



# TACONIC

A KIMPTON HOTEL

## CATERING MENU

“I’ve been lucky enough to have spent my life tasting and experimenting with the best of our state’s ingredients, flavors, and produce , I’m excited to bring my life experiences into our kitchen to produce a true Vermont dining experience.”

– Adam Raftery

### Taconic

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Manchester Village, Vermont, 05254

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Sales Fax

[www.taconichotel.com](http://www.taconichotel.com)

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# BREAKFAST

## BREAKFAST BUFFETS

### The Rutland

- Sliced, seasonal fruit
- Fresh baked croissant, scones & muffins
- Sweet butter and assorted fruit preserves
- Chilled orange, grapefruit and cranberry juice
- Coffee and tea selections
- \$17 ++pp

### The Bennington

- Sliced, seasonal fruit
- Assorted Greek yogurts
- Assorted sliced bagels
- Seasonal and plain cream cheese
- Selection of mini breakfast pastries
- Chilled orange, grapefruit & cranberry juice
- Selection of coffees & teas
- \$22 ++ pp

### The Windham

- Steel cut oatmeal with golden raisins & maple syrup
- Sliced, seasonal fruit
- Assorted sliced bagels
- Seasonal and plain cream cheese
- Selection of mini breakfast pastries
- Sweet butter and assorted fruit preserves
- Chilled orange, grapefruit and cranberry juice
- Selection of coffees and teas
- \$24++pp

### The Essex

- Smoked salmon breakfast with herbed cream cheese, capers and shaved red onions, tomatoes and fresh herbs
- Yogurt parfaits with granola & honey
- Sliced artisanal bread
- Variety of melons and berries
- Egg white frittata with veggies
- Turkey bacon
- Selection of mini breakfast pastries
- Selection of coffee and teas with soy milk
- Baby smoothie shooters
- \$32++pp

### The Caledonia

- Farm fresh scrambled eggs
- Skillet roasted Sirloin with breakfast gravy
- Applewood smoked bacon
- Herb roasted red bliss potatoes
- Sliced seasonal fruit
- Fresh baked croissants, scones and muffins
- Sweet butter and assorted fruit preserves
- Steel cut oatmeal with golden raisins & maple syrup
- \$35pp

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LUNCH

### BOXED LUNCH (to-go only)

- **Seasonal Potato Salad**
- **Kettle Chips**
- **Freshly Baked Cookie**

*Select two sandwiches below*

- **Smoked Turkey and Cheddar** *maple aioli, tomatoes, arugula*
- **Shaved Ham and Cheddar** *artisanal pickles, grain mustard aioli*
- **Chicken Caesar Wrap** *tomatoes, croutons*
- **BLT** *applewood smoked bacon, arugula, tomatoes*
- **Grilled Vegetable Wrap** *spinach tortilla, roasted red pepper tahini*

\$16pp

### DELI LUNCH BUFFET

- **Local Organic Mixed Greens**  
*radish, tomato, herbs, house vinaigrette*
- **Penne Pasta Salad**  
*cucumber, tomato, olives, feta, pesto, almonds*
- **Herb Roasted Beef, Smoked Turkey Breast, Chicken Salad**  
*cheddar, swiss, provolone, lettuce, tomatoes, artisanal pickles, red onions, grain mustard, seasonal aioli, assortment of breads*
- **Kettle Chips**
- **Cookies and Brownies**
- **Coffee and Tea Selection**

\$15pp

### HEALTHY LUNCH BUFFET

- **Seasonal Veggies** *balsamic syrup and almonds*
- **Garlic Hummus** *pita chips*
- **Grilled Chicken Breast and Caesar Salad**  
*cucumbers, tomatoes, croutons, lemon, olive oil*
- **Grilled Salmon** *quinoa, beets, goat cheese*
- **House-Made Bread and Butter**
- **Chef's Seasonal Dessert**
- **Coffee and Tea Selection**

