



# Menu Royales

\$35/person

## First Course

### Salads (choose two)

- Caesar Salad
- Mesclun Greens with Lemon Herb Dressing
- Spinach Salad with Maple Balsamic Vinaigrette

## Second Course

### Entrées (choose two)

- Baked Scrod Provençale with Parsley Cream Sauce
- Roasted Free Range Chicken with Café Provence Spice Rub
- Grilled Beef Medallions with Red Wine, Peppercorn or Dijon Mustard Sauce
- Pork Tenderloin Medallions with Savory Caramel, Peppercorn or Dijon Sauce
- Vegetarian Lasagna with Garlic Toast and Marinara Sauce

### Sides (choose two)

- Creamy Polenta
- Roasted Fingerling Potatoes
- Ratatouille of Vegetables
- Green Beans with Lemon Butter
- Garlic Mashed Potatoes

## Dessert

(choose two)

- Walnut or Pecan Tart
- Mini Eclair
- Flourless Chocolate Cake
- Raspberry Mousse in a Chocolate Cup
- Lemon Bar
- Brownie
- Fruit Tartlet

*Bread and butter included ~ Cocktail, beer and wine separate  
10% Vermont meals & room tax, gratuity not included  
Room charge for on-site and transportation charges for off-site may apply*