



Holiday Inn

CATERING MENUS



476 US RT 7 SOUTH | RUTLAND, VT 05701
PHONE (802) 775.1911 | HIVERMONT.COM

WELCOME

The Holiday Inn Rutland/Killington has been creating culinary events for many years in the Rutland Area. We pride ourselves on fresh foods and great service and welcome this opportunity to service you and your guests. Our service coordinators are eager to help you plan the perfect event. Please review the following food and beverage information to better familiarize yourself with our policies and offerings.

MENUS

Enclosed for your consideration are the Holiday Inn Rutland/Killington's Catering Menus. The food and beverage prices quoted are subject to a 19% service charge and Vermont State prepared food and beverage sales tax. These prices are subject to change, but may be confirmed up to (3) three months prior to your event. The Holiday Inn is the only licensee authorized to sell, serve or prepare food or beverages on property. No outside food or beverage of any kind will be permitted in to the hotel without special written permission from management. Fees may apply.

BEVERAGE

The Holiday Inn Rutland/Killington is required by Vermont State Law to uphold all Vermont State Liquor Department rules and regulations regarding service of alcoholic beverages. Our staff has been trained to recognize intoxicated behavior, to assess individual limits and to limit or refuse service to an individual or group when necessary. Only those who are 21 and older will be served alcoholic beverages. Acceptable proof of age must be provided to the bartender as requested. If this is not provided, the individual will not be served. Acceptable proof is a valid passport, photo driver's license or military id. No guest who appears to be, in the bartender's or management's judgment, intoxicated or shows signs of intoxication will be served at any function. No alcoholic beverages may be brought into the premises. No beverages can be removed from the property or supervised/licensed areas.

MENU SELECTION / FOOD RELEASE POLICY

Your menu selection and details of your event must be specified (30) thirty working days prior to the scheduled event. When selecting a menu for a sit down meal, please keep in mind that one starter, your choice of one to three entrées and one dessert may be chosen for your function. In addition, it will be the client's responsibility to provide place cards to denote which entrée each guest has selected. Buffet services are available for up to 90 minutes. For your protection, buffet or plated selections and alcoholic beverages may not be removed from the hotel.

GUARANTEES

The final attendance must be specified to your service coordinator (5) five business days prior to your event date. This number will be considered the final guarantee. This includes the number of people to attend as well as entrée selections (where applicable). The guarantee or actual number of people served, whichever is greater, will be the number that your master account will be charged. If no guarantee is received prior to the deadline the Holiday Inn Rutland/Killington will consider the group's last estimated number of attendees as the final guarantee. The hotel will prepare for 5% above the guaranteed number. If your event attendee count changes significantly, we reserve the right to move your group to a more appropriate sized room or location.

TERMS AND CONDITIONS / BANQUET EVENT ORDER

Once the space is blocked a terms and conditions contract will be sent to the client for signature. This contract must be received by the sales or catering manager on/or by the designated due date along with deposit (if required) in order for space to be held on a definite basis. If the terms and conditions are not received by the manager the tentative hold will be cancelled. It is the responsibility of the signer to read and understand the contract. Once final arrangements have been received by the catering manager a banquet event order will be prepared and sent to the contact for approval; this must be reviewed, signed and returned to the catering manager within 24 hours of receipt.

PAYMENT POLICY

Each function is required to be pre-paid, unless our credit department has approved a credit application two weeks prior to the function.

PARKING

Complimentary and ample self-parking is available on site.

AUDIO VISUAL SERVICES

Please contact your service coordinator and we will gladly make the arrangements for you.

