



# Woodstock

## Inn & Resort



## Banquet & Catering Menus

*At the Woodstock Inn & Resort, our goal is to make your event a success.  
Our attention to detail is what makes us truly unique.*

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## Welcome Gift Bags

Presented in a forest green gift bag with tissue, ribbon & gold accents

### *The Snack Bag*

**\$25**

Vermont Cheese  
Box of Crackers  
Vermont Button Cookies  
Box of Vermont Chocolates  
2 Bottles of Spring Water

### *Welcome to Woodstock*

**\$48**

Bottle of Pure Vermont Maple Syrup  
Jar of Vermont Jam  
Vermont Smoked Cheese  
Woodstock Inn & Resort Coffee Mug  
Box of Pure Vermont Maple Candy  
Box of Vermont Chocolates

### *Taste of Vermont Sampler*

**\$29**

Vermont Smoked Cheese  
Jar of Vermont Jam  
Box of Vermont Chocolates  
Pure Vermont Maple Syrup

## Welcome Amenities

### *Pure Vermont Maple Syrup*

**Grade A 12oz. Bottle**

**MKT Price**

Fun custom label allows for a hand-written greeting & signature

### *Woodstock Inn & Resort Logo Apparel*

**Ball Caps \$25**

Assorted Colors & Sizes

**Gear for Sports from \$65**

Sweatshirts & Jackets

**Velour Bathrobe \$75**

One Size

## Spa Amenities

### *Vermont Forest Blend Quartet \$38*

A complete set of The Spa at the Woodstock Inn & Resort custom blended amenity line. Naturally derived cleanser and botanicals soothe, calm and relieve tension with a warm and inviting woody aroma. Full 8oz. retail sizes of Shampoo, Conditioner, Body Wash and Body Lotion.

### *The Traveler Spa Amenity \$91*

Luxuriously soft Kashware travel blanket in a bag, a cozy pair of plushy Kashware fun striped socks and an Archipelago 1oz. travel sized natural soy wax candle tin. Blanket and sock colors and candle aromas can be selected from available stock or special ordered based upon availability.

### *The Romantic Spa Amenity \$137*

Cuddle up in a soft Spa robe by Zendals and Oka-b Spa sandals. The Romantic Spa Amenity also includes a complete set of The Spa at the Woodstock Inn & Resort custom blended amenity line; full 8oz. retail sizes of Shampoo, Conditioner, Body Wash and Body Lotion with a warm and inviting woody aroma to calm and relieve stress.



## Buffet Breakfasts

We request a 10-person minimum on all breakfast buffets.  
All Breakfast buffets include Coffee & Tea service.

### ***The Daybreak***

\$20 per person

#### ***Juices***

Orange, Grapefruit, Cranberry

***Pastry Chef's Daily Selection  
of Breakfast Pastries***

Bakery Muffins, Signature Croissants  
***Assorted Bagels & English Muffins***

Cream Cheese, Butter, Preserves

***Assorted Cold Cereals  
& Woodstock Inn Granola***

Milk & Individual Yogurt

***Fresh Fruit & Berries***

Whole Fruit Basket,

Sliced Seasonal Assortment

### ***Hearty Green Mountain***

\$23 per person

#### ***Juices***

Orange, Grapefruit, Cranberry

***Pastry Chef's Daily Selection  
of Breakfast Pastries***

Bakery Muffins, Signature Croissants  
***Assorted Bagels & English Muffins***

Cream Cheese, Butter, Preserves

***Assorted Cold Cereals  
& Woodstock Inn Granola***

Milk & Individual Yogurt

***Fresh Fruit & Berries***

Whole Fruit Basket,

Sliced Seasonal Assortment

***Steel Cut Oatmeal***

Brown Sugar, Walnuts, Raisins

### ***"Being Well"***

\$26 per person

#### ***Juices***

Orange, Grapefruit, Cranberry,

Organic Local Vegetable & Fruit Juices

***Assorted Cold Cereals  
& Woodstock Inn Granola***

Milk & Individual Yogurt

***Fresh Fruit & Berries***

Whole Fruit Basket,

Sliced Seasonal Assortment

***Steel Cut Oatmeal***

Brown Sugar, Walnuts, Raisins

***Buckwheat Pancakes***

Fresh Berry Compote

***Vegetable Frittata***

Asparagus, Spinach, Caramelized Onions,

Vermont Goat Cheese

### ***Vermont Sunrise***

\$29 per person

#### ***Juices***

Orange, Grapefruit, Cranberry

***Pastry Chef's Daily Selection  
of Breakfast Pastries***

Bakery Muffins, Signature Croissants  
***Assorted Bagels & English Muffins***

Cream Cheese, Butter, Preserves

***Assorted Cold Cereals  
& Woodstock Inn Granola***

Milk & Individual Yogurt

***Fresh Fruit & Berries***

Whole Fruit Basket,

Sliced Seasonal Assortment

***Farm Fresh Scrambled Eggs***

Applewood Smoked Bacon & Sausage Links

***Country Home Fries***

Potatoes, Peppers, Onions & Herbs

## **Breakfast Additions**

### ***Baby Spinach Quiche***

\$4 per piece

Roasted Mushrooms, Caramelized Onions, Vermont Cheddar

### ***Farm Fresh Scrambled Egg Croissant***

\$6 per piece

Sausage, Vermont Cheddar

### ***Farmers Egg Sandwich***

\$6 per piece

Fried Egg, Toasted English Muffin, Canadian Bacon, Vermont Cheddar

### ***Farmer's Frittata***

\$6 per person

Garden Tomatoes, Baby Spinach, Vermont Goat Cheese

### ***Scrambled Whole Eggs or Egg Whites***

\$5 per person

### ***Applewood Smoked Bacon or Sausage Links***

\$5 per person

### ***Cinnamon Swirl Buns***

\$4 per piece

Vermont Maple Glaze

### ***House Cured Smoked Salmon***

\$10 per person

Red Onions, Capers, Cream Cheese

### ***Woodstock Inn Pancakes***

\$6 per person

Choice of Buttermilk or Blueberry, Vermont Maple Syrup

### ***Belgian Malted Waffles***

\$7 per person

Strawberries, Powdered Sugar, Vermont Maple Syrup

### ***The Eagle Eggs Benedict***

\$8 per person

English Muffin, Canadian Bacon, Hollandaise

### ***"Being Well" Wrap***

\$8 per person

Honey Wheat Tortilla, Egg Whites, Spinach, Goat Cheese, Tomatoes



# The Rockefeller Brunch

\$77 per person

## ***Beverages***

Orange, Grapefruit and Cranberry Juices  
Regular and Decaffeinated Coffee, Assorted Teas

## ***Pastry Chef's Daily Selection of Breakfast Pastries***

Bakery Muffins, Signature Croissants

### ***Assorted Bagels & English Muffins***

Cream Cheese, Butter, Preserves

### ***Woodstock Inn Granola***

Seasonal Berries, Sliced Fruit, Citrus, Maple & Local Greek Yogurt

## ***House Cured Smoked Salmon Display***

Red Onions, Capers, Tomatoes, Cream Cheese, Lavosh

### ***Caprese Platter***

Fresh Mozzarella, Tomatoes and Basil, Extra Virgin Olive Oil

### ***Marinated Asparagus Spears***

Roasted Tomato Relish, Shaved Pepato Cheese, Citrus Vinaigrette

### ***Baby Spinach Salad***

Sliced Mushrooms, Crispy Bacon, Garlic Croutons, Buttermilk Herb Dressing

## ***Farm Fresh Scrambled Eggs***

The Breakfast Classic

### ***The Eagle Eggs Benedict***

English Muffin, Canadian Bacon, Hollandaise

### ***Country Home Fries***

Potatoes, Peppers, Onions & Herbs

Applewood Smoked Bacon and Sausage Links

## ***Rosemary Grilled Chicken Breast***

Roasted Mushrooms, Tarragon Butter

### ***Seared Atlantic Salmon***

Braised Leek & Tomato Relish, Lemon Butter Sauce

### ***Chef Carved Prime Rib of Beef***

Horseradish Sour Cream, Butter Top Soft Rolls

## ***Pastry Chef's Dessert Table***

Maple Cream Puff, Mixed Berry Trifle,

"Ball Jar" Apple Crumble, Raspberry Chocolate Ganache Tart

Warm Butter Croissant Vanilla Bread Pudding, Salted Caramel Sauce

## Great Additions

### *Fruits of the Sea Display*

\$24 per person

East Coast Oysters on the Half Shell, Jumbo Shrimp Cocktail, Snow Crab Claws  
Displayed on Ice with Cocktail Sauce, Lemons, Horseradish Sour Cream

### *Hand Carved Meats*

Additional \$150 fee per Chef Attendant (One Attendant per 75 people)

**Roasted Turkey Breast** (feeds 25-30 people) \$325 each

**Maple Glazed Ham** (feeds 40-50 people) \$350 each

### *Eggs to Order*

\$10 per person

Eggs & Omelets Cooked to Order by a Woodstock Inn Chef.

