

## ***Seyon Lodge Group Menu, Winter 2011***

Here at Seyon Lodge State Park, we do our best to support our local Vermont farmers and businesses by purchasing locally grown and produced meats\*, produce, and baked goods. We find that Vermont foods are tasty and fresh too! We hope that you enjoy your dining experience with us. \*\* Dinners are served at 6:30.

The vegetarian option is \$20, and the meat option is \$25.

Prices include appetizer and dessert with coffee or tea.

Cheers! Emmet & JessieMae

### ***Breakfast***

The continental (complementary with a full lodge reservation): Our house made granola, cereal, Butterworks Farm organic yogurt, assorted fresh fruit, fresh baked goods from our oven.

Please choose up to two options for your group

- Quiches: Start with eggs, milk, and cheeses all sourced here in Vermont and add in an assortment of vegetables and meats, please ask innkeepers for options. ~\$15-\$20 per quiche. One quiche serves 6
- Buttermilk pancakes: A delicious recipe from the infamous River Run restaurant in nearby Plainfield, Vermont. Golden, fluffy and delicious! ~\$5 per person for two, ~\$7 per person for 3
- Seyon Egg Scramble: Vermont eggs, vegetables, meats, and cheeses and toast using locally-baked bread make for a hearty breakfast, please ask innkeepers about selections ~\$6-\$8 per person
- Baked French Toast: A pan of scrumptiousness! Maple syrup with bread, eggs, and cinnamon all baked together for a sweet and delicious breakfast treat you won't want to miss ~\$16 pan serves 9-12
- Classic scrambled eggs and toast: Vermont eggs and toasted, locally-baked bread. Simple and tasty. ~\$4 per person
- Local breakfast meats: Vermont Smoke and Cure bacon or locally-sourced sausage links ~\$2.50 per person

### ***Lunch***

Please choose one for your group

- Sandwich Platters: Vermont Smoke and Cure sliced ham and turkey, our house made hummus, Cabot cheddar cheese, lettuce, tomato and cucumbers on our house baked bread. Served with cookies, iced tea and chips or pretzels. ~\$7 per person, add salad or soup ~\$10 per person.
- Soup of the day and warm house-made bread with butter ~\$7.50

## ***Dinner***

Please choose one or two entrees for your group  
All entrees, except pasta, are served with a seasonal vegetable and starch side.

### ***Starters***

- Vermont artisan cheese board: Three Vermont cheeses served with bread or crackers \$5 per person
- Cabot cheese and cracker platter: Cabot sharp cheddar served with crackers \$3 per person
- Daily Soup: A delicious, steaming soup served with Emmet's house-made bread. Choices include: Winter Squash with roasted apples, Winter Minestrone, Potato Leek, Carrot ginger or white bean with kale and sausage. \$5 per person

### ***Entrees***

- Green curry with mixed vegetables served over organic brown rice. With tofu \$12, with chicken \$14
- Harvest vegetable or beef lasagna baked to perfection and served with house made bread and side vegetable ~\$13 per person vegetable ~\$15 per person meat
- Spanakopita: A Greek classic, spinach, feta and pine nuts, baked in crispy pastry, perfect for vegetarians. ~\$13 per person.
- Vermont Fresh Pasta Company ravioli (rotating flavors) with white wine and garlic cream sauce and shredded parmesan served with house-made bread ~\$12
- Ginger Lemon salmon fillet: pan-seared and baked to perfection ~\$17 per person.
- Vermont Fresh Pasta Company locally-made basil linguini served with house-made vodka sauce. with vegetables ~\$13 per person, add prosciutto ~\$16 per person.
- Beef Meatball Tagine or Vegetarian Chick Pea and Vegetable Tagine: Organic ground beef seasoned with cilantro, ginger, cumin and chili pepper, served in a tomato sauce over lemon, saffron couscous. ~\$15 per person beef, \$13 per person vegetarian.
- Winter Squash Lasagna: pureed winter squash with Vermont chevre, sage, caramelized onions, and savory cheeses served with house-made bread. This one is a guest favorite! ~\$12 per person
- Roasted Lemon Rosemary Chicken breast, made with Vermont raised chicken, served with seasonal vegetable side. ~\$16 per person

### ***Dessert***

- Maple Carrot Cake with real Vermont maple syrup ~\$5
- Ice cream with Grandmother's chocolate sauce ~\$4
- Orange poppy seed cake with orange frosting ~\$5
- Pumpkin Pie with whip cream ~\$5
- Chocolate stout cake with chocolate ganache ~\$5
- One the lighter side, cookies! Choose raspberry thumbprint, chocolate chip, or peanut butter ~\$1.50 each

\* We can accommodate many dietary restrictions and are happy to discuss options for those with special dietary needs