BREAKFAST

CONTINENTAL & A LA CARTE

FROM THE BAKERY

Chilled Orange, Cranberry and Apple Juices
Assorted Fruit Bread and Fresh Baked Turnovers
Fruit Preserves, Cream Cheese and Butter
Freshly Brewed Coffee and a Selection of Teas

THE MORNING STARTER

Chilled Orange, Cranberry and Apple Juices
Assorted Breakfast Pastries and Muffins
Freshly Brewed Coffee and a Selection of Teas

THE CONTINENTAL PLUS

Chilled Orange, Cranberry and Apple Juices
Fresh Fruit Salad
Peach, Strawberry and Vanilla Yogurt
Cold Cereals and Granola
Assorted Breakfast Pastries and Muffins
Freshly Brewed Coffee and a Selection of Teas

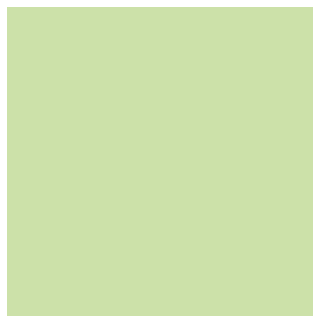
BAGEL MANIA

Chilled Orange, Cranberry and Apple Juices
Fresh Fruit Salad
Assorted Fresh Bagels with Flavored Cream Cheeses
Freshly Brewed Coffee and a Selection of Teas

To enhance your Continental Breakfast selection please consider adding one or more of the following.

A LA CARTE ENHANCEMENTS

Blueberry Pancakes with Vermont Maple Syrup
Fluffy Scrambled Eggs
Fruit Flavored Yogurt and Granola Topping
Breakfast Pastries and Muffins
Fresh Whole Fruit
Bagels and Cream Cheese
Quiche Lorraine or Garden
Breakfast Bars
Fruit Kabobs
Apple or Cherry Turnovers
Fresh Fruit Salad
Fruit Bread French Toast
Cinnamon Bread French Toast
Freshly Brewed Coffee and a Selection of Teas



BREAKFAST

BUFFETS

Minimum of 25 Guests.

SMART START BUFFET

Chilled Orange, Cranberry and Apple Juices
Fresh Fruit Salad
Link Sausage or Hickory Smoked Bacon
Home Fried Potatoes
Fluffy Scrambled Eggs
Assorted Breakfast Pastries
Freshly Brewed Coffee and a Selection of Teas

ALL AMERICAN BUFFET

Chilled Orange, Cranberry and Apple Juices
Fresh Fruit Salad
Breakfast Cereal, Chilled Milk and Bananas
Link Sausage and Hickory Smoked Bacon
Home Fried Potatoes
Fluffy Scrambled Eggs
Blueberry Buttermilk Pancakes or French Toast
Freshly Baked Blueberry and Cranberry Muffins
Freshly Brewed Coffee and a Selection of Teas

BRUNCH BUFFET

Chilled Orange, Cranberry and Apple Juices
Fresh Fruit Salad
Link Sausage and Hickory Smoked Bacon
Home Fried Potatoes
Fluffy Scrambled Eggs
Western Quiche with Ham, Onion and Peppers
Country Style French Toast with Powdered Sugar and Hot Maple Syrup
Mixed Fruit Crêpe with Melba Sauce and Powdered Sugar
Assortment of Fresh Salads
Freshly Brewed Coffee and a Selection of Teas

GRAND MIMOSA BRUNCH

One Mimosa Served Per Person
Fresh Fruit Salad
Maple Link Sausage and Applewood Smoked Bacon
Home Fried Potatoes
Fluffy Scrambled Eggs with Vermont Cheddar
Quiche Lorraine with Bacon and Onion
Fruit Bread French Toast and Hot Maple Syrup
Roasted Turkey and Asparagus Crêpe
Hand Carved Black Oak Ham
Potatoes O'Brien
Assortment of Fresh Salads
Assorted Breakfast Pastries and Bagels
Freshly Brewed Coffee and a Selection of Teas

BUFFET ENHANCEMENTS

FRENCH CRÊPE STATION

French Crêpes Made-to-Order with Apple, Blueberry and Strawberry Toppings

EGG AND OMELETTE STATION

Cooked to Your Liking with Choice of Ham, Cheese, Mushrooms, Onions, Tomatoes and Peppers

CARVING STATION

Choice of Roast Vermont Turkey, Baked Black Oak Ham and Roast Sirloin of Beef



BREAKS

THEMED BREAKS AND A LA CARTE

THEMED BREAKS

HALF DAY BREAK

The Morning Starter :

