

THE WOODSTOCK INN & RESORT, VERMONT

SPECIAL EVENTS MENU



14 The Green

Woodstock, Vermont

Vermont's Most Beautiful Address

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THE WOODSTOCK INN & RESORT, VERMONT

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THE WOODSTOCK INN & RESORT, VERMONT

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Welcome

At The Woodstock Inn & Resort, our goal is to make your event a success and to ensure that your every need is met. Our attention to detail is what makes us truly unique. Groups are assigned a dedicated Conference Manager to provide personalized attention and to assist with every aspect of your customized event. We will work with you on such details as specialized menus, floral and decor, room gifts, transportation and area activities for groups of all sizes. Please let us know how we can assist you in creating an unforgettable event!

Menu & Guest Guarantee

The Woodstock Inn & Resort requires that menu selections be submitted at least three weeks prior to your event. A final guarantee is required three business days prior to your event. This includes the number of people to attend as well as entree selections (where applicable). Any dietary restrictions/allergies should be discussed at this time. The guarantee or actual number of people served, whichever is greater, will be the number that your master account will be charged. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

Outside/Offsite Events

Weather calls for outside events must be made the morning prior to your event. These calls are to be made with the client, Conference Manager and Banquet Manager. The costs of all outside vendors (tents, chairs, flowers, etc.) will be the responsibility of the guest. The client is to make delivery and payment arrangements with the vendors. Your Conference Manager can recommend rental companies for you.

Alcohol Service

The Woodstock Inn & Resort is required by Vermont state law to uphold all statutes and Liquor Commission regulations regarding service of alcohol. Servers at The Woodstock Inn & Resort are trained to recognize intoxicated behavior, to assess individual limits and to limit or refuse service when necessary. Service of alcohol at functions is governed by the following policies:

Guests who are under the legal drinking age of 21 years, or who appear to be under the age of 21 and cannot furnish acceptable proof of legal age, will not be served alcohol at any function. Acceptable proof is valid passport, photo driver's license or military id.

We may choose not to serve alcohol at a function with a significant number of underage guests, or where, in our opinion, circumstances might encourage violation of state alcohol regulations.

No guests who appears to be, in our judgment, intoxicated or shows signs of intoxication will be served at any function. We reserve the right to limit or suspend service during any function where, in our opinion, The Woodstock Inn & Resort's liquor license or the comfort and safety of our guests may be in jeopardy.

No alcoholic beverages may be brought onto our licensed premises. Beverages cannot be removed from the premises and/or supervised area. Alcohol service will cease one half hour prior to the end of the function. Only non-alcoholic beverages will be available.

No food or alcohol may be removed from any function

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Gifts & Amenities

Gift Packages

Taste of Vermont Sampler \$27

Presented in a forest green gift bag with tissue, ribbon, and gold accents

8 oz Tin of pure VT maple syrup
8 oz Sugarbush Farms smoked cheese
2.75 oz Sidehill Farm Jam
4 Pieces Lake Champlain chocolates

Welcome to Woodstock \$48

Presented in a forest green gift bag with tissue, ribbon, and gold accents

1lb Vermont pancake mix
8 oz Bottle of pure VT maple syrup
9 oz Sidehill Farm jam
8 oz Sugarbush Farm smoked cheese
Woodstock Inn & Resort coffee mug
4 Piece box of pure Vermont maple candy
8 Pieces Lake Champlain chocolates

Vermont Treasure Box \$70

Presented as a collection, lavishly wrapped with cellophane, ribbon, and gold accents

10 oz Green Mountain Coffee
Woodstock Inn & Resort coffee mug
12 oz Sugarbush Farms cheese trio
12 oz Bottle of pure VT maple syrup
1lb Vermont pancake mix
9 oz Sidehill Farm jam
10 Pieces Woodstock Inn truffles

The Snack Bag \$20

Presented in a forest green gift bag with tissue, ribbon, and gold accents

8 oz Vermont cheese
Box of Carr's crackers
Vermont button cookies
4 Pieces Lake Champlain chocolates
2 ½ liter bottle of spring water

Personalized 12 oz. Bottle of Pure Vermont Maple Syrup market price
Grade A, custom label allows a hand-written greeting and signature

Guest Room Amenities

12 Chocolate dipped tuxedo strawberries	\$36
6 Chocolate dipped tuxedo strawberries	\$18
Fresh seasonal fruit basket	\$18
House made chocolate chip cookie bag (1 dozen cookies)	\$21
Woodstock Inn & Resort cookie tin (6 chocolate chip cookies)	\$18
Mini pastry sampler	\$24
Selection of Vermont cheeses with crackers	\$21

Logo Apparel

Ball caps (Assorted colors & sizes)	\$20
Gear for sports (Sweatshirts & Jackets)	\$60 & up
Velour bathrobe (One size fits all)	\$65

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Breakfast

Prices are per person-minimum of 10 people

Traditional Continental Buffet \$13.95

Assorted bran muffins, petite
croissants, house made
cinnamon buns and danish

Sweet butter and fruit
preserves, seasonal fresh
fruit and berries local yogurt

Fresh squeezed orange juice,
cranberry, and grapefruit
includes coffee, tea and
decaf

Vermont Continental \$15.95

Assorted bran muffins, petite croissants, house made
cinnamon buns and danish

Bread, english muffins for toasting, seasonal fruits &
berries, local yogurt and fruit preserves

Assorted bagels with whipped cream cheese, sweet
butter, whole grain and country white

