

*Stowe Mountain Resort
Cliff House Wedding Menu*

Wedding Hors d'oeuvres

Included with all plated menus

Butler Passed Hors d'oeuvres

Choice of Four

Bacon wrapped sea scallops

Grilled Misty Knoll chicken satay with Thai spiced peanut sauce

Golden beets with Vermont Butter and Cheese Chevre and black pepper honey

Oven roasted pear with Vermont blue cheese and walnuts

Woodstock Water Buffalo Mozzarella bruschetta on Elmore Mountain Breads

Wild mushroom and shallot strudel with Chevre cream

Bonnieview Farms Ben Nevis fritter with cider reduction

Pulled pork with BBQ sauce on mini buttermilk biscuit

Vodka cured Atlantic salmon with cranberry chutney on brioche toast

Misty Knoll Chicken liver mousse on Elmore Mountain Bread's maple raisin crostini

All prices are subject to an 18% Service Charge, 9% Vermont State Meals Tax and 1% Local Tax

~ 2008 ~

Stowe Mountain Resort Cliff House Wedding Menu

Plated Dinners

Soups & Salads

One soup or salad course included in tier prices

Roasted Corn, Spiced Squash & Misty Knoll Turkey Soup
with coriander crème fraiche

Smoked Tomato Bisque
with Vermont Chèvre crostini and chive oil

Maine Lobster Bisque
with lobster chive beignet and lobster oil

Potato & Roasted Garlic Soup
with Taylor Farms smoked Gouda and Winding Brook Farms crispy bacon

Seasonal Mixed Greens
roasted tomato, cucumber, shaved radish & Vermont maple cider vinaigrette

Cliff House Caesar Salad
apple smoked bacon crisps, shaved Tomme Collins cheese, and romaine hearts in a garlic crouton "basket" with house-made dressing

Baby Spinach & Smoked Bacon
Vermont Butter and Cheese Chevre, pickled red onion, and local maple cured bacon with a champagne vinaigrette

Enhancements

Lobster and Goat Cheese Twice Baked Soufflé
with frisee & chive salad, champagne vinaigrette and Flag Hill Farms apple brandy cream

Crispy Duck Confit Roll
with sweet onion sauce and cranberry chutney

Wild Mushroom Gnocchi
with mizzuna, porcini mushroom butter, and garlic chips

Vermont Pasture Raised Beef Tenderloin Carpaccio
with arugula & roasted tomato salad, shaved Ascutney Mountain Cheese and Dijon cream

*All prices are subject to an 18% Service Charge, 9% Vermont State Meals Tax and 1% Local Tax
~ 2008 ~*

Stowe Mountain Resort Cliff House Wedding Menu

Entrée Selections

Three Menu Tiers are available - Please select two entrees

Mountain Entrées

Pan Seared Atlantic Salmon

with herb roasted fingerling potatoes, lemon garlic baby spinach,
and horseradish crème fraiche

Grilled Herb Marinated Top Sirloin Steak

with roasted garlic whipped potatoes, green beans,
sweet onion marmalade and oyster mushroom demi

Chèvre & Spinach Stuffed Grilled Misty Knoll Chicken Breast

with creamy polenta, baby patty pan squash,
and roasted sweet pepper coulis

Bacon Wrapped Winding Brook Farms Pork Loin

with whipped sweet potatoes, asparagus, and maple sweet & sour sauce

Hand Cut Pappardelle Pasta & Seared Sea Scallops

with saffron lobster cream

Grilled Vegetable & Three Cheese Crepe

with Vermont mascarpone, mozzarella, Chevre, roasted tomato basil sauce,
and petite salad of frisee & parsley with champagne vinaigrette

(vegetarian)

Wild Mushroom Ravioli

with petite arugula & sunflower seed salad, porcini butter sauce

(vegetarian)

All prices are subject to an 18% Service Charge, 9% Vermont State Meals Tax and 1% Local Tax

~ 2008 ~

Stowe Mountain Resort Cliff House Wedding Menu

Ridgeline Entrées

Petit Grilled Filet Mignon

with Vermont butter whipped Yukon gold mash potatoes, baby carrots,
green peppercorn demi glace & marinated gorgonzola

Mansfield Mixed Grill

Cavendish Quail and Spiced Pork Tenderloin
with potato gratin, baby green beans Cumberland sauce and red wine demi glace

Pan Seared Barramundi

with jasmine rice pilaf, local baby bok choy, cilantro butter and crispy sweet potato hay

Pan Roasted Brome Lake Duck Breast

with wild rice pilaf, sautéed cippolini onions,
apple chutney & hard cider jus

Wild Mushroom, sweet corn and hazelnut Risotto

with tempura style oyster mushrooms and hazelnut oil
(vegetarian)

