



## ***2010 Formal Luncheon & Dinner Package***

*The following information answers the most commonly asked questions about planning a conference or corporate retreat at the Three Stallion Inn. We can accommodate a minimum of twelve guests, and a maximum of sixty guests in one room during the winter and seventy guests in the summer. If your group is smaller than twelve, please give us a call. If we are accommodating other functions the day you would like to book an event we maybe able to accommodate you. We are happy to provide any additional information you need as you progress with planning your event.*

### ***Food and Beverage Arrangements***

*Please advise us of your food and beverage selections and final guest count no later than **2 pm, on the Tuesday of the week prior to the meeting date.** The final guest count will be considered your minimum guarantee and this will establish what you will be charged for.*

*In an effort to satisfy all of our guests' appetites, we do keep the buffets full. Due to our commitment to food quality, excellence and the highest health standards, take out containers are not available for buffets.*

### ***Cancellation Policy***

***A non-refundable deposit of \$100.00 is required to book a meeting space. Your event will be tentatively scheduled until we receive your deposit.***

*After the food and guest count has been guaranteed, if a function is cancelled for any reason, with less than 48 hour notice to Three Stallion Inn, the function's organization will be charged for the ordered meals and room charge. We understand the uncertainty of the weather in Vermont; therefore if any cancelled functions can be rescheduled to a date within four days of the original event date, the Inn will forward the charges to that date (**subject to space availability**).*

### ***Split Guest Check/Payment Policy***

*For groups of ten or less we are able to split checks according to individual guest's selections. For groups of eleven and more we are able to split the cost of the event evenly amongst guests, so that everyone pays an equal share regardless of the individuals' menu selections. Of course, it is always acceptable for one guest to pick up the entire tab.*

### ***Tax and Gratuities***

*9% Vermont rooms and meals tax and 20% gratuity will be added to all functions.*

***State Law dictates that all alcoholic beverages are paid for the day of consumption; therefore they cannot be billed out. We will charge your credit card that we have on file unless otherwise notified.***

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## ***Meeting Rental Information***

### ***Meeting Facilities***

<i>Small Conference Room (special request)</i>	<i>\$100.00</i>	<i>up to 12 people</i>
<i>Small Conference &amp; Sitting Room (special request)</i>	<i>\$200.00</i>	<i>up to 24 people</i>
<i>Pub</i>	<i>\$115.00</i>	<i>up to 40 people</i>
<i>Deck</i>	<i>\$215.00</i>	<i>up to 75 people</i>
<i>Deck Heat</i>	<i>\$35.00</i>	<i>per hour</i>
<i>Large Conference Room</i>	<i>\$195.00</i>	<i>up to 50 people</i>
<i>Combo Large Conference &amp; Dining Room</i>	<i>\$275.00</i>	<i>up to 75 people</i>
<i>Breakout Rooms</i>		<i>\$ 50.00 per room</i>

### ***Equipment***

<i>Flip Chart on Easel with Markers</i>	<i>\$25.00</i>
<i>LCD Projector</i>	<i>\$50.00</i>
<i>Screen</i>	<i>\$20.00</i>
<i>Fax</i>	<i>\$0.75 per page</i>
<i>Photocopies</i>	<i>\$0.25 per page</i>

### ***Overnight Guest Room Accommodations***

*Check-in for all rooms is 2:00 p.m., and check-out is 11:00 a.m.*

*There is more than one guest a written roster will be needed to allocate the rooms. The rooming list must be received no later than one week prior to arrival. The corporate rate applies to Sunday through Thursday, and subject to availability during Holidays and our Foliage Season. Room charges can be put on a corporate credit card or billed to the company if arrangements are made in advance.*

*Our Inn guests are invited to use all of the amenities, which include; a fitness center, hot tub, sauna, outdoor pool, trails, in room flat screen TV, and breakfast.*

**If interested in lodging please ask for room rates.**

# Hors D'ouerves

## *Passed Hors D'oeuvres*

### **Hot**

#### **\$2 per piece**

*Greek Spanikopita Triangles  
Mushroom and Feta Mini Turnovers  
Boursin Stuffed Mushroom Caps  
Roasted Red Pepper and Artichokes  
Honey Onions and Basil Turnover  
Wild Mushroom Purse*