Assorted Kashi/Kellogs cereals, fresh squeezed orange
juice, cranberry and grapefruit, coffee, tea, and decaf

Vermont Sunrise Buffet \$19.95

Assorted muffins, blueberry crumb cakes,
danish, petite croissants, and cinnamon buns

Fresh squeezed orange juice, cranberry, and
grapefruit, coffee, tea, and decaf

Whole grain wheat and country white breads,
english muffins, sweet butter, and
fruit preserves

Woodstock Inn granola, assorted Kashi/Kellogs
cereals

Assorted bagels with whipped cream cheese,
Seasonal fresh fruit and berries, and
local yogurt

Farm fresh scrambled eggs, apple wood smoked
bacon, redskin potato home fries

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Woodstock Inn Spa Breakfast *minimum of 15 people* \$25.00

Green Mountain Fair Trade organic coffee, decaf and assorted herbal teas

Fresh orange juice, cranberry, grapefruit and pomegranate

Array of seasonal fruits and berries, low fat local yogurt

Fruit smoothies and whole fresh fruit

Almond cinnamon French toast /Vermont maple syrup

Assorted Kashi/Kellogs cereals

Steel cut oatmeal with dried cherries, raisins, and brown sugar

Egg beaters frittata with fresh tomatoes, Yukon gold potatoes, and chives

House made bran muffins and carrot muffins

Sparkling mineral water

Additions to enhance your breakfast buffet *prices are per person*

Woodstock Inn granola	\$3.25
Steel cut oatmeal with brown sugar and raisins	\$3.25
Assorted bagels and whipped cream cheese and sweet butter	\$2.95
Assorted breakfast cereals	\$2.95
Woodstock Inn pancakes with wild Maine blueberries and warm maple syrup	\$5.25
Belgian malted waffles with Vermont maple syrup and strawberries and cream	\$5.50
Eggs Benedict with hollandaise	\$6.00
House cured smoked salmon display, bagels, onions, tomatoes, and capers	\$9.00

Add-on a Chef tended omelet station \$6.50 plus \$100 Chef's fee

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Woodstock Inn Brunch Buffet *minimum of 25 people* \$45.00

Fresh squeezed orange juice, cranberry, and grapefruit

Assorted bakery fresh bran muffins, apple spice, blueberry crumb cakes cinnamon buns, danish, and petite croissant

Vermont maple pecan sticky buns, wholegrain wheat and country white breads, english muffins, sweet butter, and fruit preserves

Woodstock Inn granola, local yogurt, seasonal fresh fruits and berries

House cured smoked salmon display, onions, capers, cream cheese, and capers

Baby spinach salad, crumbled Bleu cheese, dried cranberries, apples, toasted walnuts with cider vinaigrette.

Tri color tortellini salad, roasted vegetables, and pesto vinaigrette.

Maple Brook Farms fresh Mozzarella and vine ripe tomatoes, aged balsamic vinegar, and extra virgin olive oil

Farm fresh scrambled eggs and poached eggs benedict

Apple wood smoked bacon, sausage, and redskin potato home fries

Cinnamon French toast with sweet butter and warm Vermont maple syrup

Roasted Atlantic salmon fillet, chardonnay beurre blanc, melted leeks, and peas

Pan roasted Misty Knolls chicken breast, mushroom, and pearl onion ragout

Saffron cous cous and aromatic vegetables

Seasonal fresh vegetable medley

Display of Woodstock Inn's finest desserts and pastries

Plated Breakfast

Let our Conference Manager and chef design a breakfast menu for your group

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Break Selections

Prices are per person

Green Mountain Coffee Break \$8.95

Assorted bakery fresh crumb cakes, muffins, danish and petite croissants

Whipped sweet butter and fruit preserves

Green Mountain fair trade organic regular and decaf coffee and assorted teas

Traditional Coffee Break \$13.95

Fresh squeezed orange juice, cranberry, and grapefruit

Assorted bakery fresh crumb cakes, muffins, danish and petite croissant

Woodstock Inn granola

Array of fresh seasonal fruits and berries, local yogurt

Green Mountain fair trade organic regular, decaf coffee and assorted teas

Woodstock Inn Spa Break \$16.95

Green Mountain fair trade coffee and decaf, assorted herbal teas, sparkling mineral water

Fresh sliced melons and berries, with local honey and yogurt

Fresh orange juice, tomato, pomegranate, cranberry and grapefruit

Granola bran muffins and pumpkin spiced muffins

Low fat yogurt and strawberry and banana smoothie

Throughout the day break (Each break for 1 hour) \$34.00

Vermont continental breakfast

Mid morning Green Mountain coffee break

Specialty break choice of one

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Vermont Apple and Cheese Break \$15.00

Warm apple strudel, cinnamon baked apples, apple muffins, local apple cider, and baskets of local apples, Vermont Cheddar, artisan cheese display, sliced baguettes, and coffee service

Chocolate Lovers break \$17.00

Chocolate dipped strawberries, bananas, and pineapple. Chocolate chip cookies, dark and white chocolate fudge brownies, chocolate truffles, coffee service and hot chocolate

Health Break \$14.95

Assortment of fresh sliced fruits and berries, local low fat yogurt, Woodstock Inn granola, assorted granola bars, fresh squeezed orange juice, grapefruit juice, cranberry, and coffee service

Snack Break \$14.95

Sliced fresh fruit and berries, cinnamon sour cream coffee cake, Woodstock Inn cookie display, bottled mineral water, and coffee service

