

# *Stratton Mountain Club*

• Sample Wedding Menu •

## **Passed Hors D'oeuvres**

**Bacon Wrapped Dates, VT Goat Cheese,  
Balsamic Reduction**

**Seared Tenderloin, Focaccia Crisp, Fried Capers,  
Minced Red Onion, Micro Arugula, Truffle Aioli**

**Spicy Tuna Tartar, Fried Wonton Chip,  
Micro Wasabi, Sweet Soy Reduction**

**Bay Scallop Ceviche, Blood Orange Segment,  
Micro Cilantro**

**Buttermilk Fried Chicken Thighs, Waffles,  
Peach and Habanero Salsa, VT Maple Syrup**

## **Stationed Appetizers**

**Assorted Vermont Cheeses, Clipped Grapes,  
VT Quince Paste, Local Jams, Artisanal Crackers**

**Spanish Tapas, Serano Ham, Portobello Mushrooms,  
Braised Octopus, Chorizo, Pita, Lavash**

**Raw Bar, Jumbo Shrimp, Crab Legs, Oysters, Calamari**

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**Salads**

**Kale and Quinoa**, Chick Peas, Feta Cheese, Almonds,  
Lemon Basil Vinaigrette

**Bibb BLT**, Bacon, Egg, Blue Cheese, Cherry Tomatoes,  
Creamy Gorgonzola

**Watermelon and Prosciutto**, Arugula, Ricotta, Red Onion,  
Pine Nuts, Lemon Poppy Seed

**Entrees**

**Seared Faroe Island Salmon**,  
Lemon Caper Beurre Blanc

**White Marble Farm Pork Chop**,  
Roasted Apple Chutney

**35 Day Aged 8oz Filet Mignon**,  
Cabernet Demi Glace

**Roasted Organic Truffle Chicken**,  
Truffle Madeira Jus

**Cauliflower Fritters**, Brussels Sprouts, Rosemary Polenta

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**Carving Stations**

**Brown Sugar and Thyme Pork Belly, Madeira Pork Sauce,  
Spicy Horseradish Dijon**

**Sesame Encrusted Ahi Tuna, Wasabi Aioli, Ponzu**

**Sides**

**Casarecce and Grafton Cheddar Mac N Cheese**

**Sweet Potato and Red Onion Hash**

**Sauteed Brussels Sprouts**

**Haricot Vert**