#### **\$2.5 per piece**

*Brandade Fritters with Cajun Remoulade  
Sweet Potato and Green Chile Turnover  
Chicken Samosa with Coriander & curry  
Grilled Chicken Satay with Peanut Sauce  
Artichoke Fritters lightly breaded & deep fried  
Chicken & Smoked Gouda Beignets*

#### **\$3 per piece**

*Pesto Grilled Shrimp Skewers  
Scallops wrapped in Bacon Glazed with Maple  
Blue Cheese and Asparagus Turnover  
Petite Egg Rolls with Mustard Dip*

#### **\$3.5 per piece**

*Wonton Triangles with Lump Crabmeat  
Coconut Shrimp with Thai Sweet-Hot Dipping Sauce  
Crab Rangoon with Hot Mustard  
Mini Crab Cake with Spicy Remoulade*

#### **\$4 per piece**

*Grilled Lamb Chop with Mint Pesto  
Mini Beef Wellington*

### **Cold**

#### **\$2 per piece**

*Sun Dried Tomatoes and Black Olive Turnover  
Sun Dried Tomato Tapenade on Crostini  
Cajun Cheddar Puff Pastry Pinwheels  
Cherry Tomatoes Stuffed with Goat cheese  
Endive with Blue Cheese and walnuts*

#### **\$2.5 per piece**

*Italian Cured Prosciutto with  
Fresh Steamed Asparagus  
Italian Prosciutto wrapped Melon  
Grilled Eggplant & Red Pepper on Focaccia  
Buffalo Mozzarella, Tomato & Basil oil on Crostini*

#### **\$3 per piece**

*Dilled Salmon Salad in Phyllo Cup  
Cucumber Rounds with Smoked Trout Mousse  
Atlantic Smoked Salmon with Dill Herb Crostini*

#### **\$3.5 per piece**

*Chilled Jumbo Shrimp with Traditional Cocktail Sauce  
Duck & Mushroom Crustini*

## **Stationary Hors D'oeuvres**

(Each Display is for approximately 30-35 people)

### **Cold Salad Selections**

(Choice of 6 Salads)

*Traditional Caesar with Croutons, Parmesan Cheese & Romaine Hearts*  
*Spinach with Warm Bacon Dressing Mushrooms and Minced Hard Boiled Egg*  
*Mixed Greens with assorted Dressings*  
*Greek Pasta Salad*  
*Cherry Tomatoes with Fresh Mozzarella and Basil*  
*Beets with Tarragon Sherry Vinaigrette*  
*Potato Salad with Dijon Dressing & Celery*  
*Grilled Vegetable Salad with Balsamic Vinaigrette*  
*Sesame Peanut Noodles with Baby Shrimp and Asian Vegetables*  
**\$40**

### **Wings Two Ways**

*Half with Our Own Spicy Mango Sauce Served with Blue Cheese Dressing and Half Thai Marinated with Spicy Peanut sauce*  
**\$60**

### **Fresh Fruit Display**

*With Ginger-Lime- Honey*  
*Yogurt Dipping Sauce*  
**\$75**

### **Chilled Grilled Vegetable Platter**

*Served with lemony Hummus*  
**\$50**

### **Brie en Croute**

*Served with a Selection of Fresh Bread and Crackers*  
**\$80**

### **Mozzarella Platter**

*Fresh Mozzarella, Sliced Tomato and Red Onion drizzled with Basil Oil and Balsamic Syrup*  
**\$50**

### **Smoked Fish Board**

*A Selection of Smoked Salmon, Mussels, Trout and Traditional Garnish*  
**\$125**

## ***Stationary Hors D'oeuvres Continued***

(Each Display is for approximately 30-35 people)