Break Enhancements

Beverage items priced upon consumption, food items priced per person

Assorted sodas and bottled water \$3.25

Assorted bottled juices and sparkling water \$4.00

Seasonal whole fruits \$2.95

Bakery fresh muffins, danish and croissants/whipped butter and preserves \$4.95

Assorted bagels /sweet butter and whipped cream cheese \$2.95

Woodstock Inn cinnamon buns \$3.95

Local assorted low fat yogurts \$2.95

Energy bars and granola bars \$3.95

Sliced fresh fruit and berries \$5.25

Assorted cookies \$4.95

Assorted bags of chips and pretzels \$1.95

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Lunch

Prices are per person

Executive Plated Luncheon \$24.00

Choice of soup or salad- includes fresh baked rolls, butter, and coffee service

Soups

New England clam chowder

Roasted tomato and basil

Sweet potato and apple bisque

Roasted chicken noodle

Turkey and wild rice

Cream of mushroom

Roasted carrot ginger

Tomato gazpacho

French onion with Parmesan croutons

Salads

Farmer's Caesar salad with apple wood smoked bacon

Mixed field greens with tomato, cucumber, and maple mustard dressing

Harvest salad, dried cranberries, walnuts, apples and cider vinaigrette

Iceberg wedge salad, Bleu cheese dressing, tomato and crumbled bacon

Baby spinach salad, grape tomato, mushrooms, red onion and poppy seed dressing

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ENTREES

All entrees include chef's selection of starch and vegetables

Add additional selection: \$3 per person for 1st and \$5 per person for 2nd

Roast Vermont turkey, apple sage dressing, mashed potatoes, and pad gravy

Herb crusted scrod Bostonian, tomato concasse, lemon caper butter sauce

Roasted fillet of salmon, maple mustard glaze

Brined roast loin of pork, apple cider sauce

Grilled 8oz New York strip steak, garlic mashed potatoes, herb butter

Panko crusted tilapia fillet, Old Bay tartar sauce

Wild mushroom risotto with grilled balsamic vegetables

Grilled chicken breast Provencal, tomatoes, olives, garlic, and white wine

Yankee pot roast with braised root vegetables

Vermont Cheddar and Shelburne Farms ham quiche

Sautéed chicken breast Madeira mushroom sauce

Vermont turkey pot pie

DESSERT

Choice of one

Dutch apple crumb pie

Apple strudel with caramel sauce

Flourless chocolate cake

Bourbon pecan pie

Key lime pie

Vermont maple apple cheese cake

Strawberry shortcake

White and dark chocolate mousse parfait

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Boxed Lunches

All boxed lunches include: kettle cooked potato chips, wedge of Cabot's Cheddar cheese, local apple, two fresh chocolate chip cookies and bottled water.

The Green Mountain	\$21.00
Pepper crusted roast beef, vine tomatoes, lettuce, Swiss, and horseradish crème on ciabatta	
The Woodstocker	\$19.00
Grilled vegetables, fresh Mozzarella, fresh tomato lettuce, and pesto mayo on multigrain bread	
The Ottauquechee	\$18.00
Ham, Cabot's cheese, vine tomatoes, leaf lettuce, and honey mustard on marble rye	
The Mount Tom	\$19.00
Roasted turkey breast, vine tomatoes, field greens, apple wood smoked bacon, and chipotle mayo on country white	
The Children's Back Packer	\$12.00
Peanut butter and jelly on whole wheat or country white	

Boxed Salads

Chef Salad	\$16.00
Julienne of ham, turkey, Swiss, tomato wedges, hardboiled egg, cucumber, crisp romaine, and maple mustard dressing	
Harvest Spinach Salad	\$15.00
Baby spinach, dried cranberries, walnuts sliced local apples, crumbled Bleu cheese, and apple cider vinaigrette	
Chicken Romaine Salad	\$16.00
Crisp romaine lettuce, grilled sliced chicken, shaved Parmesan, tomatoes, croutons, and dijon garlic dressing	

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Buffet Luncheons prices are per person

1 ½ hours service for all buffets, all luncheon buffets include coffee service in pricing.

Deli Buffet *minimum of 15 people* \$24.00

Sliced turkey, roast beef, smoked ham, Genoa salami,
and corned beef

Sliced American, Cheddar, Provolone, and Swiss

Assorted breads and sandwich rolls

Chef's soup du jour

Sliced tomato, onions, and leaf lettuce

Mayo, dijon and whole grain mustard, horseradish
crème, and bread and butter pickles

Scallion and herb red skin potato salad

Creamy cole slaw

Mixed field greens with assorted dressing, cucumbers
and tomatoes

Kettle cooked potato chips

Assorted cookies, brownies, apple, and pecan pie

Coffee service and pitchers of iced tea

Italian Lunch Buffet *minimum of 15 people* \$27.00

Garden minestrone soup

Tossed Caesar salad w/garlic croutons

Penne pasta salad w/ prosciutto, roasted peppers,
olives and Gorgonzola vinaigrette

Assorted sliced focaccia and Italian bread

Sliced cap cola, Genoa salami, pepperoni, prosciutto,
smoked Mozzarella, and Asiago cheese

Rigatoni bolognese

Grilled egg plant Parmesan

Dessert

Ricotta cheese cake, cannolis, Italian cookies and coffee service

The Classic Picnic Buffet *minimum of 20 people* \$26.00

Mixed field greens and maple mustard dressing and
ranch dressing cucumber and tomato salad

