



Rutland/Killington



Wedding Banquet Menu

Hotel & Conference Center

HOLIDAY INN RUTLAND/KILLINGTON 476 US ROUTE 7 SOUTH RUTLAND, VT 05701

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IN THE MORNING

Ready to Go

Chilled Orange, Cranberry & Apple Juices
Assorted Pastries, Bagels & Muffins
Fruit Preserves, Cream Cheese & Butter
Freshly Brewed Coffee & Decaffeinated Coffee
Selection of Teas
To go Containers Provided
\$8 per person

The Continental Plus

Chilled Orange, Cranberry & Apple Juices
Compote of Seasonal Fruit
Peach, Strawberry & Vanilla Yogurt
Assorted Breakfast Pastries
Cold Cereals & Granola
Fluffy Scrambled Eggs, Ham & Cheddar Cheese
on Your Choice of Butter Croissants,
English Muffins, Bagels or Wrap
Freshly Brewed Coffee & Decaffeinated Coffee
Selection of Teas
\$13 per person

Smart Start Buffet

Chilled Orange, Cranberry & Apple Juices
Fluffy Scrambled Eggs
Link Sausage or Hickory Smoked Bacon
Home Fried Potatoes
Compote of Seasonal Fruit
Assorted Breakfast Pastries
Freshly Brewed Coffee & Decaffeinated Coffee
Selection of Teas
\$12 per person

International Brunch

Chilled Orange, Cranberry & Apple Juices
Compote of Seasonal Fruit
Assorted Breakfast Pastries
Fluffy Scrambled Eggs
Western Quiche with Ham, Onion and Peppers
French Toast
Hot Maple Syrup
Link Sausage & Hickory Smoked Bacon
Home Fried Potatoes
Cheese Blintzes with Seasonal Berries & Sour Cream
Assortment of Fresh Salads
Mixed Fruit Crepe with
Melba Sauce and Powdered Sugar
Au Gratin Potatoes
Freshly Brewed Coffee & Decaffeinated Coffee
Selection of Teas
\$18 per person

ADD TO YOUR BREAKFAST OR BRUNCH BUFFET

French Crêpe Station

French Crêpes made to order with
Apple, Blueberry & Strawberry Toppings
\$5 per person additional

Egg & Omelette Station

Cooked to your liking
Choice of Ham, Cheese, Mushrooms,
Onions, Tomato and Peppers
\$5 per person additional

Carving Station

Hand Carved at the Buffet
(Choice of One)
Roast Vermont Turkey
Baked Black Oak Ham
Roast Sirloin of Beef
\$6 per person additional

BUTLERED HORS D'OEUVRES & DISPLAYS

Hors d'oeuvres Selection I

Select up to 6 Items

Crab Rangoon
Franks in a Blanket
Chicken Wings - Teriyaki or Spicy Hot
Spinach and Feta Cheese in Phyllo Pastry
Crispy Asparagus with Asiago in Puff Pastry
Rare Roast Beef and Horseradish on Crustini
Spicy Chicken Eggrolls with Sweet & Sour Sauce
Swedish Meatballs or Meatballs Marinara
Mozzarella Sticks with Marinara Sauce
Vegetable Quesadilla
Assorted Petite Quiche
Pot Stickers with Soy Ginger Dipping Sauce
\$8 per person for one hour prior to dinner
\$11 per person per hour for a stand-up reception
\$70 per 50 pieces of an individual item

Hors d'oeuvres Selection II

Select up to 6 Items

Hibachi Chicken Skewers
Teriyaki Beef Skewers
Vegetable Spring Rolls
Smoked Salmon and Dill Aioli Canapé
Baked Stuffed Mushroom Caps with Seafood Stuffing
Bruchetta with Sweet Basil on Crustini
Fresh Melon and VT Maple Ham Roll Up
Baked Seafood Bundle
Sea Scallops Wrapped in Bacon
Coconut Chicken Medallions
Chocolate Covered Strawberries
Crab Cakes with Sauce Remoulade (market price)
\$11 per person for one hour prior to dinner
\$14 per person per hour for a stand-up reception
\$90 per 50 pieces of an individual item

Vegetable Crudités and Cheese Spread Display

Chef's Herb and Cheese Spread with Assorted Crackers
Assorted Vegetable Crudités and Relish Tray with Ranch Dip
To serve 50 \$150.00 ~ To serve 75 \$225.00 ~ To serve 100 \$300

International Cheese and Fruit Display

Brie, Smoked Gouda & Cheddar Cheese with Assorted Crackers
A Selection of Smoked Sausage and Seasonal Fresh Fruit
To serve 50 \$185 ~ To serve 75 \$270 ~ To serve 100 \$350

Warm Spinach and Artichoke Dip Display

Homemade Fresh Spinach and Artichoke Dip
Served with Crispy Pita Bread
\$6

Baked Brie Display

Baked Brie En Croute with Raspberry Glaze
Served with Specialty Crackers and Breads
\$5

Shrimp/Crab Cocktail Station

Chilled Steamed Shrimp, Alaskan King Crab Legs
with Lemon Wedges,
Tangy Cocktail, Lemon Dill and
Cajun Remoulade Sauces
Market Price per 50 pieces

CARVING AND SPECIALTY STATIONS

Carving and specialty stations are a great way to promote your guests to "mix and mingle" as they are sampling tasty treats. We encourage stations for cocktail receptions, as an enhancement to one of our dinner buffets or as a complete meal.