*Stowe Mountain Resort
Cliff House Wedding Menu*

Summit Entrées

Grilled Beef Tenderloin

with foie gras Torchon over wild mushroom ragout
and red wine demi glace

Pan Roasted Striped Sea Bass

with wilted greens, linguica sausage, and tomato consommé

Seared New England Venison Loin

with juniper mashed potato, lightly sautéed Savoy cabbage, and gin demi glace

Petit Beef Tenderloin with Maine Lobster Tail

with sweet corn, buttered peas, and béarnaise sauce

Grilled Rack of Lamb

over Grafton smoked cheddar polenta with green beans and rosemary demi glace

* All tiers include fresh baked Red Hen rolls & Cabot butter, Alta Gracia coffee and herbal teas

Stowe Mountain Resort Cliff House Wedding Menu

Summer Dessert Menu

Please select one

*Spiced Berry Shortcake with
Seasonally Available Berries*
with buttermilk biscuits and Grand Marnier cream

Warm Fruit Cobbler
with ginger snap cookie and homemade cinnamon ice cream

Double Chocolate Decadence Cake
with Grand Marnier raspberry coulis and chamomile cream

Ben & Jerry's Vanilla Ice Cream
with a praline crisp and fresh berries

Winter Dessert Menu

Please select one

Double Chocolate Decadence Cake
with Grand Marnier raspberry coulis

Chocolate Truffle Torte
with coffee ice cream and coffee bean brittle

Cognac Pumpkin Cheesecake
with brandy ice cream and crème anglais

Warm Apple Galette
with Ben & Jerry's Vanilla ice cream

Mignardis

Family style on each table

Assorted Chocolate Truffles

Chocolate Covered Strawberries

Mini Petit Fours

** Wedding cake cutting service is available at an additional fee.*

*All prices are subject to an 18% Service Charge, 9% Vermont State Meals Tax and 1% Local Tax
~ 2008 ~*

*Stowe Mountain Resort
Cliff House Wedding Menu*

Kids Corner Dinner Menu

\$13.⁹⁵ per child (ages 5 – 12)
Please select one

Chicken Thumbs with BBQ Sauce
with French fries

Grilled Hot Dog
with French fries

BBQ Chicken Breast
with French fries

Hamburger or Cheeseburger
with French fries

Cheesy Macaroni

Penne Pasta with Red Sauce & Cheese

Pepperoni Pizza

* All entrée selections are served with veggies

*Stowe Mountain Resort
Cliff House Wedding Menu*

Additional Wedding Hors d'oeuvres

Premium Butler Passed Hors d'oeuvres

Massachusetts oysters on the half shell with mignonette

North Atlantic crab cakes with cranberry aioli

Brome Lake duck confit with apple chutney on brioche

Herb marinated grilled lamb chops

Pasture raised Vermont Beef tartare with olive oil and smoked Maine sea salt

Smoked trout with apple, parsnip and lavender honey on thyme lavash

Tuna tartare with pickled citrus and petite herb salad

Panko crusted Cavendish quail legs with whipped blue cheese and Vermont hot sauce

For each additional hors d'oeuvre selected – add \$2.⁹⁵ per person to selected dinner menu price

For each hors d'oeuvre substituted – add \$2.⁰⁰ per person to selected dinner menu price

Displayed Hors d'oeuvres

Vermont Cheese Display

with assorted crackers, dried fruits & fresh baked baguette slices

\$5.⁹⁵ per person

Seasonal Fresh Fruit Display

with Monument Farms whipped cream

\$4.⁹⁵ per person

Vegetable Crudités

with hummus & creamy bleu cheese dips

\$3.⁹⁵ per person

Grafton Cheddar and Hard Cider Fondue

with Elmore Mountain and Red Hen Breads, apples,
Vermont Smoke and Cure pepperoni, and steamed potatoes

\$5.95 per person

Baley Hazen Blue Cheese and Honey Fondue

with Elmore Mountain Breads, pears and walnuts

All prices are subject to an 18% Service Charge, 9% Vermont State Meals Tax and 1% Local Tax

~ 2008 ~

Stowe Mountain Resort Cliff House Wedding Menu

\$7.²⁵ per person

Displayed Hors d'oeuvres continued...

Olive Oil Confit of Bonnieview Farms Feta

with tomatoes, fennel, and artichokes and a selection of Elmore Mountain Breads

\$4.⁹⁵ per person

Chilled Jumbo Shrimp

with roasted tomato horseradish sauce, and fresh lime

3 pieces @ \$8.⁹⁵ per person

Raw Bar on Ice

3 jumbo poached shrimp, 2 smoked Maine mussels, 2 Jonah crab claws, and 2 seasonal oysters per person served with fresh lemon, roasted tomato horseradish sauce and mignonette

\$149.⁰⁰ includes ice sculpture

\$13.⁹⁵ per person

Red Wine and Garlic Marinated Vermont Lamb Brochette

with grilled cippolini onions and rosemary aioli

\$75.⁰⁰ (25 pieces)

Vermont Charcuterie Display

a selection of sausages and pates from the Cliff House kitchen and other Vermont producers with chutneys, pickles and toasted Elmore Mountain Bread's bread

\$4.⁷⁵ per person

All prices are subject to an 18% Service Charge, 9% Vermont State Meals Tax and 1% Local Tax

~ 2008 ~