

**Cocktail Hour & Wedding Buffet**

**November 1st, 2014**

**COCKTAIL HOUR**

**PASSED HORS D’OEUVRES**

Parmesean Fritters

Crispy Artichokes, Malt Vinegar Aioli

Mini Cheeseburgers

Butternut Squash Arancini

**STATIONED DISPLAYS**

Green Mountain Cheeses

An assortment of the finest local cheeses served with fresh fruit, house-made preserves, spiced nuts and artisanal country bread

**BUFFET STYLE DINNER**

**Housemade Gnocchi**

Fresh Corn and Summer Truffles

**Heirloom Tomato & Burrata**

Aged Balsamic, English Muffin Croutons, Basil

**Local Filet Mignon**

Brussels Sprouts, Pear-Parsnip Puree

**Crispy Roasted Chicken**

Farro Risotto, Swiss Chard

Dinner Served with Housemade Artisanal Country Bread & Farm Butter

**TO FINISH**

**Coffee and Tea**

Artisanal Selection of Teas & Coffee

**Dessert Bar**

Housemade Cookies, Selection of locally made ice creams