



OPENING NIGHT RECEPTION & VIP PARTY

Butlered Hors d'oeuvres

Bourbon Corn Chowder Shooters with Crab Croquettes
Boyden Farms Sirloin with Grilled Scallions and Chèvre
Rosemary Lamb Skewers with Mint Crème Fraiche
Yellow fin Tuna Tartar with Avocado and Smoked Chili Oil
Tempura Duck Rolls with Wild Leeks and Chanterelle Mushrooms

Station One

Wild Mushroom Ravioli
with arrugula, baby beets, and sage butter
(with chef attendant)

Vermont Cheese Display
with artisan breads and assorted crackers

Station Two

Roasted Sirloin of Beef
with marinated gorgonzola, grilled onions, and rosemary olive bread
(with chef attendant)

Summer Vegetable Crudités
with garlic hummus and bleu cheese

Station Three

Pete's Baby Green Salad
with sunflower seeds, fresh chives, and maple sage vinaigrette
(with chef attendant)

Mountain Mozzarella & Spring Tomato Salad
with blackberry port wine vinaigrette
(with chef attendant)

Seasonal Fruit Display
with fruit coulis

Station Four

Buttermilk Crepes
with fresh strawberries, palm sugar, and Grand Marnier
(with chef attendant)

Mountain Berry Shortcake
with warm biscuits and Chantilly cream
(with chef attendant)