

THE  
GREEN MOUNTAIN  
INN  
*Since 1833  
Stowe, Vermont*

*Meeting Menus*



GreenMountainInn.com  
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## *Breakfast Selections*

### **Morning Riser**

Assorted Juices  
Assorted Freshly Baked Muffins, Croissants & Scones  
Assorted Cereals  
Coffee & Decaf  
Assorted Bigelow Teas  
*\$8.75 per person*

### **Healthy Start**

Assorted Juices  
Fresh Fruit Kabobs  
Assorted Low Fat Muffins & Bagels  
Homemade Granola with Yogurt  
Coffee & Decaf  
Assorted Bigelow Teas  
*\$9.75 per person*

### **Country Inn Morning**

*Morning Riser Menu Plus*

Fresh Seasonal Fruit Kabobs  
Scrambled Eggs with Vermont Cheddar Cheese & Garden Herbs  
- or -  
Homemade Honey Oatmeal French Toast  
Served with Vermont Maple Syrup  
Chef's Breakfast Potatoes  
Bacon or Sausage  
*\$11.50 per person*

### **Enhancements**

May be ordered as enhancements with any of the above selections, not individually.  
All items priced per person, based on guarantee.

Bottled Soda, Assorted Juices, Hot or Cold Apple Cider, Iced Tea and Lemonade \$1.75  
Bagels with Cream Cheese \$2.25  
Whole Fresh Seasonal Fruit \$2.00  
Fresh Seasonal Fruit Kabobs \$2.25  
Assorted Granola Bars \$2.00  
Assorted Individual Yogurts \$2.00  
(*\$2.00 per person to refresh coffee & tea*)

*Menus subject to change*

*Please add 10% Vermont tax (or current rate) and 18% service gratuity*

## *Rejuvenation Breaks*

### **Energy Boost**

Assorted Yogurts  
Fresh Seasonal Fruit Kabobs  
Low Fat Cookies  
Bottled Spring Water  
*\$7.75 per person*

### **Vermont Country Break**

Cold Hollow Cider, Served Hot or Cold  
Homemade Maple Oatmeal Cookies  
Fresh Macintosh Apples  
Cabot Cheddar Cheese  
Assorted Crackers  
*\$7.75 per person*

### **The Bake Shop**

Assorted Fresh Baked Cookies & Brownies  
Bottled Soda & Bottled Water  
*\$6.25 per person*

### **Coffee Breaks**

Coffee, Decaf & Assorted Bigelow Tea \$5.00 per person  
Coffee and Decaf, Assorted Bigelow Tea & Assorted Juices \$7.50 per person

### **Enhancements**

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Bottled Soda, Assorted Juices, Hot or Cold Apple Cider, Iced Tea and Lemonade \$1.75  
Whole Fresh Seasonal Fruit \$2.25  
Fresh Seasonal Fruit Kabobs \$2.25  
Assorted Individual Yogurts \$1.75

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## *Buffet Luncheon Selections*

We will be happy to accommodate vegetarian requests with advance notice.  
All Luncheons include a choice of lemonade, iced or hot tea and coffee.

### **A Light Lunch**

Chef's Assorted Finger Sandwiches  
"Inn" Salad of Greens, Carrots, Walnuts, Raisins & Maple Vinaigrette  
Pasta Salad with Southwestern Chicken & Roasted Vegetables  
Assorted Fresh Baked Cookies & Brownies  
*\$17 per person*

### **A Garden Lunch**

Chef's Assorted Finger Sandwiches  
Spinach Salad with Oranges, Toasted Almonds & Citrus Vinaigrette  
Red Bliss Potato Salad  
Fresh Seasonal Fruit Salad  
Raspberry Squares & Lemon Bars  
*\$17 per person*

### **Ploughman's Lunch**

Vermont Cheddar Cheese  
Assorted Cured Meats  
Dill Pickle  
Country French Bread  
Chef's Seasonal Salad  
Assorted Chutneys & Mustards  
Maple Crème Caramel  
*\$18 per person*

\*Preparation requires groups of 30 or more.