### ***Vermont & International Cheese***

*Served with Assorted Common Crackers*

**\$85**

### ***Smoked Salmon Platter***

*Cold Smoked Salmon garnished with*

*Capers, red onion, cream cheese, diced eggs, crackers and flatbreads*

**\$90**

### ***Mascarpone Dip***

*Mascarpone cheese layered with Pesto and Sun Dried Tomatoes*

*Served with Flatbreads & Crackers*

**\$55**

### ***Antipasto***

*A Selection of Assorted Italian Meats and Cheeses, Marinated Olives,*

*Red Peppers, Artichoke Hearts, Tuscan White Bean Puree,*

*Honey Baby Onions, Marinated Mushrooms and Pepperoncini*

**\$85**

### ***Black Bean and Corn Salsa***

*With Freshly Fried Corn Tortilla Chips*

**\$45**

### ***Vegetable Crudités***

*Garden Vegetables with Buttermilk Herb Dip*

**\$45**

### ***Salad Nicoise***

*Poached Fresh Yellow fin Tuna, Lettuce, Green Beans, Boiled New Potatoes,*

*Hard Boiled egg, Pickled Red Onion, Kalamata Olives*

**\$65**

## ***Carving Stations***

(Each Station serves Approximately 30-35 people)

### ***Peppercorn Crusted Tenderloin of Beef***

*with Horseradish and Maple Mustard*

**\$225**

### ***Beef Wellington***

*with Bordelaise Sauce*

**\$285**

### ***Herb-Roasted Vermont Turkey***

*with Pan Gravy and House made Cranberry Sauce*

**\$150**

### ***Roast Pork Loin***

*Stuffed with Spinach, Pine nuts, and Asia go and Bread Crumbs  
with Vermont Apple Cider Maple Glaze*

**\$135**

### ***Traditional Atlantic Salmon Coulbiac***

*with Lemon Aioli*

**\$175**

### ***Seared and Roasted Strip Sirloin au Jus***

*Served with Mini rolls and Horseradish Dip*

**\$190**

### ***Certified Angus Prime Rib***

***served with Mini Rolls***

*Au jus and Creamy Horseradish*

**\$285**

### ***Maple Mustard Glazed Roast Pork Loin***

*with Apple Coconut Chutney*

**\$135**

### ***Maple Glazed Ham***

*Finished with a Raisin Rum Sauce, and served with Mustard and Mini Rolls*

**\$135**

### ***Yellow Fin Tuna***

*Served with Soy Sauce, Wasabi, Pickled Ginger and Crackers*

**\$225**

# ***Concept Stations***

**Each Station can be manned by a Chef (\$50 per hour) or Displayed**

(Each Station is for approximately 30-35 people)

## ***Tossed to Order Caesar***

*Traditional Caesar with Croutons, Parmesan  
Cheese & Romaine Hearts*

**\$60**

## ***Tossed to Order Baby Spinach***

*Spinach with Warm Bacon Dressing  
Mushrooms and Minced Hard Boiled Egg,  
Mixed Greens with assorted Dressings*

**\$60**

## ***Fajita Station***

*Chicken or Beef with Sautéed onions and Bell  
Peppers, Warm Flour Tortillas  
Sour cream, Guacamole, tomatoes, onions,  
shredded lettuce,*

*Shredded Cheddar and Tabasco*

**\$150**

## ***Crepe Station***

*Guest have their choice of:*

*Sautéed Vegetable, Seafood Newburg or*

*Creamy Chicken Fillings*

**\$160**

## ***Salad Nicoise***

*Pan Seared Yellow Fin Tuna Tossed with  
Lettuce, Green Beans, Boiled New Potatoes,  
Hard Boiled egg, Pickled Red Onion, Kalamata*

*Olives*

**\$185**

## ***Pasta Station***

*Wild Mushroom Ravioli with Sun Dried  
Tomato Alfredo,  
Penne with Marinara, Sausage & Parmesan  
and Farfalle with Pesto*

**\$190**

## ***Sushi Station***

*Assorted Nori and Sushi attractively displayed  
with Pickled Ginger, Wasabi  
and Soy Dipping Sauce*

**\$275**

## ***Raw Bar***

*Littleneck Clams, Oysters and Poached Shrimp  
Served with Horseradish, Cocktail sauce,  
Lemon, Tabasco & spicy Remoulade*