Additional \$150 fee per Chef Attendant (One Attendant per 50 people)

Bacon, Ham, Peppers, Onions, Spinach, Tomatoes, Mushrooms, Vermont Cheddar

### *Mimosa Bar*

\$16 per drink

House Sparkling Wine

Orange, Grapefruit, or Peach Juices, Fresh Berry Garnishes

Specific Sparkling or Champagne choices may be accommodated for an additional price.

### *Wake-Up Bloody Mary Bar*

\$13 per drink

House Vodka, Spicy Bloody Mary Mix & an Array of Garden Vegetables to Choose for your Wake-up Call.

Additional Vodkas or Gins and garnishes may be added for an additional price.

# Plated Breakfast

\$29 per person

Breakfast includes Coffee, Tea, and Choice of Orange, Grapefruit or Cranberry Juice  
One Basket of Freshly Baked Pastries per 6 people served with Butter & Jam

## *The Usual*

Scrambled Eggs, Two Pieces of Bacon,  
Two Pieces of Sausage, Country Home Fries

## *Chorizo Scramble*

Spicy Chorizo Sausage, Scrambled Eggs,  
Black Beans, Potatoes

## *Vegetable Frittata*

Baked Egg, Roasted Vegetables,  
Country Home Fries, Cup of Fruit

## *Home-style Brioche French Toast*

Brioche dipped in Rich Cinnamon Egg Batter,  
Choice of Sausage or Bacon

## *Hearty Irish Oatmeal & Seasonal Berry Bowl*

Warm Oats with Maple Syrup,  
Pecans, Brown Sugar, Raisins

## Need a Break?

### ***Woodstock Inn Beverage Service***

Half Day \$11 per person, Full Day \$16 per person

Regular & Decaffeinated Coffee,  
Assorted Teas,  
Assorted Soft Drinks,  
Fruit Juices, Bottled Water

### ***The Mid-Morning***

\$17 per person

Pastry Chef's Daily Selection  
of Breakfast Pastries,  
Bakery Muffins, Signature Croissants,  
Sliced Seasonal Fruit & Berries,  
Citrus & Maple Yogurt,  
Granola Bars & Whole Fruit Basket,  
Woodstock Inn Beverage Service

### ***Early Afternoon***

\$13 per person

Seasonal Vegetable Tray, Caramelized Onion Dip,  
Fresh Chocolate Chip Cookies & Brownies,  
Individual Bags of Kettle Chips & Pretzels,  
Granola Bars & Whole Fruit Basket,  
Woodstock Inn Beverage Service

### ***Heirloom Apple Orchard Break***

\$19 per person

Basket of Local Apples,  
Warm Apple Strudel,  
Apple Cider Doughnuts,  
Apple Muffins,  
Vermont Artisan Cheese Display,  
Sliced Baguettes,  
Pure Vermont Apple Cider, Served Hot or Cold,  
Regular & Decaffeinated Coffee,  
Assorted Teas

### ***Pop Culture Break***

\$18 per person

Chocolate Dipped Strawberry  
"Day & Night" Pops,  
White Chocolate Truffle Pops,  
Chocolate Rum Ball Pops,  
Hot Chocolate,  
Regular & Decaffeinated Coffee,  
Assorted Teas

### ***Super Heroes of Juice***

\$15 per person

Know that you are refreshing your body  
with nature's most powerful antioxidants.  
The Green Machine, Orange Power,  
Mighty Red, Mellow Yellow,  
Coconut Macaroons Dipped in Dark Chocolate,  
Nordic Nut & Grain Energy Cookie

### ***Greener Pastures***

\$15 per person

A calming, refreshing beneficial break.  
Spiced Aromatic Green Tea, Served Hot or Iced,  
Matcha Green Tea & Almond Panna Cotta,  
Dark Chocolate & Green Tea Truffles

### ***Mind & Body Break***

\$16 per person

The Power of Orange,  
Orange-Carrot-Pear-Ginger Smoothie  
Woodstock Inn Green Mountain Granola Bar,  
Lavender Dark Chocolate Truffle,  
Cucumber & Mint Ice Water

### ***All Day Break & Beverage Service***

\$47

Includes All Day Beverage Service  
with Choice of Two Breaks

## Just Need a Snack?

**Seasonal Whole Fruit** \$2.50 each

**Individual Yogurt** \$3 each

**Bakery Goodies** \$38 per dozen

**Cinnamon Swirl Sticky Buns**

Vermont Maple Glaze

**Bakery Fresh Muffins**

Blueberry, Chocolate Chip, Cranberry-Orange

**Bagels**

Cream Cheese, Butter, Preserves

**Cookies**

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Ginger Snap

**Fudge Brownie**

**Dark Chocolate Dipped Coconut Macaroons**

**Chocolate Dipped Strawberries "Day & Night" Pops**

**Raspberry-Lemon Curd Tartlets**

**Munchies** \$5 per person

Pretzels, Kettle Potato Chips, Terra Chips, Corn Tortilla Chips, Individual Cracker Jacks

**Mixed Nuts** \$22 per pound

**Dips** \$25 per quart

Herb Sour Cream, Cumin Sour Cream, Tomato-Cucumber Salsa, Bleu Cheese Dip

**Candy Bars** \$3 each

Snickers, Peanut M&Ms, Hershey Bar, Milky Way, Three Musketeers

### **Beverages**

**Regular & Decaffeinated Coffee, Assorted Teas** \$37 per gallon

**Orange or Grapefruit Juice** \$42 per gallon

**Individual Juices** \$5 each

**Energy Drinks** \$6 each

**Vitamin Water Assorted Flavors** \$5 each

**Dasani Water** \$3 each

**Small San Pellegrino Sparkling Water** \$6 each

**"Being Well" Organic Juices** \$47 each per gallon

**Freshly Brewed Iced Tea** \$25 per gallon

**Lemonade** \$25 per gallon

**Vermont Apple Cider** \$37 gallon, Hot or Iced

**Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger Ale** \$4 each

## Plated Lunches

\$38 per person

Includes Bread Service, Soup or Salad, Entrée, Dessert,  
Iced Tea, Lemonade, Regular & Decaffeinated Coffee, Assorted Teas

### ***First Course***

Choice of Soup or Salad

***New England Clam Chowder***

***Roasted Tomato & Fennel Soup***

***Sweet Potato, Butternut & Apple Bisque***

***Roasted Carrot & Cauliflower Soup***

***Hearts of Romaine***

Garlic Croutons, Parmesan, Creamy Caesar Dressing

***Harvest Greens***

Dried Cranberries, Maple Walnuts, Vermont Cheddar Cheese, Vinaigrette

***Spinach & Berry Salad***

Vermont Goat Cheese, Toasted Almonds, Raspberry Vinaigrette

### ***Entrée***

Choice of One

Additional Choice \$6 per person, per entrée

Includes Chef's Choice of Potato, Rice or Pasta & Seasonal Vegetables

***Pan Seared Salmon***

Braised Leeks, Tomato Relish, Thyme Butter Sauce

***Herb & Parmesan Crusted Pork Scaloppini***

Roasted Mushrooms, Tarragon Butter

***Spice Grilled Flank Steak***

Caramelized Onions, Bleu Cheese Butter

***Wild Mushroom Risotto***

Wilted Baby Spinach, Truffle Oil

***Rosemary Grilled Chicken Breast***

Roasted Tomato, Zucchini & Olive Ragout, Basil Pesto

### ***Dessert***

Choice of One

Additional Choice \$3 per person, per dessert

***Oat Crumble Top Heirloom Apple Pie***

Cinnamon Anglaise

***Lemon Cream Cheesecake***

Strawberry Coulis

***Tahitian Specky Vanilla Crème Brûlée***

***Flourless Chocolate Cake***

Vanilla Chantilly, Raspberry Sauce

***Crumble Top Pear Cobbler***

Buttermilk Strudel, Chocolate Ice Cream

***Tiramisu***

Chocolate Sabayon

## **Working Business Lunches**

Perfect for a working lunch or presentation, these lunches are designed to provide a complete meal in an unobtrusive environment. Dishes may be pre-set and served to expedite service.