## *Boxed Lunches*

### **Green Mountain Inn Brown Bag Lunch**

Choice of Turkey, Ham, Tuna or Vegetarian Sandwich  
Cookie, Fruit & Chips  
Bottled Water  
*\$14 per person*

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## *Served Luncheon Selections*

We will be happy to accommodate vegetarian requests with advance notice.  
All Luncheons include a choice of lemonade, iced or hot tea and coffee.

### **The Main Street Lunch**

New England Corn Chowder

Herb Marinated Chicken

citrus glaze, wild rice pilaf, seasonal vegetables

or

Seasonal Vegetable Stir Fry

ginger-sesame sauce, basmati rice, seasonal vegetables

Strawberry Shortcake

*\$22 per person*

### **The New Englander**

Caesar Salad

roasted red pepper Caesar dressing

Roast Pork Loin

apple cider, whipped potatoes, seasonal vegetables

or

Broiled Cod

lemon, herbs, sun dried tomatoes, roasted bliss potatoes, seasonal vegetables

Apple-Pear Strudel with Rum Anglaise

*\$25 per person*

### **Chef's Mixed Grill**

Baby Greens

warm chevre, balsamic vinaigrette & olive crostini

Char grilled Top Sirloin

roasted bliss potatoes, parisienne butter, seasonal vegetables

or

Grilled Salmon Filet

lemon, thyme, wild rice pilaf, seasonal vegetables

or

Penne Pasta

grilled vegetables, roasted tomato sauce, parmesan garlic bread

Apple-Pear Strudel with Rum Anglaise

*\$30 per person*

*Menus subject to change*

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## *“Create Your Own” Lunches*

Options are ordered by the guest from a pre-selected menu in the morning and delivered at lunch.

All Luncheons include a choice of lemonade, iced or hot tea and coffee.

*\$16/person plus tax & service charge.*

### **The Whip Lunch**

#### **1st Course**

(Planner to select four options from the list below to offer guests)

##### **Caesar Salad**

with or without grilled marinated chicken breast

##### **Garden Salad**

tossed with maple vinaigrette with or without grilled marinated chicken breast

##### **Gorgonzola Fruit Salad**

with sliced French bread

##### **Greek Salad**

tossed with lemon-herb vinaigrette, olives, peppers, cucumber, onions and feta

##### **Fresh Roasted Turkey Breast Sandwich**

on our homemade honey oatmeal bread with mayonnaise, lettuce, tomatoes and Swiss cheese

##### **Ham and Vermont Cheddar Sandwich**

on homemade honey oatmeal bread with lettuce, tomatoes and red onion

##### **Albacore Tuna Fish Salad Sandwich**

served on toasted rye bread with lettuce, tomatoes and red onion

##### **Vegetable Sandwich**

grilled eggplant, artichoke hearts, roasted red peppers, grilled Portobello mushrooms, field greens, tomatoes and fresh Vermont Goat cheese on a sourdough roll served with Balsamic vinaigrette

*Sandwiches are served with coleslaw and a pickle*

#### **2nd Course**

(Planner to select one of the following for dessert)

##### **Fresh Strawberry Shortcake**

##### **Fresh Fruit Cup**

##### **Maple Crème Brule**

##### **Lemon-Carrot Spice Cake**

##### **Chocolate Sin Cake**

One of the following soups may be added to this menu for an additional \$5.00/person:

**Vegetable Lentil  
Corn Chowder**

**Tomato Bisque  
Minestrone**

*Menus subject to change*

*Please add 10% Vermont tax (or current rate) and 18% service gratuity*

## *“Create Your Own” Lunches*

Options are ordered by the guest from a pre-selected menu in the morning and delivered at lunch.

All Luncheons include a choice of lemonade, iced or hot tea and coffee.

