

Breakfast Selections

Classic Continental Breakfast

Assorted Juices
Bakery Display of Danish and Muffins
Coffee and Tea

\$7.00

Add Fresh Fruit to Continental Breakfast for additional \$1.50 per person

Healthy Start

Assorted Juices
Assorted Yogurts
Assorted Fruit Platter
Coffee and Tea

\$9.50

Hot Breakfast Buffet

Assorted Juices
Coffee, Tea and Milk
Fruit Salad
Assorted Danish and Muffins
Farm Fresh Scrambled Eggs
Bacon or Sausage
Home-style Potatoes
Pancakes or French Toast with Maple Syrup

\$13.95

Brunch Available Upon Request

Note Buffets are for groups of 40 individuals or more.
The above prices are per person and are subject to applicable state tax and 18% service charge.

Lunch Selections

Deli Buffet Lunch

25 Person Minimum

*Crisp Garden Salad
Chef's Choice of Two Side Salads
Assorted Deli Meats and Cheeses
Sliced Onions, Tomatoes and Lettuce
Deli Breads, Rolls and Condiments
Homemade Cookies and Brownies
Ice Tea and Lemonade*

\$17.95

Hot Luncheon Buffet Menu

40 person Minimum

\$12 charge per person for under 40 people

Your Choice:

1 Item Buffet \$19.95 per person

2 Item Buffet \$22.95 per person

Buffet Includes: Fresh Garden or Caesar Salad, Potato or Rice, Vegetable, Rolls, Coffee, Tea and Iced Tea

*Pasta Primavera
Tortellini Alfredo, Marinara, or Pesto
Pasta Bolognese
Marinated Grilled Chicken
Baked Haddock
Meat or Vegetarian Lasagna
Roast Pork with Fennel Gravy
Chicken Piccata
Chicken Dijonaise*

Hot Seasonal Soup can be added to the Deli or Buffet Selection for \$1.50 per person

Dessert is available at an extra charge of \$3.00 per person

Beverage Bar can be added for an additional \$1.50 per person.

This would include Pepsi, Diet Pepsi, Sierra Mist

Lunch Menus are available between 11:00 a.m. and 3:00 p.m.

The above prices are per person and subject to applicable Vermont taxes and 18% service charge.

Dinner Buffet Selections

Buffets include:

*Garden Salad, Potato or Rice, Fresh Vegetable,
Rolls and Butter, Chef's Selected Dessert Display
Freshly Brewed Coffee and Tea*

Entrée Items: (choose two)

*Beef Tips Burgundy
Classic or Vegetable Lasagna
Chicken Piccata
Sesame Ginger Chicken
Broccoli and Cheese Stuffed Chicken
Grilled Marinated Chicken Breast
Roast Pork with Vermont Apple Cider Glaze
Baked Haddock Florentine
Vermont Cheddar Scrod
Baked Ziti Bolognese
Cheese Tortellini with choice of Alfredo, Marinara or Pesto Sauce
Pasta Primavera*

Carving Station (choose one)

*Roast Peppercorn Sirloin Au Poivre
Roast Stuffed Pork Tenderloin
Prime Rib of Beef Au Jus
Roast Turkey
Glazed Baked Virginia Ham*

Two Entrée' Choices: \$ 32.95

Two Entree' Choices and One Carving Station: \$ 36.95

Add Homemade Soup for additional \$ 1.25 per person

Customized Menus Available Upon Request

40 Person Minimum

Prices are per person and are subject to applicable Vermont tax and an 18% service charge.

Plated Dinner Selections

Dinner Includes:

Choice of Soup Du Jour or Mixed Garden Salad

Chef's Choice of Vegetable and Potato or Rice

Freshly Brewed Coffee or Tea

Pasta Primavera \$21.95

Vodka Penne Pasta \$20.95

Tortellini Alfredo \$20.95

Teriyaki Tofu with Mushroom Sauce \$21.95

Baked Haddock Florentine \$23.95

Roast Pork Tenderloin with Vermont Maple Glaze \$23.95

Chicken Piccata \$23.95

Chicken Cordon Bleu \$24.95

Sesame Teriyaki Ahi Tuna \$24.95

Shrimp Scampi \$24.95

Salmon with Honey Orange Glaze \$25.95

Lobster Ravioli with Basil Garlic Cream Sauce \$24.95

Grilled Sirloin Au Poivre \$26.95

Prime Rib with Horseradish Sour Cream Sauce \$27.95

Filet Mignon \$29.95

Surf and Turf~ Market Price

New York Sirloin with Lobster Tail

Filet with Garlic Shrimp

Select two options from any price range above.

Three options available at a surcharge.

Add Soup and Salad for additional \$1.25 per person.

Add Dessert \$3.00-\$5.00 per person.

Prices are per person and are subject to applicable Vermont tax and 18% service charge

Barbecue Options

The Backyard Grill

Hot Dogs
Hamburgers
Choice of two Fresh Salads:
Pasta, Potato or Coleslaw
Potato Chips
Baked Beans
Assorted Condiments
Assorted Beverages
Fresh Sliced Watermelon
\$15.95
with Grilled Chicken \$18.95

Summer Barbecue Festival

Grilled Sirloin
BBQ Boneless Chicken
Choice of two Fresh Salads
Pasta, Potato or Coleslaw
Baked Beans
Steak Fries
Corn on the Cob
Fresh Baked Breads
Assorted Beverages
\$25.95

New England Clam Bake

New England Clam Chowder
One Dozen Steamed Clams
Fresh Maine Lobster Tails
Potato Wedges
Corn on the Cob
Garden Salad
Fresh Baked Breads
Assorted Beverages
Fresh Sliced Watermelon
\$ Market Price

Seasonal Dessert Selections Available

Additional \$4.00 each

*The above prices are per person and subject to applicable Vermont tax and an 18% service charge.
40 Person Minimum. Barbecues for smaller groups are available at adjusted pricing.*

OPTION #1

Hot and Chilled Hors D'Oeuvres

*Cheese and Cracker Display
Fresh Vegetable and Fruit
Cruité
Stuffed Mushrooms
Coconut Shrimp
Bruschetta
Assorted Mini Quiche*

*\$14.95 per person
Plus tax and tip*

***Baxter's
Hors D'Oeuvres Party
Menu Options***



OPTION #2

Chef's Selection

*Cheese and Cracker Display
Fresh Vegetable and Fruit
Cruité
Coconut Shrimp
Stuffed Mushrooms
Bruschetta
Chicken/Beef Skewers
Italian Meatballs*

*\$16.95 per person
Plus tax and tip*

OPTION #3

Baxter's Special

*Cheese and Cracker Display
Fresh Vegetable and Fruit Cruité
Scallops Wrapped in Bacon
Asparagus Wrapped in Salmon
Chicken/Beef Skewers
Sesame Ginger Chicken Wontons
w/peanut sauce
Italian or Swedish Meatballs*

*\$20.95 per person
Plus tax and tip*

- *Parties must consist of no less than 25 people*
- *Room Fee may apply*
- *Deposit required to confirm date*
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Special menu can be discussed with Chef