Herb scallion and redskin potato salad

Creamy cole slaw

Charbroiled 6oz Angus hamburgers

Grilled all beef hot dogs

Grilled BBQ maple glazed chicken breast

Assorted sliced cheeses, sliced tomato, onion, and
lettuce

Bread and butter pickles, mayo, ketchup, mustard,
relish

Hamburger and hotdog buns

Ranch style baked beans

Assorted cookies, brownies and watermelon slices

Coffee service and pitchers of iced tea

Optional \$100 chef fee for grilled items

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Soup and Sandwich Buffet *minimum of 15 people* \$24.00

Chef's Soup du Jour

Assorted pre-made sandwiches to include a selection of roast beef, roast turkey, smoked ham and Cheddar, tuna salad, fresh Mozzarella with tomato, arugula and basil

All sandwiches come with lettuce and tomato on assorted breads

Mixed field greens with maple mustard dressing cucumbers and tomatoes

Old fashioned potato salad

Marinated cole slaw

Penne pasta salad

Mayo, deli mustard, bread and butter pickles

Dessert

Cheese cake, flourless chocolate cake, apple pie, coffee service and iced tea

Woodstock Inn Executive Lunch Buffet *minimum of 15 people* \$30.00

Soup: choice of one

Roasted tomato and basil

New England clam chowder

Cream of mushroom

Roasted turkey and wild rice

Carrot ginger bisque

Butternut squash and apple bisque

French onion with Parmesan croutons

Salads: choice of two

Marinated cole slaw

Herb & scallion redskin potato salad

Tuscan style pasta salad/olives, artichoke hearts, tomato, garlic and basil

Caesar salad

Mixed field greens / tomato cucumber, and maple mustard dressing

Fresh spinach salad with chopped egg, bacon, dijon mustard vinaigrette

Marinated mushroom salad

Roasted vegetable and tortellini salad/pesto dressing

Entrées: choice of two

3rd entrée additional \$10.00 per person

Includes chef selection of starch and vegetable

Roast Vermont turkey/pan gravy, apple sage dressing

Herb crusted scrod Bostonian, tomato concasse, and lemon caper butter

Roasted fillet of salmon with maple mustard glaze

Brined roast loin of pork/apple cider sauce

Tempura battered tilapia fillet/orange ginger sauce

Braised beef tips forestiere

Grilled chicken breast Provencal/tomato & olives garlic white wine

Wild mushroom risotto w/grilled balsamic vegetables

Vermont Cheddar and Shelburne Farms ham quiche

Yankee pot roast and braised root vegetable

Pan roasted five spiced chicken breast with pineapple mango salsa

Dessert

Our pastry chef's selection of seasonal offerings & coffee service

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Children's Buffet

Prices are per person- minimum of 10 kids

Available for both Lunch & Dinner

(Complimentary Juice Box included in pricing)

Kids Favorite \$14.95

Fresh fruit salad

Garden salad with ranch dressing

Buttered broccoli florets

Three cheese baked macaroni and cheese

Crispy chicken fingers

Golden French fries

Honey mustard, BBQ sauce and ketchup

Fudge brownies, chocolate chip cookies

Add hamburgers and hotdogs (\$3.25 supplement)

Kids Italian Buffet \$15.95

Fresh fruit salad

Chopped iceberg lettuce/tomatoes, cucumbers, and Italian dressing

Plain and pepperoni pizzas

Ziti with marinara sauce

Italian meatballs

Garlic bread sticks

Buttered carrots

M&M cookies, sugar cookies and vanilla ice cream

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Receptions

Passed Hors d' oeuvres 10 piece minimum per item; items are priced by the piece

3-5 pieces per person are recommended

Cold

Fresh bruschetta with fresh Mozzarella and basil	\$2.75
Smoked salmon tartar on cucumber round	\$3.75
Spicy Asian tuna Roll with wasabi crème fraiche	\$3.00
Goat cheese crostini with onion marmalade	\$2.75
Grilled asparagus wrapped in Parma ham	\$3.00
Rare beef tenderloin on baguette with tomato chutney	\$3.25
House made smoked trout canapés	\$3.00
Smoked Muscovy duck breast, Cumberland sauce, toasted crostini	\$3.25
Poached gulf shrimp horseradish cocktail sauce	\$3.75

Warm

Sesame crusted chicken with Thai chili sauce	\$2.75
Petit spring rolls sweet and sour dipping sauce	\$2.50
Scallops wrapped in apple wood smoked bacon	\$3.75
Scallion ginger shrimp toast with orange soy dipping sauce	\$3.25
Maple chipotle glazed beef and pineapple skewers	\$2.75
Maine lobster and corn fritters and Old Bay tartar sauce	\$3.95
Tuscan Style meatballs and Marsala sauce	\$2.75
Feta and spinach triangles	\$2.50
Aged Vermont Cheddar and onion quiche	\$2.50
Grilled Serrano ham wrapped jumbo shrimp	\$4.25
Coconut shrimp sour cream curry dipping sauce	\$3.75
Vegetable dumplings scallion soy dipping sauce	\$2.75
Panko crusted Ricotta and smoked Mozzarella balls with tomato basil sauce	\$2.75

Chef's selection of hot & cold passed Hors d'oeuvres: \$17.95 per person for 1 hour; 5 pieces per person for a minimum of 10 people.

