



# Echo Lake Inn

*"At The Threshold Of Echo Lake In The Heart Of Central Vermont's Mountain Lakes Region"*

## **HORS D'OEUVRES DISPLAYS**

### **INTERNATIONAL CHEESE BOARD**

with chevre, blue cheese, Vermont cheddar and Swiss (for 100\*) ~ \$195

### **VEGETABLE CRUDITE AND GINGERED HONEY DIP PLATTER**

(for 100\*) ~ \$ 105

### **BAKED BRIE EN CROUTE WITH BLACK CURRANT SAUCE AND CRACKERS (for 100\*) ~ \$ 150**

SHRIMP COCKTAIL PLATTER / BOWL 100 PIECES ~ \$ 195

TOAST POINTS WITH SUNDRIED TOMATO TAPENADE \$0.85  
each

ARTISTICALLY PRESENTED SALMON MOUSSE (for 100\*) ~\$105

CHAUD-FROIS WHOLE POACHED SALMON (aspic decorated) ~  
\$205 / 10# fish

## **COLD SELECTIONS**

CUCUMBER CANAPÉS WITH SMOKED SALMON, CREME  
FRAICHE, AND  
CAVIAR ~ \$ 1.60 EACH

### **FRESH SUSHI SERVED WITH WASSABI AND SOY**

Vegetarian roll	\$1.35 each
California roll	\$1.56 each
Tuna roll	\$1.85 each

BLUE CHEESE ENCRUSTED GRAPES ~ \$ .30 EACH

# HORS D'OEUVRES SELECTIONS

## HOT SELECTIONS

SNOW CRAB STUFFED ARTICHOKE BOTTOMS ~ \$ 1.95 EACH

SPANAKOPITA (SPINACH AND FETA PHILLO PUFFS) ~ \$ 1.50  
EACH

MINI QUICHE ASSORTMENT ~ \$ 1.50 EACH

SAVORY COUNTRY SAUSAGE AND PUFF PASTRY BITES ~ \$ .85  
EACH

ASSORTED BROCHETTAS ( TOASTED FRENCH BREAD SLICES  
TOPPED WITH VARIOUS COMPLIMENTING INGREDIENTS ) ~ \$  
.85 EACH

CHICKEN SATE WITH A SPICY PEANUT SAUCE (SKEWERED  
CHICKEN) ~ \$ 2.05 EACH

STEAMED POT STICKERS OF PORK AND VEGETABLES  
with soy ginger and honey dipping sauce \$1.50 each

NEW ENGLAND CRAB CAKES WITH CAPER AIOLI \$1.50 each

\* indicates the number of people an hors d'oeuvre display can  
serve provided at least six items are ordered.

i.e. 3 hors d'oeuvre displays, 2 hot hors d'oeuvres and 1 cold hors  
d'oeuvres.

# THE ECHO LAKE INN BUFFET

~ \$38.00 ~

*Your buffet table will consist of the following:*

- Vermont Cheddar Cheese and fresh fruit board
- Assorted carvings of fruits and a fresh fruit-filled watermelon sculpture
- Mousse of fresh salmon
- Assorted crudités
- Pasta salad marinated with raspberry vinaigrette
- Couscous and confetti of vegetable salad
- Green garden salad, artistically decorated, presented with condiments and our own dressing selections
- Freshly baked baguettes
- Wild and long grain rice pilaf
- Fresh seasonal vegetable
- Chicken, presented with an imaginative sauce
- An offering of fresh fish or seafood
- Chef-carved roast beef au jus

## Buffet Embellishments

- Prime rib in place of roast beef (*add \$3.00*)
- Roast tenderloin of beef in place of roast beef (*add \$6.00*)
- Seafood Trilogy (shrimp, scallop, and lobster in a Pernod crème fraiche) in place of fresh fish or seafood (*add \$6.00*)
- A presentation of veal in place of chicken (*add \$6.00*)
- Fresh pasta in place of chicken or seafood (*deduct \$1.00*)
- House Dessert (*add \$5.50*)
- Coffee, tea (*add \$2.00*)

With advance notice we will be happy to arrange for special dinners for those attending with dietary restrictions.

