



## **The Quechee Inn at Marshland Farm Dinner Buffet Menus 2019**

### **The Backyard Barbecue.....\$32.00 per person**

Mixed Greens Salad with Herb Vinaigrette

BBQ Pork Ribs

BBQ Chicken Pieces

Corn on the Cobb

Baked Beans (vegetarian option available)

BBQ Potatoes with Onions

Baked Corn Bread

***Your choice – Select one:***

Cold Sesame Noodles or

Pasta Salad with fresh veggies

***Dessert: Select one for all***

Strawberry Shortcake

Chocolate Three Tier Layer Cake

### **The Italian Night Buffet.....\$30.00 per person**

Caesar's Salad or Garden Salad with Herb Vinaigrette – select one

Entrée Choices – Select Two

Chicken Parmigiana

Eggplant Parmigiana

Italian Sausage with Peppers

Stuffed Shells with Marinara Sauce

***Sides***

Ziti with Marinara or Pesto Cream Sauce – select one

Fresh Sautéed Vegetables

Garlic Bread

**Dessert** – Chocolate Three Tiered Layer Cake



**Marshland Farm Dinner Buffet.....\$45 per person**

**Carving Station – select two:**

Oven Roasted Turkey with Pan Gravy & Cranberry Sauce  
Maple glazed Roasted Ham

Rosemary & Cracked Pepper Roast Sirloin of Beef with Pan Jus  
Boneless Sage Rubbed Pork Tenderloin

***Additional Entrée: Select one:***

Grilled Salmon with Caper Dill Sauce  
Seafood stuffed Sole Fillets – Sherried Lobster Cream Sauce  
Chicken Roulade with Spinach, Smoked Gruyere and Garlic

***Sides:***

Mixed Greens Salad or Caesar Salad – select one  
Oven roasted Rosemary Red Bliss Potatoes or Rice Pilaf – select one  
Fresh Sautéed Vegetables  
Warm Rolls & Butter  
Dessert – Chocolate Layer Cake or Cheesecake with Berry Drizzle

**Oktoberfest German Style Dinner Buffet.....\$32.00 per person**

Mixed Greens Salad with Herb Vinaigrette  
Local Beer Braised Bratwurst with Sauerkraut  
Chicken Schnitzel  
Sliced Pork Loin with apple chutney  
Braised Red Cabbage  
Warm Potato Salad

***Dessert*** – Warm Apple Cake with Whipped Cream

**New England Dinner Buffet.....\$35.00 per person**

New England Clam Chowder  
Mixed Greens Salad with Herb Vinaigrette

***Entrée Choices – Select Two***

Baked Cod with Crumb topping and Herb Butter  
Grilled Salmon with Caper Dill Sauce  
Sliced Black Pepper and Rosemary Sirloin  
Lemon Chicken Chardonnay

***Sides:***

Wild Rice Pilaf or Oven Roasted Rosemary Red Bliss Potatoes – select one  
Cole Slaw  
Warm Rolls and Butter

***Dessert – Select one for All***

Apple and Berry Cobbler with Whipped Cream  
Chocolate Three Tier Layer Cake