



The Quechee Inn at Marshland Farm

Buffet Menus – 2016

The Quechee Inn Backyard BBQ Buffet \$32/pp

Mixed Greens Salad

Corn Bread

Select Two

Roasted sliced Sirloin

BBQ Pork Ribs

BBQ Chicken Pieces

Sides

Grilled Vegetable Platter

Corn on the Cobb

Baked Beans

BBQ Potatoes with Onions

Strawberry Shortcake

Lemonade, Iced Tea, Coffee

Italian Buffet - \$30/pp

Caesar Salad

Garlic Bread

Select Two Entrees

Chicken Parmesan

Eggplant Parmesan

Pasta Bolognese

Italian Sausage with Pepper and Onions

Stuffed Shells with Meat sauce

Mushroom Ravioli Marsala

Sautéed Vegetables

Chef's Choice Dessert

Coffee, Tea

New England Buffet \$40.00

New England Clam Chowder

Mixed Greens Salad

Warm Rolls

Select Two Entrees

Baked Haddock with Crumb Topping

Poached Salmon with Caper Dill Sauce

Sliced Black Pepper and Rosemary Sirloin

Lemon Chicken Chardonnay

Wild Rice Pilaf

Sautéed Vegetable

Cole Slaw

Fruit Crisp – plated, coffee & tea

German Style Buffet \$35/pp

Garden Salad
Warm Rolls
Bratwurst with sauerkraut
Chicken schnitzel
Pork loin chops with apple chutney
Braised cabbage
Warm potato salad
Apple cake

Marshland Farm Dinner Buffet

With Cocktail Hour hors d'oeuvres \$55 without \$45
3 Chef selected passed hors d'oeuvres (one vegetarian)
Local and Imported Cheese Display with fruit and Charcuterie

Garden Salad
Warm Rolls

Select Three

Carved Turkey – herb, dried fruit stuffing
Vermont Maple Roasted Ham – Maple brown sugar glaze
Slow Roast Sirloin of Beef – seasoned with rosemary and cracked peppercorn
Poached Salmon – caper dill Riesling cream sauce
Chicken Roulade – spinach, smoked gruyere, garlic
Boneless Pork Tenderloin – sage rubbed
Roast Prime Rib – au jus
Seafood stuffed Rock Sole Filets – sherried lobster veloute
Leg of Lamb – minted red wine demi

Chef selected starches and seasonal vegetables
Assorted desserts – pies, cakes, cookies

Coffee, tea

All buffets are subject to a 17% gratuity, 3% administrative charge and 9% food tax.