All Lunches include choice of Iced Tea or Lemonade, Coffee & Tea Service,  
Baskets of Sliced Artisan Bread, Creamery Butter & Mini Pastry Platters.

### ***Entrée***

Choice of One

Additional Choice \$5 per entrée, per person

#### ***Seared Salmon Salad***

\$27 per person

Baby Greens, Cherry Tomato & Cucumber Salsa, Goat Cheese, Basil Vinaigrette

#### ***Grilled Chicken Caesar Salad***

\$23 per person

Crisp Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

#### ***Roasted Beet & Arugula Salad***

\$17 per person

Orange Supremes, Whipped Vermont Feta, Mint Pesto

#### ***Local Mozzarella & Roasted Tomato Sandwich***

\$19 per person

Garden Herb Focaccia, Baby Greens, Basil Aioli

#### ***Tuscan Turkey Salad Sandwich***

\$18 per person

Herb Mayonnaise, Capers, Artichokes, Olives, Ciabatta Roll

#### ***Soup & Salad***

\$16 per person

Chef's Daily Soup Creation, House Salad, Maple Balsamic Dressing

## Lunch Buffets

All Lunches include choice of Iced Tea or Lemonade and Coffee & Tea Service.  
We request a 15-person minimum on all buffets.

### *Gardener & Chef*

\$38 per person

Kelly Way Garden Inspired, utilizing the Beauty & Bounty of our own Certified Organic Produce.

#### *Heirloom Squash & Fennel Soup*

#### *Honey & Coriander Roasted Carrots*

Cilantro Yogurt, Toasted Pistachios

#### *Garden Vegetable Pearl Couscous*

Olive Vinaigrette

#### *Watermelon Vermont Feta Salad*

Candied Lemons, Artisan Greens, Mint Pesto

#### *Olive Oil & Herb Poached Atlantic Salmon*

Tomato Confit, Baby Greens, Saffron Aioli

#### *Seared Chicken Breast Chermoula*

Radish & Cucumber Salad

#### *Butter Top Soft Rolls*

#### *Mini Dessert Table*

Mixed Berry "Ball Jar" Trifle,  
Mini Heirloom Squash Cheesecakes, Opera Cake

### *The Flavors of Kelly Way Gardens*

\$34 per person

Kelly Way Garden Inspired, utilizing the Beauty & Bounty of our own Certified Organic Produce.

#### *White Bean, Carrot & Kale Soup*

#### *Sweet Summer Slaw*

Toasted Hazelnuts,  
Cilantro Mint Chili Dressing

#### *Cauliflower & Carrot Salad*

Dukkah Vinaigrette

#### *Crispy Eggplant Burger*

Balsamic Tossed Greens, Tomatoes,  
Basil Aioli, House Sesame Roll

#### *Local Mozzarella & Roasted Tomato Sandwich*

Garden Herb Focaccia, Baby Greens, Basil Aioli

#### *Desserts*

Cranberry Apple Tart, Strawberry French Macaron,  
Raspberry Dark Chocolate Tart with Red Wine Reduction

## **Golden Eagle**

\$38 per person

### **Handcrafted Soups**

Select One

**Woodstock Inn Clam Chowder, Kelly Way Garden Vegetable Minestrone,  
Roasted Tomato & Fennel Soup, or Cauliflower Fennel Soup**

