for an additional cost. Hors d'oeuvre selections are required at least seven days prior to the event.

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