



## Buffet Options

### *Soups*

Potato and Leek  
Potato and Vermont Cheddar Ale  
Curried Zucchini  
Italian Garbanzo Bean with Lemon oil  
Local Corn (summer)  
Black Bean with Roasted Garlic  
Creamy Cauliflower with Nutmeg  
Butternut Squash & Ginger (fall, winter)  
Roasted Tomato and Basil  
Gazpacho (Chilled tomato soup) (summer)

### *Salads*

House made Caesar Salad  
Traditional Greek Salad with Feta  
Organic Mesclun and Local Goat Cheese with Walnuts  
Baby Spinach with Local Blue Cheese and Sliced Apple  
Baby Spinach with Pumpkin, Pumpkin Seeds and Pecorino  
Caprese Salad (Tomato, Mozzarella, and Basil) (summer)  
Watercress, Watermelon, Feta with Lemon Vinaigrette (summer)  
Tomato and Cucumber Salad with Cilantro Vinaigrette (summer)  
Marinated Beet Salad with Goat Cheese and Toasted Almonds  
Baby Green Salad with Nectarines, Feta, and Almonds (summer)  
Pear, Parmesan and Arugula Salad with Creamy Lemon Vinaigrette

**Buffet Entree**

New England Cod Provençal  
Grey Sole with Zucchini and Yellow Squash (summer)  
Halibut with Red and Yellow Pepper Crust  
Chilled Poached Salmon with Cucumbers, Leeks and Tarragon  
Roasted Salmon with Caper, Chive and Lemon Relish  
Herb Crusted Salmon with Red Wine Butter Sauce  
Stuffed Rainbow Trout with Leek-Herb Stuffing  
Pecan Crusted Rainbow Trout  
Sicilian Swordfish with Braised Fennel Stuffing  
Mediterranean Seafood Pasta (Mussels and Shrimp)  
Chicken Roulade Stuffed with Couscous, Wild Mushrooms, and Herbs  
Sicilian Chicken with Penne Pasta, Red Peppers, and Tomatoes  
Herb Roasted Chicken with Local Apple Cider and Herbs  
Chicken Breast Stuffed with Proscuitto and Mozzarella  
Roasted Chicken Breast with Rosemary- Lemon Jus  
Turkey Roulade stuffed with Pinenuts and Spinach  
Tuscan Roasted Pork Loin with Lemon and Herbs  
Roast Loin of Pork with Apple and Ginger Chutney  
Roasted Loin of Pork with Red Wine-Fig Sauce  
Black Olive and Garlic Stuffed Leg of Lamb  
Roulade of Veal Stuffed with Mushrooms and Leeks  
Beef Bourignon with Buttered Parsley Noodles  
Braised Shortribs of Beef with Red Wine  
Grilled Flat Iron Steak with Italian Salsa Verde  
Nick's White Spinach and Ricotta Lasagna  
Ricotta Ravioli with Summer Vegetables and Creamy Pesto Drizzle  
Butternut Squash Ravioli with Pecans and Sage  
Portobello Mushroom stuffed with Spinach, Red Peppers, and Pinenuts  
Roasted Pepper stuffed with Cous Cous, Shiitakes, and Arugula  
Mushroom, Herb, and Parmesan Cannelloni

**Carving Stations**

(Substitute for one entrée and an additional surcharge of \$50)

Roasted Prime Rib au Jus  
Herb Crusted N.Y. Strip Loin  
Locally Raised Bone-In Ham  
Roasted Turkey with Homemade Cranberry Chutney  
Roulade of Turkey with Pinenuts and Spinach  
Tuscan Roasted Loin of Pork  
Leg of Lamb Stuffed with Garlic and Herbs  
Salt and Herb Crusted Salmon

**Buffet Vegetables Options**

Ratatouille (spring, summer)  
Haricot Vert with Lemon Zest  
Braised Kale with Caramelized Onions  
Caramelized Root Vegetables with Sage (fall, winter)  
Caramelized Cauliflower and Almonds  
Steamed Asparagus with Olive Tapanade  
Grilled Asparagus  
A Mélange of Seasonal Vegetables with Olive Oil

**Buffet Starch Options**

Creamy Potato Gratin  
Herbed Couscous with Almonds  
Wild Rice Pilaf  
Puree of Butternut Squash with Ginger (fall, winter)  
Roasted Garlic Mashed New Potatoes  
Roasted New Potatoes with Fresh Herbs  
Crispy Herbed Risotto Cakes  
Baked Potato Bar

*Dessert Choices*

Seasonal Berry Cobbler  
Fall Apple Crisp with Rolled Oat-Nut Topping  
Summer Strawberry Shortcake with Petite Sugar Biscuits  
Double Vanilla Cream Brulée  
Rich Chocolate Ganache Torte with Mint Anglaise  
Challah and Golden Raisin Bread Pudding with Bourbon Glaze  
Rich Fudge and Caramel Cheesecake  
Wild Blueberry & Raspberry Tart  
Caramel and Pear Tart  
Vanilla and Raspberry Cheesecake  
Chocolate Royal Marquis Mousse  
Raspberry and White Chocolate Mousse

## Dining at Interlaken Inn - 2010