**\$275**

## ***Assorted Dim Sum***

*Including Scallion Pancakes, Chicken Bao and  
Shu Mai*

**\$225**

## ***Cheese Fondue***

*with Bread and Garden Vegetables*

**\$85**

## ***Chocolate Fondue***

*Bananas, Strawberries, Pretzels, Fruit & Cake*

**\$ 95**

## ***Soup Selections***

***Eggplant, Roasted Red Pepper & Tomato  
Bisque Served with garlic Crostini***  
\$3

***Puree Cannellini Bean  
with Crème Fraiche and Truffle oil***  
\$3

***Squash Bisque  
Finished with Mascarpone and Chives***  
\$3

***New England Clam Chowder***  
\$4

***Sweet Potato and Maytag Bisque  
Topped with Scallion Threads***  
\$3

***Shrimp Bisque  
with Chives***  
\$4

***Lobster Bisque  
Served with Artichoke Ravioli***  
\$4

## ***Appetizer Selections***

*(Ask About our Seasonal Menu from Lippitt's Restaurant)*

***Roasted Portabella Mushroom, Escargot and Prosciutto***  
*Baked on Puff Pastry with Pernod Butter served on Madeira Bordelaise Sauce*  
\$9

***Shrimp Cocktail***  
*with a Vodka Remoulade*  
or  
*Traditional Cocktail Sauce*  
\$9

***Vera Cruz Scallop and Shrimp Ceviche***  
*In an Avocado Half*  
\$8

***Crab Cakes on Green Papaya Salad***  
*with Ancho Chili Aioli*  
\$9

***Roulade of Duck Breast and Leek***  
*with Creamed Sweet Corn and Shitake Mushroom*  
\$8

***Fresh Mozzarella, Vine ripe Tomatoes, Pickled Red Onion***  
*Served with Basil Oil & Balsamic Drizzle*  
\$6

## Entree Selections

Please choose three entrees for your guests to enjoy. One preparation of an entrée counts as one choice.  
Ask about our Seasonal Dining Room Menu for additional selections.

<b>8 oz. Filet Mignon</b>	<b>\$25</b>
<i>Char Grilled with Madeira Demi glace Sauce and Horseradish Mashed Potatoes</i>	
<b>Roast Rainbow Trout</b>	<b>\$18</b>
<i>Stuffed with Fennel, Onion, Celery, and Bread crumbs. Served with Tomato Beurre Blanc</i>	
<b>Potato String Wrapped Halibut</b>	<b>\$24</b>
<i>with Lemon Basil Beurre Blanc</i>	
<b>Seared Salmon</b>	<b>\$19</b>
<i>Served over Sautéed Cucumber Finished with a Pesto Butter and Served with Pearl Cous Cous Medley</i>	
<b>Statler Chicken Tarragon</b>	<b>\$18</b>
<i>Sautéed and Finished with a Tomato, Tarragon, Crème Fraiche Sauce Accompanied by Wild Rice Pilaf</i>	
<b>Moroccan Vegetable Tagine</b>	<b>\$17</b>
<i>A Seasonal Selection of Vegetables, Simmered in a sauce featuring Saffron, Coriander and Cinnamon. Served with Cous Cous</i>	
<b>Roasted Prime Rib of Beef au Jus</b>	<b>\$25</b>
<i>Served with Horseradish Mashed Potatoes</i>	
<b>Grilled New York Strip Steak</b>	<b>\$22</b>
<i>Finished with Madeira Demi-Glace over Horseradish Mashed Potatoes</i>	
<b>Boneless Breast of Chicken</b>	<b>\$21</b>
<i>Wild Mushroom Cream Sauce</i>	
<b>Sherry Tarragon Chicken</b>	<b>\$21</b>
<i>Roasted Shallots and Crème Fraiche</i>	
<b>Boneless Chicken Breast</b>	<b>\$23</b>
<i>Stuffed with Spinach, Sun Dried Tomatoes and Feta Roasted Shallot Sauce and Wild Rice Pilaf</i>	
<b>Sautéed Statler Chicken Breast</b>	<b>\$23</b>
<i>Tarragon Cream Sauce and Wild Rice Pilaf</i>	
<b>Boneless Duck Breast</b>	<b>\$26</b>
<i>Wrapped around a Plum-Ginger Nori Roll finished with Plum Sake Sauce</i>	
<b>Half Roasted Duck</b>	<b>\$25</b>
<i>Cassis Sauce and Rice and Grain Medley or Honey-Ginger Hoisin Glaze and Rice and Grain Medley</i>	

