



The Quechee Inn at Marshland Farm

Buffet Dinner Menu

Marshland Farm Dinner Buffet

Mixed Greens Salad with Herb Vinaigrette
Fresh Baked Rolls with Butter

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Carving Stations Choices - Please Select Two:

Oven Roasted Turkey with Pan Gravy & Cranberry Sauce
Maple Glazed Roasted Ham
Rosemary & Cracked Pepper Roast Sirloin of Beef with Pan Jus
Boneless Sage Rubbed Pork Tenderloin

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Additional Entrée Choice - Please Select One:

Grilled Salmon with Caper Dill Sauce
Seafood stuffed Sole Fillets – Sherried Lobster Cream Sauce
Chicken Roulade with Spinach, Smoked Gruyere and Garlic

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Fresh Sautéed Vegetables

Side Choice - Please Select One:

Wild Rice Pilaf
Oven roasted Rosemary Red Bliss Potatoes

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Dessert Choice - Please Select One:

NY Style Cheesecake with a Berry Drizzle
Chocolate Three Tier Layer Cake
Coffee & Tea Station

\$55.99 per person

New England Dinner Buffet

New England Clam Chowder
Mixed Greens Salad with Herb Vinaigrette
Fresh Baked Rolls with Butter
House Made Cole Slaw

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Entrées Choices - Please Select Two:

Baked Cod with Crumb Topping & Herb Butter
Grilled Salmon with a Caper Dill Sauce
Sliced Black Pepper and Rosemary Sirloin
Lemon Chicken Chardonnay

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Side Choices - Please Select One:

Wild Rice Pilaf
Oven Roasted Rosemary Red Bliss Potatoes

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Dessert Choices - Please Select One:

Apple and Peach Cobbler with Whipped Cream
NY Style Cheesecake with a Berry Drizzle
Chocolate Tree Tier Layer Cake
Coffee & Tea Station

\$45.99 per person

All buffets have a 20-person minimum

Prices subject to a 10% VT State Meals Tax, 20% Service Charge, and a Taxable 3% Administrative Charge

The Backyard Barbecue Buffet

Mixed Greens Salad with Herb Vinaigrette
House Baked Corn Bread
BBQ Pork Ribs & BBQ Chicken
Corn on the Cobb
Baked Beans
(vegetarian option available)
BBQ Potatoes with Onions
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Side Choices - Please Select One:

Cold Sesame Noodles
Pasta Salad with Fresh Vegetables
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Dessert Choices - Please Select One:

Strawberry Shortcake with Whipped Cream
NY Style Cheesecake with a Berry Drizzle
Chocolate Three Tier Layer Cake
Coffee & Tea Station

\$45.99 per person

Oktoberfest Dinner Buffet

Mixed Greens with Herb Vinaigrette
Fresh Baked Rolls with Butter
Local Beer Braised Bratwurst with Sauerkraut
Chicken Schnitzel
Sliced Pork Loin with Apple Chutney
Braised Red Cabbage
Warm Potato Salad
Warm Apple Cake with Whipped Cream
Coffee & Tea Station

\$44.99 per person

The Italian Night Buffet

Fresh Baked Garlic Bread
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Salad Choice - Please Select One:

Garden Salad with Herb Vinaigrette
Classic Caesar Salad
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Entrée Choices - Please Select Two:

Chicken Parmigiana
Eggplant Parmigiana
Italian Sausage with Peppers
Stuffed Shells with Marinara Sauce
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Side Choices - Please Select One:

Ziti with Marinara or Pesto Cream Sauce
Fresh Sautéed Vegetables
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Dessert Choices - Please Select One:

NY Style Cheesecake with a Berry Drizzle
Chocolate Three Tier Layer Cake
Coffee & Tea Station

\$42.99 per person

All buffets have a 20-person minimum

Prices subject to a 10% VT State Meals Tax, 20% Service Charge, and a Taxable 3% Administrative Charge