

## Electra's Private Dining Room Meal Options

### Camel's Hump Package... 40 Per Person 3 Course Meal

#### Choose **One** Soup or Salad (Same for Entire Party)

##### Pumpkin Chowder

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn and Potatoes topped with Toasted Pumpkin Seeds

Or

##### Turmeric Vegetable Soup

Golden Coconut Milk simmered with Cauliflower, Carrots, Parsnips, Sweet Potatoes, Peppers, Fennel, Leeks, Kale and Chickpeas topped with Kale Pesto

Or

##### House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots and Maple Balsamic Vinaigrette

Or

##### Caesar Salad

Romaine tossed with Shaved Parmesan; Croutons, & Garlic Dressing topped with Shaved Parmesan

#### Choose **Three** Entrées for your guest to chose from (Guest choice of Entrée)

##### **Steak Frites Or Salmon**

Wagyu Steak served with Baby Spinach, French Fries & Port Wine Demi-Glace

##### **Bolognese**

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

##### **Roasted Cauliflower "Steak"**

Cast Iron Seared & Roasted Chipotle & Agave Marinated Cauliflower with Cranberry Chimichurri served with Vegan Poblano Sweet Potato Mash, Sauteed Baby Spinach topped with Avocado Hummus

##### **Apple & Cranberry Crusted Salmon**

Pan Seared Faroe Island Salmon topped with Hot Damn Cinnamon Schnapps Apple & Cranberry Compote served with Garlic Mashed Potatoes, Sauteed Baby Spinach and Pear, Apple & Fennel Salad

##### **Roasted Chicken**

Murrays all-Natural Airline Chicken Breast stuffed Ham, Cheddar & Apple Served with Roasted Garlic Mashed Potatoes, Pork Cornbread Stuffing, Asparagus, and Cranberry Compote topped with Pearl Onion Gravy

##### **Dessert**

(Same for Entire Party)

Mascarpone Cheesecake with Cherry Jubilee Sauce

# Electra's Private Dining Room Meal Options

**Killington Package... 50** Per Person

3 Course Meal

**You Choose One Soup and One Salad**

(Your Guest gets to choose one from your two picks)

## **Pumpkin Chowder**

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn and Potatoes topped with  
Toasted Pumpkin Seeds

Or

## **Turmeric Vegetable Soup**

Golden Coconut Milk simmered with Cauliflower, Carrots, Parsnips, Sweet Potatoes, Peppers, Fennel, Leeks, Kale  
and Chickpeas topped with Kale Pesto

## **House Salad**

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots and Maple Balsamic Vinaigrette

Or

## **Caesar Salad**

Romaine tossed with Shaved Parmesan; Croutons, & Garlic Dressing topped with Shaved Parmesan

Choose **Four** Entrées for your guest to choose from

(Your guest gets to choose of one Entrée)

## **Steak Frites or Salmon Frites**

**Wagyu Steak** served with Baby Spinach, French Fries & Port Wine Demi-Glace

Seared **Salmon** served with French Fries Sauteed Baby Spinach & Horseradish Sauce

## **Bolognese**

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root  
Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

## **Roasted Cauliflower "Steak"**

Cast Iron Seared & Roasted Chipotle & Agave Marinated Cauliflower with Cranberry Chimichurri served with  
Vegan Poblano Sweet Potato Mash, Sauteed Baby Spinach topped with Avocado Hummus

## **Apple & Cranberry Crusted Salmon**

Pan Seared Faroe Island Salmon topped with Hot Damn Cinnamon Schnapps Apple & Cranberry Compote served  
with Garlic Mashed Potatoes, Sauteed Baby Spinach and Pear, Apple & Fennel Salad

## **Roasted Chicken**

Murrays all-Natural Airline Chicken Breast stuffed Ham, Cheddar & Apple Served with Roasted Garlic Mashed  
Potatoes, Pork Cornbread Stuffing, Asparagus, and Cranberry Compote topped with Pearl Onion Gravy

## **Salmon Frites**

Seared Salmon served with French Fries Sauteed Baby Spinach & Horseradish Sauce

## **Dessert**

(Guest choice of Dessert)

Cheesecake with Cherry Jubilee Sauce

Chocolate Flourless Tort with Raspberry Sauce

**Mansfield Package... 65** Per Person

**4 Course Meal**

**Choose ONE Soup TWO Salad**

(Guest will receive **One** Soup for whole Party **and one** Salad)

**Pumpkin Chowder**

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn and Potatoes topped with Pumpkin Seeds

**Turmeric Vegetable Soup**

Golden Coconut Milk simmered with Cauliflower, Carrots, Parsnips, Sweet Potatoes, Peppers, Fennel, Leeks, Kale and Chickpeas topped with Kale Pesto

(Guest will also receive **one** Salad)

**House Salad**

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots and Maple Balsamic Vinaigrette

**Caesar Salad**

Romaine tossed with Shaved Parmesan; Croutons, & Garlic Dressing topped with Shaved Parmesan

**Chopped Salad**

Chopped Romaine, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Hard Boiled Egg, Watermelon Radish, Crumbled Blue Cheese topped with Chive & Herb Buttermilk Dressing & Garlic Croutons

