



Banquet Menus

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Breakfast Buffets

Priced per guest, set for up to 90 minutes. The quantity ordered must coincide with the number of guests.

First Tracks Breakfast Buffet

\$18 per guest

Freshly Brewed Coffee and Tea
Chilled Cranberry and Orange Juice
Freshly Baked Muffins
Breakfast Pastries
Vermont Greek Yogurt
Seasonal Sliced Fruit

The Grand Continental Breakfast Buffet

\$22 per guest

Freshly Brewed Coffee and Tea
Chilled Cranberry and Orange Juice
Freshly Baked Muffins
Breakfast Pastries
Bagels, Cream Cheese, Sweet Butter, Jelly, Peanut Butter, Vermont Honey
Seasonal Sliced Fruit
Vermont Greek Yogurt
Whole Grain Toasted Oat Granola, Brown Sugar, Honey
Assorted Breakfast Cereal, Whole and Skim Milk

Killington Sunrise Breakfast Buffet

\$25 per guest

Minimum of 25 or more

Freshly Brewed Coffee and Tea
Chilled Cranberry and Orange Juice
Freshly Baked Muffins
Breakfast Pastries
Bagels, Cream Cheese, Sweet Butter, Jelly, Peanut Butter, Vermont Honey
Seasonal Sliced Fruit
Vermont Greek Yogurt
Scrambled Eggs
Honey Cured Bacon
Maple Country Sausage Links
Lyonnaise Bliss Potatoes

Killington Resort does not have a certified gluten free kitchen, but some items can be prepared gluten free; please inform your coordinator of any allergies. The Vermont Department of Health reminds you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Prices subject to applicable state and local taxes, 20% service charge, and may change without notice.

Breakfast Buffet Upgrades

For groups of 25+, only available as add-ons to an existing Breakfast Buffet. Priced per guest.
The quantity ordered must coincide with the number of guests.

Classic Eggs Benedict	\$9
Hot Oatmeal, Brown Sugar	\$5
Sliced Smoked New England Salmon	\$14
Bagels, Capers, Cream Cheese, Sliced Red Onion, Hardboiled Eggs	
Deep Dish Quiche ~ Select One	\$9
Bacon, Mushroom, Swiss Cheese	
Roasted Asparagus, Leek, Brie	
Thick French Toast	\$8
Vermont Maple Syrup	
Belgian Waffle	\$8
Vermont Maple Syrup	
Whole Wheat Buttermilk Pancake	\$8
Vermont Maple Syrup	
Chef Attended Omelet Station	\$12
<i>*Minimum of 25 or More</i>	
Eggs, Mushroom, Pepper, Onion, Tomato, Spinach, Bacon, Sausage, Ham, Vermont Cheddar	

A la Carte Breakfast Items

The quantity ordered must coincide with the number of guests.

Freshly Brewed Coffee and Tea	\$47 per urn
Assorted Breakfast Pastries	\$35 per dozen
Assorted Fruit Juices	\$6 each
Individual Vermont Greek Yogurt	\$6 each
Breakfast Sandwiches:	
Bacon, Sausage, or Ham, Egg, Vermont Cheddar, English Muffin	\$9 each
Egg White Croissant	\$9 each
Spinach, Red Onion, Avocado	
Petite Berry Parfaits	\$9 each
Housemade Granola, Vermont Honey	
Seasonal Sliced Fruit	\$9 per person
Breakfast Cereals	\$5 per person
Bananas, Whole and Skim Milk	
Bagels	\$6 per person
Cream Cheese, Sweet Butter, Jelly, Peanut Butter, Vermont Honey	

Taste of New England Brunch

\$51 per guest

Minimum 25 guests, set for up to 90 minutes. Priced per guest.

Pancake Sausage Skewers

Skewered Vermont Maple Sausage Links Dipped in Homemade Pancake Batter,
Deep-Fried, Drizzled in Maple Syrup

Vermont Artisan Cheese Display

A Selection of Hand-Crafted Vermont Farmstead Cheeses
Vermont Brie, Raspberry Preserves, Hand Twisted Puff Pastry Sachet
Preston's Pure Honey, Dried Fruits, Nuts & Crystal Red Grapes
Grissini, Flatbread Crackers, French Bread

Presentation of Fresh Seasonal Fruits

A Lavish Display of Fresh Seasonal Melons, Grapes, Kiwi, Mango, Papaya
Fresh Seasonal Berry Martinis, Devonshire Crème.