\$21pp

### LOCAL LUNCH BUFFET

- **Local Organic Mixed Greens** *radish, tomato, herbs, house vinaigrette*
- **Spinach Salad** *red onions, applewood smoked bacon, asiago, maple vinaigrette*
- **Herb Roasted Chicken** *dijon cream*
- **Cedar Plank Salmon** *Vermont maple glaze*
- **Seasonal Vegetables**
- **Garlic and Herb Roasted Potatoes**
- **House-Made Bread and Butter**
- **Chef's Seasonal Dessert**
- **Coffee and Tea Selection**

\$26pp

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## PLATED LUNCH

- **House-Made Bread and Butter**
- **Chef's Seasonal Dessert** *daily selection*
- **Coffee and Tea Selection**

## STARTER

*(select one)*

- **Seasonal Soup**  
*Chef's daily selection*
- **Local Organic Mixed Greens**  
*radish, tomato, herbs, house vinaigrette*
- **Hearts of Romaine**  
*black pepper crouton, parmesan, white-anchovy dressing*
- **Baby Spinach**  
*walnuts, asiago, applewood smoked bacon, maple vinaigrette*
- **Boston Lettuce**  
*blue cheese, pickled onions, candied pecans, buttermilk dressing*

## ENTRÉE

*(select one)*

- **Market vegetarian**  
*Chef's seasonal selection*
- **Roasted chicken breast**  
*garlic mashed potatoes, farm vegetables, dijon cream*  
**\$28 Per Person**
- **Grilled Pork Chop**  
*braised greens, cheddar polenta, red onion vinaigrette*  
**\$28 Per Person**
- **Herb Roasted Cod**  
*fingerling potatoes, green beans, bacon vinaigrette*  
**\$29 Per Person**
- **Oven Roasted Salmon**  
*lemon whipped potatoes, roasted beets, citrus chili glaze*  
**\$29 Per Person**
- **Grilled NY strip**  
*roasted fingerling potatoes, wild mushrooms, cabernet reduction*  
**\$34 Per Person**
- **Bistro filet**  
*whipped potatoes, spinach, red wine reduction*  
**\$35 Per Person**

\*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date  
Price per person will be based on highest priced entrée selection  
*20 person minimum for multiple entrée selections*

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# BREAKS

## ENERGY BREAK

- Selection of Cliff Bars
- Vermont Honey Sticks
- Fruit Kabobs

\$10 Per Person

## CALIENTE BREAK

- Spicy Deviled Eggs
- Chips and Salsa
- Spicy Nuts

\$11 Per Person

## VERMONT BREAK

- VT Kettle Chips
- VT Smoke and Cure Jerky
- Maple Sugar Candies
- VT Monkey Chews

\$15 Per Person

## A LA CARTE

- Chips \$3 Per Person
- Cookies \$4 Per Person
- Luna Bars \$4 Each
- VT Beef or Turkey Jerky \$7 Per Person
- Fruit Kabobs \$5 Each
- Chips and Salsa \$5 Per Person
- Cider Donuts \$12 Per Dozen
- Pretzels with Cheese Fondue and Mustard \$5 Per Person
- 10 items minimum

## CANDY BREAK

- Selection of Sweet and Salty Chocolate Candies

\$7 Per Person

## NON-ALCOHOLIC BEVERAGES

- Organic Caffe Vita coffee and organic Mighty Leaf teas  
\$xx Per Gallon
- Fresh Fruit Juice or Lemonade  
\$8 Per Pitcher
- Freshly Brewed Organic Iced Tea  
\$xx Per Pitcher
- Iced Coffee  
\$20 per pitcher
- Assorted Soft Drinks  
\$3 Each
- Bottled Domestic Still Water  
\$3 Each
- Bottled Domestic Sparkling Water  
\$3 Each
- Coconut Water  
\$5 Each