Chilled Orange, Cranberry and Apple Juices

Assorted Breakfast Pastries and Muffins

Freshly Brewed Coffee and Selection of Teas

Mid-Morning Coffee Break

ALL DAY BREAK

The Morning Starter:

Chilled Orange, Cranberry and Apple Juices

Assorted Breakfast Pastries and Muffins

Freshly Brewed Coffee and Selection of Teas

Mid-Morning Coffee Break

The Cookie and Brownie Break:

Assorted Freshly Baked Cookies and Brownies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee and Selection of Teas

MORNING COFFEE SERVICE

Freshly Brewed Coffee and Selection of Teas

EXECUTIVE COFFEE STATION

Freshly Brewed Coffee and Selection of Teas

Assorted Flavored Creamers and Syrups

Peppermint Swizzle Sticks

Whipped Cream and Cinnamon

MAKE YOUR OWN SUNDAE BAR

Vanilla, Strawberry and Chocolate Ice Cream

Hot Fudge, Strawberry, Caramel, Nuts, Jimmies,
Cherries and Whipped Cream Toppings

THE HEALTHFUL BREAK

Fresh Whole Fruit

Assorted Yogurts with Granola Topping

Healthy Snack Bars

Assorted Juices and Bottled Water

"GO NUTS" BREAK

Mixed Nuts, Pretzels, Popcorn, Candy Bars and Chips

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee and Selection of Teas

COOKIE AND BROWNIE BREAK

Assorted Freshly Baked Cookies and Brownies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee and Selection of Teas

HEARTY VERMONT BREAK

An Assortment of Cheese and Cracker

Vegetable Crudit  with Parmesan Peppercorn Dip

Assorted Soft Drinks and Bottled Water

AFTERNOON TEA

Assorted Finger Sandwiches and Fresh Baked Scones

Assorted Herbal and Black Teas

FALL FOR VERMONT

Cinnamon Sugar Donuts

Whole Granny Smith Apples and Sliced Cheddar Cheese

Apple Cider, Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee and Selection of Teas

A LA CARTE ITEMS

Sun Brewed Iced Tea and Lemonade

Assorted Soft Drinks and Bottled Waters

Fresh Brewed Coffee and Tea Selections

Jumbo Pretzels with Mustard

Fresh Whole Fruit

Platter of Cookies and Brownies

Hummus and Crispy Pita Chips

Assorted Candy Bars

Popcorn, Chips and Dip

White and Milk Chocolate Covered Strawberries

Assorted Yogurt with Granola

Assorted Fruit Bars

Fruit Kabobs



LUNCH

BUFFETS

All Lunch Buffets include Freshly Brewed Coffee, a Selection of Teas, Assorted Soft Drinks and Iced Water.

PICNIC BASKET BUFFET

Beef and Bean or Vegetarian Chili
Salad Bar with Assorted Dressings
Homemade Cole Slaw
Crispy Fried Chicken
Barbecue Pulled Pork
Warm Bulky Rolls
Corn Bread Muffins and Buttermilk Biscuits

DELI BUFFET

Homemade Soup du Jour
Salad Bar with Assorted Dressings
Vegetable, Pasta and Red Bliss Potato Salad
Sliced Turkey, Ham, Roast Beef and Hummus
Lettuce, Sliced Tomato and Onion
Pepper Jack, American and Cheddar Cheeses
An Assortment of Condiments
Assorted Breads and Rolls

ITALIAN BUFFET

Minestrone Soup with Fresh Parmesan
Antipasto Salad
Spinach Salad with Chopped Egg and Red Onion
Meat Lasagna or Vegetable Lasagna
Chicken Marsala
Freshly Baked Garlic Bread

HOT LUNCH BUFFET

Salad Bar with Assorted Dressings
Roasted Red Mashed Potatoes or Rice Pilaf
Chef's Selection of Seasonal Vegetables
Choice of Two of the Following Entrées:
Baked Scrod with Lemon Parsley Sauce
Chicken Picatta or Chicken Marsala
Chicken and Broccoli Alfredo over Penne Pasta
Yankee Pot Roast
Vegetarian Lasagna
Three Cheese and Meat Lasagna
Stuffed Shells with Marinara Sauce

