

Seyon Lodge State Park

802-584-3829

Catering: Sample Menus 2010

Maximum 50 People

\$26.00 per person

Appetizer:

Vegetable and Hummus plate with roasted garlic & hummus, lemon pepper hummus, or chipotle & honey hummus. Served with a colorful assortment of fresh vegetables.

Salad:

Fresh garden salad with lettuce, carrots, tomato, red onion, and cucumber

Main Dish:

Roasted red pepper chicken breast
Winter squash lasagna with goat cheese, caramelized onions and sage

Side Dish:

Forbidden Black Rice Salad

Vegetable:

Fresh steamed green beans with almond slices

\$32.00 per person

Appetizers:

Vegetable and hummus plate with roasted garlic & hummus, lemon pepper hummus, or chipotle & honey hummus. Served with a colorful assortment of fresh vegetables.

Vermont cheese board: a variety of delicious Vermont artisan cheeses with seeded crackers and house made bread

Salad:

Fresh garden salad with lettuce, tomato, red onion, and cucumber

Main Dish:

Lemon rosemary chicken breast
Apricot rosemary salmon

Side Dish:

Sweet potato salad with red bell pepper, lime, red onion, and cilantro

Vegetable:

Grilled marinated vegetable medley

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***Catering: Sample Menus 2010
Maximum 50 People***

\$36.00 per person

Appetizers:

Vermont cheese board with sharp cheddar, brie wedges, herbed chevre, and sage cheddar wheels
Bruschetta served with fresh baguette, basil leaves, Roma tomato, and Vermont chevre

Salad:

Orange Spinach Salad with Chevre, toasted walnuts and a champagne vinaigrette

Main Dish:

Ginger maple salmon fillet
Grilled lamb chop with peach bourbon sauce

Side Dish:

Tri-colored orzo salad with pine nuts, basil, and sun-dried tomatoes

Vegetable:

Grilled asparagus