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# RECEPTION

## HOT HORS D'OEUVRES

- **Smoked Salmon Rangoons \$62**  
*chili honey drizzle*
- **Mini Maryland Crabcakes \$68**  
*lemon dill*
- **Beef Skewers \$70**  
*maple szechuan*
- **Bacon Wrapped Scallops \$95**  
*cider mustard*
- **Sausage and Parmesan Stuffed Mushrooms \$47**
- **Miniature Beef Wellington \$55**
- **Coconut Shrimp \$68**  
*spicy lime glaze*
- **Lamb Meatballs \$52**  
*dijon cream*
- **Vegetable Spring Roll \$50**  
*sweet soy glaze*

## COLD HORS D'OEUVRES

- **Seasonal Bruschetta \$60**
- **Candied Bacon Skewers \$78**
- **Deviled Eggs \$52**  
*crispy prosciutto*
- **Tuna Tartare \$75**  
*wasabi cream, on a wonton crisp*
- **Tomato and Mozzarella Skewer \$58**  
*basil and balsamic glaze*
- **Beef Tartare \$76**  
*served on a potato chip, horseradish cream*
- **Cocktail Shrimp Shooters \$80**
- **Caramelized Onion, Goat Cheese and Apple Tart \$59**
- **Prosciutto Wrapped Asparagus \$55**
- **Blini \$60**  
*smoked salmon, citrus cream*

\*priced per 25 pieces

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## Taconic Displays

### Cheese Board \$4pp

Served with an assortment of Vermont cheeses, seasonal jam, crackers, bread

### Hummus Display \$5pp

Seasonal veggies, traditional and non traditional hummus

### Chips 'n Salsa \$6pp

House salsa, guacamole, house made tortilla chips

### Antipasto Board \$9pp

Charcuterie, grilled vegetables, mixed Olives, artichoke hearts, sliced baguette

### Potato Bar \$8pp

Baked potato, garlic mashed potatoes, sour cream, bacon bits, grated cheddar, scallions, roasted corn, country gravy

### Taco Bar \$11pp

Warm soft and hard shells, spicy chicken, carne asada, taco toppings

### Popcorn Bar \$6pp

Fresh popped kernels, parmesan cheese, truffle oil, salt and vinegar, warm butter

## Late Night\*

- **Cheeseburger sliders \$82**  
*grilled onions and U.S.A. cheese*
- **Maple sriracha wings \$36**  
*tarragon blue cheese cream*
- **Vegetable spring rolls \$50**  
*chili honey drizzle*
- **Warm pretzel \$48**  
*sweet IPA mustard*
- **Baby Philly cheesesteaks "wit or witout" \$95**
- **Hand cut fries \$50**  
*truffle aioli*
- **Lobster corn dogs \$105**  
*sweet and spicy mustard*
- **Pulled pork sliders \$80**  
*house made cole slaw*
- **Mini franks \$60**  
*hot dog toppings*
- **Milkshake shooters \$48**
- **Rootbeer float station \$52**
- **Fried dough station \$56**
- **Cookies 'n cakes \$44**

\* priced per 25 pieces

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DINNER

## DINNER BUFFETS

### Salads & Soups

(select two)

- **Caesar Salad**  
*parmesean, garlic croutons, fresh lemon*
- **Arugula Salad**  
*candied walnuts, dried cranberries, shaved carrot, goat cheese, maple vinaigrette*
- **Greek Salad**  
*feta, cucumber, olives, lemon-honey vinaigrette*
- **Cheddar Ale Soup**  
*Grafton cheddar, Vermont ale, pretzel crumble*
- **Tomato and Red Pepper soup**  
*cheddar croutons*
- **Butternut Squash and Apple Bisque**  
*buttermilk cream, pepitas*

### Sides

(select two)

- Whipped sweet potatoes
- Coconut scented rice
- Roasted root vegetables
- Grilled garlic asparagus
- Rosemary fingerling potatoes
- Bacon braised brussel sprouts
- Cheddar polenta cakes
- Chive mashed potatoes
- Balsamic grilled garden vegetables

### Entrees

(select two)