MEXICAN FIESTA BUFFET

Chilled Corn Salad with Fresh Cilantro
Tortilla Chips with Fresh Salsa
Marinated Flank Steak with Onions and Peppers
Seasoned Julienne Chicken
Warm Refried Beans
Warm Tortillas and Crunchy Taco Shells
Shredded Cheese, Salsa, Sour Cream, Shredded Lettuce, Diced Tomato and Onion

WRAP IT UP BUFFET

Homemade Soup du Jour
Salad Bar with Assorted Dressings
Chilled Vegetable and Pasta Salad
Assorted Wraps including Turkey, Ham, Roast Beef and Vegetable
Potato Chips and Pickles

ADD A DESSERT

Lemon Layer Cake
Fresh Fruit Salad
Assortment of Cookies and Brownies
Carrot Cake with Cream Cheese Frosting
Chocolate Silk Cake
Fruit Pie with Whipped Cream
Orange Creamsicle Cake
Warm Apple Crisp
Chocolate Torte Cake with Whipped Cream
Brownie Sundae
Assorted Mini Cheesecakes
Tiramisu
Assorted Mousse



LUNCH

PLATED LIGHT LUNCHES

All Light Lunch Entrées include Freshly Brewed Coffee, a Selection of Teas, Assorted Soft Drinks and Iced Water.

GRILLED CHICKEN CAESAR SALAD

Fresh Romaine Lettuce tossed with Parmesan Cheese, Garlic Croutons and Homemade Caesar Dressing with Grilled Julienne Chicken served with Freshly Baked Rolls and Butter

CHEF'S SALAD

Julienne Deli Meats and Cheeses, Boiled Eggs served over a Crisp Garden Salad with Choice of Dressings served with Freshly Baked Rolls and Butter

COBB SALAD

Romaine Lettuce with Chopped Egg, Diced Chicken, Grape Tomatoes, Crumbled Blue Cheese and Avocado garnished with Crispy Bacon Bits with Choice of Dressing served with Freshly Baked Rolls and Butter

GRILLED STEAK SANDWICH

Grilled Marinated Steak served with Horseradish Mayonnaise on a Sourdough Roll served with Red Bliss Potato Salad and a Pickle Spear

DELI CLUB SANDWICH

Roast Beef, Turkey, Ham or Vegetables on Toasted Bread with Bacon, Lettuce, Tomato and Cheese served with Red Bliss Potato Salad and a Pickle Spear

VEGETABLE FOCACCIA

Fire Roasted Vegetable served on a Focaccia Roll with Garlic Herb Aioli served with Mixed Green Salad and a Pickled Spear

MEDITERRANEAN PASTA

Fresh Pasta smothered in a Tomato, Garlic, Basil and Olive Tapenade topped with Feta Crumble served with Freshly Baked Rolls and Butter

SOUP AND SANDWICH

Soup du Jour with choice of Roast Beef, Turkey or Hummus topped with Cucumber and Red Onion on Sandwich Bread or wrapped in a Tortilla

ADD A DESSERT

Orange Creamsicle Cake
Carrot Cake with Cream Cheese Frosting
Chocolate Layer Cake
Cookies and Brownies
Assorted Fruit Bars
Pumpkin, Boston Cream, Banana Cream or Coconut Cream Pie
Warm Apple Crisp or Fruit Cobbler
Chocolate Torte Cake with Whipped Cream
Fruit Pie with Fresh Whipped Cream Topping
Strawberry Shortcake
Assorted Mini Cheesecakes
Tiramisu
Assorted Italian Cannolis



LUNCH

PLATED

All Plated Lunch Entrées include a choice of our Soup du Jour or Salad, Rice or Potato, Fresh Seasonal Vegetables, Freshly Baked Rolls, Freshly Brewed Coffee and a Selection of Teas.