# THE ECHO LAKE INN GRAND BUFFET ISLANDS

~ \$43.00~

*Your food stations will consist of the following:*

## Station 1

- Vermont Cheddar Cheese and fresh fruit board
- Assorted carvings of fruits and a fresh fruit-filled watermelon sculpture
- Mousse of fresh salmon
- Assorted crudités
- Pasta salad marinated with raspberry vinaigrette
- Couscous and confetti of vegetable salad
- Green garden salad, artistically decorated, presented with condiments and our own dressing selections
- Freshly baked baguettes

## Station 2

- Wild and long grain rice pilaf
- Fresh seasonal vegetable
- Chicken, presented with an imaginative sauce
- Fresh pasta selection made to order by an inn chef
- Accompanying sauce and condiments

## Station 3

- Roast tenderloin of beef hand carved by an inn chef
- Accompanying sauce and condiments

Per person price includes 2 chefs. Additional chefs \$150.00 per chef

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## **PRIX FIXE MENU**

*Your seated guests will be served by our professional waitstaff*

Your dinner will begin with a cup of one of Chef Kevin's freshly prepared soups, freshly baked baguettes, followed by a field salad with our own dressings and croutons. Entree selection as chosen from below:

### **Entree Selections**

- Chicken Breast ~ \$ 32.00
- Fresh Pasta ~ \$ 29.00
- Fresh Sole ~ \$ 35.00
- Fresh Atlantic Salmon ~ \$ 38.00
- Tenderloin of Beef ~ \$ 40.00
- Prime Rib ~ \$38.00
- Roast Loin of Pork ~ \$35.00
- Veal Chop ~ \$ 39.00
- Shrimp ~ \$ 40.00
- Rack of Lamb ~ \$ 40.00

### **Embellishments Available for the Full Service Dinner**

- Mesclun salad in place of field salad (*add \$2.00*)
- Sorbet course (*add \$4.00*)
- House dessert (*add \$5.50*)
- Coffee, Tea (*add \$2.00*)

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## A LA CARTE DINING

### BROTH

Sherried Red Onion ~ \$ 5.50

Country Chicken and Wild Rice ~ \$ 5.50

Stout Beef and Barley ~ \$ 5.50

Tomato Consommé ~ \$ 5.50

### CREAMY

Asparagus Bisque ~ \$ 6.00

Gingered Parsnip ~ \$ 5.50

Red Potato and Leek ~ \$ 5.50

Vermont Cheddar and Bacon ~ \$ 5.50

Curried Vermont Apple ~ \$ 5.50

### CHILLED

Gazpacho ~ \$ 5.50

Cucumber and Maine Rock Shrimp ~ \$ 6.50

We are pleased to offer the above selections and try to accommodate special requests whenever possible.

## A LA CARTE DINING

### APPETIZERS

Scallop Ceviche nestled in a bed of  
Fresh spinach ~ \$ 8.00

Grilled marinated beef over a Radiccio and Belgian endive nest  
Served with a spicy peanut dressing ~ \$ 7.25

Escargot simmered in a sundried tomato, scallion and garlic cream sauce  
Served over angel hair pasta ~ \$ 8.50

Sliced Ripieni (fresh Mozzarella roll) stuffed with sweet red pepper and  
Prosciutto  
Served with tomato, red onion and basil infused olive oil ~ \$ 6.50

Duck Liver and Grand Marnier pate vol au vents served with  
Lingonberry Cumberland sauce ~ \$ 8.75

### SALADS

Garden fresh salad of greens and accompaniments  
Our fresh dressing and croutons ~ \$ 5.50

The Echo lake Inn Caesar salad classically trimmed ~ \$ 7.50

Mesclun salad with Vermont goat cheese ~ \$ 8.00

We are pleased to offer the above selections and try to accommodate special requests  
whenever possible.

## A LA CARTE DINING

### ENTREES

Seasonal julienne of vegetables sautéed in Umbria olive oil then tossed with striped ravioli stuffed with Pesto and Ricotta cheese ~ \$ 23.00

Rosaletti (pasta roulade) stuffed with goat cheese and spinach, floating in a spicy tomato concasser ~ \$ 25.00

Sautéed boneless breast of chicken finished in a blackberry and Chambord demi-glace ~ \$ 23.00

Roast game hen glazed by a clover honey and coarse Dijon mustard sauce ~ \$ 25.00

Roast native pheasant finished with a fresh raspberry vinaigrette sauce ~ \$ 31.00

Poached Atlantic salmon, caper beurre blanc ~ \$ 31.00

Baked lemon sole napped with a creamy asparagus and baby prawn sauce ~ \$ 26.00

Grilled yellow fin tuna with fresh pineapple salsa ~ \$ 26.00

Grilled, pineapple marinated pork tenderloin atop a Vermont apple chutney ~ \$ 25.00

Veal medallions sautéed with sliced portabella mushrooms and finished with a Marsala demi-glace ~ \$ 34.00

Grilled domestic lamb rack chop with a fresh rosemary and garlic sauce ~ \$ 34.00

Grilled Vermont veal chop, sauce Chasseur ~ \$ 33.00

Roast tenderloin of beef napped by a cognac and wild mushroom sauce ~ \$ 34.00

Grilled choice sirloin steak accompanied by a 5 peppercorn sauce filled vol au vent ~ \$ 31.00

Beef tournedos, sauce chive Dijonnaise ~ \$ 35.00

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