*\$21/person plus tax & service charge.*

### **Working Lunch**

#### **1st Course**

(Planner to select one soup and one salad to offer guests)

#### **Soups:**

**Vegetable Lentil Soup**

**Tomato Bisque**

**Corn Chowder**

#### **Salads:**

##### **Inn Salad**

mixed baby greens tossed with maple vinaigrette with carrots, walnuts and raisins

##### **Garden Salad**

mixed baby greens and sliced vegetables with choice of dressing on the side  
(dressings: ranch, maple vinaigrette, low-fat zinfandel)

#### **2nd Course**

(Planner to select four of the following)

##### **Bar Harbor Crab Cakes**

on a bed of field greens with sliced baguette,  
roasted red pepper aioli, lemon vinaigrette and coleslaw

##### **The Whip Burger**

Vermont Cheddar cheese, mayonnaise, Major Grey's chutney,  
lettuce and tomato on a homemade bulky roll

##### **Garden Veggie Cheese Burger**

served on focaccia bread with baby greens, tomato, shredded carrots, cucumbers,  
red onions, Swiss cheese and seasoned with balsamic vinaigrette dressing

##### **Chicken or Vegetarian Quesadilla**

Colby and Pepper Jack cheeses, tomatoes, black beans, scallions,  
green chilies and black olives; served with our homemade salsa fresca

##### **Green Mountain Club Sandwich**

fresh roasted turkey, baked ham, Vermont Cheddar cheese, bacon, lettuce, tomato and  
mayonnaise on toasted homemade honey oatmeal bread; served with coleslaw and a pickle

*Menus subject to change*

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## *“Create Your Own” Lunches*

### **Working Lunch**

#### **2nd Course continued**

##### **Classic Ryeben Sandwich**

grilled rye bread with either corned beef or roast turkey,  
Swiss cheese, sauerkraut and pimento dressing

##### **Chicken or Tofu Stir-Fry**

medley of fresh vegetables stir-fried with a sweet and  
sour sesame garlic sauce; served with basmati rice

##### **Roast Beef Melt**

thinly sliced roast beef warmed with Gorgonzola cheese,  
served on a homemade bulky roll  
with a horseradish sauce, lettuce and tomatoes

#### **3rd Course**

(Planner to select two of the following for dessert)

**Fresh Strawberry Shortcake**

**Fresh Fruit Cup**

**Maple Crème Brulee**

**Lemon-Carrot Spice Cake**

**Chocolate Sin Cake with Strawberry Sauce**

**Ben & Jerry’s Strawberry-Kiwi Sorbet**

**Ben & Jerry’s Heathbar Crunch Ice Cream**

**Chocolate-Caramel Mousse**

*Menus subject to change*

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## *Served Dinner Selections*

### **Whip Classic Menu**

#### **Choice of Starter:**

(select one)

**A Bowl of New England Corn Chowder**

#### **The Whip Caesar Salad**

Romaine hearts and leaves, homemade croutons, aged Parmesan and roasted red pepper Caesar dressing

#### **Choice of Entrée:**

(select two)

#### **Oven Roasted Atlantic Salmon**

spinach pesto, baby greens, basil marinated tomatoes, lemon vinaigrette and wild rice pilaf

#### **New York Strip Steak**

char-grilled New York strip with Parisienne butter, baked potato, fresh vegetables and grilled garlic bread

#### **Green Mountain Inn Chicken**

breaded apple and cheddar chicken breast, cider-sherry sauce, rice pilaf and fresh seasonal vegetables

#### **Dessert Selections**

(select one)

#### **Blueberry-Apple Crumb Pie**

**Carrot Cake with Cream Cheese Frosting**

**Ben & Jerry's Ice Cream or Sorbet**

*Served with our homemade honey oatmeal bread  
\$37.00 per person plus 18% gratuity and 10% Vermont meals tax*

*Menus subject to change*

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## *Village Menu*

### **Choice of Starter:**

(select one)

#### **Soup of the Day**

**Bowl of New England Corn Chowder**

#### **The Inn Salad**

mixed greens, walnuts, raisins and carrots with maple vinaigrette dressing

### **Choice of Entrée:**

(select two)

#### **Herb Roasted Chicken**

half an herb rubbed roasted chicken with a red wine sauce, pearl onions, wild mushrooms, mashed potatoes and fresh vegetables

#### **Steak Au Poivre**

peppercorn seared New York strip steak; served with a mushroom cognac sauce, garlic mashed potatoes and fresh vegetables

#### **Maple Marinated Pork Chop**

with apple rhubarb chutney, mashed potatoes and fresh seasonal vegetables

### **Dessert Selections:**

(select one)