SALAD SELECTION

Mixed Garden Greens

Baby Spinach Greens with Chopped Egg served with a Raspberry Vinaigrette

Caesar Salad with Garlic Croutons and Fresh Grated Parmesan Cheese

Mesclun Salad with Mandarin Orange Sections and Toasted Almonds

MEDITERRANEAN CHICKEN

Chicken Breast topped with Artichoke Hearts, Garlic, Olives, Roma Tomatoes and Fresh Herbs served over Farfalle Pasta

CHICKEN NORMANDY

Brie and Apple stuffed Chicken Breast topped with an Apple Almond Normandy Cream Sauce

BROILED BOSTON PARKER HOUSE HADDOCK

Fresh Broiled Haddock with Seasoned Bread Crumbs and Lemon Garlic Butter

OVEN ROASTED VERMONT TURKEY

Oven Roasted Vermont Turkey Dinner with Sweet Cranberry Sage Stuffing topped with Turkey Gravy

SLICED LONDON BROIL

Tender Sliced London Broil with a Burgundy Mushroom Sauce

TERIYAKI GINGER SALMON

Soy and Ginger Marinated Fresh Atlantic Salmon Grilled to Perfection

PASTA PRIMAVERA

Penne Pasta al Dente tossed with Fresh Garden Vegetables in an Alfredo Cream Sauce

ROAST SIRLOIN OF BEEF AU JUS

Tender Slow Roasted Top Sirloin of Beef in a Merlot Shallot Demi Glace

ADD A DESSERT

Lemon Layer Cake

Fresh Fruit Salad

Orange Creamsicle Cake

Carrot Cake with Cream Cheese Frosting

Mini Cheesecakes

Chocolate Silk Cake

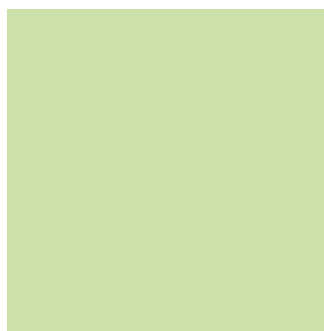
Warm Apple Crisp

Chocolate Torte Cake with Whipped Cream

Strawberry Shortcake

Vermont Maple Apple Pie

Assorted Mousse



RECEPTION

HORS D'OEUVRES

BUTLERED HORS D'OEUVRES

Crab Rangoon with Sweet Dipping Sauce
Franks in a Blanket
Teriyaki or Spicy Chicken Wings
Spinach and Feta Cheese in Phyllo Pastry
Crispy Asparagus with Asiago in Puff Pastry
Rare Roast Beef and Horseradish on Crostini
Mini Egg Rolls with Sweet and Sour Sauce
Swedish Meatballs or Meatballs Marinara
Vegetable Quesadilla
Assorted Petite Quiche
Pot Stickers with Soy Ginger Dipping Sauce
Chicken Satay in Spicy Thai Sauce
Teriyaki Beef Skewers
Sliced Brie with Strawberry on Baguette
Smoked Salmon and Dill Aioli Canape'
Seafood Stuffed Mushroom Caps
Bruschetta with Sweet Basil on Crostini
Crispy Potato Skins
Sea Scallops Wrap in Bacon
Coconut Chicken Medallions
Chocolate Covered Strawberries
Crab Cakes with Remoulade Sauce
Coconut Shrimp with Jerk Chutney

DISPLAYED HORS D'OEUVRES

VEGETABLE CRUDITÉS AND CHEESE DISPLAY

Chef's Herb and Cheese Spread with Assorted Crackers, Vegetable Crudités and Relish Tray served with Ranch Dip

INTERNATIONAL CHEESE AND FRUIT DISPLAY

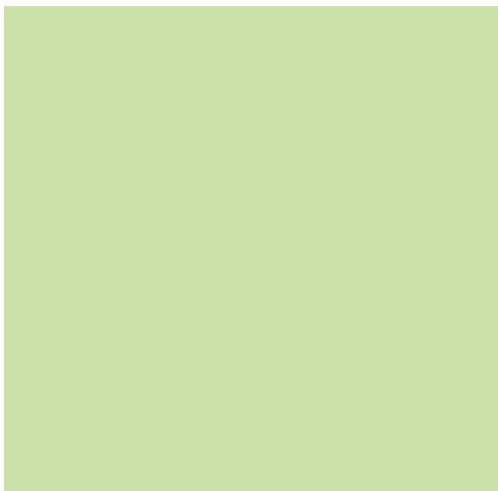
Brie, Smoked Gouda and Cheddar Cheeses with Assorted Crackers displayed with a selection of Smoked Sausage and Seasonal Fresh Fruit

