



REHEARSAL DINNER MENU IDEAS

**Choose 2 meal options + vegetarian option if needed for # of guests.
All options come with a side of veggies and a starch of choice for whole party.**

**Full Meal Includes: salad, roll, entrée with two sides & dessert \$62pp.
Bar is extra and consumption-based. Private Event Space Fee: \$1200
Appetizers can be added on after approval of your date and meal.**

Salad

Arugula & Baby Spinach, fresh strawberries, shaved fennel, cucumber spirals, spiced pepitas, lemon-parsley vinaigrette

Fresh Rolls, VT cultured butter

Entrées with two sides:

Roasted Beef Tenderloin, horseradish cream sauce and/or chimichurri sauce with smoky corn salsa

Note: Additional chicken options available. Here are a few favorites:

Chicken Piccata, lemon sauce & capers

OR

Chicken Agro Dolce, brandy pan juices

Pork Tenderloin, apples & sauce, pesto optional

Miso Seared Salmon, lemon beurre blanc & capers

Halibut, saffron sauce (any seasonal white fish)

Vegetarian Options:

V-Eggplant Rollatini, tomato basil sauce

V-Vegetable Stacks, layers of portobello mushroom, parmesan polenta, tomato, onion, topped with smoky corn salsa

V-Baby Yellow Squash, topped with fresh veggies & olive oil drizzle (summer) -or Delicata Squash, same toppings (fall)

Sides - Choose One From Each Category:

Starch

Roasted Red Bliss Potatoes, garlicky olive oil drizzle

Roasted Tri-color Fingerlings, garlicky olive oil drizzle

Creamy Garlicky Mashed

Sweet Potato Mashed, pecans & VT maple syrup

Risotto

Parsnip/Mashed Potato Puree

Vegetable

Roasted Asparagus

Broccolini

Candied Carrots

Roasted Seasonal Vegetable Medley

Dessert - to be discussed - here are some ideas:

Mini Mousses: Chocolate, Key Lime & Seasonal Berry

Key Lime Pie

Decadent Flourless Chocolate Cake

Seasonal Berry Crisp

Meskouta Cake, ginger whipped cream