



Thank you for considering the Middlebury Inn as your Vermont meeting or conference destination. Let us provide you with our excellent service, attention to detail, fantastic food, and elegant ambiance here at the historic Middlebury Inn. Our classic New England Inn boasts unique yet functional space and décor, in an historic atmosphere. Our full-service hotel with meeting, catering and banquet services offers the finest conference location in central Vermont.

Index

Meeting Rooms and Fees	2
Break Options	3
Plated Lunches	4-5
Lunch Buffets	6-7
Hor d'oeuvres	8-9
Buffet Dinners	10-11
Plated Dinner Options	12





Stewart Library

is a refreshing setting for small corporate or educational functions. You may have up to 35 guests, theater style, 21 guests, classroom, or up to 20 guests, boardroom style.

Dimensions:

Stewart Library = 24' x 14'
\$100-



Morgan's Tavern

is available for small to medium meetings or functions and will seat up to 50 guests dining room style. A permanent bar is conveniently located in the Tavern.

Dimensions:

Morgan's Tavern = 40' x 25'
\$200-

The Founder's Room

Accommodates up to 110 guests dining room style, 150 theater style.

Dimensions:

Founder's Room = 34' x 45'
\$325-

Can be combined with the Willard Room to seat 150 people.



The Willard Room

Accommodates meetings, cocktail parties or functions and will seat up to 40 guests dining room style, 30 boardroom style, or 50 classroom style.

Dimensions:

Willard Room = 16' x 30'
\$150-



Break Selections

Arrival

Fresh Baked Breakfast Pastries with Butter & Jam
Regular / Decaffeinated Coffee / Tea / Orange Juice
\$6.95 per person

Mid-Morning Break

Regular / Decaffeinated Coffee / Tea
Assorted Sodas, Bottle Water
\$3.95 per person

Afternoon Break

Fresh Baked Assortment of Cookies
Regular / Decaffeinated Coffee / Tea
Assorted Sodas, Bottle Water
\$5.95 per person

All Three (3) Breaks \$14.95 per person



Sandwiches/ Wraps/ Salads Menu

\$14.95 per person

Your Menu Includes:

- Entrée Choice
- Chef's Choice of Plated Dessert
- Coffee, Tea, or Soda

Entrées

Waldorf Chicken Salad

Cranberry chicken salad served with spring greens, toasted walnuts, red onion, diced celery and Champlain Valley apples tossed with our house maple balsamic vinaigrette

Inn Burger

An 8 oz. Black Angus burger served with lettuce, tomato and red onion on a toasted sesame roll and your choice of Cheddar, Swiss, Blue Cheese
Vegetarian patty option also available

Classic Reuben

Corned beef, sauerkraut, 1000 Island dressing and Swiss Cheese on Klinger's rye.

Open-Faced Meatloaf

Our famous meatloaf topped with caramelized onions and a mushroom gravy on French bread.

Chicken & Bacon Quesadilla

Grilled tortilla stuffed with grilled chicken, bacon, lettuce, tomato and Vermont cheddar.
Served with Salsa and sour cream

Middlebury Club Wrap

A favorite of ham, turkey, bacon, lettuce, tomato and mayo served in a contemporary style.

Cobb Salad

Smoked breast of turkey, crumbled bacon, hard-boiled egg, blue cheese and diced tomato layered over Romaine lettuce.

Pan-fried Maine Crab Cakes

Everyone's got their favorite. The only way to top these is with our homemade lime cumin mayo. You'll be back for more.

*These are just a sampling of our lunch menu.
Call our event coordinator for additional plated lunch options.



Plated Lunch Menu

\$17.50 per person

Entrée price includes:

- Coffee, Tea, or Iced Tea
- Warm Sourdough Bread with Cabot Butter

Soup or Salad

(Choose One)

- New England Clam Chowder
- Chilled Strawberry Soup
- Hearty Tomato Bisque
- Mixed Green Salad with Maple Balsamic Vinaigrette
- Classic Caesar Salad

Entrées

(Choose One)

- Chicken Breast with Root Beer Barbeque Sauce and Roasted Red Potatoes
- Grilled Skirt Steak Chili
- Maine Crab Cakes with Lime Cumin Mayo and Parsley Red Potatoes
- Portabella Bourguignon with Fettuccini
- Black Diamond Flat Iron Steak with Rice Pilaf

Dessert Choices

(Choose One)

- Seasonal Cheesecake
- Apple Crisp with French Vanilla Ice Cream
- Strawberry Shortcake
- Brownie Sundae
- Bread Pudding with Warm Caramel Sauce and French Vanilla Ice Cream

If offering a choice of two entrées, a charge of \$3 per person will be added.
An additional soup or salad course may be added for an additional \$5 more.