A \$75 Chef's Fee is added for each chef attended station.

CHEF ATTENDED CARVING STATIONS

All items are hand carved at the station by our chefs and accompanied by dinner rolls and condiments.

(Priced per Selection)

CHOOSE ONE

Slow Roasted Sirloin of Beef with Soho Sauce
Tender Slow Baked Black Oak Ham with Raisin Sauce
Stuffed Pork Loin

Add \$5 per person

CHOOSE ONE

Roasted Vermont Turkey Accompanied by the
Chef's Gravy and Cranberry Sauce
Steamship Round of Beef au Jus (Minimum 80 people)

Add \$6 per person

CHOOSE ONE

Slow Roasted Prime Rib of Beef au Jus
and Horseradish Sauce

Add \$7 per person

CHEF ATTENDED SPECIALTY STATIONS

Pasta Station

Tri-colored Bowtie Pasta and Tortellini with
Vegetables and Your Choice of Marinara,
Alfredo or Pesto Sauce Accompanied
by Freshly Grated Parmesan Cheese

\$10 per person

Add Grilled Chicken \$2.00

Add Steamed Shrimp \$4.00

Shrimp Cocktail Station

Chilled Steamed Shrimp
with Lemon Wedges,
Tangy Cocktail, Lemon Dill and
Cajun Remoulade Sauces
Market Price per 50 pieces

Caesar and Tossed Salad Station

Caesar and Tossed Salad Prepared To Order
with Fresh Greens and Toppings
Tossed with your choice of Dressing

\$6 per person

Add Grilled Chicken \$2.00

Add Steamed Shrimp \$4.00

Stirfry Station

Your Choice of Beef, Chicken & Pork Stirfry
Prepared with Oriental Vegetables
and Fried Rice

\$10 per person

Add Shrimp \$4.00

Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Flavored Creamers
Assorted Flavored Syrups
Peppermint Swizzle Sticks
Whipped Cream & Cinnamon

\$6 per person

Dessert Station

Freshly Brewed Coffee, Decaffeinated Coffee
and selection of Teas
Chocolate, Strawberry, & Lemon Petit Fours
Petite Cheesecakes

Assorted Cookies & Brownies

\$10 per person

All prices are subject to applicable Vermont taxes and an 18% service charge.

PLATED DINNERS

*All Dinners include Soup or Salad, Entrée, Chef's Vegetable and Choice of Starch,
Baked Rolls, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Teas.*

Salad

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

OR

Soup

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

Poultry & Pork

Chicken Normandy

Brie and Apple Stuffed Chicken Breast Topped with an Apple Almond
Normandy Cream Sauce
\$23

Jack Daniels Chicken

Jack Daniels Marinated Chicken Breast with Onion Crisps
\$23

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Cheese with a White Cream Sauce
\$24

Oven Roasted Turkey Dinner

Vermont Fresh Turkey with Sweet Sausage and Sage Stuffing Topped with Turkey Gravy
\$22

Rosemary Roasted Pork Loin

Rosemary Rubbed Pork Loin with an Apple Cider Glaze
\$24

Beef

Roast Prime Rib of Beef

Slow Roasted Choice 10 oz. Prime Rib Au Jus
\$26

Grilled NY Strip Steak

10oz. Choice Grilled New York Strip Steak with Sherried Mushrooms and Scallions
\$26

Burgundy Thyme Sirloin of Beef

Tender Hand Trimmed NY Strip Loin with a Burgundy Thyme Reduction
Topped with a Dollop of Bernaise Sauce
\$23

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Beef Continued

Roast Top Sirloin of Beef

Slow Roasted Top Sirloin, Thin Sliced and Served Au Jus

\$21

London Broil

Marinated Sliced London Broil with a Burgundy Mushroom Sauce

\$23

Filet Mignon

Grilled Filet served on a Portabello Mushroom with Beurre Maitre d'

\$35

Seafood

Baked Scrod

Baked Scrod with a Champagne Princess Sauce

\$22

Baked Stuffed Filet of Sole

A Seafood Stuffed Filet of Sole with a Lobster Cognac Sauce

\$24

Autumn Maple Teriyaki Glazed Salmon

Marinated Atlantic Salmon Grilled to Perfection served with Pickled Ginger

\$24

Baked Stuffed Shrimp

Jumbo Shrimp with Crabmeat Stuffing

\$27

Vegetarian

Eggplant & Italian Cheese Rollatini

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

\$20

Cheese Stuffed Manicotti

Manicotti Stuffed with Fresh Ricotta in a Marinara Sauce

\$20

Vegetable Terrine

Roasted Portabello Mushroom, Red Pepper, Summer Squash, Zucchini and Sweet Onion

Drizzled with a Delicious Balsamic Reduction

\$22

DINNER BUFFET

(25 Person Minimum)

