

Seyon Lodge Catering Menu 2013

Prices listed are per person

Appetizers

- Vermont cheese board: a selection of 3 delicious Vermont artisan cheeses with seeded crackers \$4
- Vegetable and Hummus plate with a choice of two of the following hummus selections: roasted garlic & olive hummus, lemon pepper hummus, fresh tomato basil, or chipotle & honey hummus. Served with a colorful assortment of fresh vegetables \$3
- Fruit plate with seedless grapes, strawberries, melon, banana, and apple \$3
- Bruschetta: toasted fresh baguette drizzled with olive oil and topped with basil leaves, roma tomato, and chevre \$4
- House made bread with sundried tomato tapenade \$3
- Baked brie and thyme served with house made bread \$3

Salads

- Organic mixed greens tossed with balsamic vinaigrette \$3
- House salad with green and red leaf lettuce, shredded carrots, tomato, cucumber and red onion \$3
- Arugula Salad with almonds, parmesan and fresh lemon vinaigrette \$4
- Orange Spinach Salad with Chevre, toasted walnuts and a champagne vinaigrette \$4
- Shredded Carrot Beet Salad with parsley, mint, coriander and a cider vinaigrette \$4

Sides

- Sweet potato salad with red bell pepper, lime, red onion and cilantro \$3
- Forbidden Black Rice Salad with toasted sesame oil, bell peppers, scallions and roasted sweet potato \$3
- Tabouli salad: bulgur with parsley, lemon juice, mint and scallions \$3
- Orzo salad with pine nuts, basil, fresh garlic, parmesan and sun-dried tomatoes \$4
- Penne Salad with cherry tomatoes, garlic and blue cheese \$3
- Dijon potato salad: red potato salad with Dijon vinaigrette \$3
- Israeli couscous with toasted pine nuts, saffron and currants \$4

Main Course

- Lemon Rosemary Chicken Breast \$15
- Stuffed Portobello Mushrooms \$13
- Lemon-Ginger Salmon Fillet \$16.50
- Vegetable lasagna with goat cheese caramelized onions and sage \$13
- Spanakopita: spinach and feta baked in a light pastry dough \$13
- Fettuccini with house vodka sauce. \$13 with vegetables, \$16 with local sausage (for groups of 20 or less)

Vegetables

- Grilled vegetable kabobs \$3
- Grilled Asparagus \$4
- Fresh steamed Green Beans with almond slices \$3
- Steamed beets with Bayley Hazen Blue cheese and candied pecans \$4
- Maple-glazed carrots \$3
- Grilled zucchini and summer squash spears \$3
- Cabbage and lime slaw with spinach and roasted peanuts \$3

Desserts

The following desserts are \$5 each

- Chocolate fudge cake with strawberry cream cheese frosting
- Orange poppy seed cake (vegan)
- Triple Chocolate Tart
- Chocolate Guinness cake
- Key lime pie with fresh whipped cream
- Various flavors of delicious ice-cream with homemade fudge sauce
- Apple and raspberry crumble

Vermont Coffee Company locally-roasted, fair trade and organic coffee \$1.50
Tea selection \$1