Assorted Pastries

Freshly Baked Muffins, Danish, Banana Bread, Crumb Cake, Turnovers, Croissants

Assorted Bagels

Cream Cheese, Sweet Butter, Jelly, Peanut Butter, Vermont Honey

Chef Attended Omelet Station

Eggs, Mushroom, Pepper, Onion, Tomato, Spinach, Bacon, Sausage, Ham, Vermont Cheddar

Scrambled Eggs

Kippered Salmon Benedict

Spinach, Béarnaise Sauce

Honey Cured Bacon

Maple Country Sausage Links

Roasted Carrot Parsnip Confit

Tarragon, Preserved Lemon

Tri-Color Roasted Potatoes

Thyme, Rosemary, Caramelized Onions

Mini Berry Tart

Kahlua Mousse Parfait

Freshly Brewed Coffee and Tea Station

Chilled Orange and Cranberry Juice Station

Break Selections

Beverages

Billed on Consumption

Freshly Brewed Coffee and Tea	\$47 per urn
Hot Apple Cider	\$47 per urn
Assorted Fruit Juices	\$5 each
Chilled Apple Cider	\$5 each
Assorted Soft Drinks and Seltzer	\$4 each
Bottled Water	\$5 each
Propel	\$5 each
Gatorade	\$5 each
House Brewed Iced Tea or Lemonade	\$3 per person

Snacks

These items must be ordered in the quantity that coincides with the number of guests

Freshly Baked Assorted Cookies	\$35 per dozen
Double Fudge Brownies	\$35 per dozen
Assorted Dessert Bars	\$35 per dozen
Fresh Fruit Kabobs	\$40 per dozen
Jumbo Pretzels, Spicy Mustard	\$6 each
Ice Cream Cups or Bars	\$5 each

These items may be ordered on consumption

Seasonal Whole Fruit	\$3 each
Granola Bars	\$5 each
Individual Bags of Popcorn, Pretzels, and Potato Chips	\$4 each

Three Course Plated Lunch

\$38 per guest

Served with Warm Rolls, Sweet Butter, Iced Tea and Lemonade

Choose a Salad or Soup for the Entire Group

Salad Options:

Caesar Salad

Crisp Romaine Hearts, Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Baby Spinach Salad

Fresh Raspberries, Local Peppered Goat Cheese, Sherry Dijon Dressing (GF, V)

Field Greens (GF)

English Cucumber, Carrot, Cherry Tomato, Red Onion, Maple Balsamic Vinaigrette, Preston's Bistro Ranch

Soup Options:

Butternut Squash Maple Bisque (GF, V)

New England Clam Chowder

VT Cheddar Ale Soup (V)

Roasted Pancetta Minestrone Soup with Ditalini (Vegetarian Soup Available Upon Request)

Roasted Tomato Red Pepper Bisque (GF, V)

Entrées ~ Select Three

Ravioli (V)

Butternut Soubise, Wilted Spinach, Wild Mushroom, Ricotta, Shaved Parmesan

Marinated Lemon Chicken

Grilled Chicken Breast, Sweet Potato Puree, Chili-Garlic Green Beans, Chicken Jus

Honey Garlic Salmon

Brown Butter Orzo, Grilled Broccolini, Arugula Pesto, Parmesan Cream

New England Crab Cake

Toasted Basmati, Grilled Scallion, Crispy Lemon Wheel, Papaya Seed Aioli, Wasabi Oil

Grilled Chicken Caesar Salad

Crisp Romaine Hearts, Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Chittenden Valley Cobb (GF)

Romaine Hearts, Grilled Corn, Marinated Tomato, Grilled Chicken, Crisp Bacon, Sliced Avocado, Boiled Egg, Vermont Cheddar, Maple Peppercorn Balsamic or Creamy Tarragon

Lasagna Primavera (V) *Only Available for Groups of 25 or More*

Four Cheese, Fresh Basil Marinara, Local Vegetables

Deep Dish Lasagna Bolognese *Only Available for Groups of 25 or More*

Four Cheese, Fresh Basil Marinara, House Bolognese Sauce

Desserts ~ Select One

Chocolate Layer Cake

New York Cheesecake

Lunch Buffets

Priced per guest, minimum 25 guests, set for up to 90 minutes. The quantity ordered must coincide with the number of guests. Served with assorted cold beverages.