#### **Seasonal Fresh Fruit**

**Chocolate Sin Cake with Strawberry & Caramel Sauces**

**Ben & Jerry's Ice Cream or Sorbet**

*Served with our homemade honey oatmeal bread  
\$41.00 per person plus 18% gratuity and 10% Vermont meals tax*

*Menus subject to change  
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# *Main Street Menu*

## **Starters:**

**Soup of the Day or New England Corn Chowder**

(select one)

**And**

**The Inn Salad**

mixed greens, walnuts, raisins and carrots with maple vinaigrette dressing

## **Choice of Entrée:**

(select two)

**Gorgonzola Crusted Filet Mignon**

grilled 8 oz. Black Angus filet topped with Gorgonzola cheese and herbs, roasted shallot demi-glace, truffle scented mashed potatoes and fresh vegetables

**Roast Quebec Duckling**

with blackberry gastrique, wild rice pilaf and fresh vegetables

**Potato Crusted Red Snapper**

served with asparagus coulis, shaved fennel and fresh seasonal vegetables

## **Dessert Selections:**

(select one)

**Maple Creme Brule**

**Chocolate Sin Cake with Strawberry and Caramel Sauces**

**Ben & Jerry's Ice Cream or Sorbet**

*Served with our homemade honey oatmeal bread  
\$50.00 per person plus 18% gratuity and 10% Vermont meals tax*

*Menus subject to change*

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## *Vegetarian Entrée Selections*

(select one to accompany any menu)

### **Linguine with Spinach Pesto & Fresh Vegetables**

sautéed over roasted tomatoes, artichoke hearts, grilled eggplant and roasted red peppers tossed in a spinach-garlic pesto with linguine; served with fresh Mozzarella, Parmesan and garlic bread

### **Potato Dumplings with Cheddar and Herbs**

hand-made potato and cheddar dumplings, onion-pepper and tomato sofrito sauce, steamed spinach and sautéed leeks

### **Sesame Ginger Stir-Fry**

sautéed fresh seasonal vegetables, tofu, basmati rice with a sesame ginger sauce

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## *Children's Menu*

### **Salad:**

#### **It Ain't Easy Eating Green**

a yummy mix of fresh greens, shaved carrots and ranch dressing

### **Entrées:**

(select one)

#### **Kid's Love Pasta**

bowl of penne pasta with homemade tomato sauce,  
butter and Parmesan or plain; served with carrot sticks

#### **Mmmmm...Pizza**

housemade flatbread pizza with tomato sauce and Mozzarella cheese

#### **Poulet et Pomme de Terre...C'est Magnifique!**

chicken nuggets with barbecue sauce for dipping; served with tater tots

*Kid's menu price \$18.95 plus 18% gratuity and 10% Vermont meals tax,  
available to children 12 and under*

*Menus subject to change*

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## *Stationary Hors d'Oeuvre Selections*

### **Vegetable Crudité**

with hummus and dipping sauces

\$2.00 per person

### **Domestic & International Cheese Display**

with fresh fruits, assorted nuts and crackers.

\$2.00 per person

### **Baked Brie**

Brie stuffed with honey and walnuts, baked in puff pastry;  
served with grapes, apples, strawberries and sliced baguette

\$2.25 per person

### **Baked Spanish Artichoke and Spinach Dip**

served with assorted crackers and sliced baguette

\$2.25 per person

### **House Cured Gravlax**

thinly sliced cured salmon, served with red onion marmalade,  
cucumbers, capers, cornichons, mustard sauce and toast points

\$2.25 per person

### **Fresh Fruit Display**

an assortment of fresh fruits, served with a honey yogurt dipping sauce

\$2.50 per person

Preparation requires a 30 person minimum

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## *Served Hors d'Oeuvres and Canapes*