Luncheon Buffet Menus

(minimum of 30 people)

Menu 1

Inn-Made Dinner Rolls and Fresh Cabot Butter
Field Green Salad w ith Maple Balsamic Vinaigrette and Ranch Dressing
Roast Pork Loin w ith Cider Reduction
Grilled Chicken w ith Hunter Style Sauce
Wild Rice Pilaf
Parsley Red Potatoes
Sautéed Seasonal Vegetable
Choice of One Plated Dessert
\$19.50 per person

Menu 2

Soup Du Jour
Field Green Salad w ith Maple Balsamic Vinaigrette or Ranch Dressing
Build Your Own Sandwich Board w ith Roast Beef, Ham, Turkey
Cheddar, Provolone and Swiss Cheese
Lettuce, Tomato and Sliced Onion
Whole Grain Mustard, Dijon Mustard, Mayonnaise and Horseradish
Sliced Artisan Breads
Vermont Kettle Potato Chips
Plated Dessert of Your Choice
\$14.95 per person

Menu 3

Soup du Jour
Field Green Salad w ith Maple Balsamic Vinaigrette or Ranch Dressing
Chef Peter's Cole Slaw
Vermont Kettle Potato Chips
Assorted Wraps to Include: Roast Beef and Cheddar, Roast Turkey and Provolone,
Baked Ham and Swiss, and Roasted Vegetable
Whole Grain Mustard, Dijon Mustard, Mayonnaise and Horseradish
Choice of One Plated Dessert
\$16.95 per person

Dessert Choices

Seasonal Cheesecake
Apple Crisp w ith French Vanilla Ice Cream
Straw berry Shortcake
Brownie Sundae



Luncheon Buffet Menus

(Minimum of 30 people)

Menu 4 - Ultimate Soup & Salad Bar

Inn-made Dinner Rolls w ith Cabot Creamery Butter
Soup du Jour
Field Green Salad w ith Maple Balsamic Vinaigrette and Ranch Dressing
Caesar Salad
Chef Peter's Cole Slaw
Thai Sesame Noodles
Marinated White Bean Salad
Build-your-ow n Cobb Salad:
Crisp Romaine
Julianne Roast Turkey
Red Onion
Diced Tomato
Crisp Bacon Bits
Chopped Egg
Crumbled Blue Cheese

\$14.95

Dessert Choices

Seasonal Cheesecake
Apple Crisp w ith French Vanilla Ice Cream
Bread Pudding w ith Warm Caramel Sauce and French Vanilla Ice Cream
Straw berry Shortcake
Brow nie Sundae



Hors d'oeuvres

All Hors D'oeuvres are sold in increments of 25 pieces unless specified.

Cold

Shrimp Cocktail with a Variety of Sauces (Choice of 2: Traditional Cocktail, Lime Cumin Mayo, Horseradish Cream Sauce)	\$55
Tenderloin of Beef Canapés (Choice of 1: Horseradish Cream Sauce or Red Onion Compote)	\$62
Smoked Trout Canapés	\$55
Boursin Stuffed Cherry Tomatoes	\$35
Fresh Fruit Skewers	\$50
Bacon-Wrapped Dates with Bayley Hazen Blue Cheese	\$50
Caprese Skewers	\$50
Melon and Prosciutto	\$50

Hot

Chicken Satay with Thai Peanut Dipping Sauce	\$55
Maple Glazed Scallops Wrapped in Bacon	\$90
Assorted Mini Quiche (Lorraine, Spinach & Mushroom, Crab & Asiago)	\$65
Spanakopita	\$45
Mini Crab Cakes with Lime Cumin Mayo	\$90
Black Bean Cakes with Chipotle Aioli	\$50
Tomato, Basil & Woodstock Buffalo Mozzarella Bruschetta	\$50
Shrimp Scampi Skewers	\$55



Stationary Platters

All Platters are sold in increments of 25 guests unless specified.

Fresh Garden Crudités with 2 Dips	\$75
Dilled Shrimp Dip with Toasted Bagel Chips	\$95
Garden Salsa with Tortilla chips	\$55
Roasted Corn Salsa with Blue Tortilla chips	\$60
Hummus with Pita Chips	\$55
Smoked Salmon Platter (Red Onion, Capers, Chopped Egg, Dill Cream Cheese, Cocktail Rye)	\$100
Vermont Artisan Cheese Platter	\$85
Baked Spinach & Artichoke Dip with French Bread	\$70

Dessert Stations

All are priced per person with a 20 person minimum

*Cookies and Brownies	\$4.00
*Chocolate Fountain (per hour) with pretzels, shortbread, marshmallows, and fruit	\$8.00
*Bistro Dessert Selection (Red Velvet Layer Cake, Strawberry Cheesecake Cream Pie, Turtle Cream Pie, Classic Cheesecake, Key Lime Pie, Peanut Butter Cream Pie)	\$4.00



Traditional Buffet Dinners

(Minimum of 30 people)

All buffets below include:

- Inn-Made Anadama Rolls with Fresh Cabot Butter
- Choice of Mixed Green Salad or Caesar Salad
- Chef's Choice of Vegetable
- Choice of One Plated Dessert