### **Salads**

Select Two

#### **Tossed Baby Greens**

Dried Cherries, Toasted Pecans, Orange Vinaigrette

#### **Romaine Hearts**

Parmesan Cheese, Garlic Croutons, Peppercorn Caesar Dressing

#### **Spinach & Arugula Salad**

Button Mushrooms, Crisp Bacon, Buttermilk & Herb Dressing

#### **American Potato Salad**

New Potatoes, Celery, Red Onion, Bacon, Creamy Dressing

#### **English Cucumber & Tomato Salad**

Feta & Basil Vinaigrette

### **Sandwich Selections**

Select Three

#### **Portobello Mushroom Sandwich**

Caramelized Onions, Goat Cheese, Baby Spinach, Ciabatta Roll

#### **Tuscan Turkey Salad**

Herb Mayonnaise, Capers, Artichokes, Olives, Ciabatta Roll

#### **Crispy Eggplant Burger**

Herb Aioli, Lettuce, Tomato, House Sesame Roll

#### **Firecracker Roast Beef Wrap**

Shaved Roast Beef, Provolone, Dried Tomato Mayonnaise, Jalapeño Cilantro Slaw

#### **Grilled Chicken Caesar Wrap**

Shaved Parmesan, Peppercorn Caesar Dressing

#### **Vermont Cheddar, Tomato & Bacon Sandwich**

Sourdough Bread

#### **Walnut Chicken Salad**

Grapes, Herb Mayonnaise, Ciabatta Roll

#### **Muffuletta**

Shaved Deli Meats, Olive Relish, Basil Mayonnaise, Focaccia Bread

#### **"Being Well" Roasted Vegetable Sandwich**

Provolone Cheese, Artisan Bread

### **Pastry Chef's Dessert Display**

Select Three

**"Ball Jar" Strawberry Shortcake, Chocolate Éclair,  
Opera Cake, Lemon Meringue, Mini Fresh Fruit Tarts**

## ***Green Mountain Delicatessen***

\$31 per person

### ***Chef's Handcrafted Seasonal Soup***

#### ***Mixed Green Salad***

Cucumbers, Tomatoes, Croutons,  
House Made Dressings

#### ***Yukon Gold Potato Salad***

Cilantro Sour Cream, Scallions

#### ***Coleslaw***

Creamy Lemon Maple Dressing

#### ***Garnishes***

Sliced Tomatoes, Onions, Lettuce,  
Bread & Butter Pickles

#### ***Condiments***

Mayonnaise, Dijon Mustard,  
Horseradish Sour Cream

#### ***Deli Sliced Meats***

Turkey, Roast Beef, Ham, Salami

#### ***Selection of Cheese***

Vermont Cheddar, American,  
Provolone, Swiss

#### ***Artisanal Breads***

Sourdough, Multi-Grain, Rye, Ciabatta

#### ***Kettle Cooked Potato Chips***

#### ***Desserts***

Mini Lemon Cheesecakes,  
Flourless Chocolate Cake

### ***Hot Pasta Additions***

\$10 per person, per pasta

#### ***Farfalle Pasta***

White Clam Sauce

#### ***Penne Pasta***

Roasted Tomato Crema,  
Pepato Cheese

#### ***Rigatoni Pasta***

Roasted Italian Sausage,  
Red Bell Pepper Crema

## ***The Arthur Wilder***

\$43 per person

### ***Handcrafted Soup***

Choice of One

***New England Clam Chowder, Lobster Bisque, or Carrot & Sweet Potato Soup***

#### ***Baby Spinach Salad***

Strawberries, Toasted Almonds, Feta Cheese,  
Maple Balsamic Vinaigrette

#### ***Grilled Vegetable Display***

Portobello Mushrooms, Asparagus,  
Roasted Red Peppers

#### ***Fresh Mozzarella & Garden-Fresh Tomatoes***

Basil Pesto, Grey Salt

#### ***Chilled Misty Knoll Turkey Breast***

Apple Cider Brined & Smoked, Tarragon Aioli

#### ***Roasted Peppercorn***

#### ***Crusted Beef Tenderloin***

Horseradish Aioli

#### ***Flash Grilled***

#### ***Rare Yellowfin Tuna***

Cucumber Radish Salad, Wasabi Mayonnaise

#### ***Artisan Breads***

Sourdough, Multi-Grain, Rye, Baguettes, Ciabatta

#### ***Vermont Artisan Cheese Selection***

Grapes, Lavosh

#### ***Pastry Chef's Seasonal Dessert Table***

Lemon Curd Raspberry Tart, Strawberry Cream Puff,

Mini Linzer Slices, Chocolate Pot de Crème

## ***The Vermonter***

\$40 per person

### ***Handcrafted Soup***

Choice of One

***New England Clam Chowder, Roasted Tomato & Fennel Soup,  
or Sweet Potato, Butternut & Apple Bisque***

### ***Green Salad***

Choice of One

#### ***Hearts of Romaine***

Garlic Croutons, Parmesan, Creamy Caesar Dressing

#### ***Harvest Greens***

Dried Cranberries, Maple Walnuts,  
Goat Cheese, Apple Vinaigrette

#### ***Baby Spinach***

Strawberries, Toasted Almonds, Feta Cheese,  
Maple Balsamic Vinaigrette

### ***Salads***

Choice of One

#### ***Potato Salad***

Bacon, Scallions, Sour Cream

#### ***Cilantro Cole Slaw***

Creamy Lemon Dressing

#### ***English Cucumber Salad***

Red Onion, Dill

#### ***Garden Tomato & Mozzarella Salad***

Basil Pesto

### ***Entrée***

Choice of Two

Add a Third choice for \$8 per person

#### ***Pan Seared Chicken Breast***

Artichokes, Kalamata Olives & Basil Ragout

#### ***Grilled Flank Steak***

Bleu Cheese, Caramelized Onions, Roasted Red Peppers

#### ***Herb & Fennel Roasted Pork Loin***

Sautéed Spinach, Leeks, Tomatoes, Onion Jus

#### ***Chef's Garden Penne Pasta***

Seasonal Vegetables in a Roasted Garlic Sauce

#### ***Seared Atlantic Salmon***

Braised Leek & Tomato Relish

#### ***Crispy Fried Flounder***

Caper Remoulade

#### ***Pan Roasted Brook Trout***

Three Nut Butter Sauce

### ***Potatoes, Pasta & Rice***

Choice of One

#### ***Yukon Gold Smashed Potatoes***

Chives & Sour Cream

#### ***Parmesan Risotto***

Fresh Herbs

#### ***Roasted Potatoes & Onions***

Yukon Gold & Sweet Potatoes

#### ***"Being Well" Orzo Pasta***

Garden Vegetables, Tomatoes, Herbs

### ***Chef's Selection of Seasonal Vegetables***

#### ***Pastry Chef's***

#### ***Seasonal Dessert Table***

Maple Cream Puff,

"Ball Jar" Apple Crumble,

Raspberry Chocolate Ganache Tart

## ***An American Cookout***

\$31 per person

### ***Salads***

#### ***Cilantro Coleslaw***

Creamy Lemon Dressing

#### ***New Potato Salad***

Bacon, Scallions, Sour Cream

#### ***English Cucumber Salad***

Red Onion, Dill

### ***On the Grill***

Angus Burgers

All Beef Hot Dogs

Cajun Chicken Breasts

### ***Additions***

Hamburger & Hot Dog Buns,

Vermont Cheddar, Swiss & American Cheese,

Ketchup, Mustard, Mayonnaise,

Lettuce, Tomato, Bread & Butter Pickles

### ***Kettle Cooked Potato Chips***

### ***Desserts***

Seasonal Melon, "Ball Jar" Strawberry Shortcake,

Butter Croissant Bread Pudding

with Salted Caramel Sauce

## ***Extra Hungry? Additional Items for your Crew***

***Grilled Sweet Italian Sausage*** \$5 per person, Sautéed Peppers & Onions

***Flash Grilled Bratwurst*** \$5 per person, Long Trail Ale, Sauerkraut, Whole Grain Mustard

***House Smoked Baby Back Ribs*** \$8 per person, Spice Rubbed, House Smoked, Maple BBQ Sauce

## ***Add the Fun, Flavor & Excitement of a Chef Tended Grill***

\$150 per hour

Available in Season, Weather Permitting

## **Box Lunches**

Includes Potato Chips, Vermont Cheddar Cheese, Apple, Chocolate Chip Cookie & Bottle of Water

\*Whole Wheat Wraps may be substituted for Rolls

### ***Sandwiches & Salads***

Choose up to Three Options

#### ***Green Mountain***

\$22 per person

Roast Beef, Swiss Cheese, Lettuce, Tomato,  
Horseradish Mayonnaise, Ciabatta Roll

#### ***Ottawaquechee***

\$22 per person

Ham, Cabot Cheddar Cheese, Lettuce,  
Tomato, Honey Maple Mustard, Ciabatta Roll

#### ***Mount Tom***

\$22 per person

Turkey Breast, Applewood Smoked Bacon,  
Lettuce, Tomato, Tarragon Mayonnaise, Ciabatta Roll

#### ***PB & J***

\$15 per person

Peanut Butter & Jelly on Country White Bread, "With the Crust Cut Off"

#### ***Chicken Caesar Salad***

\$20 per person

Crisp Romaine, Rosemary Grilled Chicken Breast,  
Garlic Croutons, Parmesan, Creamy Caesar Dressing

#### ***Grilled Chicken Cobb Salad***

\$21 per person

Mixed Greens, Grilled Chicken, Bacon, Hard Boiled Egg,  
Bleu Cheese, Cucumbers, Tomatoes, Buttermilk Ranch Dressing

#### ***Harvest Spinach Salad***

\$17 per person

Baby Spinach, Dried Cranberries, Carrot Ribbons,  
Maple Walnuts, Crumbled Goat Cheese, Apple Vinaigrette

#### ***Woodstocker***

\$17 per person

Roasted Garden Vegetables, Goat Cheese,  
Sun Dried Tomato & Basil Mayonnaise, Artisan Bread

# Receptions

## *Cold Hors d' Oeuvres*

Priced per piece. We request a 12-piece minimum for each selection

**Bruschetta Fresh Mozzarella** \$4 per piece, Tomato & Basil, Baguette Crisp

**Smoked Salmon Canapé** \$4 per piece, Chives, Capers, Cucumber Round

**Goat Cheese Crostini** \$4 per piece, Onion Marmalade

**Prosciutto Wrapped Grilled Asparagus** \$4 per piece, Balsamic Glaze, Parmesan Cheese

**Beef Tenderloin Carpaccio** \$4 per piece, Truffle Tomato Relish, Toasted Baguette

**Maine Lobster Profiteroles** \$4 per piece, Lobster Salad, Tarragon Aioli

**Maine Lobster Spoons** \$4 per piece, Kelly Way Garden Fine Herb Aioli

**Seared Tuna Carpaccio** \$4 per piece, Wonton Crisp, Wasabi Sour Cream, Shaved Scallions

**Kelly Way Garden Vegetable Hand Rolls** \$4 per piece, Ponzu Sauce

## *Hot Hors d' Oeuvres*

Priced per piece. We request a 12-piece minimum for each selection

**Maine Lobster & Corn Fritter** \$4 per piece, Old Bay Aioli

**Silver Dollar Jonah Crab Cakes** \$4 per piece, Remoulade Sauce

**Coconut Fried Shrimp** \$4 per piece, Ginger & Apricot Chutney

**Bacon Wrapped Sea Scallops** \$4 per piece, Applewood Smoked Bacon, Dijon

**Sesame Crusted Chicken** \$4 per piece, Sweet Chili Sauce

**Grilled Lamb Lollipops** \$5 per piece, Feta Mint Pesto

**Maple Soy Beef Tenderloin Satay** \$4 per piece, Spicy Peanut Dipping Sauce

**BBQ Meatballs** \$4 per piece, BBQ Sauce

**Vegetable Spring Rolls** \$4 per piece, Ponzu Sauce

**Vermont Cheddar Cheese Sliders** \$4 per piece, Smoked Bacon, Maple Drizzle

**Vermont Cheddar Beignet** \$4 per piece, Spiced Apple Butter

**Wild Mushroom Wontons** \$4 per piece, Tarragon Aioli

**Mini Asparagus & Mushroom Tarts** \$4 per piece, Vermont Cheddar Custard

**Vermont Cheddar & Caramelized Onion Tarts** \$3.50 per piece

## Reception Displays

### ***Vermont Artisan Cheese Display***

\$14 per person

Local Cheese Display with Seasonal Berries, Grapes,  
Toasted Nuts, Crackers & Lavosh

