

JAY PEAK

VERMONT

2016 WEDDING SAMPLE TIERS



THE VERMONT

\$37.00/person - Buffet or Plated
(*\$47.73/person inclusive of tax & gratuity*)

Champagne Toast

Stationary Hors D'oeuvre

Assorted Cabot Cheeses and Crackers

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First Course served with Bread & Butter (Choose 1)

Farmer's Salad – Artisan Greens, Carrots, Cucumbers, Shaved Onion
served with Maple Balsamic Vinaigrette

~or~

Choose from one of our Soup Selections
served with Bread and Butter

Entrée Selections (Choose 2)

served with your choice of Starch (see selections) and a Seasonal Vegetable Medley

Grilled Flank Steak

Marinated Flank Steak Grilled to Medium Rare, served Sliced with a Shallot Demi-Glace

** Pairs well with Bridlewood Pinot Noir*

Chicken Marsala

Lightly Breaded Chicken Cutlets smothered with a Creamy Marsala Wine Reduction & Herb Sauce
with Wild Mushrooms, Onions and Shallots

** Pairs well with Kendall Jackson Chardonnay or Bridlewood Pinot Noir*

Roast Pork Tenderloin

Oven Roasted Mustard and Herb Crusted Pork Tenderloin, served sliced with a Cranberry Apple Chutney

** Pairs well with Kendall Jackson Chardonnay or Zolo Malbec*

Citrus Crumbed Baked Haddock

Citrus, Thyme and Panko Crusted Haddock Filet, served with a Lemon Dill Beurre Blanc Sauce

** Pairs well with Sea Glass Sauvignon Blanc*

Coffee Station

THE BONAVENTURE

\$47.00/person - Buffet or Plated
(*\$60.63/person inclusive of tax & gratuity*)

Champagne Toast

Stationary Hors D'oeuvre

Assorted Cabot Cheeses and Crackers

Passed Hors D'oeuvres (Choose 2)

Beef or Chicken Satay Skewers
Bourbon BBQ Chicken Bites wrapped in Bacon
Buffalo Chicken Mini Tarts
Smoked Salmon Canapés on Rye Crisps

Crab Cakes Served with Chipotle Aioli
Caprese Skewers - Spanakopita
Pork or Vegetable Wontons
Sausage or Vegetable Stuffed Mushrooms

First Course served with Bread & Butter (Choose 1)

Farmer's Salad – Artisan Greens, Carrots, Cucumbers, Shaved Onion
served with Maple Balsamic Vinaigrette

~or~

Caesar Salad – Romaine Hearts Chopped and Tossed
served with Homemade Croutons and a Classic Caesar Dressing

~or~

Choose from one of our Soup Selections
served with Bread and Butter

Entrée Selections (Choose 2)

served with your choice of Starch (see selections) and a Seasonal Vegetable Medley

Prime Rib

Oven Roasted, Herb-Crusted Prime Rib, served with a side of Horseradish Cream Sauce

Chef's temperature is Medium Rare unless otherwise instructed

**Pairs well with Louis Martini Cabernet Sauvignon*

Apple & Cheddar Stuffed Chicken

Juicy Chicken Breast Stuffed with an Apple and Cheddar Stuffing, served Sliced with a Maple Cider Au Jus

**Pairs well with Clean Slate Riesling*

Roast Pork Tenderloin

Oven Roasted Mustard and Herb Crusted Pork Tenderloin, served sliced with a Cranberry Apple Chutney

**Pairs well with Kendall Jackson Chardonnay or Zolo Malbec*

Mahi Mahi

Blackened Mahi Mahi served with a Pineapple Fruit Salsa

**Pairs well with Clean Slate Riesling*

Coffee Station

ULLR'S DREAM

\$62.00/person - Buffet or Plated
(*\$79.98/person inclusive of tax & gratuity*)

Champagne Toast

Stationary Hors D'oeuvres

Regional Artisan Cheeses and Crackers, Fresh Fruit and Vegetable Crudités

Passed Hors D'oeuvres (Choose 2)

