Any Reason. Any Season.

SAMPLE WEDDING MENUS

MOUNTAIN TOP RESORT

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

All items and prices are subject to change.

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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 Basil Infused Oil

Grilled Atlantic Salmon

Summer Fruit Salsa + Rice Pilaf

Marinated Top Sirloin

Roasted Fingerling Potatoes + Demi Glace

\$95++ PER PERSON

Level Two Cample

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

(60z) Port Demi Glace, Butter Poached Potatoes

Included with both Menu Levels: Basket of House-Baked Bread with Butter, Coffee, Tea, 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 guests 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 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 all alcoholic beverage 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 Resort and to our guests, should they be ignored. All items and prices are subject to change.

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SAMPLE WEDDING MENUS

MOUNTAIN TOP

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Passed Hor D'oenvres

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 Créma

Cucumber Hummus Canapé

Thai Chicken Endive Boat

Watermelon, Feta + Basil Skewers

Seasonal Stuffed Mushroom

Strawberry, Basil + Tomato Bruschetta

Tuna Tartar on Crispy Wontons with Seaweed Salad

Macaroni + Cheese Spoonfuls

Grilled Cheese Squares with Tomato Soup Shooters

Beet + Goat Cheese Canapé

Mini BLT

Bacon Wrapped Brussel Sprouts

Traditional Meatballs

Fried Chicken + Waffle Bites with Vermont Maple Syrup

Stationary Hor D'oenvrey

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 Fruit Platters

Assorted Flatbreads

Imported + Domestic Cheese Selection

Antipasto Display with Italian Meats + Cheeses

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