### ***The Gardeners' Vegetable Crudités***

\$10 per person

Hummus, Bleu Cheese Dip, Herb Buttermilk Dip

### ***Grilled & Marinated Garden Vegetables***

\$10 per person

Seasonal Squashes, Portobello Mushrooms, Sweet Bell Peppers,  
Red Onions, Asparagus, Maple Balsamic Vinaigrette, Caramelized Shallot Dip

### ***Fresh Fruit Harvest***

\$9 per person

Sliced Honeydew, Cantaloupe, Pineapple, Berries, Citrus & Maple Yogurt

### ***Mediterranean Tasting***

\$15 per person

Heavenly Hummus, Tabbouleh, Citrus Marinated Olives,  
Spiced Almonds, Fresh Mozzarella, Prosciutto, Tomato Cucumber Relish,  
Artisan Bread, Crackers & Garlic Pita Chips

### ***Baked Brie en Croute***

\$125 each

Serves 35-40 people

Wrapped in Puff Pastry & Layered with Raspberry Preserves,  
Toasted Whole Almonds, Strawberries, Grapes, Sliced Baguette

### ***New England Raw Bar***

\$24 per person

East Coast Oysters & Clams on the Half Shell, Shrimp Cocktail,  
Horseradish Sour Cream, Cocktail Sauce, Lemon Wedges

## **Chef Action Stations**

\$150 per Chef,  
One Chef per station, 100 people per station

### ***Crispy Griddled Quesadillas***

\$14 per person  
Roasted Vegetable Quesadilla, Jonah Crab Quesadilla, Cilantro-Lime Marinated Chicken Quesadilla,  
Cumin Sour Cream, Cucumber Tomato Salsa

### ***Taste of Tuscany Pasta Station***

\$15 per person  
Choice of Two

#### ***Orecchiette Pasta***

Wild Mushrooms, Crispy Bacon, Red Chili Garlic Crema

#### ***Farfalle Pasta***

New England Clam & Cream, Wilted Baby Spinach, Shaved Parmesan

#### ***“Being Well” Penne Pasta***

Roasted Tomatoes, Kalamata Olives, Basil Pesto, Shaved Parmesan

#### ***Rigatoni Pasta Bolognese***

Shaved Pepato Cheese

## **The Butcher’s Cut**

Carving Stations

### ***Salt & Garlic Crusted Prime Rib of Beef***

\$500 each  
Serves 35 people  
Horseradish Sour Cream, Butter Top Soft Rolls

### ***Rosemary Roasted Beef Tenderloin***

\$375 each  
Serves 15-20 people  
Herb Aioli, Horseradish Sour Cream, Butter Top Soft Rolls

### ***Apple Cider Brined Turkey Breast***

\$325 each  
Serves 15-20 people  
Cranberry Horseradish Sour Cream, Tarragon Aioli, Butter Top Soft Rolls

## Dessert Receptions

Dessert Stations include Regular & Decaffeinated Coffee & Assorted Teas.  
We request a 25-person minimum for these stations.

### *New England Farmhouse Favorites*

\$17 per person

Boston Cream Pie, Cape Cod Cranberry Apple Tart,  
Maine Wild Blueberry Crumble, Maple Crème Brûlée,  
Warm Butter Croissant Bread Pudding with Salted Caramel Sauce

### *A Passion for Chocolate*

\$19 per person

Chocolate Pot de Crème, Chocolate Salted Caramel Mousse Tart,  
Mini Flourless Chocolate Torte, Dark Chocolate Mint Truffle,  
Cappuccino Truffle, White Chocolate Passion Fruit Truffle,  
Orange Chocolate Martini, Chocolate Macaron

### *Viennese Pastry Table*

\$19 per person

Parisian Opera Cake, Earl Grey Tea Crème Brûlée,  
Apricot Sachertorte, Cream Puff Swans, Cherry Clafoutis,  
Whipped Dark Chocolate Ganache Tart, Strawberry Napoleon

### *Northeastern Pie Bar*

\$18 per person

Apple, Cherry, Pecan & Sweet Potato Pie,  
Whipped Cream & Crème Anglaise

### *Cupcakes!*

\$15 per person

Chocolate on Chocolate, White Cake with Vanilla, Spice with Cream Cheese

## Plated Dinners

Our Three Course Plated Dinners will include Tableside Bread & Coffee Service.

### **First Course**

Choice of Soup or Salad.  
Additional Soup or Salad Choice,  
\$6 per person, per Soup or Salad.

### **Entrée**

Choice of two Entrées, or one Combination Entrée.  
Entrée counts are to be submitted 5 days in Advance.  
Additional Entrée choice, \$8 per person, per entrée.

### **Appetizer Course**

Additional course may be added, \$6 per person.

### **Dessert**

Choice of One Dessert.  
Additional choice, \$3 per person, per dessert.

### **First Course**

Soup or Salad

#### **Maine Lobster Bisque**

Bourbon Cream

#### **Vermont Cheddar & Ale Soup**

Garlic Croutons

#### **Simple Mixed Greens**

Organic Baby Field Greens,  
Cucumbers, Tomatoes,  
Maple Dijon Vinaigrette

#### **New England Clam Chowder**

Applewood Smoked Bacon

#### **Woodstock Kale Caesar**

Romaine, Kale, Garlic Croutons,  
Parmesan, Creamy Caesar Dressing

#### **Harvest Greens**

Dried Cranberries, Goat Cheese,  
Maple Walnuts, Apple Vinaigrette

#### **Roasted Tomato & Basil Soup**

#### **Sweet Potato, Butternut & Apple Bisque**

Pumpkin Seeds

#### **Roasted Beet Salad**

Herbed Vermont Goat Cheese,  
Frisée, Lambs Lettuce,  
Mint Oil, Grey Salt

#### **Baby Spinach**

Strawberries, Toasted Almonds,  
Goat Cheese, Balsamic Vinaigrette

### **Appetizers**

These dishes may be substituted for soup or salad for the price listed, add \$6 each for an additional course.