Little Italy Lunch Buffet

\$44 per guest

Served with:

Garlic Bread

Roasted Pancetta Minestrone Soup with Ditalini (Vegetarian Soup Available Upon Request)

Antipasto Display of Grilled Vegetables and Marinated Olives

Salads ~ Select One

Caesar Salad

Crisp Romaine Hearts, Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Field Greens (GF)

English Cucumber, Carrot, Cherry Tomato, Red Onion, Maple Balsamic Vinaigrette, Preston's Bistro Ranch

Caprese Salad

Fresh Mozzarella, Vine Ripened Tomato, Basil, Balsamic Reduction (GF)

Entrées ~ Select Two

Italian Sausage

Bell Peppers and Caramelized Onions in a Marinara Sauce, Shaved Parmesan Cheese (GF)

Grilled Chicken Fusilli Alfredo

Oven Roasted Tomatoes, Spinach, Shallots

Deep Dish Lasagna Bolognese

Four Cheese, House Bolognese Sauce

Chicken Parmesan

Herb Panko Crusted Chicken Breast, House Marinara Sauce, Melted Parmesan, Fresh Mozzarella, Pasta

Eggplant Parmesan (V)

Italian Breadcrumbs, Mozzarella Cheese, Fresh Basil Marinara, Shaved Parmesan Cheese, Spinach, Pasta

Desserts ~ Select One

Tiramisu

Chocolate Layer Cake

Cannoli, Whipped Ricotta, Honey Drizzle, Sprinkles



Vermont BBQ Lunch Buffet

\$36 per guest

Served with:

Hamburger & Hot Dog Buns, Sliced VT Cheddar Cheese, Leaf Lettuce, Tomato, Red Onion

New England Baked Beans

Seasonal Sliced Fruit Platter

Field Greens (GF)

English Cucumber, Carrot, Cherry Tomato, Red Onion, Maple Balsamic Vinaigrette, Preston's Bistro Ranch

Entrées ~ Select Three

Grilled Angus Burger

Grilled Barbecue Chicken Breast

House Black Bean, Cilantro Burger (Vegetarian)

VT Fiddlehead IPA Bratwurst

BBQ Braised Pulled Pork

Dessert

Strawberry-Blueberry Shortcake, Sweetened Whipped Cream

Country BBQ Buffet Lunch

\$44 per guest

Served with:

Challah Rolls

Black Bean Chili (V)

Cornbread with Maple Butter

Carolina Coleslaw

Creamy Potato Salad

Salads ~ Select One

Chopped Salad

Iceberg Lettuce, Crispy Bacon, Blue Cheese, Cherry Tomatoes, Cucumbers, Champagne Vinaigrette (GF)

Spinach and Kale Salad

Banana Peppers, Pickled Beets, Cotija cheese, Shaved Red Onion, Heirloom Tomato, White Balsamic Vinaigrette

Entrées

Slow Roasted Maple Barbecue Chicken

Chipotle Barbecue Pulled Pork

Korean Barbecue Tofu, Garbanzo Beans, Cauliflower

Dessert

Peach Cobbler

Build-a-Taco Lunch Buffet

\$47 per guest

Maximum of 100 Guests

Seasonal Fresh Fruit Display

Vegetarian Pozole Soup ~ A Traditional Mexican Stew

Build-a-Taco with Corn and Flour Tortillas

Chipotle Braised Pork Shoulder

Sofrito Chicken Thighs

Tajin Roasted Cauliflower and Garbanzo Beans

Marinated Black Bean Salad

Citrus Jasmine Rice

Red Cabbage Slaw, Lime, Cilantro, Radish

Toppings

Diced Tomatoes

Sliced Jalapenos

Cotija Cheese

Shredded Monterey Jack Cheese

Diced Red Onion

Cilantro Lime Crema

Assorted Hot Sauces

Sour Cream

Guacamole

Salsa

Desserts

Crispy Churros

Creamy Key Lime Pie

Taste of New England Lunch Buffet

\$44 per guest

Served with Warm Rolls and Sweet Butter

Soups ~ Select One

Butternut Squash and Maple Bisque (GF, V)

Sweet Corn & Bacon Chowder

Cheddar Ale Soup (V)

Roasted Pancetta Minestrone Soup with Ditalini (Vegetarian Soup Available Upon Request)

