



THE QUECHEE INN AT MARSHLAND FARM

BANQUET ITEM LIST

HORS D' OEUVRES

HOT (Priced per 50 Piece Minimum)

❖ Assorted Bruschetta	\$ 77
❖ Baked Stuffed Mushroom Caps	\$ 77
❖ Curried Chicken Satay with Peanut Sauce	\$ 77
❖ Mini Crab Cakes	\$ 77
❖ Spicy Vegetable and Shiitake Spring Rolls	\$ 69
❖ Roasted Shrimp in Scampi Butter Sauce	\$ 100
❖ Baked French Brie, Strawberries and Sweet Basil on Pumpernickel	\$ 77
❖ Blackened Scallops with Cilantro Lime Aioli	\$ 84
❖ Spicy Thai Shrimp Spring Rolls	\$ 79
❖ Assorted Beef Pork And Chicken Satay with Dipping Sauces	\$ 80
❖ Mini Beef Wellington	\$ 100
❖ Grilled Lamb Rack Lollipops With Basil Mint Pesto (For 25 pieces)	\$163

COLD (Priced per 50 Piece Minimum)

❖ Smoked Tomato, Fresh Mozzarella, Basil Pesto Canapés	\$ 79
❖ Cucumber Canapés with Whipped Dill Cream Cheese and Smoked Salmon	\$ 88
❖ Spicy Tuna And Vegetable Maki With Wasabi Ponzu Dipping Sauce	\$ 66
❖ Brandied Duck Liver Mousse with Green Apple on Garlic Crostini	\$ 74
❖ Tempura Shrimp Siracha Mayonnaise Maki Roll with Wasabi Ponzu Dipping Sauce	\$ 74
❖ Shrimp Cocktail Served in Phyllo Cup Pastry	\$ 100
❖ Country Pate, Imported Sharp Cheese, Whole Grained Dijon on Pumpernickel	\$ 109
❖ Asparagus Tips and French Brie Wrapped In Prociutto Ham	\$ 95

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



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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.
The prices below include two entrée choices; a third choice is an additional \$2.00 per person*

MEATS

❖ Seared Beef Tenderloin Medallions Au Poivre	\$39
❖ Grilled Cracked Pepper, Rosemary Top Sirloin Steak	\$35
❖ Sage Rubbed Roast Pork Tenderloin	\$35
❖ Grilled New York Strip Steak with Sautéed Wild Mushrooms and Sauce Béarnaise	\$39
❖ Roast Prime Rib with Rosemary Au Jus	\$40
❖ Grilled Tenderloin Of Beef with Savory Foie Gras Truffle Butter	\$42
❖ Roast Dijon and Hazel Nut Crusted Rack of Lamb	\$43
❖ Blackened Beef Tenderloin Medallions and Jumbo Shrimp with Boursin Cream Sauce	\$41
❖ Grilled Center Cut Pork Loin Chop, Apple Cider Rosemary Demi Glace	\$35

POULTRY

❖ Maple Roasted Statler Chicken Breast, Cranberry Walnut Demi Glace	\$32
❖ Roasted Teriyaki Glazed Chicken Breast with Grilled Pineapple Bermuda Onion Relish	\$31
❖ Baked Chicken Breast with Prociutto Ham, Vermont Cheddar and Asparagus En Croute	\$34
❖ Seared Sliced Duck Breast Grand Mariner Orange Demi Glace	\$34
❖ Duck Two Ways, Confit of Leg with Thigh with Seared Breast and Grand Mariner Orange Demi Glace	\$35
❖ Chicken Roulade, Spinach, Smoked Gruyere, and Roasted Garlic Stuffed Breast	\$32

SEAFOOD

❖ Seared Salmon Fillet with Balsamic Caramelized Fennel and Roasted Corn	\$35
❖ Boursin Stuffed Salmon Fillet Wrapped in Applewood Smoked Bacon, Dressed with Cajun Spiced Roumalade	\$35
❖ Seafood Stuffed Sole Fillets with Sherried Lobster Veloute	\$36
❖ Pepper Seared Abi Tuna with Spiced Mango Coulis and Sesame Ponzu Sauces	\$35
❖ Sole Filets Stuffed with Shrimp, Crab and Smoked Gruyere Cheese with Sherried Lobster Veloute	\$38
❖ Cracked Black Pepper Shredded Potato Encrusted Halibut with Sauce Maltese	\$39

VEGETARIAN

❖ Sautéed Julienne Vegetables And Wild Mushroom Ravioli In Alfredo Sauce	\$26
❖ Saffron Risotto with Sautéed Asparagus Wild Mushrooms and Roasted Red Peppers	\$34