DESSERT DISPLAY

White and Milk Chocolate Dipped Strawberries, Petit Fours, Mini Decorated Cheesecakes, Assorted Cookies, Mini Brownies, Chocolate Dipped Cannolis displayed with Fresh Fruit Garnish

SHRIMP AND CRAB COCKTAIL DISPLAY

Chilled Steamed Shrimp and Alaskan King Crab Legs served with Lemon Wedges, Tangy Cocktail Sauce, Lemon Dill Sauce and Cajun Remoulade



RECEPTION

STATIONS

CARVING STATIONS

All Items are Hand Carved by Our Chefs
and Accompanied by Dinner Rolls and Condiments

SLOW ROASTED SIRLOIN OF BEEF WITH SOHO SAUCE

SLOW BAKED BLACK OAK HAM WITH RAISIN SAUCE

STUFFED PORK LOIN

ROASTED VERMONT TURKEY

STEAMSHIP ROUND OF BEEF AU JUS

SLOW ROASTED PRIME RIB OF BEEF AU JUS

SPECIALITY STATIONS

PASTA STATION

Assorted Fresh Pasta with Vegetables and Choice of Marinara, Alfredo or Pesto Sauce accompanied by Freshly Grated Parmesan Cheese

SALAD STATION

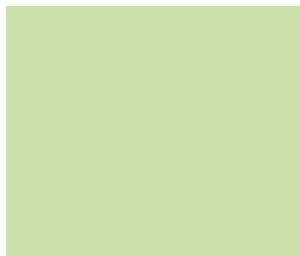
Caesar and Tossed Salad Prepared-to-Order with Fresh Greens and Toppings tossed with Choice of Dressing

CRÊPE STATION

Crêpes Made-to-Order with Choice of Imported and Domestic Cheeses, Ham, Steak, Chicken, Pork, Asparagus, Mushrooms, Onions and Bell Peppers

STIR-FRY STATION

Your Choice of Beef, Chicken or Pork Stir-fry prepared with Oriental Vegetables and Fried Rice



DINNER

BUFFETS

All Dinner Buffets include 3 Entrées, 2 Salads, 3 Accompaniments, Warm Rolls with Butter, Dessert, Freshly Brewed Coffee and a Selection of Teas.

THE MAIN STREET BUFFET SELECTIONS

Potato Encrusted Scrod
Three Cheese and Meat of Vegetable Lasagna
Pork Loin with Apple Stuffing and Cider Glaze
Roast Sirloin au Jus
Chicken with White Wine and Artichoke Cream Sauce
Maple Teriyaki Glazed Salmon
Chicken Marsala
Cheese Stuffed Manicotti
Jack Daniels Chicken with Onion Crisps
Homestyle Yankee Pot Roast
Roast Turkey with Sage Stuffing and Gravy

CENTER OF VERMONT BUFFET SELECTIONS

Scrod Al Forno
Chicken Normandy with Apple Almond Cream
Chicken Cordon Bleu
Chicken in a Dijon Mustard Cream Sauce
Sliced London Broil in a Merlot Mushroom Sauce
Baked Stuffed Filet of Sole
Shrimp, Andouille Sausage and Capers
Eggplant and Cheese Rollatini with Red Sauce
Stuffed Pork Florentine with Mornay Sauce
Chicken Saltimbocca
Braised Steak au Poivre

SALAD SELECTION

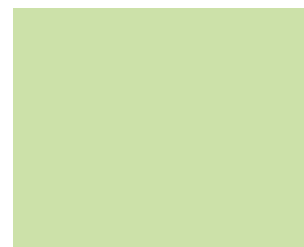
Fresh Fruit Salad
Make Your Own Salad
Caesar Salad with Parmesan and Garlic Croutons
Greek Farfalle Pasta
Antipasto Salad
Fresh Mozzarella, Basil and Ripe Tomato

