

THE SUNSET BALLROOM WATERFRONT CATERING GROUP

Phone: 802-658-3663 *** Fax: 802-865-8360

www.VermontSpecialOccasions.com

Thank you for your interest in the Sunset Ballroom!

The Sunset Ballroom is one of Vermont's most unique special event facilities! We are located atop the Comfort Suites overlooking Lake Champlain and the Adirondacks. The outdoor patio offers the best views and sunsets imaginable. The recently expanded and renovated Ballroom boasts 80% windows and skylights to ensure the best venue for your special day.

From the first contact you will be working with Gary and Diane Provost of Waterfront Catering to help in planning every step. With 20 years' experience in the Ballroom alone, and unwavering customer service, it is easy to feel the difference at the Sunset Ballroom! From the moment your guests are greeted at the ballroom door, to making sure all guests are cared for; the Sunset ballroom staff is second to none. With all the amenities we have to offer a site visit is a must!

Feel free to call Waterfront Catering Group to discuss the details about your function at any time; we are looking forward to working with you!

Sincerely,

Gary & Diane Provost
Waterfront Catering Group

SUNSET BALLROOM
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All Packages include 2 choices of Hors d'oeuvres

COLD

*Prosciutto wrapped Melon
Prosciutto wrapped Asparagus
Assorted Canapés
Fresh Fruit & Yogurt Display
Italian Antipasto Skewer
Tomato Basil Bruschetta
Filet & Blue Cheese Bruschetta
VT Cheese & Crackers
Raw Vegetable Crudités & Dip
Salmon Cucumber Canape*

HOT

*Chicken Cordon Blue Medallions
Swedish Meatballs
Chicken Drummers
Assorted Mini Quiche
Spanakopita
Veggie Cream Cheese Stuffed Mushrooms
Baked Brie in Puff Pastry*

Additional choices are available as an upgrade

*Jumbo Shrimp Cocktail
Scallops Wrapped in Bacon
Chicken Kabob with Pineapple
Peking duck Spring Roll
BBQ Beef in Wonton Purse
Beef Satay*

*Coconut Shrimp
Mini Beef Wellington
Vegetable Eggrolls
Mushroom Puffs
Marinated Chicken Satay*

Waterfront Catering – The Sunset Ballroom Stations

- Appetizer Station – Choose 2 from Appetizer Menu
- Salad Station – Choose 2
 - * Garden Salad-Mixed Iceberg and Mescaline Greens, Sliced Cucumber, Red Onion, Tomato, Seasoned Croutons and Assorted dressings
 - * Caesar Salad – Crisp Romaine Lettuce with Parmesan Cheese, Black Olives, Seasoned Croutons and Our House Dressing
 - * Red Potato salad
 - * Mescaline Greens with Walnuts, Cranberries and Crumbled Blue Cheese
 - * Marinated vegetable – Red Potato, Green and red Peppers, Zucchini, Squash and Broccoli Marinated in an Italian Blend Dressing
 - * Sunset Salad – Mescaline Greens, Teriyaki Chicken, Sliced Almonds, Chow Mein Noodles, Mandarin Oranges and Raspberry Vinaigrette
- Pasta Station
 - * Penne and Tri Color Rotelli Pasta
 - * Roasted vegetables
 - * Choice of 2 Sauces-Pesto, Marinara or Alfredo
- Carving Board
 - * Choice of Beef Tenderloin, Roast Prime Rib, Maple Cured Vermont Ham, Slow Roasted Turkey, Roast Pork Loin or Sage & Cranberry Stuffed Chicken
 - * Carving Board includes Accompanied Sauces, Dinner Rolls and Butter
- Assorted Desserts & Green Mountain Coffee and Tea Station

* All items subject to 10% tax and 19% service charge A 3% Charged will be added to Credit Card Payments

Waterfront Catering Menu - Buffet Style Luncheons

The Deli Board

Deli Combo Platters of Roast Beef, Vermont Maple Ham & Turkey Breast

With Assorted Rolls, Breads, & Wraps

Or Premade Sandwiches

Served with Vermont Deli Cheese, Assorted Vegetable Toppings

All Necessary Condiments, Side Salad, Chef's Dessert, & Assorted Beverages

Lite Lunch

Chicken, Tuna, & Egg Salad

Served with Assorted Rolls, Breads, &

Wraps, Deli cheese, & Assorted Veggies

Side Salad, Chef's Dessert, & Assorted Beverages

Hot 'n Tasty

Meat or Vegetable Lasagna with Garlic Bread Served with Garden Salad & Chef's Dessert

Assorted Beverages

Chicken, Beef, Or Vegetable Stir Fry Served with Rice, Garden Salad, Chef's Dessert,