- **Statler chicken breast**  
*warm rosemary cream*  
**\$61 Per Person**
- **Filet of beef**  
*blue cheese fondue, fried onions*  
**\$77 Per Person**
- **Grilled salmon**  
*lemon beurre blanc, crispy beets*  
**\$62 Per Person**
- **Herb roasted pork loin**  
*cinnamon apple compote*  
**\$64 Per Person**
- **Grilled ahi tuna**  
*sweet soy reduction, wasabi*  
**\$67 Per Person**
- **Braised cod**  
*crispy bacon, tomato cream*  
**\$58 Per Person**
- **Grilled Seitan**  
*crispy leeks, apricot glaze*  
**\$53 Per Person**
- **Braised short ribs**  
*cherry demi glaze*  
**\$66 Per Person**

### Desserts

Chefs selection of cakes, tortes and pies

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## PLATED DINNER

### Salads & Soups

(select one)

- **Caesar Salad**  
*parmesan, garlic croutons , fresh lemon*
- **Arugula Salad**  
*candied walnuts, dried cranberries, shaved carrot, goat cheese, maple vinaigrette*
- **Classic Green Salad**  
*tomatoes, red onions, seasonal vegetables, balsamic vinaigrette*
- **Greek Salad**  
*feta, cucumber, olives, lemon-honey vinaigrette*
- **Cheddar Ale Soup**  
*Grafton cheddar, Vermont ale, pretzel crumble*
- **Tomato and red pepper soup**  
*cheddar croutons*
- **Butternut Squash and Apple Bisque**  
*buttermilk cream, pepitas*

### Appetizers

(priced separately, select up to two)

- **Duck Confit Bruschetta \$13pp**  
*cherry preserves, crispy onions, swiss fondue*
- **Lobster cake \$15pp**  
*green apple slaw and lemon butter aioli*
- **Shrimp cocktail \$12pp**  
*lemon, smoked tomato cocktail sauce*
- **Mushroom ravioli \$13pp**  
*goat cheese cream, caramelized onions*
- **Tuna tartare \$14pp**  
*cucumber, chili sauce, chive cream, pita chips*
- **Parmesan arancini \$12**  
*balsamic syrup*

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### Entrees\*

(select up to two)

- **Statler chicken breast**  
*warm rosemary cream*  
**\$65 Per Person**
- **Filet of beef**  
*blue cheese fondue, fried onions*  
**\$83 Per Person**
- **Grilled salmon**  
*lemon beurre blanc, crispy beets*  
**\$66 Per Person**
- **Herb roasted pork loin**  
*cinnamon apple compote*  
**\$68 Per Person**
- **Grilled ahi tuna**  
*sweet soy reduction, wasabi*  
**\$70 Per Person**
- **Rack of lamb**  
*apple mustard, rosemary breadcrumbs*  
**\$74 Per Person**
- **Braised cod**  
*crispy bacon, tomato cream*  
**\$62 Per Person**
- **Grilled Seitan**  
*crispy leeks, apricot glaze*  
**\$58 Per Person**
- **Braised short ribs**  
*cherry demi glaze*  
**\$68 Per Person**
- **Atlantic swordfish**  
*tomato caper relish*  
**\$70 Per Person**

\*For choice of up to two entrees, exact counts for each entrée must be provided no later than five (5) business days prior to event start date. Price per person will be based on highest priced entrée selection. A third entrée may be added for an additional \$10 per person.

## PLATED DINNER CONTINUED

### SIDES

*select two*

- **Whipped sweet potatoes**
- **Coconut scented rice**
- **Roasted root vegetables**
- **Grilled garlic asparagus**
- **Rosemary fingerling potatoes**
- **Bacon braised brussels sprouts**
- **Cheddar polenta cakes**
- **Chive mashed potatoes**
- **Balsamic grilled garden vegetables**

### DESSERTS

*select one*

- **Flourless chocolate cake**  
*raspberry sauce*
- **Seasonal cheesecake**  
*perfect sauce*
- **Warm bread pudding**  
*caramel*
- **Carrot cake**  
*maple frosting*

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