**Choose Five Entrées for your guest to choose from**

(Guest choice of Entrée)

**Beef Tenderloin**

Grilled Beef Tenderloin, served with Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach, Asparagus  
Stilton Blue Cheese Demi-Glace and Apple & Celery Root Salad

**Bolognese**

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root  
Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

**Harvest Squash Deconstructed Lasagna**

Roasted Butternut, Delicata and Spaghetti Squash, Dried Cranberries Layered with Pasta Sheets tossed with Vegan Yellow  
Curry Coconut Sauce topped with Vermont Chevre & Candied Pecans

**Apple & Cranberry Crusted Salmon**

Pan Seared Faroe Island Salmon topped with Hot Damn Cinnamon Schnapps Apple & Cranberry Compote served with Garlic  
Mashed Potatoes, Sautéed Baby Spinach and Pear, Apple & Fennel Salad

**Roasted Chicken**

Murray's all-Natural Airline Chicken Breast stuffed Ham, Cheddar & Apple Served with Roasted Garlic Mashed Potatoes, Pork  
Cornbread Stuffing, Asparagus, and Cranberry Compote topped with Pearl Onion Gravy

**Steak Frites or Salmon Frites**

**Wagyu Steak** served with Baby Spinach, French Fries & Port Wine Demi-Glace  
Seared **Salmon** served with French Fries Sautéed Baby Spinach & Horseradish Sauce

**Smoked Maple & Pecan Pork Chop**

Berkshire Frenched Bone-in Pork Chop, Smoked Maple Bourbon & Pecan Gravy served with VT Cheddar Mashed Potatoes,  
Cider Braised Red Cabbage, Haricots Verts

**Kale Pesto Crusted Cod**

Northern Atlantic Day Boat Captain Cod topped with Kale Pesto with Roasted Root Vegetable,  
Apple-Wood Bacon Baluga Lentil Cassoulet served with Sautéed Baby Spinach

**Dessert Choose Two**

(Guest choice of Dessert)

Cheesecake with Cherry Jubilee Sauce **or** Chocolate Flourless Tort or Sorbet & Berries

**Or Mini-Dessert Duo**

A Mini Desert Duo for each guest of Crème Brûlée & Chocolate Flourless Tort or Chocolate / Fruit Mousse

## Electra's Private Dining Room Meal Options

### "Family Style" additional appetizers for each table to share

**French Fries...9**  
W/ Garlic Aioli

**Truffle Fries...10**  
W/ Ariel's Honey Aioli

**Sweet Potato Fries...10**  
W/ Brown Sugar & Dijon Dip

#### **Duck Frites**

Duck Tenderloins Dredged with Graham Cracker Crumbs, Flash Fried Served with Chili Maple Sauce...25

#### **Masa & Poblano Fried Calamari**

St. Judith Rhode Island Bay Boat Calamari Tossed with Corn Masa & Poblano Rings served with Chili de' Arbol Roja Sauce topped with Cotija Cheese...25

#### **Meze Plate**

Roasted Red Pepper & Walnut Muhammara, Tzatziki, Pumpkin Hummus, Mixed Vegetables, Stuffed Grape Leaves, Tabbouli, Marinated Feta, Mixed Olives, served with Grilled Pita & Lavash Flatbread Crackers...25

#### **Lobster & Pimento Dip**

Pimento Dip mixed with Maine Lobster and Lump Crab served with Crackers, Mixed Veggies and Old Bay Cristinis...25

#### **Shrimp Cocktail**

Dozen Gulf White Tiger Shrimp served with Cocktail Sauce...22

#### **Raw Shucked Oysters on the ½ Shell**

Champagne Mignonette & Cocktail Sauce...3pc

#### **Beef Tartare**

Wagyu Tenderloin tossed with Truffle Aioli, tossed with Cornichons & Capers, and Parsley topped with Quail Egg, Paddlefish Caviar served with Caramelized Onion "Dip" & Duck Kettle Chips...25

## Hors D'oeuvres Options

\$10-\$12 per person Per Item selected

Cheese & Fruit Platter

Veggies & Dip Platter

Charcuterie Platter

Mini Beef Wellingtons

White Truffle Deviled Eggs

Mini Onion Soup Boules

Brie & Raspberry Phyllo

4 Cheese Risotto Arancini

Triple Onion & Brie Tart

Coconut Chicken Skewers

Mini Black Corn Chicken Empanadas

White Truffle Beef Tartare on Kettle Chip

Black Truffle Mac & Cheese Tarts

Chili Maple Tuna Poke on Wonton Chip

Duck, Bacon & Corn Rangoon

Wild Mushroom & Phyllo Triangles

Chicken Empanadas with Roja Sauce

Manchego & Quince Tartlets

Crab Cakes

Bacon Wrapped Scallops

Fig & Fontina w/ Lavender Phyllo Triangle

Veggie Spring Rolls

Spanakopita

White Truffle & Yukon Potato Croquettes

Wagyu Beef Franks in a Blanket

Coconut Shrimp

Pork Belly Sliders

Sriracha Chicken Meatballs

Grilled Truffle Cheese Bites

Beef or Chicken Satay Skewers

Spinach Empanadas

Bacon Wrapped Beef Short Ribs