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Stationary Hors d'oeuvres

Minimum of 20 people

Prices are per person

Lake Champlain chocolate fondue	\$6.50
Seasonal fruits and berries, maple yogurt sauce	
Antipasti Display	\$9.75
Italian cured meats, dried sausages, marinated vegetables, olives, aged Provolone, and smoked Mozzarella	
Crudités of fresh seasonal vegetables	\$5.25
Ranch and red pepper dips	
Imported and local cheese display	\$9.75
Garnished with fresh fruit, assorted crackers, and sliced baguettes	
Baked wheel of Brie en croute (serves 15-20 people)	\$115 per wheel
Brown sugar and raspberry preserves sliced baguettes	
Marinated grilled vegetable display	\$6.25
Served with a sundried tomato balsamic vinaigrette	

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Dinner

Culinary Action Stations

Prices are per person

1 ½ hour maximum service for minimum of 20 people

Chef prepared \$100.00 per chef per 1 ½ hours

Woodstock Inn pasta bar, cheese tortellini and penne pasta, roasted tomato basil sauce, vodka sauce, and
grated Pecorino Romano w/ assorted breads

\$13.00

Carved pepper crusted Angus beef tenderloin, horseradish crème Cheddar onion biscuits

\$18.00

Herb crusted brined breast of turkey, cranberry orange relish parker house rolls

\$14.00

Vermont maple glazed ham (bone in) Cheddar cheese dropped biscuits orange raisin sauce

\$13.00

Roasted semi boneless leg of lamb, rosemary, garlic and lemon crusted brioche rolls

\$15.00

Smoked Texas style brisket of beef/dry rubbed, hickory smoked roasted onion crème, and butter milk biscuits

\$14.00

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Plated Dinners

Prices are per person-minimum of 20 people

Appetizers

Cold

Chilled shrimp cocktail	\$12.00
Lemon and traditional cocktail sauce	
Mixed seafood cocktail	\$18.00
½ Maine lobster, shrimp, jumbo lump crab meat, remoulade sauce, and lemon	
Local Mozzarella, tomato and Parma ham garlic bread sticks	\$11.00
Aged balsamic vinegar, extra virgin olive oil, and cracked black pepper	
House cured smoked salmon	\$11.00
Three onion cream, dark bread, and micro greens	
Fresh fruit au kirsch	\$7.00
Assorted melons and berries marinated in cherry brandy	
Smoked duck breast	\$11.00
Watercress, Belgian endive, roasted beets, and blackberry vinaigrette	

Hot

Petite Maine lobster and crab cake	\$13.00
Celery root cole slaw Old Bay tartar sauce	
Grilled portobello mushroom & Goat cheese bruschetta crostini	\$10.00
Roasted peppers, tomatoes, & aged balsamic vinegar	
Penne pasta	\$7.00
Roasted tomato and fennel ragout shaved Parmesan and Pecorino Romano	
Pan seared jumbo sea scallop	\$12.00
Pineapple mango salsa citrus beurre blanc and micro greens	
Paupiette of lemon sole	\$14.00
Lobster mousse and saffron cream sauce	
Grilled vegetable napoleon	\$11.00
Eggplant, portobello mushroom, zucchini, red pepper red onion, and sundried tomato basil coulis	

THE WOODSTOCK INN & RESORT, VERMONT

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Plated Dinners

Soups and salads: choice of one

Soups

Roasted tomato and basil
New England clam chowder
Sweet onion bisque with apple wood smoked bacon
Cream of mushroom with tarragon
Butternut squash and apple bisque /cinnamon cream
Roast turkey and wild rice
Vermont Cheddar and Long Trail Ale soup
Roasted carrot and ginger soup

Salads

Mixed organic greens with tomato and cucumber/maple mustard vinaigrette
Caesar salad – dijon garlic dressing croutons and Parmesan cheese
Baby spinach salad, dried cranberries, apples, walnuts, and Bleu cheese with apple cider vinaigrette
Bibb lettuce and baby arugula salad, grape tomatoes, olives, pine nuts, and roasted tomato vinaigrette

Entrees

All entrees include chef's choice of seasonal vegetable and starch, baskets of fresh baked rolls, dessert & coffee service. All prices are per person. Choice of one; choose two add \$4.00, choose three add \$6.00

Roasted organic Misty Knolls turkey breast, apple sage stuffing, and pan gravy whipped potatoes	\$33.00
Pan roasted Misty Knolls chicken breast and Madeira mushroom ragout	\$32.00
Roast tenderloin of Niman Ranch pork chipotle maple glaze and cider reduction	\$35.00
Seared breast of organic chicken, shitake mushroom, and roasted onion sauce	\$32.00
Grilled filet mignon, Bleu cheese crusted and port wine reduction	\$45.00
Slow roasted prime ribs of beef and natural au jus	\$40.00
Roast tenderloin of beef, cabernet and roasted shallot sauce	\$44.00
Roast rack of lamb dijonaise, herb crusted rosemary, and scented au jus	\$46.00
Woodstock Inn lump crab cakes whole grain mustard sauce	\$42.00
Foxes maple mustard glazed Atlantic salmon and chardonnay beurre blanc	\$39.00
Baked Atlantic Chatham cod, lemon caper, and tomato fondue	\$38.00
Wild mushroom risotto with grilled balsamic vegetables	\$32.00

THE WOODSTOCK INN & RESORT, VERMONT

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Woodstock Inn Combination Dinners

<u>Woodstock Surf & Turf</u>	\$48.00
Broiled Maine lobster tail, grilled petite filet mignon, dill butter sauce, and sauce choron	
<u>Woodstock Inn Surf & Turf #2</u>	\$46.00
Jumbo lump crab cakes, whole grain mustard sauce, sliced roast tenderloin of beef, and red wine reduction	
<u>Woodstock #1</u>	\$45.00
Grilled petite filet mignon, sauce béarnaise with roasted shrimp scampi	
<u>Woodstock #2</u>	\$43.00
Roast sliced tenderloin of beef au poivre, maple mustard glazed salmon and lemon beurre blanc	
<u>Woodstock #3</u>	\$41.00
Misty Knolls Farms chicken breast, shitake mushroom & sherry sauce, jumbo lump crab cake, whole grain mustard	