STARCH AND VEGETABLE SELECTION

Rice Pilaf
Herb Roasted Red Potatoes
Roasted Garlic Masked Potatoes
Medley of Fresh Garden Vegetables
Asparagus with Hollandaise (Seasonal)
Maple Glazed Carrots
Potato au Gratin
Crisp Green Beans in a Garlic Butter

DESSERT SELECTION

Lemon Layer Cake
Carrot Cake with Cream Cheese Frosting
Boston Cream Pie
New York Style Cheesecake with Mixed Berries
Double Chocolate Layer Cake
Mini Cheesecake Display
Strawberry Shortcake with Chantilly Cream
Assorted Mousse



DINNER

THEMED BUFFETS

All Dinner Buffets include Freshly Brewed Coffee and a Selection of Teas.

MOONLIGHT IN VERMONT BUFFET

Vermont Cheddar Ale Soup

Apple Vinaigrette Dressing over Mixed Greens topped with Fruit and Almonds

Pork Loin encrusted with Dijon Mustard, Roasted Shallots, Rosemary and Garlic

Vermont Turkey with Cranberry Glaze Sauce

Baked Potato with Sour Cream, Sprinkled with Maple Cured Bacon Bits

Steamed Vegetables

Apple Crisp with Vanilla Ice Cream

CATTLEMAN'S COOKOUT

Freshly Baked Rolls and Butter

Cole Slaw

Mixed Green Salad with Assorted Dressings

Western Baked Beans

Corn on the Cob

Roasted Seasonal Vegetables

Roasted Potato Wedges

Barbecue Baby Back Ribs

Barbecue Chicken

Grilled Sweet Sausage with Onion and Peppers

Summer Berry Shortcake with Chantilly Cream

ITALIAN BUFFET

Freshly Baked Italian Bread with Fresh Parsley

Antipasto Display

Spinach Salad

Minestrone Soup with Grated Parmesan

Eggplant Parmesan

Penne Pasta in a Creamy Pesto Sauce

Chicken Marsala

Medley of Italian Seasoned Vegetables

Parmesan Scalloped Potatoes

Tiramisu

NEW ENGLAND CLAM BAKE

New England Clam Chowder

Maine Crab Cakes

Chef's Cole Slaw

1 1/4 lb Broiled Lobster

Clarified Butter

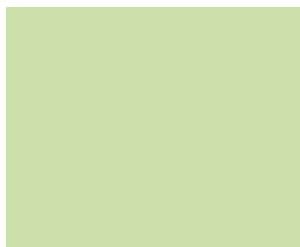
Steamed Clams

Corn on the Cob

Roasted Red Potatoes

Freshly Baked Rolls and Butter

Strawberry Shortcake



DINNER

PLATED

All Plated Dinner Entrées include our Homemade Soup* or Salad, Chef's Choice of Starch and Vegetables, Warm Rolls with Butter, Dessert, Freshly Brewed Coffee and a Selection of Teas.

SALAD SELECTION

Fresh Fruit Salad
Mixed Garden Greens
Caesar Salad with Parmesan and Garlic Croutons
Spinach, Chopped Egg and Onion Salad
Mesclun Salad with Mandarin Orange Sections and Toasted Almonds

SOUP SELECTION

Autumn Pumpkin
Mushroom Bisque
Cold Seasonal Fruit Soup
Broccoli Cream
Vermont Cheddar Ale
Butternut Squash with Crème Fraiche

*All Soups are Made from Scratch. Ask About Your Favorite Soup.