Salads~ Select One

Field Greens (GF)

English Cucumber, Carrot, Cherry Tomato, Red Onion, Maple Balsamic Vinaigrette, Preston's Bistro Ranch

Kale Salad

Local Apples, Roasted Beets, Crumbled VT Goat Cheese, Sunflower Seeds, Pickled Red Onions,
Shaved Breakfast Radish, tossed with Cranberry Ginger Vinaigrette

Entrées~ Select Two

All Items Served with Chefs Accompaniment of Appropriate Starch and Seasonal Vegetable

Grilled Apple Chicken Breast

Maple Pan Gravy, Apples, Caramelized Onions

Baked Atlantic Cod

Ritz Cracker Crumb, Cherry Tomato, Chive Velouté

Smoked Beef Brisket

Slow Smoked Sliced Brisket, VT Maple BBQ Sauce (GF)

Maple Roasted Squash and Orzo

Butternut, Zucchini, Summer Squash, Cherry Tomato, Wild Mushroom, Creamy Parmesan Spinach Orzo

Dessert ~ Select Two

Vermont Apple Cake

Chocolate Layer Cake

New York Cheesecake

Soup and Sandwich Board

\$32 per guest

Soups ~ Select One

- Butternut Squash Maple Bisque (GF, V)
- New England Clam Chowder
- Cheddar Ale Soup (V)
- Roasted Pancetta Minestrone Soup with Ditalini (Vegetarian Soup Available Upon Request)
- Roasted Tomato Red Pepper Bisque (GF, V)

Salads ~ Select Two

Caesar Salad

Crisp Romaine Hearts, Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Baby Spinach Salad

Fresh Raspberries, Local Peppered Goat Cheese, Sherry Dijon Dressing (GF, V)

Chopped Salad

Iceberg Lettuce, Crispy Bacon, Blue Cheese, Cherry Tomatoes, Cucumbers, Champagne Vinaigrette (GF)

Field Greens

English Cucumber, Carrot, Cherry Tomato, Red Onion, Maple Balsamic Vinaigrette, Preston's Bistro Ranch (GF)

Sandwiches ~ Select Three *Gluten Free Rolls Available Upon Request

Turkey and Smoked Bacon Sandwich

Vermont Cheddar, Lettuce, Tomato, Wheat-Berry Bread

Roasted Pepper and Portabella Mushroom Wrap

Arugula, Sundried Tomato Hummus, Roasted Eggplant, Boursin Cheese, Lettuce, Tomato, Flour Tortilla (V)

Beef and Peppercorn Ranch Sandwich

Rare Roast Beef, Shaved Red Onion, Smoked Gouda Cheese, Lettuce, Tomato, Ciabatta

Black Forest Ham and Swiss Cheese Sandwich

Grilled Red Onion, Lettuce, Tomato, Rye Bread

Italian Sub Sandwich

Hard Salami, Shaved Ham, Prosciutto, Provolone Cheese, Pepperoncini, Roasted Pepper, Red Onion, Fennel, Lettuce, Tomato, Sub Roll

Quinoa Crusted Black Bean Wrap

Arugula, Chipotle Corn Salsa, Grain Mustard Aioli, Flour Tortilla (V)

Desserts ~ Select One

- Chocolate Layer Cake
- Assorted Cookies and Double Fudge Brownies

Build Your Own Lunch Buffet

\$44 per guest

Served with Warm Rolls and Sweet Butter

Soups ~ Select One

Butternut Squash Maple Bisque (GF, V)

New England Clam Chowder

Cheddar Ale Soup (V)

Roasted Pancetta Minestrone Soup with Ditalini (Vegetarian Soup Available Upon Request)

Roasted Tomato Red Pepper Bisque (GF, V)

Salad ~ Select Two

Caesar Salad

Crisp Romaine Hearts, Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Caprese Salad

Fresh Mozzarella, Vine Ripened Tomato, Basil, Balsamic Reduction (GF)

Kale Salad

Local Apples, Roasted Beets, Crumbled VT Goat Cheese, Sunflower Seeds, Pickled Red Onions, Shaved Breakfast Radish, Cranberry Ginger Vinaigrette

Field Greens

English Cucumber, Carrot, Cherry Tomato, Red Onion. Maple Balsamic Vinaigrette, Preston's Bistro Ranch (GF)