Desserts

Dutch apple crumb pie

Flourless chocolate cake, whipped cream, and fresh berries

Warm apple almond tart and vanilla anglaise

Mixed berry Grand Marnier fruit tart with Bavarian crème

Warm bananas foster bread pudding and caramel rum sauce

Chocolate mousse parfait, whipped cream, and chocolate curls

Vanilla bean crème brule with mixed berry garnish

Vermont maple and apple cheese cake

Chocolate pot du crème

THE WOODSTOCK INN & RESORT, VERMONT

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Buffet Dinners

Prices are per person-minimum of 20 people

American BBQ Buffet \$40.00

\$100.00 chef's fee for grilled items

Mixed field greens with assorted garnishes and dressing

Fresh fruit salad with mint honey dressing

Old fashioned potato salad

Creamy cole slaw

Penne pasta salad

Dry rubbed maple glazed pork ribs

BBQ whole chicken breast /peach bourbon BBQ sauce

Ranch style baked beans

Local corn on the cob with sweet butter

Buttered redskin potatoes

Grilled petite New York strip steaks

Peach cobbler with sweetened whipped cream, pecan pie, strawberry shortcake, chilled watermelon slices.

The Picnic Buffet \$32.00

\$100.00 chef's fee for grilled items

Herb scallion redskin potato salad

Marinated cole slaw

Tomato and cucumber salad

Deviled eggs

BBQ whole chicken breast/peach bourbon BBQ sauce

Grilled 8oz Angus beef burgers

Grilled all beef hotdogs

Lettuce, tomato, onion, and assorted sliced cheeses

Pickle relish, mayo, mustard, and ketchup

Hotdog buns and hamburger rolls

Ranch style baked beans

Sweet corn on cob, Vermont butter

Apple pie, peach pie, blueberry pie and whipped cream
Add vanilla ice cream @ \$2.00 per person

THE WOODSTOCK INN & RESORT, VERMONT

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Woodstock Buffet \$46.00

Customize your own buffet from our chef's selection of soups, salads and main course

Each buffet includes a selection of fresh baked breads and rolls, coffee service and our pastry chef's dessert table.

Soups

Choice of one

- New England clam chowder
- Roasted tomato basil
- Carrot ginger bisque
- Sweet potato and apple
- Cream of wild mushroom
- Bavarian lentil with apple wood smoked bacon
- French onion with Parmesan croutons

Salads

Choice of two

- Farmer's style Caesar salad with crumbled apple wood smoked bacon
- Baby spinach salad with warm mushroom, shallot and sherry vinaigrette
- Boston bibb lettuce with steak house style Bleu cheese dressing, plum tomatoes red onion and crumbled bacon.
- Arugula and shaved fennel, grated Parmesan, grape tomatoes, julienne cucumbers and sun dried tomato vinaigrette
- Fusilli pasta salad with kalamata olives, sundried tomatoes, roasted garlic, red onion and basil
- Compote of fresh fruit salad with seasonal berries and local honey orange yogurt
- Mixed field green salad with ripe tomatoes, cucumbers and maple mustard dressing

THE WOODSTOCK INN & RESORT, VERMONT

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Entrées

Choice of two

Roast Vermont turkey with apple sage dressing, and pan gravy

Roasted filet of salmon with maple mustard glaze

Brined and roasted loin of pork with glazed apples and apple cider reduction

Sautéed chicken breast Milanaise, egg and Parmesan battered, tomato concasse, capers and white wine buerre blanc

Filet of sole Doria, champagne and truffle sauce with sautéed cucumbers, dill and bruniose of tomato.

Pan roasted five spiced chicken breast with pineapple mango salsa and orange gastric

Penne pasta with roasted tomato basil and Asiago cheese

Cheese tortellini with roasted vegetables and pesto sauce

Stir fried beef with broccoli and garlic sauce

Roast sirloin of beef with mushroom burgundy sauce

Grilled medallions of beef sauce chiron (tomato béarnaise)

Side Dishes and Vegetables

Choice of two

Broccoli florets with lemon olive oil and garlic

Maple glazed carrots

Cauliflower Polonaise (brown butter and seasoned bread crumbs)

Green beans Almandine

Sautéed of seasonal vegetables

Grilled asparagus with shallot confit and shaved Parmesan

Grilled eggplant with tomato fennel ragout

Whipped Yukon gold potatoes

Scalloped potatoes with Vermont Cheddar

Whipped cinnamon and maple sweet potatoes

Dauphine potatoes

Smashed red skin potatoes with sour cream and butter

Saffron rice pilaf

Wild rice pilaf with toasted pecans and dried cranberries

Toasted cous cous with confetti vegetables

Scallion and pineapple fried rice

THE WOODSTOCK INN & RESORT, VERMONT

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New England Lobster Dinner

Market Price

New England clam chowder

Mixed field greens with assorted dressing

Creamy cole slaw

Green bean and fennel salad

Vine tomatoes, fresh Mozzarella, basil, aged balsamic vinegar, and extra virgin olive oil

Penne pasta salad with artichoke hearts, olives, basil, and sundried tomato vinaigrette

