



Echo Lake Inn

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

Hors d'oeuvres Selections

Hors d'oeuvres Displays

International Cheese Board

with chevre, blue cheese, Vermont cheddar and Swiss

Vegetable Crudite and Gingered Honey Dip Platter

Baked Brie en croute with Black Currant Sauce and Crackers

Shrimp Cocktail Platter / Bowl

Toast Points with Sun-dried Tomato Tapenade

Artistically Presented Salmon Mousse

Cold Selections

Cucumber Canapés with Smoked Salmon, Creme Fraiche, and Caviar

Fresh Sushi served with Wassabi and Soy

(Vegetarian roll, California roll, Tuna roll)

Blue Cheese Encrusted Grapes

Gazpacho Shooters

(Cucumber Dill and Chilled Melon Soups also available)

Hot Selections

Snow Crab Stuffed Artichoke Bottoms

Spanakopita (Spinach and Feta Phillo Puffs)

Mini Quiche Assortment

Savory Country Sausage and Puff Pastry Bites

Assorted Bruchettas

(Toasted French Bread Slices topped with various complimenting ingredients)

Chicken Sate with a Spicy Peanut Sauce

Pot Stickers of Pork and Vegetables

New England Crab Cakes with Caper Aioli



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Echo Lake Inn Buffet

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

Roast tenderloin of beef in place of roast beef

Seafood Trilogy (shrimp, scallop, and lobster in a Pernod crème fraiche)

in place of fresh fish or seafood

A presentation of veal in place of chicken

Fresh pasta in place of chicken or seafood

House Dessert

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



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Echo Lake Inn Grand Stations

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

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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

Fresh Pasta

Fresh Sole

Fresh Atlantic Salmon

Tenderloin of Beef

Prime Rib

Roast Loin of Pork

Shrimp

Rack of Lamb

Embellishments Available for the Full Service Dinner

Mesclun salad in place of field salad

Sorbet course

House dessert

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A La Carte Dining

Broth

Sherried Red Onion

Country Chicken and Wild Rice

Stout Beef and Barley

Tomato Consommé

Creamy

Asparagus Bisque

Gingered Parsnip

Red Potato and Leek

Vermont Cheddar and Bacon

Curried Vermont Apple

Chilled

Gazpacho

Cucumber and Maine Rock Shrimp

Salads

Garden fresh salad of greens and accompaniments,
our fresh dressing and croutons

The Echo lake Inn Caesar salad classically trimmed

Mesclun salad with Vermont goat cheese

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



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Appetizers

Scallop Ceviche nestled in a bed of Fresh spinach

Grilled marinated beef over a Radiccio and Belgian endive nest
Served with a spicy peanut dressing

Escargot simmered in a sundried tomato, scallion and garlic cream sauce, served over angel hair pasta

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

Duck Liver and Grand Marnier pate vol au vents served with Lingonberry Cumberland sauce

Entrées

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

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

Sautéed boneless breast of chicken finished in a blackberry and Chambord demi-glace

Roast game hen glazed by a clover honey and coarse Dijon mustard sauce

Roast native pheasant finished with a fresh raspberry vinaigrette sauce

Poached Atlantic salmon, caper beurre blanc

Baked lemon sole napped with a creamy asparagus and baby prawn sauce

Grilled yellow fin tuna with fresh pineapple salsa

Grilled, pineapple marinated pork tenderloin atop a Vermont apple chutney

Veal medallions sautéed with sliced portabella mushrooms and finished with a Marsala demi-glace

Grilled domestic lamb rack chop with a fresh rosemary and garlic sauce

Grilled Vermont veal chop, sauce Chasseur

Roast tenderloin of beef napped by a cognac and wild mushroom sauce

Grilled choice sirloin steak accompanied by a 5 peppercorn sauce filled vol au vent

Beef tournedos, sauce chive Dijonnaise

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