Vermont Apple and Butternut Salad

Baby Spinach, Shiitake Mushroom, Bell Pepper, Cider Vinaigrette

Heirloom Potato Salad,

Caramelized Onion, Smoked Bacon, Stone Ground Mustard Dressing (GF)

Entrées ~ Select Two

All Items Served with Chefs Accompaniment of Appropriate Starch and Seasonal Vegetable

Vegetarian Quesadilla

Cheddar Cheese, Cilantro, Roasted Poblano and Anaheim Peppers, Caramelized Onion, Fennel

Honey Chipotle Flank Steak

Spanish Onion, Cotija Cheese, Lime, Cilantro Sour Cream (GF)

Tequila Lime Chicken

Tomato Avocado Garnish (GF)

Roasted Butternut Pasta

Parsnip, Rainbow Chard, Grilled Red Onion, Garlic, Olive Oil (V)

Cider Brined Grilled Chicken

Braised Root Vegetables, Cider Chicken Jus

Build Your Own Lunch Buffet (continued)

Entrées ~ Select Two (continued)

New England Crab Cake

Panko Crusted Lump Crab, Okinawan Potato, Green Bean and Pea Shoot Salad, Orange Supreme, Shaved Radish, Roasted Beet, Lemon Agrumato, Fines Herbes

Italian Sausage

Bell Peppers, Caramelized Onions, Marinara Sauce, Shaved Parmesan Cheese (GF)

Grilled Chicken Fusilli Alfredo

Oven Roasted Tomato, Spinach, Shallot

Smoked Beef Brisket

Slow Smoked Sliced Brisket, VT Maple BBQ Sauce (GF)

Deep Dish Lasagna Bolognese

Four Cheese, Fresh Basil Marinara, House Bolognese Sauce

Lasagna Primavera

Four Cheese, Fresh Basil Marinara, Local Vegetables (V)

Desserts ~ Select One

Chocolate Layer Cake

Lemon Layer Cake

New York Cheesecake

Stationary Displays

Priced per guest, set for up to 90 minutes. The quantity ordered must coincide with the number of guests.

Vermont Artisan Cheese Display (V) **\$12 per guest**

Selection of Award-Winning Hand-Crafted Vermont Farmstead Cheeses, Honey, Dried Fruits, Nuts, Crystal Red Grapes, Grissini, Flatbread Crackers, French Bread

***Charcuterie Add On:** Assorted Sausages, Cured Meats **\$2 per guest**

Crudit  Platter (GF, V) **\$6 per guest**

Assorted Vegetables, Peppercorn Ranch Dip, Sundried Tomato Hummus

Seasonal Fruit Harvest Display (GF, V) **\$10 per guest**

Sliced Seasonal Fruit and Fresh Berries, Honey, Yogurt Dipping Sauce

Little Italy Antipasto Display **\$12 per guest**

Sliced Italian Cured Meats, Grilled Eggplant, Zucchini and Yellow Squash, Basil Marinated Fresh Mozzarella, Olive Tapenade, Hummus Dip, Grilled Ciabatta, Extra Virgin Olive Oil, Aged Balsamic Vinegar

Mediterranean Platter (V) **\$10 per guest**

Roasted Garlic Lemon Hummus, Marinated Greek Cucumbers, Marinated Olives, Feta-Mint Pesto, Tabbouleh Salad, Quinoa Salad, Sliced Ciabatta, Caramelized Onion Naan

Spinach and Artichoke Dip **\$9 per guest**

Spinach, Artichokes, Hearts of Palms, Caramelized Onion Naan

Seven Layer Dip (V) **\$7 per guest**

Refried Beans, Flour Tortilla, Jalapeno Peppers, Tomatoes, Olives, Sour Cream, Guacamole, Salsa Verde, Cheddar and Monterey Jack Cheeses, Tri-Color Tortilla Chips

Wheel of Baked Brie (V) **\$8 per guest**

Puff Pastry, Fig Jam, Toasted Baguette

Chippin' and Dippin' **\$10 per guest**

Tri-Color Tortilla Chips, Guacamole, Salsa, Potato Chips, Housemade Onion Dip, Hummus, Pita Chips.

