

THE QUECHEE INN AT MARSHLAND FARM

2008~2009 WEDDING BANQUET ITEM LIST

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 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	(For 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.*

MEATS

- ❖ *Seared Beef Tenderloin Medallions Au Poivre* \$37
- ❖ *Grilled Cracked Pepper, Rosemary Top Sirloin Steak* \$35
- ❖ *Sage Rubbed Roast Pork Tenderloin* \$34
- ❖ *Grilled New York Strip Steak with Sautéed Wild Mushrooms and Sauce Béarnaise* \$37
- ❖ *Roast Prime Rib with Rosemary Au Jus* \$39
- ❖ *Grilled Tenderloin Of Beef with Savory Foie Gras Truffle Butter* \$39
- ❖ *Roast Dijon and Hazel Nut Crusted Rack of Lamb* \$42
- ❖ *Blackened Beef Tenderloin Medallions and Jumbo Shrimp with Boursin Cream Sauce* \$38
- ❖ *Grilled Center Cut Pork Loin Chop, Apple Cider Rosemary Demi Glace* \$34

POULTRY

- ❖ *Maple Roasted Statler Chicken Breast, Cranberry Walnut Demi Glace* \$30
- ❖ *Roasted Teriyaki Glazed Chicken Breast with Grilled Pineapple Bermuda Onion Relish* \$30
- ❖ *Baked Chicken Breast with Prociutto Ham, Vermont Cheddar and Asparagus En Croute* \$32
- ❖ *Seared Sliced Duck Breast Grand Mariner Orange Demi Glace* \$32
- ❖ *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* \$30

SEAFOOD

- ❖ *Seared Salmon Fillet with Balsamic Caramelized Fennel and Roasted Corn* \$34
- ❖ *Boursin Stuffed Salmon Fillet Wrapped in Applewood Smoked Bacon, Dressed with Cajun Spiced Roumalade* \$34
- ❖ *Seafood Stuffed Sole Fillets with Sherried Lobster Veloute* \$35
- ❖ *Pepper Seared Ahi Tuna with Spiced Mango Coulis and Sesame Ponzu Sauces* \$34
- ❖ *Sole Filets Stuffed with Shrimp, Crab and Smoked Gruyere Cheese with Sherried Lobster Veloute* \$37
- ❖ *Cracked Black Pepper Shredded Potato Encrusted Halibut with Sauce Maltese* \$38

VEGETARIAN

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