### **Hot Selections**

#### **New England Crab Cake**

\$12 per person

Shaved Fennel Slaw, Citrus Buerre Blanc

#### **Pan Seared Day Boat Scallop**

\$10 per person

Sweet Corn Ragout, Tomato-Citrus Vinaigrette

### **Cold Selections**

#### **Chilled Shrimp Cocktail**

\$10 per person

Cocktail Sauce & Lemon

#### **Fresh Vermont Mozzarella & Tomato Napoleon**

\$7 per person

Aged Balsamic, Basil Pesto, Cracked Black Pepper

#### **Sesame-Seared Tuna Loin**

\$14 per person

Soba Noodle Wakame Seaweed Salad,  
Wasabi Mango Coulis

#### **House Cured Smoked Salmon**

\$8 per person

Citrus Aioli, Capers, Red Onions, Lavosh

## ***Plated Entrées***

Choice of Two

Entrées include Chef's Choice of Potato, Rice or Pasta & Seasonal Vegetables

### ***Woodstock Inn Lump Crab Cake***

\$57 per person

Whole Grain Mustard Sauce

### ***Pan Seared Atlantic Salmon***

\$56 per person

Whole Grain Mustard Butter

### ***Georges Bank Haddock***

\$51 per person

Roma Tomato Compote,  
Lemon Caper Sauce

### ***Rosemary Seared Swordfish***

\$62 per person

Tomato Relish,  
Lemon Caper Sauce

### ***Grilled Filet Mignon***

\$67 per person

Roasted Wild Mushrooms,  
Port Wine Reduction

### ***Herb & Dijon Crusted Lamb Rack***

\$68 per person

Rosemary Jus

### ***Misty Knoll Chicken Breast***

\$52 per person

Mushroom Ragout,  
Madeira Sauce

### ***Smoked Duck Breast***

\$54 per person

Blackberry Port  
Wine Reduction

### ***Maple Glazed Pork Tenderloin***

\$52 per person

Apple Cider &  
Tarragon Reduction

### ***Sweet Potato Risotto***

\$46 per person

Roasted Heirloom Squash,  
Shaved Fennel, Asparagus,  
Truffle Oil

### ***Butternut Squash Ravioli***

\$46 per person

Sage Brown Butter, Parmesan,  
Toasted Pumpkin Seeds

### ***Grilled Filet Mignon & Atlantic Salmon***

\$78 per person

Roasted Wild Mushrooms,  
Cognac Cream, Tomato Relish,  
Whole Grain Mustard Butter

### ***Grilled Filet Mignon & Maine Lobster Tail***

\$82 per person

Roasted Wild Mushrooms,  
Citrus Butter Sauce, Tarragon  
Pesto, Red Wine Reduction

### ***Pan Seared Chicken Breast & Sautéed Gulf Shrimp***

\$70 per person

Natural Chicken Jus,  
Chardonnay Basil Cream

### ***Pan Seared Beef Filet Mignon & Jonah Crab Cake***

\$77 per person

Roasted Wild Mushrooms,  
Parsley Lemon Butter,  
Peppercorn Jus,  
Tomato Caper Relish

## ***Desserts***

Choice of One

### ***Chocolate Mousse Cake***

Salty Caramel Crème Brûlée,  
Vanilla Anglaise

### ***White Chocolate & Raspberry Mirror Cake***

Meringue, Raspberry Coulis

### ***Flourless Chocolate Cake***

White Coffee Sabayon

### ***Pistachio Almond Cake***

Lemon Curd, Candy Orange

### ***Pear & Almond Tart***

Vanilla Chantilly, Caramel Sauce

### ***Strawberry Shortcake***

Vanilla Ice Cream

### ***Kelly Way Garden Dessert***

Tomato Confit, Lemon Sorbet,  
Marinated Strawberry,  
Crispy Beets

## Dinner Buffets

We request a 15-person minimum on all buffet dinners.  
Rolls & Butter, Regular & Decaffeinated Coffee & Assorted Teas will be served on all buffets.

### *A Taste of Woodstock*

\$68 per person

#### *Soups*

Choice of One

#### *New England Clam Chowder*

Applewood Smoked Bacon

#### *Roasted Sweet Corn Bisque*

Smoked Shitake Mushrooms, Cilantro Corn Relish

#### *Roasted Tomato & Fennel Soup*

*Sweet Potato, Butternut & Apple Bisque*

#### *Cauliflower & Fennel Soup*

Parmesan Lace, Hazelnut Pesto

#### *Vermont Cheddar & Ale Soup*

Garlic Croutons

#### *Lobster Bisque*

Brandied Chantilly Cream

#### *Green Salads*

Choice of One

#### *Caesar Salad*

Romaine, Tomatoes, Garlic Croutons, Parmesan,  
Creamy Caesar Dressing

#### *Harvest Greens*

Dried Cranberries, Maple Walnuts,  
Goat Cheese, Apple Vinaigrette

#### *Baby Spinach & Frisée Salad*

Strawberries, Toasted Almonds,  
Vermont Goat Cheese,  
Maple Balsamic Vinaigrette

#### *“Being Well” Salad*

Harvest Greens, Romaine, Cucumber, Tomatoes,  
Carrot Ribbons, Strawberry Vinaigrette

#### *Crafted Salads*

Choice of Two

#### *Broccoli & Vermont Apple Salad*

Dried Cranberries, Toasted Walnuts,  
Citrus Vinaigrette

#### *Penne Pasta Salad*

Roasted Peppers, Basil, Broccoli, Herb Vinaigrette

#### *Chickpea Salad*

Feta Cheese, Roma Tomatoes, Cucumbers,  
Minted Lemon Dressing

#### *Fresh Mozzarella, Tomatoes & Basil*

Grey Salt, Extra Virgin Olive Oil

#### *Garden Vegetable Couscous Salad*

Toasted Walnuts & Pecans, Basil Vinaigrette

## ***Rice, Potatoes & Pastas***

Choice of One

***Roasted Garlic Yukon Gold  
"Smashed" Potatoes***

Chives & Sour Cream

***Mashed Yukon Gold Potatoes***

Cream & Sweet Butter

***Two Potato Gratin***

Parmesan, Vermont Cheddar, Herbs

***Mashed Sweet Potatoes***

Candied Pecans

***Parmesan Herb Risotto***

Fresh Thyme, Parsley & Tarragon

***"Being Well" Ratatouille Orzo***

Garden Squash, Tomatoes, Herbs

## ***Entrée***

Choice of Two

Each additional choice \$10 per person

***Herb Salt Chicken Breast***

Roasted Tomato & Onion Relish

***Braised Short Rib***

Crispy Fried Onions, Roasted Garlic Demi-Glace

***Spice Rubbed Pork Tenderloin***

Apple Cider Jus, Pineapple Chutney

***Cider Brined Turkey Breast***

Vermont Apple Onion Relish, Calvados Jus

***Vermont Maple Liquor Atlantic Salmon***

Citrus Butter Sauce

***Rosemary Grilled Swordfish***

Cherry Tomato Salsa

***Almond Crusted Trout***

Sage Brown Butter

***"Being Well" Quinoa***

Saffron, Roasted Fennel, Chickpeas,  
Caramelized Onions, Tomatoes, Cilantro

***Chef's Selection of the finest Kelly Way Garden Organic Seasonal Vegetables***

***Chef Phillippe's Vermont Pastry Selections***

## ***Backyard Bonfire***

\$63 per person

### ***Side Dishes***

#### ***Cilantro Coleslaw***

Creamy Lemon Dressing

#### ***New Potato Salad***

Bacon, Scallions, Sour Cream

#### ***English Cucumber Salad***

Red Onion, Dill

#### ***Cajun Fried Red Bliss Potatoes***

#### ***Tossed Garden Greens***

Cucumbers, Vine Tomatoes

#### ***Garden Vegetable Gratin***

Vermont Artisan Cheese

#### ***Sweet Corn on the Cob***

Vermont Butter

#### ***Watermelon or Seasonal Melon***

### ***Entrées***

Choice of Two

#### ***New York Sirloin Steaks***

Caramelized Onions, Roasted Wild Mushrooms

#### ***Italian Sausage***

Caramelized Onions, Peppers

#### ***Beer Braised Bratwurst***

Sauerkraut, House-made Buns

#### ***Smoked Baby Back Ribs***

Maple Barbecue Sauce

#### ***Red Rub Spiced Grilled Chicken***

Salsa Roja

### ***Desserts***

Cinnamon Crumble-Top Apple Pie, "Ball Jar" Strawberry Shortcake, Salted Caramel Pecan Tart

### ***Add Some Flair! Add a Chef Tended Grill!***

\$150 per hour

Available in Season, Weather Permitting

## ***New England Lobster Boil***

\$93 per person

One Lobster per person, let us know if more are needed. Additional lobsters MKT Price.