& Assorted Beverages

Sunset Luncheon Buffet

Chicken Cordon blue, Chicken Francaise, Vermont Honey Ham, Turkey Breast, Broiled Salmon, or Filet medallions

Includes Starch, Vegetable, Side Salad, Chef's Dessert & Assorted Beverages

Lunch Box

Choice of Deli Sandwich with Lettuce, Tomato and Cheese, Whole Fruit

Potato Chips, Homemade Cookie and Bottled Water

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3% Charge for Credit Card Payments Minimum of 25 people required

Contact us for pricing

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Two Appetizers are included in the Hot and Cold section

COLD

*Prosciutto wrapped Melon
Prosciutto wrapped Asparagus
Assorted Canapés
Fresh Fruit & Yogurt Display
Italian Antipasto Skewer
Tomato Basil Bruschetta
Filet & Blue Cheese Bruschetta
VT Cheese & Crackers
Raw Vegetable Crudités & Dip
Salmon Cucumber Canapes*

HOT

*Chicken Cordon Blue Medallions
Swedish Meatballs
Chicken Drummers
Assorted Mini Quiche
Spanakopita
veggie Cream Cheese Stuffed Mushrooms
Baked Brie in Puff Pastry*

Upgrades for Appetizers are available

*Jumbo Shrimp Cocktail
Scallops Wrapped in Bacon
Chicken Kabob with Pineapple
Peking duck Spring Roll
BBQ Beef in Wonton Purse
Beef Satay*

*Coconut Shrimp
Mini Beef Wellington
Vegetable Eggrolls
Mushroom Puffs
Marinated Chicken Satay*

Waterfront Catering Sunset Ballroom Grand Buffet

Choice of Roast Prime Rib or Beef Tenderloin Carved to Order, with fresh sour cream horseradish and Au Jus

Choice of One Additional Entree

- Slow roasted Vermont Maple Cured Ham topped with Vermont Maple Syrup pineapple glaze
- Roasted Pork tenderloin topped with a Vermont apple Normandy Glaze
- Breast of Chicken Marsala topped with Marsala mushroom sauce
- Chicken Cordon Blue stuffed with Vermont cheese and ham, cracker crusting and Apricot Mornay sauce
- Apple Almond Breading Stuffed Chicken with Apricot Mornay Sauce
- Battered Breast of Chicken Francaise in Lemon Cabot Butter caper Sauce
- Slow Roasted Turkey Breast with Sage Stuffing and Vermont cranberry chutney
- Broiled Salmon with Lemon Hollandaise
- Cracker and Crab Stuffed Filet of Sole with Lemon Hollandaise
- Pasta Primavera with Vermont Sautéed vegetables in Alfredo Sauce
- Penne Pasta with Vermont Sautéed vegetables, garlic, basil, & Olive Oil
- Stuffed Chicken Roulades with Cranberry & Sage Stuffing

Included with Dinner

Chef's Dessert,

House Garden Salad, vegetable and starch

Dinner Rolls & butter, Green Mountain coffee & Tea

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Waterfront Catering at the Sunset Ballroom Seated Dinners

Choose any Two Entrees

- Slow Roasted Turkey Breast with Sage Stuffing and Vermont Cranberry Chutney
- Vermont Maple Cured Ham slow roasted with Pineapple Maple Syrup Glaze
- Roast Pork Tenderloin topped with Vermont Apple Normandy Sauce
 - Slow Roasted Prime Rib of Beef served with Homemade Au Jus
 - Sliced Tenderloin of Beef drizzled with Béarnaise Sauce
- Breaded Baked Breast of Chicken Francaise in Lemon Butter Sauce
- Boneless Breast of Chicken prepared in our Mushroom Marsala Wine sauce
- Chicken Cordon Blue stuffed with Vermont Cheese and ham, Cracker Crusting and Apricot Mornay sauce
- Apple Almond Breading Stuffed Chicken with Apricot Mornay Sauce
 - Broiled Salmon Drizzled with Lemon Dill Hollandaise
 - Cracker and Crab Stuffed Filet of Sole with Lemon Hollandaise
- Pasta Primavera with Sautéed Vermont Vegetables in Alfredo Sauce
- Penne Pasta with Sautéed Vermont Vegetables, Garlic, Basil, & Olive Oil
 - Stuffed Chicken Roulades with Cranberry & Sage Stuffing

Included with Dinner

2 Appetizers of your choice, Chef's Dessert,

House Garden Salad, 2 starches and vegetable

Dinner Rolls & butter, Green Mountain Coffee and Tea

Contact us for pricing

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