

SAMPLE WEDDING MENUS

MOUNTAIN TOP INN & RESORT

Our menus are customized based on each couple's preference and selection. Following are 2 of the limitless ideas for your Reception menus.

All items and prices are subject to change.

Level One Sample

\$70 (++) PER PERSON

FIRST COURSE

Heirloom Lettuce Mix with Beets & Vermont Chèvre
Fines Herb Vinaigrette

MAIN COURSE

Herb Roasted Statler Chicken
*Baby Arugula, Heirloom Tomato, Caramelized Onion,
Goat Cheese & Orzo Salad Drizzled with a Basil Infused Oil*

Grilled Atlantic Salmon

Summer Fruit Salsa & Sweet Pea Risotto

Marinated Top Sirloin

Roasted Fingerling Potatoes & Demi Glace

Level Two Example

\$80(++) PER PERSON

FIRST COURSE

Bacon-Wrapped Diver Scallops
Tangy Mustard

MAIN COURSE

Black & White Sesame Tuna
Ginger Glazed Vegetables, Jasmine Rice

Tournedos of Beef Gorgonzola

*Summer Vegetables, Aged Balsamic & Gorgonzola Crostini
Yukon Gold Whipped Potatoes*

Twice Cooked Polenta

*Sauteed Mushrooms, Roasted Red Peppers,
Tomato, Avocado, Grafton VT Cheddar, Basil,
Parmesan, Ancho Chile Cream Sauce*

Included with both menu levels - Basket of house-baked bread with butter, Coffee, Tea and Soft Drinks.

++ refers to food tax (9%) or alcoholic beverage tax (10%) and 20% service. Vermont State Law requires us to uphold all statutes and Liquor Commission Regulations regarding the service of alcoholic beverages. Our servers cannot legally serve a customer showing intoxicated behavior and will refuse service when deemed necessary. No guest under the age of 21 or unable to furnish acceptable proof of legal age will be served. We reserve the right to suspend the service of alcoholic beverages when in our opinion the Mountain Top Inn & Resort's liquor license or the safety of guests may be in jeopardy. It is illegal to bring alcoholic beverages onto a licensed property according to Vermont State Liquor Laws. Vermont State Law requires that alcoholic beverages service be suspended at 2:00 a.m. We ask that all of our guests respect these laws and understand the severity of the penalty to the Mountain Top Inn & Resort and to our guests, should they be ignored. All items and prices are subject to change.

SAMPLE WEDDING MENUS

MOUNTAIN TOP INN & RESORT

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Passed Hors D'oeuvres

Bacon Wrapped Sea Scallops & Tangy Mustard Sauce
Smoked Chicken Quesadillas
Vegetable Egg Rolls
Mini Crab Cakes with Chipotle Rémoûlade
Grilled Chicken & Sweet Chili Sauce
Whipped Goat Cheese with Pistachio & Strawberry
Grilled Asparagus Wrapped in Prosciutto
Smoked Salmon & Grain Mustard
Mango & Fig Bruchetta
Spinach & Feta Soufflé
Corn Fritters with Chipotle Aioli
Cucumber Hummus Roll-ups

Seasonal Stuffed Mushroom
Mini Franks En Croute Honey Mustard Sauce
Beef Tenderloin & Horseradish Sauce Canapé
Tuna Tartar on Crispy Wonton with Seaweed Salad
Macaroni & Cheese Ramekins
Grilled Cheese Squares with Tomato Soup Shooters
Beet and Goat Cheese Canapé
Mini BLT
Mini Quiche
Mini Asian Beef Meatballs
Fried Chicken & Waffle Bites with Vermont Maple Syrup
Watermelon, Feta & Basil Skewers

Stationary Hors D'oeuvres

Chefs Own Hummus with Whole Wheat Pita
Warm Spinach & Artichoke Dip with Sliced Baguettes
Vegetable Crudités with Assorted Dips
Caprese Fresh Tomatoes, Mozzarella, & Basil
Seasonal Fresh Fruit Platters

Assorted Flatbreads
Imported & Domestic Cheese Selection
Antipasto Display with Italian Meats & Cheese
Pulled Pork Sliders

Please ask about our market price Stationary Hors D'oeuvres such as a Raw Seafood Bar or Roasted Turkey Carving Station.