Breakfast Selections

Classic Continental Breakfast

Assorted Juices
Bakery Display of Danish and Muffins
Coffee and Tea
$7.00
Add Fresh Fruit to Continental Breakfast for additional $1.50 per person

Healthy Start

Assorted Juices
Assorted Yogurts
Assorted Fruit Platter
Coffee and Tea
$9.50

Hot Breakfast Buffet

Assorted Juices
Coffee, Tea and Milk
Fruit Salad
Assorted Danish and Muffins
Farm Fresh Scrambled Eggs
Bacon or Sausage
Home-style Potatoes
Pancakes or French Toast with Maple Syrup
$13.95

Brunch Available Upon Request

Note Buffets are for groups of 40 individuals or more.
The above prices are per person and are subject to applicable state tax and 18% service charge.
**Lunch Selections**

**Deli Buffet Lunch**  
25 Person Minimum

Crisp Garden Salad  
Chef’s Choice of Two Side Salads  
Assorted Deli Meats and Cheeses  
Sliced Onions, Tomatoes and Lettuce  
Deli Breads, Rolls and Condiments  
Homemade Cookies and Brownies  
Ice Tea and Lemonade  
$17.95

**Hot Luncheon Buffet Menu**  
40 person Minimum  
$12 charge per person for under 40 people

Your Choice:  
1 Item Buffet $19.95 per person  
2 Item Buffet $22.95 per person

Buffet Includes: Fresh Garden or Caesar Salad, Potato or Rice, Vegetable, Rolls, Coffee, Tea and Iced Tea

Pasta Primavera  
Tortellini Alfredo, Marinara, or Pesto  
Pasta Bolognese  
Marinated Grilled Chicken  
Baked Haddock  
Meat or Vegetarian Lasagna  
Roast Pork with Fennel Gravy  
Chicken Piccata  
Chicken Dijonaise

Hot Seasonal Soup can be added to the Deli or Buffet Selection for $1.50 per person  
Dessert is available at an extra charge of $3.00 per person  
Beverage Bar can be added for an additional $1.50 per person.  
This would include Pepsi, Diet Pepsi, Sierra Mist

**Lunch Menus are available between 11:00 a.m. and 3:00 p.m.**
The above prices are per person and subject to applicable Vermont taxes and 18% service charge.

**Dinner Buffet Selections**

**Buffets include:**
Garden Salad, Potato or Rice, Fresh Vegetable, Rolls and Butter, Chef’s Selected Dessert Display
Freshly Brewed Coffee and Tea

**Entrée Items: (choose two)**
- Beef Tips Burgundy
- Classic or Vegetable Lasagna
- Chicken Piccata
- Sesame Ginger Chicken
- Broccoli and Cheese Stuffed Chicken
- Grilled Marinated Chicken Breast
- Roast Pork with Vermont Apple Cider Glaze
- Baked Haddock Florentine
- Vermont Cheddar Scrod
- Baked Ziti Bolognese
- Cheese Tortellini with choice of Alfredo, Marinara or Pesto Sauce
- Pasta Primavera

**Carving Station (choose one)**
- Roast Peppercorn Sirloin Au Poivre
- Roast Stuffed Pork Tenderloin
- Prime Rib of Beef Au Jus
- Roast Turkey
- Glazed Baked Virginia Ham

**Two Entrée’ Choices: $ 32.95**
**Two Entree’ Choices and One Carving Station: $ 36.95**
Add Homemade Soup for additional $ 1.25 per person

**Customized Menus Available Upon Request**
40 Person Minimum

Prices are per person and are subject to applicable Vermont tax and an 18% service charge.
Plated Dinner Selections

**Dinner Includes:**
Choice of Soup Du Jour or Mixed Garden Salad
Chef’s Choice of Vegetable and Potato or Rice
Freshly Brewed Coffee or Tea

- Pasta Primavera $21.95
- Vodka Penne Pasta $20.95
- Tortellini Alfredo $20.95
- Teriyaki Tofu with Mushroom Sauce $21.95
- Baked Haddock Florentine $23.95
- Roast Pork Tenderloin with Vermont Maple Glaze $23.95
- Chicken Piccata $23.95
- Chicken Cordon Bleu $24.95
- Sesame Teriyaki Ahi Tuna $24.95
- Shrimp Scampi $24.95
- Salmon with Honey Orange Glaze $25.95
- Lobster Ravioli with Basil Garlic Cream Sauce $24.95
- Grilled Sirloin Au Poivre $26.95
- Prime Rib with Horseradish Sour Cream Sauce $27.95
- Filet Mignon $29.95

- Surf and Turf—Market Price
  - New York Sirloin with Lobster Tail
  - Filet with Garlic Shrimp

**Select two options from any price range above.**
**Three options available at a surcharge.**

Add Soup and Salad for additional $1.25 per person.
Add Dessert $3.00-$5.00 per person.

Prices are per person and are subject to applicable Vermont tax and 18% service charge
# Barbecue Options

## The Backyard Grill
- Hot Dogs
- Hamburgers
- Choice of two Fresh Salads: Pasta, Potato or Coleslaw
- Potato Chips
- Baked Beans
- Assorted Condiments
- Assorted Beverages
- Fresh Sliced Watermelon
  - $15.95
  - with Grilled Chicken $18.95

## Summer Barbecue Festival
- Grilled Sirloin
- BBQ Boneless Chicken
- Choice of two Fresh Salads: Pasta, Potato or Coleslaw
- Baked Beans
- Steak Fries
- Corn on the Cob
- Fresh Baked Breads
- Assorted Beverages
  - $25.95

## New England Clam Bake
- New England Clam Chowder
- One Dozen Steamed Clams
- Fresh Maine Lobster Tails
- Potato Wedges
- Corn on the Cob
- Garden Salad
- Fresh Baked Breads
- Assorted Beverages
- Fresh Sliced Watermelon
  - $Market Price

## Seasonal Dessert Selections Available
- Additional $4.00 each

The above prices are per person and subject to applicable Vermont tax and an 18% service charge.
40 Person Minimum. Barbecues for smaller groups are available at adjusted pricing.
Baxter’s
Hors D’Oeuvres Party
Menu Options

OPTION #1

**Hot and Chilled Hors D’Oeuvres**
- Cheese and Cracker Display
- Fresh Vegetable and Fruit
- Crudité
- Stuffed Mushrooms
- Coconut Shrimp
- Bruschetta
- Assorted Mini Quiche

$14.95 per person
Plus tax and tip

OPTION #2

**Chef’s Selection**
- Cheese and Cracker Display
- Fresh Vegetable and Fruit
- Crudité
- Coconut Shrimp
- Stuffed Mushrooms
- Bruschetta
- Chicken/Beef Skewers
- Italian Meatballs

$16.95 per person
Plus tax and tip

OPTION #3

**Baxter’s Special**
- Cheese and Cracker Display
- Fresh Vegetable and Fruit
- Crudité
- Scallops Wrapped in Bacon
- Asparagus Wrapped in Salmon
- Chicken/Beef Skewers
- Sesame Ginger Chicken Wontons w/peanut sauce
- Italian or Swedish Meatballs

$20.95 per person
Plus tax and tip

- Parties must consist of no less than 25 people
- Room Fee may apply
- Deposit required to confirm date
- Special menu can be discussed with Chef