### **Spanikopita**

spinach and Feta cheese  
in a baked phyllo dough  
\$1.50 per person

### **Profiteroles**

with curried chicken salad  
\$1.75 per person

### **Chicken Sate**

with an Asian dipping sauce  
\$1.75 per person

### **Bacon Wrapped Scallops**

with a horseradish sauce  
\$2.25 per person

### **Prosciutto-Wrapped Asparagus Spears**

\$2.00 per person

### **Belgian Endive**

filled with Gorgonzola mousse and walnuts  
\$1.50 per person

### **Fresh Snow Peas**

filled with Boursin cheese  
\$1.50 per person

### **Mushrooms Stuffed with**

#### **Cheese and Herbs**

served warm  
\$1.50 per person

### **Smoked Trout Mousse**

#### **& Cucumber Canape**

\$2.00 per person

### **Gougère**

petite Gruyère choux pastry  
\$1.75 per person

### **Grilled Portobello Mushroom**

with roasted garlic, tomato and  
Fontina cheese on crostini  
\$1.50 per person

### **Fresh Tomatoes with a**

#### **Basil Balsamic Marinade**

with fresh Mozzarella and basil on crostini  
\$1.50 per person

### **House-cured Gravlax Canape**

with a cucumber and red onion marmalade  
\$1.75 per person

### **Olive Tapenade**

with roasted peppers, Vermont goat cheese  
and fresh herbs on crostini  
\$1.75 per person

### **Grilled Citrus Shrimp**

with cucumber and lemon dill butter  
\$2.00 per person

### **Artichoke, Spinach & Parmesan Dip**

served with toast points  
\$1.50 per person

### **Petite Maine Crab Canape**

with pimiento aioli  
\$2.00 per person

### **Seared Strip Lion Canape**

with horseradish, red onions and fresh herbs  
\$2.25 per person

### **Smoked Salmon Roulades**

with julienned vegetables  
\$2.00 per person

*Menus subject to change*

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# *Wine & Spirits*

## ***Hosted Bar***

No set-up fee for 30 or more guests.  
Choose to host a full bar, wine and beer, or your selections of wine.

### **Mixed Drinks**

House \$5.50

Call \$6.50

Premium \$7.50

Martinis at all levels add \$1.50

### **Bottled Beer**

Amstel Light

Heineken

Long Trail

Magic Hat

Woodchuck Draft Cider

Kalibur non-alcoholic

\$3.75

*(select Anheuser-Busch products available upon request)*

### **Wine & Champagne**

please inquire for current selections

Soft Drinks & Juice \$1.50

Bottled water \$1.75

## ***Champagne Toast***

non-alcoholic cider also available

## ***Wine Service with Dinner***

can be combined with hosted or cash bar

## ***Cash Bar***

\$150 set-up fee for fewer than 30 guests

\$75 set-up fee for 30 or more guests

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# *Call & Premium Liquors*

**Call**  
Absolut  
Absolut Citron  
Stoli Razberi  
Stoli Vanil  
Stolichnaya

## ***Vodka***

**Premium**  
Belvedere  
Chopin  
Grey Goose  
Ketel One

**Call**  
Beafeater  
Bombay  
Tanqueray

## ***Gin***

**Premium**  
Bombay Sapphire  
Tanqueray Ten

**Call**  
Canadian Club  
Dewar's  
Jack Daniel's  
Jameson Irish  
Jim Beam  
Johnnie Walker Red Label  
Seagram's V.O.

## ***Whiskey & Scotch***

**Premium**  
12 Year Glenfiddich single malt  
12 Year Glenlivet single malt  
Crown Royal  
Johnnie Walker Black Label  
Knob Creek Bourbon  
Maker's Mark

**Call**  
Bacardi  
Captain Morgan  
Malibu  
Mount Gay  
Myer's Dark

## ***Rum***

**Premium**  
Appleton Estate

**Call**  
Jose Cuervo Gold

## ***Tequila***

**Premium**  
1800 Silver

**Call**  
Bailey's  
Frangelico  
Kahlúa  
Sambuca

## ***Cordials***

**Premium**  
Chambord  
Cointreau  
DOM. B&B  
DOM. Bénédictine  
Drambuie  
Grand Marnier  
Tia Maria

**Call**  
Hennessy VS

## ***Brandy & Cognac***

**Premium**  
Courvoisier VSOP

## ***Port***

**Premium**  
Graham's Six Grapes  
Warre's Warrior