

Luncheon Buffets

Include Soup du Jour or Basin Harbor Mixed Greens Salad, Freshly Baked Rolls (when appropriate)
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,
Harney & Son's Tea, Iced Tea and Lemonade and Pastry Chef's Dessert Display

The Corner Deli

Thinly Sliced Roast Turkey, Ham and Roast Beef,
Hummus, VT Cheddar, Provolone and Swiss Cheeses,
Whole Grain and Dijon Mustards, Mayonnaise,
Horseradish, Lettuce, Tomatoes, Muffaletta Spread,
Onions, Sweet and Dill Pickles in Classic Ball Jars,
New England Potato Chips, Freshly Baked Pita
Pockets, Kaiser Rolls, Baguettes and Sliced Breads
\$17.25

Taste of Vermont

Chef Carved Roast Breast of Turkey
Assorted Breads and Mustards, Cranberry Mayonnaise,
Champlain Valley Onion Chutney and
Cabot Cheddar Cheese, Pasta Salad of Vegetables
and Spinach Tossed with Local Cider Dressing,
New England Potato Chips, Fresh Fruit Salad with
Maple Sour Cream Dipping Sauce.
\$16.75

The Spa Luncheon

Chilled Chicken Salad with Red Grapes,
Almonds and Herbs,
Rotelle Pasta with Pesto, Capers, Tomatoes,
Nicoise Olives and Feta Cheese
Salad Bar of Fresh Spinach, Chopped Egg, Crumbled
Bacon, Sliced Red Onion, Croutons and Apples
with a Dijon Vinaigrette, Freshly baked
Rolls and Butter
\$15.50

Italian Fresco

Traditional Antipasto Display,
Lasagna of Grilled Seasonal Vegetables, Spinach,
Three Cheeses and Herbed Marinara Sauce
Vegetable Pasta Salad of Creamy Parmigiana,
Artichoke Hearts, Roasted Red Peppers,
Red Onion and Black Olives
Olive Oil and Garlic Bread
\$17.00

Santa Fe

Chef's Quesadilla Station
Chicken Enchiladas,
Southwestern Corn and Tomatoes,
Seasoned Black Beans, Spanish Rice,
Tortilla Chips, Salsa and Guacamole,
Freshly Chopped Jalapenos and
Green Chili Cumin Sour Cream
\$16.50

Greek Isle

Classic Caesar Salad
Tasty Flatbread and Traditional Round Pies
*Sun Dried Tomato, Mozzarella, Greek Olives with
Roasted Garlic and Parmesan Cheese
*Sausage, Pepperoni and Three Cheese
*Grilled Artichoke, Prosciutto and Feta Cheese
Traditional Hummus and Baba Ganoush with Pita
Bread, Fresh Fruit Salad Display
\$17.50

Life's a Picnic (Indoors or Out)

Country Sandwich with Provolone and Mozzarella
Cheeses, Muffaletta Spread, Vermont Ham and Genoa
Salami on Fresh Focaccia Bread
Crispy Fried Chicken, Red Bliss Potato
and Fresh Fruit Salads, Rolls and Butter
Sweet and Dill Pickles in Classic Ball Jars
\$17.25

The Cookout

Grilled Angus Burgers, Barbecued Breast of Chicken,
Red Bliss Potato Salad with Sour Cream and Herb
Dressing, New England Baked Beans,
Seasonal Corn, New England Potato Chips
and Fresh Creamy Coleslaw
Sweet and Dill Pickles in Classic Ball Jars
\$17.25

A minimum of 30 persons is required for buffets.

Please add Vermont state tax and service charge.
Consuming raw and undercooked food items may increase your risk of food borne illness.
Prices subject to change without prior notification due to market price fluctuations.