Candied Bacon & Blue Cheese Canapés	Smoked Scallop Canapés
Bourbon BBQ Chicken Bites wrapped in Bacon	Beef or Chicken Satay Skewers
Buffalo Chicken Mini Tarts	Caprese Skewers
Smoked Salmon Canapés	Spanakopita
Crab Cakes Served with Chipotle Aioli	Pork or Vegetable Wontons
Scallops Wrapped in Bacon	Sausage or Vegetable Stuffed Mushrooms

First Course served with Bread & Butter (Choose 1)

Spinach Salad – Baby Spinach Greens tossed with Pickled Red Onions, Dried Cranberries and Maple Balsamic Vinaigrette. Topped with Cheddar Crisps

~or~

Choose form one of our Soup Selections

Entrée Selections (Choose 2)

served with your choice of Starch (see selections) and a Seasonal Vegetable Medley

Beef Tenderloin

Grilled Beef Tenderloin Filet, served with a Red Wine Demi-glace

**Pairs well with Whitehall Lane Merlot*

Pecan Chicken

Nut Crusted Chicken Breast, Baked and Drizzled with Chambord Beurre Rouge

**Pairs well with Hook & Ladder Chardonnay*

Pan Seared Duck Breast

served with a Cherry Port Reduction Sauce

**Pairs well with MacMurray Ranch Pinot Noir*

Ossobuco

Cross-Cut Lamb Shanks braised with Vegetables, White Wine and Broth, garnished with Gremolata

**Pairs well with Lamadrid Malbec*

Grilled Swordfish

served with Roasted Corn Puree and a Zucchini Pepper Relish

**Pairs well with Hook & Ladder Chardonnay*

Coffee Station and/or Service

ELEVATION 4000'

\$75.00/person - Buffet or Plated
(*\$96.75/person inclusive of tax & gratuity*)

Champagne Toast

Stationary Hors D'oeuvres

Regional Artisan Cheese and Charcuterie Board
served with Crackers, Fresh Fruit and Vegetable Crudités

Passed Hors D'oeuvres (Choose 3)

Candied Bacon & Blue Cheese Canapés	Smoked Scallop Canapés
Bourbon BBQ Chicken Bites wrapped in Bacon	Beef or Chicken Satay Skewers
Buffalo Chicken Mini Tarts	Caprese Skewers
Smoked Salmon Canapés	Spanakopita
Crab Cakes Served with Chipotle Aioli	Pork or Vegetable Wontons
Scallops Wrapped in Bacon	Sausage or Vegetable Stuffed Mushrooms

First Course served with Bread & Butter (Choose 1)

Nuts & Berry Salad – Artisan Greens tossed with Pickled Red Onions, Candied Pecans and Blueberries topped with Vermont Feta served and an Apple-Thyme Vinaigrette

~or~

Choose form one of our Soup Selections

Entrée Selections (Choose 3)

served with your choice of Starch (see selections) and a Seasonal Vegetable Medley

Surf & Turf

Petit Filet grilled and topped with your Choice of Prawns, Lobster Tail or Scallops topped with Orange Hollandaise

**Pairs well with MacMurray Ranch Pinot Noir*

Stuffed Statler Half Chicken

Stuffed with a Vermont Pork Sausage, Sun-Dried Tomatoes and Blythedale Farm Gruyere Stuffing roasted in a Garlic Herb Chicken Leg Confit, served with Tapenade

**Pairs well with Cakebread Chardonnay*

Holland Deer Farm Venison

Bone-In Venison Chop served with Charred-Grilled Onions and a Green Apple Compote

**Pairs well with LaMadrid Malbec*

Short Ribs

Coco Rubbed, Guinness-Braised Short Ribs Slow Cooked and Grilled to Perfection, served with Gremolata

**Pairs well with Stelzner Claret*

Saffron Butter Poached Halibut

served on an Edamame Bean Cake with a Porcini Mushroom Ragu and Tomato Chutney

**Pairs well with Cakebread Sauvignon Blanc*

Coffee Station and/or Service