Menu 1

Roasted Maple Glazed Pork Loin with Whole Grain Mustard Sauce
Grilled Chicken with Rosemary Beurre Blanc
Penne with Roasted Mushrooms, Spinach and Grape Tomatoes, Tossed with Pesto
Roasted Red Potatoes
\$32 per person

Menu 2

Carved Top Round of Beef with Au Jus and Creamy Horseradish Sauce
Poached Filet of Salmon with Lemon Dill Aioli and Cucumber Mint Raita
Mushroom Bourguignon with Fettuccini
Seasonal Vegetable
Braised Leek Mashed Potato
\$35.00 per person

Menu 3

Roasted Prime Rib of Beef au jus lie and Creamy Horseradish Sauce
Black and White Sesame Crusted Salmon with Miso Mirin Marinade
Wild Mushroom Ravioli with Spinach Cream Sauce
Seasonal Vegetable
Parsley Red Potatoes
Wild Rice Pilaf
\$38 per person

Desserts

Seasonal Cheesecake
Apple Crisp a la Mode
Chocolate Decadence Cake
Lemon Paradise Cake
Brownie Sundae



Elite Buffet

*Includes our Inn-made Anadama Rolls with Cabot Butter
And Choice of Dessert*

Plated Soups

(Choose One)

New England Clam Chowder
Hearty Tomato Bisque
Chilled Garden Gazpacho

Chilled Strawberry Soup
Curried Chicken and Apple

Salads

(Choose Two)

Mixed Garden Greens with Choice of Two Dressings
Caesar Salad
Vine Ripen Tomato and Woodstock Buffalo Mozzarella with Balsamic Reduction
Wheatberry and Cranberry Salad
Sesame Noodles in a Thai Peanut Sauce
Dilled Red Potato Salad

Entrées

(Choose Two)

Roast Prime Rib of Beef au Jus Lie (Carved)
Roast Sirloin with Shiitake Mushroom Sauce (Carved)
Maple Glazed Pork Loin with Grain Mustard Cream Sauce
Poached Filet of Salmon with Lemon Dill Aioli and Cucumber Mint Raita
Black and White Sesame Crusted Salmon with Miso Mirin Marinade
Crab Stuffed Fillet of Sole Dill Beurre Bland
Grilled Ahi Tuna with Wasabi Ginger Lime Sauce
Breast of Chicken Piccata
Hunter Style Chicken
Ratatouille Stuffed Portabella Mushroom
Portabella Bourguignon
Wild Mushroom Ravioli with Spinach Cream Sauce

Starch

(Choose Two)

Wild Rice Pilaf
Parsley New Potato
Roasted Red Potato
Roasted Garlic Mashed Potato
Penne Pasta Tossed with Pesto
Seasonal Vegetable Included.

\$38 per person

(Minimum of 30 people)



Served Entrees

Entrée price includes One Soup and One Salad - or - One Starter and One Dessert

Soups

New England Clam Chowder
Chilled Strawberry Soup
Peasant Tomato Bisque
Curried Chicken and Apple
Chilled Garden Gazpacho

Salads

Mixed Garden Greens
with Choice of Two Dressings
Vine-Ripened Tomato and Woodstock Buffalo
Mozzarella with Balsamic Reduction
Wheatberry and Cranberry Salad on Endive

Chateau Steak with Maître d' Butter	\$28
Roast Sirloin with Shiitake Mushroom Sauce	\$32
Roast Prime Rib of Beef au jus lie	\$35
Surf and Turf (6oz. Filet Mignon and Shrimp Scampi)	\$35
Filet Mignon with Béarnaise Sauce	\$39

Pork

Maple Glazed Pork Loin with Grain Mustard Cream Sauce	\$29
Pork Tenderloin with a Raspberry Sauce and Balsamic Reduction	\$33

Fish

Poached Filet of Salmon with Hollandaise	\$28
Crab Stuffed Filet of Sole with Dill Beurre Blanc	\$33
Grilled Ahi Tuna with Wasabi Ginger Lime Sauce	\$33
Black and White Sesame Crusted Salmon with Miso Mirin Marinade	\$35
Lobster and Shiitake Thermidor in Puff Pastry	\$39

Poultry

Breast of Chicken Piccata	\$27
Hunter Style Chicken	\$28
Chicken Statler with Mushroom Marsala Sauce	\$30

Vegetarian

Ratatouille Stuffed Portabella Mushroom	\$24
Portabella Bourguignon	\$25
Wild Mushroom Ravioli with Spinach Cream Sauce	\$27

If offering a choice of two entrees, a charge of \$3.00 per person will be added.
Pre-counts must be communicated with final guarantee.

Dessert Choices

Seasonal Cheesecake
Apple Crisp with French Vanilla Ice Cream
Strawberry Shortcake
Brownie Sundae