



The Quechee Inn at Marshland Farm

Banquet Menu

HORS D'OEUVRES

Butler Styled Passed
(Priced per 50 Piece Minimum)

HOT

Assorted Bruschetta	\$ 95
Baked Stuffed Mushroom Caps	\$ 95
Curried Chicken Satay with Peanut Sauce	\$ 95
Mini Crab Cakes	\$ 115
Spicy Vegetable and Shiitake Spring Rolls	\$ 95
Roasted Shrimp in Scampi Butter Sauce	\$ 125
Blackened Scallops with Cilantro Lime Aioli	\$ 125
Spicy Thai Shrimp Spring Rolls	\$ 115
Assorted Beef Pork And Chicken Satay with Dipping Sauces	\$ 115
Mini Beef Wellington	\$ 125
Grilled Lamb Rack Lollipops With Basil Mint Pesto (For 25 pieces)	\$ 165

COLD

Smoked Tomato, Fresh Mozzarella, Basil Pesto Canapés	\$ 95
Cucumber Canapés with Whipped Dill Cream Cheese and Smoked Salmon	\$ 115
Spicy Tuna And Vegetable Maki With Wasabi Ponzu Dipping Sauce	\$ 95
Brandied Duck Liver Mousse with Green Apple on Garlic Crostini	\$ 95
Tempura Shrimp Siracha Mayonnaise Maki Roll with Wasabi Ponzu Dipping Sauce	\$ 95
Shrimp Cocktail Served in Phyllo Cup Pastry	\$ 125
Asparagus Tips and French Brie Wrapped In Prosciutto Ham	\$ 95

On Display

Assorted Raw Bar Station – Oysters, Little Neck Clams, Shrimp Cocktail	(Market Price)
Shrimp cocktail station (50 piece minimum)	\$ 150
Smoked salmon with traditional accompaniments (one side)	\$ 150
Crudité and Dip	\$ 3 pp
Imported and Local Vermont Cheese and Fresh Fruit with Crackers	\$ 7 pp
Add on to the Cheese and Fruit Tray:	
Charcuterie – Sopresseta, Saucisson de Canard, Salami with Fennel	\$ 10 pp



ENTRÉES

All entrees are served with seasonal vegetables, appropriate starch, fresh baked rolls and a first course garden salad.
Additional specialty salad additions are price below.

Specialty Salad Additions

Quechee Inn House Salad – Mesclun Greens tossed with dried Fruit Mélange, fresh Berries and Pear, Crumbled Vermont Mountain Blue Cheese or Goat Cheese, dressed with a Champagne Vinaigrette and Balsamic Gastrique
+\$3.00

Classic Caesar Salad- Romaine Hearts, White Anchovies, House Baked Garlic Croutons, with shaved Reggiano Cheese Curls +\$2.00

MEATS

Grilled Cracked Pepper Rosemary Top Sirloin Steak	\$36
Grilled Center Cut Pork Loin Chop with an Apple Cider Rosemary Demi-Glace	\$35
Seared Beef Tenderloin Medallions Au Poivre	\$43
Grilled New York Strip Steak with Sautéed Wild Mushrooms and Sauce Béarnaise	\$40
Roast Prime Rib with Rosemary Au Jus*	\$40
Blackened Beef Tenderloin and Jumbo Shrimp with Boursin Cream Sauce	\$44
Grilled Filet Mignon with a Cabernet Infused Demi	\$43
Roast Dijon and Hazel Nut Encrusted Rack of Lamb	\$45

POULTRY

Herb Marinated Statler Chicken Breast au jus	\$32
Lemon Chicken with chopped Tomatoes, Chardonnay, and Thyme	\$30
Chicken Roulade stuffed with Spinach, Smoked Gruyere, and Roasted Garlic	\$33
Baked Chicken Breast with Prosciutto Ham, Vermont Cheddar and Asparagus En Crouete	\$35
Seared Sliced Duck Breast Grand Mariner Orange Demi-Glace	\$36

SEAFOOD

Char Grilled Salmon Fillet with an Orange and Fresh Ginger Honey Glaze and Buttered Leeks	\$35
Baked stuffed Shrimp	\$35
Seafood Stuffed Sole Fillets with Sherried Lobster Veloute	\$36
Pan Seared Scallops En Crouete with Baby Spinach in a Brie Mornay with Puff Pastry	\$38
Blackened Grouper Fillets with Scallion Beurre Blanc	\$38
Potato Latke Encrusted Halibut with Sauce Maltese	\$39

VEGETARIAN

Grilled Vegetable Ratatouille with basmati rice	\$24
Quattro Formaggio Ravioli with Sautéed Julienne Vegetables in a Local Pesto Cream Sauce	\$28
Saffron Risotto with Sautéed Asparagus Portabella Mushroom and Roasted Red Peppers **	\$34

*Minimum order of 12

**Minimum order of 6

A 9% Vermont State Meals 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