SAMPLE WEDDING MENUS

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

Level One Sample

$85 (++) PER PERSON

FIRST COURSE
Classic Caesar
Romaine, Croutons, Shaved Parmesan, House Dressing

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 & Rice Pilaf

Marinated Top Sirloin
Roasted Fingerling Potatoes & Demi Glace

Level Two Sample

$95 (++) PER PERSON

FIRST COURSE
Sliced Beefsteak Tomato & Fresh Burrata
Basil, Extra Virgin Olive Oil & Balsamic

MAIN COURSE
Grilled Swordfish
Mango Pineapple Salsa, Ginger-lime Jasmine Rice

Whole Roasted Beef Tenderloin
(6oz) Port Demi Glace, Butter Poached Potatoes

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.
**Passed Hors D’oeuvres**

Bacon Wrapped Sea Scallops & Tangy Mustard Sauce  
Crab Stuffed Mushrooms  
Vegetable Eggrolls  
Mini Crab Cakes with Chipotle Rémoulade  
Grilled Asparagus Wrapped in Prosciutto  
Roasted Turkey, Brie & Cranberry Crostini  
Spinach & Feta Soufflé  
Chilled Shrimp Canapé, Guacamole & Cilantro Lime Crema  
Cucumber Hummus Canapé  
Thai Chicken Endive Boat  
Watermelon, Feta & Basil Skewers  
Seasonal Stuffed Mushroom  
Strawberry, Basil & Tomato Brushetta  
Tuna Tartar on Crispy Wonton with Seaweed Salad  
Macaroni & Cheese Spoonfuls  
Grilled Cheese Squares with Tomato Soup Shooters  
Beet and Goat Cheese Canapé  
Mini BLT  
Bacon Wrapped Brussels Sprouts  
Traditional Meatballs  
Fried Chicken & Waffle Bites with Vermont Maple Syrup

**Stationary Hors D’oeuvres**

Chef’s 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

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