ENTRÉE SELECTION

CHICKEN NORMANDY

Brie and Apple Stuffed Chicken Breast topped with an Apple Almond Normandy Cream Sauce

JACK DANIELS CHICKEN

Jack Daniels Marinated Chicken Breast with Onion Crisp

CHICKEN CORDON BLEU

Chicken Breast Stuffed with Ham and Cheese with a White Cream Sauce

OVEN ROASTED TURKEY DINNER

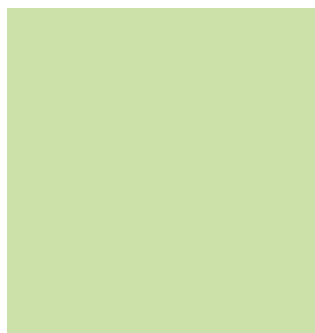
Vermont Fresh Turkey with Sweet Sausage and Sage Stuffing topped with Turkey Gravy

ROSEMARY ROASTED PORK LOIN

Rosemary Rubbed Pork Loin with an Apple Cider Glaze served with an Apple Stuffing

ROAST PRIME RIB OF BEEF

Slow Roasted Choice 10oz Prime Rib Au Jus



DINNER

PLATED

GRILLED NEW YORK STRIP STEAK

10oz Choice Grilled New York Strip Steak with Sherried Mushrooms and Scallions

BURGUNDY THYME SIRLOIN OF BEEF

Tender Hand Trimmed New York Strip Loin with Burgundy Thyme Reduction topped with Bearnaise Sauce

ROAST TOP SIRLOIN OF BEEF

Thin Sliced Slow Roasted Top Sirloin served with Burgundy Demi Glace

LONDON BROIL

Marinated Sliced London Broil with a Red Wine Mushroom Sauce

FILET MIGNON

Grilled Filet served on a Portobello Mushroom with Beurre Maitre D'

POTATO ENCRUSTED SCROD

Potato topped Baked Scrod in Light Butter Sauce

BAKED STUFFED FILET OF SOLE

A Seafood Stuffed Filet of Sole with a Lobster Cognac Sauce

AUTUMN MAPLE TERIYAKI GLAZED SALMON

Marinated Atlantic Salmon Grilled to Perfection

BAKED STUFFED SHRIMP

Jumbo Shrimp with Crabmeat Stuffing

EGGPLANT AND ITALIAN CHEESE ROLLATINI

Garden Eggplant Rolled and Stuffed with Fresh Italian Cheeses served with a Red Sauce

CHEESE STUFFED MANICOTTI

Manicotti Stuffed with Fresh Ricotta in a Marinara Sauce

VEGETABLE TERRINE

Roasted Portobello Mushroom, Red Pepper, Summer Squash, Zucchini and Sweet Onion drizzled with a Balsamic Reduction

DESSERT SELECTION

New York Style Cheesecake with Mixed Berries

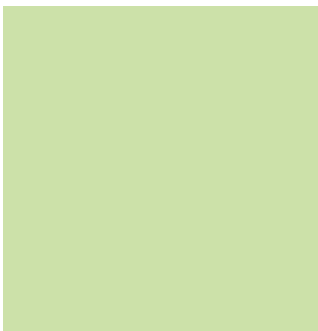
Double Chocolate Layer Cake

Lemon Mist Cake

Chocolate Truffle Mousse Cake

Chocolate Dipped Cannolis

Orange Creamsicle Cake



BAR

BEVERAGE SELECTIONS

BEER SELECTION

IMPORTED BEERS

Heineken
Bass
Amstel
Harp
Labatt

DOMESTIC BEERS

Budweiser
Coors Light
Michelob Light
Bud Light
Miller Light

MICROBREWS

Otter Creek
Long Trail
Long Trail Seasonal
Sam Adams
Switchback

WINE SELECTION

CHARDONNAY

Sycamore Lane
Robert Mondavi Private Select
William Hill

CABERNET SAUVIGNON

Sycamore Lane
Robert Mondavi Private Select

PINOT GRIGIO

Sycamore Lane
Caposaldo

SAUVIGNON BLANC

Casa Lapostolle

RIESLING

Clean Slate

MERLOT

Sycamore Lane
Robert Mondavi Private Select
14 Hands

SPARKLING WINE

Domaine Ste. Michelle
Korbel

MALBEC

Alamos

PINOT NOIR

Mirassou

ZINFANDEL

Rancho Zabaco Heritage





Holiday Inn

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