All Entrees served with Fresh Bread, Tossed Green Salad and accompanied by the Chef's Seasonal of Vegetable

*(Substitute one of our Composed Salads for an additional charge of \$2.50)*

## ***Composed Salad Selections***

### ***Classic Caesar Salad***

*Crisp Olive Oil Croutons, Asiago Cheese & Creamy Dressing*

### ***Baby Bibb Lettuce***

*Toasted Walnuts, Crisp Granny Smith Apples & Blue Cheese and Port Wine Vinaigrette*

### ***Heart of Romaine***

*Tomatoes, Carrot Threads and Slivered Onions with Peppercorn Dressing*

### ***Baby Spinach & Frissee***

*Candied Pecans, Chevre, Red Onion and Cranberry Vinaigrette*

## **Dinner Buffets**

*Available for a Minimum of 25 People*

### **The Stock Farm Buffet**

\$45.00

*Tossed Garden Salad with vegetables and Balsamic Vinaigrette  
Selection of Potato and Pasta Salad*

*Stuffed Shells finished with a Seafood Newburg Sauce*

#### **Select Three of the following**

*Baked Cod with a Sherrie herb crumb Crust*

*Grilled Atlantic Salmon with Lemon-Butter Sauce*

*Boneless Chicken Breast Marsala*

*Roast Pork Loin with Apple Cider-Brandy Gravy*

*Beef Tenderloin Tips Simmered in Burgandy with Mushrooms and Onions*

*Roast Prime Rib served with au jus and horseradish cream sauce, carved to order*

*Vegetable Rice Pilaf*

*Garlic Mashed Potatoes*

*Chef's Choice of Vegetable*

#### **Select One of the following**

*Assorted Cookies, Bars, Pecan Pie and Chocolate Cake or*

*Pie and Cake with a fresh Fruit and Berry Display*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

### **Little Italy**

\$41.00

*Antipasto Salad an Italian Classic*

*Caesar Salad, Asiago Cheese, Olive Oil Croutons and Creamy Dressing*

*Tomatoes with Fresh Mozzarella, Pesto & Balsamic Syrup*

*Beef Top Round Bracioli with Tomato Braising Sauce*

*Fresh Cod with Sautéed Peppers and Onions*

*Chicken Piccatta*

*Three Cheese Lasagna*

*Steamed Rice Pilaf*

*Garlic Bread*

*Tiramisu & Fresh Fruit Tray*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

## **Bullrush Buffet**

\$36.00

*Tossed Garden Salad with vegetables and Balsamic Vinaigrette  
Pasta Salad*

*White Lasagna with Spinach and Italian Vegetables*

### **Choose three of the following:**

*Baked Cod with a Sherry herb crumb Crust*

*Grilled Atlantic Salmon with Lemon-Butter Sauce*

*Boneless Chicken Breast Marsala*

*Roast Pork Loin with Apple Cider-Brandy Gravy*

*Beef Tenderloin Tips Simmered in Burgandy with Mushrooms and Onions*

*Mashed Potatoes*

*Chef's Choice of Vegetable*

*Pecan Pie, Chocolate Cake and Fresh Fruit Display*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

## **Sherman Buffet**

\$32.00

*Tossed Garden Salad*

*Pasta Salad*

### **Choose Two of the following Entrée**

*Baked Cod with a Sherry herb crumb Crust*

*Grilled Atlantic Salmon with Lemon-Butter Sauce*

*Boneless Chicken Breast Marsala*

*Roast Pork Loin with Apple Cider-Brandy Gravy*

*Mashed Potatoes*

*Vegetable Rice Pilaf*

*Chef's Choice of Vegetable*

*Assorted Cookies, Bars with a Fresh Fruit Display*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*