### ***Maine Lobster Bisque***

Bourbon Cream

### ***Vermont Cheddar Corn Muffins***

Whipped Maple Butter

### ***Tossed Baby Greens Salad***

Shaved Apples, Toasted Walnuts,  
Cheddar Cheese, Maple Mustard Vinaigrette

### ***Fresh Vermont Mozzarella & Tomatoes***

Basil Pesto, Extra Virgin Olive Oil

### ***Cucumber Salad***

Red Onion, Dill

### ***Cilantro Coleslaw***

Creamy Lemon Dressing

### ***Shrimp Cocktail***

Cocktail Sauce, Lemons

### ***Sweet Corn on the Cob***

Vermont Butter

### ***Steamed New Potatoes***

Garlic Butter, Parsley

### ***Vermont Craft Beer Steamed Clams & Mussels***

Herb & Garlic Butter

### ***1¼ lb Boiled Maine Lobster***

One Lobster per person  
Drawn Butter, Lemons

### ***Herb Grilled Chicken Breast***

Tarragon Butter, Wild Mushrooms

### ***Grilled Flank Steak***

Tomato & Onion Relish

### ***Watermelon or Seasonal Melon***

### ***Desserts***

Cape Cod Cranberry Apple Tart,  
"Ball Jar" Blueberry Shortcake,  
Spiced Chocolate Cream Tart

# The Art of Pairing Dinners

We believe that wine, beer and spirits can all be artfully matched with our outstanding cuisine  
Below are three crafted dinners, the beers, wines and whiskeys are subject to availability.

All beer, wine, and spirits are served in standard tasting portions.  
Additional amounts of these items will be charged on consumption.  
All dinners will include rolls, butter & coffee service.

## ***Vermont Craft Brewers***

\$140 per person

Suggested pairings listed below

Specific selections can be accommodated and may require a price adjustment.

### ***First Course***

#### ***Lettuce Begin***

*Salad of Heirloom Greens*

*& Otter Creek Brewing "Citra Mantra" Middlebury, Vermont*

Kelly Way Garden Heirloom Squash, Shaved Fennel,  
Vermont Creamery Goat Cheese Tart, Dried Cranberry Vinaigrette

### ***Second Course***

#### ***Liquid Love***

*Oyster Chowder*

*& Von Trapp Brewing "Pilsner Lager" Stowe Vermont*

Fried Oysters, Herb Garden Spätzle, Tarragon Pesto

### ***Main Course***

#### ***Meat Me in the Middle***

*Long Trail Amber Ale Braised Short Rib of Beef*

*& Long Trail "Double Bag" Bridgewater Vermont*

Caramelized Onion Mac & Cheese, Crispy Onions

### ***Dessert Course***

#### ***Life is Short- Start with Dessert***

*Brew Master Dark Chocolate Stout Cake*

*& Magic Hat Brewing Co. "Stealing Time" South Burlington, Vermont*

Vanilla Ice Cream, Salted Caramel Sauce

## ***An American Wine Dinner***

\$155 per person

Suggested varietal pairings listed below

Specific Selections can be accommodated and may require a price adjustment

### ***First Course***

*Maine Coast Jonah Crab Cake*

*& Gruet Brüt Sparkling, New Mexico*

Shaved Fennel Slaw, Orange Butter Sauce

### ***Second Course***

*Hand Pulled Mozzarella & Tomato Salad*

*& Firesteed Rosé, Willamette Valley Oregon*

Crispy Prosciutto, Basil Pesto, Olive Relish

### ***Entrée***

*Garlic & Herb Crusted Lamb Ribeye*

*& Charles Smith Cabernet Sauvignon, Columbia River Valley, Washington*

Onion & Bacon Potato Gratin, Roasted Wild Mushrooms, Carrot Parsnip Sauce

### ***Dessert***

*Dark Chocolate Ganache Tort*

Dried Cherry Compote, Red Wine Ice Cream

## ***Spirits Dinner***

### ***Sippin' The Kentucky Trail***

\$130 per person

### ***Salad***

*White Oak Smoked Duck Breast*

*& Russell Reserve Single Barrel*

Oven Roasted Root Vegetables, Torn Kelly Way Garden Greens,

Charged Orange, Country Croutons, Honey-Herb Vinaigrette

### ***Entrée***

*Apricot Glazed Pork Tenderloin*

*& Blantons Single Barrel*

Roasted Corn Polenta, Tender Green Beans, Baby Carrots, Mustard-Pork Jus

### ***Dessert***

*Whiskey Espuma*

*& Booker Single Barrel*

Araguani Chocolate Mousse Cigar, Whiskey Gelee

## Kid's Menu

We think you're a kid if you are 12 and under!  
Children may dine off the Adult Buffet Menus at half price or choose one of the Plated Meals.

### ***Plated Kid's Meals***

\$20 per person

#### ***First Course***

Choice of One

#### ***Fresh Fruit Salad***

Melon, Pineapple, Grapes

#### ***Mixed Green Salad***

Tomatoes, Cucumbers, Ranch Dressing

#### ***Caesar Salad***

Romaine, Garlic Croutons, Parmesan,  
Creamy Caesar Dressing

#### ***Cup of New England Clam Chowder***

#### ***Entrée***

Choice of One

#### ***Chicken Fingers & French Fries***

#### ***Penne Pasta Marinara***

Parmesan Cheese & Garlic Toast

#### ***Vermont Cheddar Macaroni & Cheese***

#### ***Grilled Cheese Sandwich***

Potato Chips & a Pickle

#### ***Peanut Butter Jelly Time***

Country White Bread & Potato Chips

#### ***Dessert***

Choice of One

#### ***Ice Cream Sundae***

Vanilla Ice Cream, Hot Fudge,  
Whipped Cream, Cherry

#### ***Chocolate Chip Cookies***

#### ***Fudge Brownie***

### ***Knee Knocker Buffet***

\$22 per person

#### ***Tossed Garden Salad***

Cucumbers, Button Mushrooms, Ranch Dressing

#### ***Ants on a Log***

Celery Sticks, Peanut Butter, Raisins

#### ***Crispy Chicken Fingers***

Honey Mustard Sauce, BBQ Sauce, Carrot Sticks, Cherry Tomatoes

#### ***Grilled Vermont Cheese Sandwiches***

Tomato Dipping Sauce

#### ***Oreo Cookie Cupcakes***

Oreo Cake, Vanilla Icing, Oreo Cookie

# Bars

We have three options for you to enjoy beverages during your event.

## ***Hosted Bars***

Are on consumption basis & charged to the master account.

## ***Cash Bars***

Are priced to include sales tax & service charge.

## ***Hosted Package Bars***

Priced per person, per hour

Package Bars do not include passed Wine Service, Dinner Wine Service, Champagne or Specialty Cocktails.  
(May not be combined with Hosted or Cash Bar options)

A Service Charge of \$70 per bartender for the first two hours & \$35 per bartender for each additional hour or 22% (whichever is greater) will be added to each bill. A bar setup fee of \$150 may apply.

## ***Hosted & Cash Bars Pricing***

Priced per drink	<b><i>Hosted</i></b>	<b><i>Cash</i></b>
<b><i>Woodstock Bar</i></b>	\$11	\$13
<b><i>Rockefeller Bar</i></b>	\$15	\$18
<b><i>Domestic Beer</i></b>	\$5	\$7
<b><i>Microbrews &amp; Imports</i></b>	\$7	\$9
<b><i>Soda &amp; Bottled Water</i></b>	\$4	\$5
<b><i>Juice &amp; Sparkling Water</i></b>	\$5	\$6
<b><i>Hayes Ranch Wines</i></b> per bottle	\$35	N/A
<b><i>Hayes Ranch Wines</i></b> per glass	N/A	\$10

## ***Hosted Package Bar***

Priced per person. Includes beer & house wines.