Beer Pretzel Bar **\$8 per guest**

Warm Soft Bavarian Style Pretzels, Pretzel Nuggets, Assorted Mustards, Housemade Beer Cheese Sauce

Sliders~ Select Two **\$8 per guest**

Fried Chicken, Pulled Pork, or Hamilton Beef

Served with Candied Tomato Jam, Bacon Leek Jam, House-Made Pickles, Shaved Cabbage

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Passed Hors D'oeuvres

Priced per piece

Chilled

Fresh Mozzarella, Roma Tomato, Sweet Basil, Crostini (V)	\$4
King Crab Salad Profiterole, Red Onion Syrup, Pepperpress (GF)	\$6
Togarashi Tuna Cucumber, Pickled Ginger (GF)	\$5
Thai Marinated Chicken Mango Spoon (GF)	\$4
Truffled Goat Cheese Gougère, Red Onion Syrup (V)	\$4
Jumbo Shrimp Cocktail, Traditional Tomato Horseradish Sauce (GF)	\$5
Arugula Beef Crostini, Black Garlic Aioli	\$4
Goat Cheese Bavarian, Red Beet, Lemon Coulis, Cajun Pecans (V)	\$4
Caprese Salad Pipettes, Fennel Pollen, White Balsamic Vinaigrette (GF, V)	\$4
Pickled Peppadew, Vermont Boursin Cheese, Candied Walnut (GF, V)	\$4
Smoked Chicken Mousse, White Endive, Pink Peppercorn Dust	\$4
Cilantro Fire Roasted Shrimp, Blue Corn Tortilla Chip, Avocado Relish	\$4
Cucumber Shooters, Yellow Tomato Gazpacho, Buttermilk Leeks (V)	\$4
Blue Corn Polenta, Farmstead Cheese, Red Onion Relish	\$4
Prosciutto Wrapped Melon, Dates, Peach Balsamic Glaze	\$4

Warm

Seared Duck Sweet Potato Johnnycakes, Grilled Peach Habanero Relish	\$5
Miso Glazed Roasted Shiitake Caps, Eggplant Caviar (GF, V)	\$5
Char Siu Pork Cornets, Grilled Pineapple Chutney	\$5
Sweet Potato Johnnycake, Caramelized Apple, Red Onion Relish, Cider Drizzle (V)	\$5
Pan Fried Asian Pot Stickers, Maple Rice Wine Liquor	\$5
Grilled Baby Lamb Chops, Roasted Pear, Parsnip Chimichurri (GF)	\$7
Slab Bacon, Jumbo Scallops, Chipotle Honey Glaze (GF)	\$7
Panko Crusted Crab Cake, Horseradish Marmalade	\$5
Hand Rolled Vegetable Spring Rolls, Plum Dipping Sauce (V)	\$5
Arugula Pesto Fried Chicken, Maple Stoneground Mustard Aioli	\$5
Baked Stuffed Mushroom Caps	\$5
Select One ~ Portobello Duxelles, New England Seafood, or Fennel Sausage	
Malaysian Chicken Satay, Crunchy Peanut Sauce (GF)	\$5
Maple Glazed Duck Breast, Wild Rice Pancake	\$5
Crab Risotto Balls, Apricot Chili Glaze	\$5
Prosciutto Wrapped Shrimp, Saffron Dipping Glaze (GF)	\$7
Spanakopita (V)	\$5

Grand Dessert Table

Select 2 for \$10.00 per guest

Select 3 for \$15.00 per guest

Select 4 for \$18.00 per guest

Carrot Cake Roulade

White Chocolate Mousse Towers, Espresso Syrup, Fresh Raspberries

Assorted French Macaroons

Cannoli, Whipped Ricotta, Honey Drizzle, Sprinkles

Chocolate Truffles (GF)

Chocolate Dipped Strawberries (GF)

Maple Crème Brûlée (GF)

Apple Cake, Dulce de Leche Whipped Cream

S'mores Party

\$8 per guest

This Menu is Designed as an Interactive Station

Cinnamon Honey Graham Crackers

Milk Chocolate

Marshmallows

Chef Attended Stations for Receptions or Dinners

Only available as an add-on to an existing Reception or Dinner. Minimum 25 guests, set for up to 90 minutes. Priced per guest. The quantity ordered must coincide with the number of guests.

