

BANQUET MENU CHOICES

For SATURDAY Aug 31, 2019 International Room, Jay Peak

Salad:

• Cherry tomato, cucumber, carrot with a Maple Balsamic Dressing.

Main Course Choices:

• Prime Rib Au Jus

Seasoned, Oven Roasted Prime Rib, served with a side of Horseradish Cream Sauce. Chef's temperature is Medium Rare unless otherwise instructed.

Statler Chicken Breast

Maple Brined Statler Chicken Breast with a Pear-Champagne Gastrique and Garnished with Fried Sage.

Ultimate Kale Bowl (Vegan/Vegetarian)
Kale, Roasted Sweet Potatoes, Quinoa, Avocado, sprouts, Pumpkin Seeds,
Goji Berries and a Maple – Tahini Dressing
*This is a Gluten Free, Dairy Free and Vegan Dish

Dessert:

- Tiramisu
- (Fruit salad will be available for those choosing Vegan)

Please email us if you have special dietary requirements.