<b><i>Woodstock Bar</i></b>	<b><i>Rockefeller Bar</i></b>
1 <sup>st</sup> Hour \$19	1 <sup>st</sup> Hour \$27
2 <sup>nd</sup> Hour \$15	2 <sup>nd</sup> Hour \$20
Each Additional Hour \$10	Each Additional Hour \$12

## ***Bottled Beer***

***Imports*** Stella Artois, Corona

***Domestic*** Budweiser, Bud Light, Amstel Light

***Local Microbrews*** Long Trail Ale, Harpoon IPA, UFO White, Switchback

## ***Draft Beer is available upon request, 2 Draft Beer Tap System available***

***Year-round Options*** Lawson's Finest Liquids Sip of Sunshine, Switchback, Harpoon IPA, UFO White & Zero Gravity Green State Lager. Local seasonal draft beer available, including hard cider.  
\$8 per 10oz pour

## **Wines**

**Hayes Ranch, California** Cabernet & Chardonnay

**Geisen, Marlborough, New Zealand** Sauvignon Blanc

**Secret Cellars Santa Lucia Highlands, California** Pinot Noir

A Wine list is available for more selections which will incur an additional fee.

### **Woodstock Bar Selections**

**Vodka** Titos & Stoli

**Gin** Tangueray & Silo

**Rum** Mt. Gay

**Whiskey** Jack Daniels

**Bourbon** Jim Beam

**Scotch** Johnny Walker Red

**Tequila** Camarena Blanco

**Liqueur** Bailey's Irish Cream, Kahlua,

Pimm's #1 Cup, Bol's Triple Sec,

Sweet & Dry Vermouth

### **Rockefeller Bar Selections**

Includes Selections from the Woodstock Bar

**Vodka** Grey Goose & Kettle One

**Gin** Bar Hill

**Rum** Smugglers Notch

Bourbon Barrel Aged Rum

**Scotch** Glenlivet 12 Single Malt Scotch

**Whiskey** Jameson

**Bourbon** Bulleit

**Tequila** Milagro Silver

**Liqueur** Grand Marnier, Aperol

### **Margarita Bar**

A fun lively cart specializing in crafting a perfect Margarita.

Mix with array of additions; Himalayan Pink Salt, Smokey Salt,

Fresh Jalapeño, Charred Orange, Fresh Fruits

**Milagro Silver Tequila** \$15 per drink

**Casamigos** \$18 per drink

Set-up fee \$150

One bartender per 50 people, additional bartender \$75

### **Whiskey, Scotch & Bourbon Bar**

\$25 per drink

Whistle Pig, Basil Hayden, No. 14 Bourbon,

Silo Maple Bourbon, Laphroaig, Oban, Jameson

Set-up fee \$150

One bartender per 50 people, additional bartender \$75

### **Need More Choices?**

\$25 per drink

Patron Silver, Don Julio Anejo, Mad River Rye Whiskey

Dalwhinnie Malt Scotch, VT Spirits Gold Vodka

## Audio Visual Equipment

Priced per unit. Prices do not include 22% service charge, or 6% VT sales tax.

### ***Post-it Flip Chart \$40***

With Easel & Markers

### ***Television***

LCD Flat Screen **\$150**

72" Smart TV **\$250** - Wilder Board Room & Garden Parlor Only

### ***DVD Player \$30***

### ***LCD Projector & Screen \$350***

Laptop not included

### ***USB Slide Advancer \$25***

### ***Projection Screen \$50***

### ***Podium \$75***

With Light & Microphone

### ***Microphone \$30***

Wired, Handheld Wireless or Lavalier

### ***Large Bose Speaker \$150***

Required for Audio outside 1st Floor Function Space

### ***Small Bose Speaker \$50***

### ***Laser Pointer \$20***

### ***Wireless Mouse \$20***

### ***White Dry Erase Board***

With Easel, Markers & Eraser

2' x 3' **\$30** or 4' x 6' **\$100**

### ***Conference Phone \$75***

Polycom with Outside Access

### ***Easel \$10***

Tripod, Poster Size

### ***Riser \$150*** per section

8" high, (2) 6' x 8' sections, up to 8' x 12' or 6' x 16'

# Welcome

At the Woodstock Inn & Resort our goal is to make your event a success and to ensure that your every need is met. Our attention to detail is what makes us truly unique. Groups are assigned a dedicated Conference & Event Manager to provide personalized attention and to assist with every aspect of your customized event. We will work with you on such details as specialized menus, floral and décor, room gifts, transportation and area activities for groups of all sizes. Please let us know how we can assist you in creating an unforgettable event!

## Menu & Guest Guarantee

The Woodstock Inn & Resort requires that menu and beverage selections be submitted at least 45 days prior to your event. A maximum of two entrées per event is allowed, with the exception of any special dietary requirements. If two entrées are chosen for your event, the higher priced entrée will be charged. Food and beverage selections, other than those on our Banquet & Catering Menus, are considered Special Order Items and are subject to pre-purchase in quantities based on your guaranteed guest count. A final guarantee is required five (5) business days prior to your event. Entrée counts and any dietary restrictions/allergies should be communicated at this time. After this time guaranteed numbers can increase (up to 3 days prior to your event) but may not decline. The guarantee or actual number of people served, whichever is greater, will be the number that your master account will be charged. If a menu with a minimum guest count is chosen the minimum guest count or actual guest count (whichever is greater) will be charged. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

## Alcohol Service

The Woodstock Inn & Resort is required by Vermont state law to uphold all statutes and Liquor Commission regulations regarding service of alcohol. Servers at the Woodstock Inn & Resort are trained to recognize intoxicated behavior, to assess individual limits and to limit or refuse service when necessary. Service of alcohol at functions is governed by the following policies:

Guests who are under the legal drinking age of 21 years, or who appear to be under the age of 21 and cannot furnish acceptable proof of legal age, will not be served alcohol at any function. Acceptable proof is a valid passport, photo driver's license or military ID. We may choose not to serve alcohol at a function with a significant number of underage guests, or where in our opinion, circumstances might encourage violation of state alcohol regulations. No guest who in our judgment, appears to be intoxicated or shows signs of intoxication will be served at any function. We reserve the right to limit or suspend service during any functions where, in our opinion, the Woodstock Inn & Resort's liquor license or the comfort and safety of our guests may be in jeopardy. No alcoholic beverages may be brought onto our licensed premises. Beverages may not be removed from the premises and/or supervised area. Alcohol service will cease one half hour prior to the end of the function. Only non-alcoholic beverages will be available after that time. **No food or alcohol may be removed from any function.**

## Food & Beverage Clause

Buffets will be set for a maximum of 1.5 to 2 hours. No outside food or beverage may be brought on to our licensed premises. Outside caterers or liquor are not permitted.

## **Function Room Usage**

Early access to function rooms is subject to availability and may be assessed an additional charge. The removal of fixtures or alterations of the function rooms is not permitted. No items may be nailed, screwed, taped or otherwise attached to any part of the building or furniture unless otherwise approved by the Resort Management. Function room damage and/or rooms requiring more than standard clean up are subject to additional charges.

## **Outdoor Events**

Outdoor functions may require additional service charges. Service charges are determined by the Conference & Event Manager and are based on the size and scope of the event. All outdoor meals are subject to approval by the Resort Food & Beverage Department and may be limited in menu selection. Complex theme parties are subject to additional labor and/or equipment charges as required. Tent rentals are available at an additional charge. Weather calls for outside events must be made the morning of your event. These calls are to be made with the client, Conference & Event Manager and Banquet Manager. Due to local ordinances all outdoor events must end no later than 10:00PM.

## **External Vendors**

The costs of all external vendors will be the responsibility of the client. Service rentals/external vendors coordinated and directly charged to the Woodstock Inn & Resort are subject to a 15% Billing and Coordination Fee (based on vendor's final bill) and will be charged to the Master Account. Florists, Photography & Entertainment will be the responsibility of the client (unless otherwise coordinated through your Conference Manager). Your Conference & Event Manager can provide recommendations for vendors. The Woodstock Inn & Resort must approve all external vendors and service providers. External rentals paid directly by the client are subject to handling fee of no less than \$150 per vendor. Note: All deliveries/pick-ups must be coordinated through the Banquet Manager.

## **Pricing**

Pricing and service charge may be subject to subject to change.