Pasta Bar

\$20 per guest

Assorted Pastas, Cheese Tortellini, Broccoli, Sun-Dried Tomatoes, Roasted Garlic, Peppers, Red Onions, Zucchini, Cremini Mushrooms, Roma Tomato, Marinara Sauce, Creamy Alfredo
Served with Freshly Grated Parmesan Cheese and Garlic Bread

***Add On ~ Select Two:** Sweet Italian Sausage, Grilled Chicken or Shrimp

\$6 per guest

Carving Stations

Includes Parker House Rolls and Sweet Butter

Whiskey Maple Glazed Horseradish Prime Rib (GF)

\$32 per guest

Roasted Shallot-Fennel Ragout, Wasabi Crème

Apricot Brandy Sage Cured Vermont Turkey Breast (GF)

\$20 per guest

Turkey Gravy

Honey Chipotle Smoked Pork Loin (GF)

\$15 per guest

Grilled Peach Chutney, Stone Ground Mustard

Roasted Garlic Herb Crusted Leg of Lamb (GF)

\$20 per guest

Preserved Pomegranate Relish, Black Garlic Aioli

Chimichurri Rubbed Angus Beef Tenderloin (GF)

\$32 per guest

Roasted Garlic Tomato Compote, Smoked Sea Salt



Killington Classic Dinner Menu

Plated Meal ~ Select One Soup or Salad, Two Entrees and One Dessert for \$60.00 per guest

Buffet Meal ~ Select One Soup, Two Salads, Three Entrees and One Dessert for \$65.00 per guest

Served with Parker House Rolls, Sweet Butter, Coffee and Tea Station.

Salad Options:

Caesar Salad

Crisp Romaine Hearts, Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Spinach Caprese

Bed of Spinach, Sliced Heirloom Tomato, Fresh Mozzarella, Balsamic Reduction (GF)

Chopped Salad

Chopped Romaine, Roma Tomato, English Cucumber, Red Onion, Crispy Bacon,
Blue Cheese Crumble, Sherry Dijon Vinaigrette

Field Greens

English Cucumber, Carrot, Cherry Tomato, Red Onion, Maple Balsamic Vinaigrette, Preston's Bistro Ranch (GF)

Soup Options:

Potato Leek Soup Crispy Lardons, Chive Oil (GF)

Chicken Avgolemono Creamy Lemon Chicken and Herbed Rice (GF)

New England Clam Chowder Bacon, Top Neck Clams, New Potato

Tomato Basil Bisque (GF)

Roasted Pancetta Minestrone Soup with Ditalini (Vegetarian Soup Available Upon Request)

Entrées:

Served with Chefs Accompaniment of Appropriate Starch and Seasonal Vegetable

Roasted Butternut Squash Ravioli (V)

Walnut, Sage and Rosemary Pesto

Harvest Vegetable Risotto (GF, V)

Roasted Butternut Squash, Root Vegetable, Arborio Rice, Peppercress and Pear Salad, Basil Oil

Chicken Picatta

Seared Chicken Breast, White Wine Sauce, Fresh Lemon, Capers

Chicken Marsala

Seared Chicken Breast, Wild Mushrooms, Marsala Wine Demi Sauce

Beef Bordelaise *\$5.00 per person surcharge

Grilled Sirloin, Roasted Cherry Tomatoes, Shallots, Garlic, Veal Bordelaise Sauce

Herb Panko Crusted Chicken Breast, House Marinara Sauce with Melted Parmesan & Fresh Mozzarella

Killington Classic Dinner Menu (continued)

Entrées: continued:

Served with Chefs Accompaniment of Appropriate Starch and Seasonal Vegetable

Pork Saltimbocca

Pork Tenderloin Cutlets, Prosciutto, Sage, Shallot, Garlic, White Wine

Citrus Glazed Salmon

Orange Honey Glazed Atlantic Salmon

Chicken Parmesan

Desserts ~ Select One

New York Cheesecake,

Baked Apple Caramel Tart

Strawberry Panna Cotta

Double Chocolate Chai Mousse Cake

Cannoli, Whipped Ricotta, Honey Drizzle, Sprinkles



Dinner Buffets

Minimum 25 guests, set for up to 90 minutes.

Priced per person. The quantity ordered must coincide with the number of guests.

Vermont Campfire Dinner Buffet

\$58 per guest

Served with Cornbread, Maple Butter, Coffee and Tea Station.

