

The Corners Inn Weddings Menus

The Bridgewater Package

Appetizer Table

All-Vermont Cheese Display: featuring cheeses from throughout the great state of Vermont. Garnished with seasonal fruits and served with assorted crackers.

Seasonal Vegetable Basket or Mirror Display with assorted Dips.

Starter

Choose one:

Baby Spinach Salad with Red Onion, regional apples and dried cranberries, Blythedale Farms Bleu Cheese, Toasted Pecans and a Raspberry Vinaigrette.

Traditional Garden Salad

Carrots, Cucumbers, Roma Tomatoes and Red Onions with Champagne Vinaigrette

Plated Dinner

Choice of Entrée

Seasoned Prime Rib

With Natural Au Jus and Horseradish Cream sauces, rosemary roasted new potatoes and a vegetable medley.

Vermont Farm Raised Chicken breast stuffed with spinach, mozzarella and sun dried tomatoes, and rosemary roasted new potatoes and a vegetable medley.

Coffee & Tea

Wedding Cake

\$49.95 per person. All entrees are accompanied with specialty rolls & maple butter, coffee and tea. All sales are subject to 20% service charge and sales tax.

The Jackson Package

Butler Passed Appetizers

Long Trail Marinated Shrimp wrapped in phyllo
Vermont Goat cheese and Spinach Tartlets
Oriental Dumplings with Ginger-Soy Sauce

Starter

Choose one:

Mixed Greens, dried cranberries, Vermont goat cheese, spiced-maple walnuts and a
Champagne vinaigrette

Classic Caesar Salad

Plated Dinner

Choice of:

Herb roasted Vermont Farm Raised Chicken garlic mash potatoes, grilled asparagus and
an herbed jus

Garlic, Tarragon and Mint rubbed Beef Tenderloin, mushroom-chive mash potatoes,
grilled asparagus and beef jus.

Coffee & Tea
Wedding Cake

\$54.95 per person

All entrees are accompanied with specialty rolls & maple butter, coffee and tea. All sales
are subject to 20% service charge and sales tax.

The Fredric Package

Butler Passed Appetizers

Button Mushrooms filled with Vermont Smoke and Cure's Ham, Sausage and Bacon
Vermont Farm raised Chicken, Satay style
Crostoni with Smoked Trout Mousse

Starter

Choose one:

Fresh Tomato, Basil, Woodstock's Buffalo Mozzarella and Mixed Greens Salad with
Balsamic vinaigrette

Filed Greens, Seasonal Berried or Apples and Pears, spiced-maple walnuts, Blythedale
Farm's Bleu Cheese and a Champagne-White Balsamic vinaigrette

Plated Dinner

Choice of:

Grilled Salmon filet with a Finger Lakes Riesling sauce, rice pilaf, maple glazed carrots
garnish with braised leeks

North Hollow Farm's Beef Tenderloin with a peppercorn-cognac sauce, skin-on mash
potatoes, maple glazed carrots and a crispy potato garnish

Coffee & Tea
Wedding Cake

\$62.95 per person

All entrees are accompanied with specialty rolls & maple butter, coffee and tea. All sales
are subject to 20% service charge and sales tax.

The Emmanuel package

Appetizer Table:

All-Vermont Cheese Display: featuring cheeses from throughout the great state of Vermont. Garnished with seasonal fruits and served with assorted crackers.

Sushi Platter, prepared the traditional way, with crab & avocado, California rolls, spicy tuna and tuna sashimi

Seasonal grilled vegetable display with assorted Dips

Butler Passed Appetizers

Miniature Crab cakes with a Creole mayonnaise

Wild Mushroom tartlets

Vermont Farm raised Chicken, Satay style

Oriental Dumplings with a Sweet Sake-Soy Glaze

Spiced Lamb, Mint, Vermont Goat Cheese Cups

Crostini topped with a Smoked Salmon Mousse

Miniature tartlets filled with walnuts, Blythedale Farm Brie and a grape salsa

Starter

Choose one:

Classic Caesar

Mixed Greens, dried cranberries, Vermont goat cheese, spiced-maple walnuts and a Champagne vinaigrette

Filed Greens, Seasonal Berried or Apples and Pears, spiced-maple walnuts, Blythedale Farm's Bleu Cheese and a Champagne-White Balsamic vinaigrette

Plated Dinners

Herb roasted Vermont Farm Raised Chicken garlic mash potatoes, grilled asparagus and an herbed jus

New England Grilled Swordfish filets, chive mash potatoes, green beans, carrots and a wasabi glaze

Wild Stripe Bass, rice pilaf with almonds, dried cherries, grilled asparagus and a Finger Lakes Riesling sauce

Rack of Lamb, caramelized onion gratin, fresh mint-lamb sauce and seasonal vegetables

North Hollow Farm Beef Short Ribs, braised with a rich veal sauce, mash potatoes and French beans.

Coffee & Tea
Wedding Cake

\$72.95 per person

All entrees are accompanied with specialty rolls & maple butter, coffee and tea. All sales are subject to 20% service charge and sales tax

