



# The Quechee Inn at Marshland Farm

## Banquet Menu

### PASSED HORS D'OEUVRES

#### HOT

Assorted Bruschetta°	\$110/50 pieces
Falafel Bites with Fresh Mint & Vegan Tzatziki°	\$130/50 pieces
Baked Stuffed Mushroom Caps°	\$110/50 pieces
Vegan Risotto Cakes with House-Made Marinara°	\$130/50 pieces
Spicy Vegetable & Shiitake Spring Rolls	\$110/50 pieces
Roasted Cauliflower with a Sweet & Spicy BBQ Sauce°	\$110/50 pieces
Curried Tofu or Seitan Satays with Peanut Sauce°	\$130/50 pieces
Spicy Thai Shrimp Spring Rolls	\$130/50 pieces
Mini Crab Cakes	\$130/50 pieces
Blackened Scallops with Cilantro Lime Aioli	\$140/50 pieces
Roasted Shrimp in Scampi Butter Sauce	\$140/50 pieces
Curried Chicken Satay with Peanut Sauce	\$110/50 pieces
Assorted Beef, Pork & Chicken Satays with Sauce	\$130/50 pieces
Mini Beef Wellingtons	\$140/50 pieces
Grilled Lamb Rack Lollipops with Basil Mint Pesto	\$185/50 pieces

#### COLD

Smoked Tomato, Fresh Mozzarella, Basil Pesto Canapés	\$110/50 pieces
Asparagus Tips & French Brie Wrapped in Prosciutto	\$110/50 pieces
Shrimp Cocktail served in Phyllo Pastry Cup	\$140/50 pieces
Cucumber Canapés with Whipped Dill Cream Cheese & Smoked Salmon	\$130/50 pieces
Brandied Duck Liver Mousse with Green Apple on Garlic Crostini	\$110/50 pieces

### DISPLAYED HORS D'OEUVRES

Shrimp Cocktail Station	\$160/50 pieces
Spicy Tuna & Vegetable Sushi with Wasabi Ponzu Dipping Sauce°	\$140/50 pieces
Tempura Shrimp Siracha Mayonnaise Sushi Roll with Wasabi Ponzu Dipping Sauce	\$140/50 pieces
Smoked Salmon with Traditional Accompaniments (one side)	\$160/50 pieces
Fresh Vegetable Crudité with Dip	\$5.00 per person
Imported & Local Vermont Cheeses with Fresh Fruit & Crackers	\$9.00 per person
Charcuterie of Meats with Imported & Local Vermont Cheeses	\$15.00 per person

° Vegan or Vegan Option Available

A 10% Vermont State Meal Tax, a 17% Service Charge, and a Taxable 3% Administrative Charge will be added to all the above prices.  
Beverage Service is not included in the above prices.

## PLATED ENTRÉES

All entrées are served with a seasonal vegetable and appropriate starch, fresh rolls with butter, mixed greens salad with a house-made vinaigrette.

## SPECIALTY SALADS

**Quechee Inn House Salad:** Mesclun Greens tossed with dried Fruit Mélange, Fresh Berries & Pear, Crumbled Vermont Mountain Blue Cheese or Goat Cheese, dressed with a Champagne Vinaigrette and Balsamic Gastrique **\$3.00 per person**

**Classic Caesar Salad:** Romaine Hearts with White Anchovies, House Baked Garlic Croutons, and Shaved Reggiano Cheese Curls **\$2.00 per person**

## MEAT

Grilled Center Cut Pork Loin Chop with an Apple Cider & Rosemary Demi-Glace	<b>\$41.00 per person</b>
Grilled Cracked Pepper & Rosemary Top Sirloin Steak	<b>\$42.00 per person</b>
Grilled New York Strip Steak with Sautéed Wild Mushrooms & Bearnaise Sauce	<b>\$48.00 per person</b>
Roast Prime Rib with Rosemary Au Jus*	<b>\$48.00 per person</b>
Seared Beef Tenderloin Medallions Au Poivre	<b>\$52.00 per person</b>
Grilled Filet Mignon with a Cabernet Infused Demi-Glace	<b>\$52.00 per person</b>
Blackened Beef Tenderloin and Jumbo Shrimp with Boursin Cream Sauce	<b>\$52.00 per person</b>
Roast Dijon and Hazelnut Encrusted Rack of Lamb	<b>\$52.00 per person</b>

## POULTRY

Lemon Chicken Topped with Tomatoes, Chardonnay & Thyme	<b>\$36.00 per person</b>
Herb Marinated Statler Chicken Breast with Au Jus	<b>\$36.00 per person</b>
Chicken Roulade stuffed with Spinach, Smoked Gruyere, and Roasted Garlic	<b>\$38.00 per person</b>
Baked Chicken Breast with Prosciutto Ham, Vermont Cheddar, and Asparagus en Crouete	<b>\$40.00 per person</b>
Seared Sliced Duck Breast with a Grand Mariner Orange Demi-Glace	<b>\$42.00 per person</b>

## SEAFOOD

Baked Stuffed Shrimp	<b>\$40.00 per person</b>
Char Grilled Salmon Fillet with an Orange & Fresh Ginger Honey Glaze with Buttered Leeks	<b>\$40.00 per person</b>
Seafood Stuffed Sole Fillets with Sherried Lobster Velouté	<b>\$40.00 per person</b>
Pan Seared Scallops en Crouete with Baby Spinach in a Brie Mornay with Puff Pastry	<b>\$42.00 per person</b>
Blackened Grouper Fillets with Scallion Beurre Blanc	<b>\$42.00 per person</b>
Potato Latke Encrusted Halibut with Sauce Maltese	<b>\$46.00 per person</b>

## VEGETARIAN/VEGAN

Quattro Formaggio Ravioli with Sauteed Vegetables in a Local Pesto Cream Sauce	<b>\$35.00 per person</b>
Grilled Vegetable Ratatouille with Basmati Rice°	<b>\$34.00 per person</b>
Tofu or Seitan Stir-fry served over Toasted Macadamia Nut Jasmine Rice°	<b>\$34.00 per person</b>
Stuffed Portobello over Zucchini Noodles with a House Made Marinara°	<b>\$34.00 per person</b>
Couscous Stuffed Pepper with a Vegan Pesto Sauce and a Drizzle of Coconut Cream°	<b>\$34.00 per person</b>
Chickpea Cacciatore with House Made Marinara over Jasmine Rice°	<b>\$34.00 per person</b>
Saffron Risotto with Sauteed Asparagus, Portobello Mushrooms and Roasted Red Peppers**	<b>\$37.00 per person</b>
Coconut Risotto with Roasted Cauliflower, Kale, Roasted Red Pepper & Fried Chickpeas with a Coconut Curry Sauce°**	<b>\$37.00 per person</b>

\*Minimum Order of 12 / \*\*Minimum Order of 6 / ° Vegan or Vegan Option Available

A 10% Vermont State Meal Tax, a 17% Service Charge, and a Taxable 3% Administrative Charge will be added to all the above prices.  
Beverage Service is not included in the above prices.