

THE QUECHEE INN AT MARSHLAND FARM

2008~2009 BANQUET MENU

HORS D' OEUVRES

HOT (Priced per 50 Piece Minimum)

❖ Assorted Bruschetta	\$ 73
❖ Baked Stuffed Mushroom Caps	\$ 73
❖ Curried Chicken Satay with Peanut Sauce	\$ 70
❖ Mini Crab Cakes	\$ 73
❖ Jumbo Lump Crab Cakes	\$ 105
❖ Spicy Vegetable and Shiitake Spring Rolls	\$ 65
❖ Roasted Shrimp in Scampi Butter Sauce	\$ 95
❖ Baked French Brie, Strawberries and Sweet Basil on Pumpernickel	\$ 73
❖ Blackened Scallops with Cilantro Lime Aioli	\$ 80
❖ Spicy Thai Shrimp Spring Rolls	\$ 75
❖ Assorted Beef Pork and Chicken Satay with Dipping Sauces	\$ 73
❖ Mini Beef Wellington	\$ 95
❖ Shrimp Rockefeller	\$110
❖ Seared Foie Gras with Brandied Black Cherry Compote (For 25 pieces)	\$130
❖ Grilled Lamb Rack Lollipops with Basil Mint Pesto (For 25 pieces)	\$155

COLD (Priced per 50 Piece Minimum)

❖ Smoked Tomato, Fresh Mozzarella, Basil Pesto Canapés	\$ 75
❖ Cucumber Canapés with Whipped Dill Cream Cheese and Smoked Salmon	\$ 84
❖ Spicy Tuna and Vegetable Maki With Wasabi Ponzu Dipping Sauce	\$ 63
❖ Brandied Duck Liver Mousse with Green Apple on Garlic Crostini	\$ 70
❖ Tempura Shrimp Siracha Mayonnaise Maki Roll with Wasabi Ponzu Dipping Sauce	\$ 70
❖ Shrimp Cocktail Served in Phyllo Cup Pastry	\$ 95
❖ Country Pate, Imported Sharp Cheese, Whole Grained Dijon on Pumpernickel	\$ 79
❖ Assorted Maki Rolls, Smoked Salmon, Spicy Tuna and Shrimp Tempura with Dipping Sauces	\$ 73
❖ Asparagus Tips and French Brie Wrapped In Prociutto Ham	\$ 90
❖ Mini Smoked Seafood Roulades	(For 25 Pieces) \$ 85
❖ Beef Tenderloin Carpaccio with Cayenne Cream Cheese and Roasted Red Pepper Julienne (25 Pieces)	\$ 90

STATIONS

❖ Assorted Raw Bar Station	(Market Price)
❖ Shrimp Cocktail Station (50 piece minimum)	\$130
❖ Smoked Salmon with Traditional Accompaniments	\$150
❖ Imported and Local Vermont Cheese and Fruit Display with Crackers	(Price Per Person) \$ 7
❖ Crudités and Dip	(Price Per Person) \$ 3
❖ Cheddar and Artisan Bread Fondue	(Price Per Person) \$ 6

ENTREES

*All entrees are served with seasonal vegetables, fresh baked rolls and a first course garden salad.
Additional appetizers and/or additions to the standard salad are available at additional cost.*