Steamed 1 ¼ lb Maine lobster with drawn butter

Steamed little neck clams

Fresh PEI mussels in Long trail Ale, herbs, and garlic

BBQ whole chicken breast

Sweet corn on the cob with Vermont butter

Buttered redskin potatoes grilled Italian sausages with peppers and onions

Assorted rolls and corn biscuits

Vermont apple pie, Boston cream pie, pecan pie, watermelon basket, strawberry shortcake & coffee service

THE WOODSTOCK INN & RESORT, VERMONT

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Tuscany Buffet \$42.00

Minestrone Milanese

Vine ripe tomatoes and fresh Mozzarella with aged balsamic vinegar extra virgin olive oil and cracked black pepper

Fusilli pasta salad with kalamata olives, sundried tomatoes, roasted garlic, red onion, and basil

Calamari salad with roasted peppers, lemon, tomato, basil, and white balsamic vinaigrette

Prosciutto Di Parma with melon mint relish

Caesar salad with dijon garlic dressing and shaved parmesan

Assorted rustic bread display with grilled bruschetta and herb focaccia bread

Penne pasta with roasted tomato basil

Tortellini with three cheese alfredo sauce

Breast of chicken saltimbocca

Broccoli florets with roasted garlic, lemon, and extra virgin olive oil

Roasted Salmon with fennel, tomato, and fresh oregano compote

Wild mushroom risotto with fresh herbs and Parmesan cheese

Desserts

Tiramisu, chocolate dipped almond biscotti, strawberry and amaretto zabaglione, cannolis

THE WOODSTOCK INN & RESORT, VERMONT

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Special Events Bar Selections

Beverages chosen, other than those on our special events menu are subject to a pre-purchase of the amount we feel necessary to cover your event. You may purchase a less amount with the understanding that quantities may not last through your event.

For open and cash bars, a service charge of \$50.00 (minimum charge for the first two hours, then \$30.00 per hour thereafter) or 18%, whichever is greater will be added to each bill

Open Hosted Bar

All costs are charged to the master account

Bottled Beer

Local Microbrews

Long Trail Brewery Offerings:
Ale, Pale Ale, IPA,
Double Bag & Blackbeary Wheat
\$5.00

Domestic/Imported

Budweiser, Bud Light
Amstel Light, Corona
Heineken, Stella Artois
Kaliber (non-alcoholic)
\$4.50

Liquor

Choice of three categories

Bronze

Stolichnaya Vodka
Beefeater Dry Gin
Bacardi Superior Rum
José Cuervo Gold Especial Tequila
Seagram's 7 crown Whiskey
Jim Beam Bourbon Whiskey
Dewars White Label Scotch Whiskey
Triple Sec Liqueur
Cinzano Sweet Vermouth
Martini & Rossi Extra Dry Vermouth
\$7

Gold

Grey Goose Vodka
Bombay Sapphire Dry Gin
Patron Silver Tequila
Crown Royal Whiskey
Woodford Reserve Bourbon Whiskey
Johnnie Walker Black Scotch Whiskey
Glenlivet 12 single Malt Scotch Whiskey
Romana Sambuca Liqueur
Amaretto Di Saronno Liqueur
Bailey's Irish Cream
\$9

Silver

Absolut Vodka
Absolut Citron Vodka
Stolichnaya Razberi Vodka
Tanqueray Dry Gin
Milagro Silver Tequila
Mount Gay Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum
Canadian Club Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon Whiskey
Johnnie Walker Red Scotch Whiskey
Southern Comfort Liqueur
Kahlua Liqueur
\$8

Platinum

Belvedere Vodka
Tanqueray 10 Gin
10 Cane Rum
Patron Anejo Tequila
Jameson Irish Whiskey
Booker's Bourbon Whiskey
Macallan 12 Single Malt Scotch Whiskey
Grand Marnier Liqueur
Courvoisier VSOP Cognac
Cockburn's 10 Tawny Porto
\$12

Non-Alcoholic Beverages

Soda & bottled still water \$3.00
Juice & bottled sparkling water \$3.75

THE WOODSTOCK INN & RESORT, VERMONT

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Cash Bar

For the convenience of your guests, cash bar prices include Vermont state tax and 18% service charge
All costs are charged to the individual guest

Bottled Beer

Local Microbrews

Long Trail Brewery Offerings:
Ale, Pale Ale, IPA,
Double Bag, & Blackbeary Wheat
\$6.00

Domestic/Imported

Budweiser, Bud Light
Amstel Light, Corona
Heineken, Stella Artois
Kaliber (non-alcoholic)
\$5.50

Liquor

Choice of two categories

Bronze

Stolichnaya Vodka
Beefeater Dry Gin
Bacardi Superior Rum
José Cuervo Gold Especial Tequila
Seagram's 7 crown Whiskey
Jim Beam Bourbon Whiskey
Dewars White Label Scotch Whiskey
Triple Sec Liqueur
Cinzano Sweet Vermouth
Martini & Rossi Extra Dry Vermouth
\$9

Silver

Absolut Vodka
Absolut Citron Vodka
Stolichnaya Razberi Vodka
Tanqueray Dry Gin
Milagro Silver Tequila
Mount Gay Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum
Canadian Club Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon Whiskey
Johnnie Walker Red Scotch Whiskey
Southern Comfort Liqueur
Kahlua Liqueur
\$10

Gold

Grey Goose Vodka
Bombay Sapphire Dry Gin
Patron Silver Tequila
Crown Royal Whiskey
Woodford Reserve Bourbon Whiskey
Johnnie Walker Black Scotch Whiskey
Glenlivet 12 single Malt Scotch Whiskey
Romana Sambuca Liqueur
Amaretto Di Saronno Liqueur
Bailey's Irish Cream
\$12