Soup and Salad

Roasted Shiitake Mushroom Grilled Corn Chowder (V)

Chopped Romaine Salad, Roasted Beet, Strawberry, Toasted Walnut, Shaved Cheddar,
Maple White Balsamic Dressing (GF, V)

Marinated Tomato Salad, Roasted Fennel, Creamy Sorrel Dressing (GF, V)

Sides

Seasonal Fruit, Honey

Corn on the Cob

Smoked Pork and Beans

Entrées ~ Select Three

Slow Smoked Sliced Beef Brisket, VT Maple BBQ Sauce (GF)

Grilled Barbecue Chicken Breast

Slow Roasted Whiskey St. Louis Ribs

Thyme Roasted Stoneground Mustard Chicken, Straw Potato, Leek Garnish (GF)

Horseradish Panko Salmon, Grilled Corn Garnish, Lemongrass Jus

Stuffed Feta Portabella Mushroom, Spinach, Roasted Shallot, Mushroom Duxelle, Parmesan Cheese (V)

Chimichurri Grilled Sirloin, Roasted Pecan Butter Garnish (GF) ***\$5.00 per person surcharge**

Dessert

Seasonal Berry Shortcake

Chocolate Layer Cake



Grand Dinner Buffet

\$72 per guest

Served with Parker House Rolls, Sweet Butter, Coffee and Tea Station.

Soup ~ Select One

Vanilla Roasted Sweet Potato, Bourbon Bisque (GF, V)
Potato Leek Grilled Corn Soup (V)
Cream of Asparagus, Dry Vermouth, Brie Cheese Soup (V)

Salad ~ Select Two

Mixed Baby Greens (GF, V)
Roasted Pineapple, Cashew, Cucumber, Honey Lime Dressing, Star Anise Apple Dressing
Baby Spinach & Romaine Salad (GF, V)
Pickled Onion, Raspberry, Watermelon, Hearts of Palm, Candied Almond, Avocado, Cardamom Dressing
Vermont Apple and Butternut Salad(GF, V)
Baby Spinach, Shiitake, Bell Pepper, Fennel Pollen Cider Vinaigrette

Sides

Roasted Root Vegetable, Rainbow Chard, Grilled Corn (GF, V)
Lyonnais Potatoes (GF, V)

Entrées ~ Select Three

Honey Roasted Beef Brisket, Sweet Potato Hash Garnish, Dried Cherry Zinfandel Sauce
Caribbean Rubbed Pork Loin, Lemon Coconut Rice, Apricot Jam
Tarragon Seared Chicken Breast, Grilled Corn and Cauliflower Garnish, Madeira Truffle Jus (GF)
Chicken Breast and Wild Mushrooms, Napa Cabbage and Pancetta Garnish (GF)
Stuffed Feta Portabella Mushroom, Spinach, Roasted Shallots, Mushroom Duxelle, Parmesan Cheese (V)
Harvest Vegetable Risotto, Butternut Squash, Root Vegetables, Arborio Rice, Peppercress, Pear Salad, Basil Oil (GF, V)
Horseradish Panko Salmon, Grilled Corn Garnish, Lemongrass Jus
Top Sirloin of Beef, All-Natural, Leek, Roasted Beet Garnish, Smoked Tomato Demi

***\$5.00 per person surcharge**

Dessert

Apple Frangipane Tarte
Double Chocolaté Chai Mousse Cake



Farm to Table Dinner Buffet

\$72 per guest

Served with Parker House Rolls, Sweet Butter, Coffee and Tea Station.

Soup and Salad

Butternut Squash Maple Bisque

Arugula, Romaine, Radicchio Salad, Roasted Butternut Squash, Blueberries, Maple Spiced Cashews, Rhubarb Vinaigrette

Sides

Braised Cranberry Bean Hash, Maple Sweet Potatoes, Kale

Coconut Lentils, Fresh Berry Gremolata

Entrées ~ Select Three

Served with Chefs Accompaniment of Appropriate Starch and Seasonal Vegetable

Curried Cauliflower, Tempeh, Apple Jalapeno Chutney

Cider Brined Airline Chicken Breast, Herb Chermoula, Spiced Maple Butter Reduction

Citrus Glazed Salmon, Honey, Green Peppercorns

Vermont Family Farms Pork Tenderloin, Blueberry Demi

Cherry Smoked Beef Brisket, Pickled Red Onion, Cotija Cheese

Dessert

Whipped Maple Mousse Cups, Toasted Graham Cracker, Fresh Berries