*All Dinner Buffets include Three Entrees, Two Salads, Three Side Dishes,
Warm Rolls with Butter, Coffee and Tea Selections*

The Main Street Buffet

Choice of 3 Entrees

Potato Encrusted Scrod

Three Cheese and Meat or Vegetable Lasagna

Pork Loin with Apple Stuffing & Cider Glaze

Roast Sirloin au Jus

Chicken with White Wine & Artichokes 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

\$25

The Centre of Vermont Buffet

Choice of 3 Entrees

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, Capers

Eggplant and Cheese Rollatini with Red Sauce

Stuffed Pork Florentine with Mornay Sauce

Chicken Saltimbocca

Braised Steak au Poivre

\$28

Salads

Choice of Two

Fresh Fruit Salad

Make your own Salad Bar

Caesar Salad with Parmesan and Garlic Croutons

Greek Bowtie Pasta

Anitpasto Salad

Fresh Mozzarella, Basil & Ripe Tomato

Starches & Vegetables

Choice of Three

Rice Pilaf

Herb Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Medley of Fresh Garden Vegetables

Asparagus with Hollandaise (seasonal)

Maple Glazed Carrots

Potatoes au Gratin

Crisp Green Beans in a Garlic Butter

THEMED BUFFETS

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

Moonlight in Vermont Buffet

Vermont Cheddar Ale Soup
Apple Vinaigrette Dressing over Mixed Greens
with Fruit and Almonds
Pork Loin Crusted 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
\$24

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
BBQ Baby Back Ribs
BBQ Chicken
Grilled Sweet Sausage with Onions and Peppers
Summer Berry Shortcake with Chantilly Cream
\$25

Italian Buffet

Freshly Baked Italian Bread with Fresh Parsley
Antipasto Display
Spinach Salad
Minestrone Soup with Grated Parmesan
Eggplant Parmesan
Beef Romano with Peppers, Onions & Penne Pasta
Chicken Marsala
Medley of Italian Seasoned Vegetables
Tiramisu
\$24

New England Clam Bake

40 Person Min.
New England Clam Chowder
Maine Crab Cakes
Chef's Cole Slaw
1 1/4 lb. Boiled Lobster
Clarified Butter
Bowl of Steamers
Corn on the Cob
Roasted Red Potatoes
Freshly Baked Rolls and Butter
Strawberry Shortcake
Market Price

BEVERAGES AND WINE

Imported Beers

Heineken
Bass
Amstel
Harp
Labatt
\$400.00 per keg

Domestic Beers

Budweiser
Coors Light
Michelob Light
Bud Light
Miller Lite
\$325.00 per keg

Microbrew Beers

Otter Creek
Long Trail
Long Trail Seasonal
Sam Adams
Switchback
\$400.00 per keg

HOSTED BAR

(Per Drink, Includes VT Tax)

House Brands	\$4.75	Imported Beers/Microbrews	\$4.75
Call Brands	\$6.00	House Wine by the Glass	\$5.50
Premium Brands	\$7.25	Champagne by the Glass	\$6.00
Cordials/Cognacs	\$7.50	Soft Drinks	\$2.25
Domestic Beer Drafts	\$3.75	Bottle Water	\$2.25
Domestic Beer	\$3.75		

TOASTS

Champagne	\$3.95 per glass	Non-Alcoholic	\$2.95 per person per hour
Pink Ginger Ale	\$1.95 per glass	Champagne Punc	\$5.95 per person per hour

FRUIT PUNCH

WINES

(Per Bottle)

Chardonnay

Sycamore Lane	\$19.00
Robert Modavi Coastal	\$25.00
St. Francis Wineries	\$36.00

Cabernet Sauvignon

Sycamore Lane	\$19.00
Robert Mondavi Coastal	\$25.00
Sebastiani	\$36.00

Other White Wines

White Zinfandel, Beringer	\$19.00
Pinot Grigio, Sycamore Lane	\$19.00
Sauvignon Blanc, Veramonte	\$24.00
Riesling, Chateau Ste Michelle	\$26.00
Pinot Grigio, Santa Margherita	\$36.00

Merlot

Sycamore Lane	\$19.00
Robert Mondavi Coastal	\$26.00
Sterling Nappa	\$42.00

Other Red Wines

Chianti, Caposaldo	\$26.00
Pinot Noir, Mirassou	\$26.00
Zinfandel, St. Francis Wineries	\$31.00
Claret, St. Francis Wineries	\$36.00

Champagne

Domaine Ste Michelle	\$27.00
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All cash bars will be charged a \$75.00 bartender fee.