Platinum

Belvedere Vodka
Tanqueray 10 Gin
10 Cane Rum
Patron Anejo Tequila
Jameson Irish Whiskey
Booker's Bourbon Whiskey
Macallan 12 Single Malt Scotch Whiskey
Grand Marnier Liqueur
Courvoisier VSOP Cognac
Cockburn's 10 Tawny Porto
\$15

Wine by the Glass

Woodstock Inn private label Merlot, Cabernet Sauvignon, White Zinfandel & Chardonnay \$10

Non-Alcoholic Beverages

Soda & bottled still water \$4.00
Juice & bottled sparkling water \$4.75

THE WOODSTOCK INN & RESORT, VERMONT

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Special Events White Wine Selections

Prices are by the bottle

Woodstock Inn Private Label

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot \$29

Champagne & Sparkling Wine

Kraemer, Blanc de Blancs, France, NV \$25

Brut Dargent, Blanc de Blancs, France, NV \$32

Lunetta, Prosecco, Italy, NV \$32

J Vineyards, Cuvee 20 Brut Napa Valley, NV \$48

Schramsburg, Blanc de Blanc, Napa Valley, NV \$58

Nicolas Feuillatte Brut Premier Cru, Champagne, France, NV \$84

Veuve Clicquot Brut, Champagne, France, NV \$120

Chardonnay

Yalumba, Y Unoaked, South Australia \$38

Souverain, Sonoma County, California \$42

Fess Parker, Santa Barbara, California \$44

Mt. Difficulty, Central Otago, New Zealand \$45

Rex Hill, Oregon \$45

Louis Jadot, Pouilly Fuisse, Burgundy, France \$54

Sonoma Cutrer, Russian River Valley, California \$55

Rombauer, Carneros, California \$65

Sauvignon Blanc

Chateau St. Jean, Fume Blanc, Sonoma County, California \$38

Crossroads, Marlborough, New Zealand \$44

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Pinot Grigio & Pinot Gris

Tiefenbrunner, Pinot Grigio, Tipica, Italy	\$37
Alios Lagader, Pinot Grigio, Alto Adige, Italy	\$40
Kings Estate, Pinot Gris, Oregon	\$40

Other Whites

White Meritage – Baron d’ Arignac, Vin De Pays, France	\$25
Albarino – Martin Codax, Rias Biaxas, Spain	\$32
Riesling – Dr. Loosen, Blue Slate, Mosel-Saar-Ruwer, Germany	\$40
Gruner Veltliner – Leth, Wagram, Austria	\$40

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Special Events Red Wine Selections

Pinot Noir

Joseph Drouhin, Laforet Burgundy, France	\$40
Chateau St. Jean Sonoma County, California	\$45
A to Z Vineyards, Oregon	\$45
Laetitia Vineyards, Santa Barbara, California	\$55

Cabernet Sauvignon & Meritage

Powers Vineyard, Columbia Valley, Washington	\$38
Barons de Rothschild, Lafite Reserve Special, Bordeaux, France	\$38
Owen Roe, Sharecropper, Washington	\$45
Newton, Claret, Napa Valley, California	\$45
Penley Estate, Phoenix, Coonwarra, Australia	\$45
Franciscan, Napa Valley, California	\$50
Laurel Glen, Counterpoint, Sonoma County, California	\$54
Estancia, Red Meritage, Paso Robles, California	\$65
Ramey, Claret, Napa Valley, California	\$77
Heitz Cellars, Napa Valley, California	\$93

Merlot

Souverain, Alexander Valley, California	\$45
Canoe Ridge, Walla Walla Valley, Washington	\$50
Pine Ridge, Crimson Creek, Napa Valley, California	\$64

Zinfandel

Cline Vineyards, Ancient Vines, Contra Costa County, California	\$42
Ridge Vineyards, Paso Robles, California	\$65

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Other Reds

Red Blend - Baron d' Arignac, Vin De Pays, France	\$25
Sangiovese - Mocali, il Piaggioni, Rosso di Toscana, Italy	\$36
Malbec - High Note, Elevated, Mendoza, Argentina	\$38
Domaine de Montvac, Cotes du Rhone, Rhone, France	\$42
Tempranillo - Scala Dei, Crianza Prioat, Spain	\$44
Garnacha - Las Rocas, Vin Vijas, Vin De Pays, France	\$45
Shiraz - d'Arenberg, Footbolt, McClaren Vale, Australia	\$45
Syrah - Novy Vineyards, Sonoma County, California	\$45
Nebbiolo - Langhe, Piedmont, Italy	\$45
Chianti Classico – Nozzole, Riserva, Tuscany, Italy	\$56

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Audio/Visual Rentals

All rental prices are per each per day

Flip chart with easel & markers	\$25
Post-it flip chart	\$35
TV (regular)	\$75
LCD TV	\$150
DVD or VCR	\$25
LCD projector & screen (client must provide laptop)	\$250
Projection screen	\$30
Podium with light & microphone	\$30
Microphone (wired or wireless)	\$30
Fender speaker system	\$150
(Required for microphone use outside or in the main dining room)	
Laser pointer	\$20
Wireless mouse	\$20
White board	\$25
Conference phone (with outside access)	\$50
Computer speakers (1 set)	\$20
Poster tripod easel	\$5
Cork board (3'x4') with push pins	\$30
Overhead projector	\$25

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