



## *Menu Selections*

The following menu selections are presented to you as a sampling of some of our favorite dishes. These are intended as a guide to creating individually tailored menus, custom designed to satisfy your tastes and whims, as well as striving to meet the dietary restrictions of your guests. We will gladly consider your special requests and will happily make substitutions when appropriate. Please feel free to explore all the possibilities with us including old family favorites and special themes. Whenever possible, we will be working with Vermont made and local products. Seasonal availability, as well as variety will be considered when executing the menu for your special day, as we are proud of both our Vermont Farmers and our artisan specialists. Thank you for considering Grand Isle Lake House!

**Please direct any menu inquiries to Sheryl Eddy, Executive Chef: [sheryl@grandislelakehouse.com](mailto:sheryl@grandislelakehouse.com)**

### *Hot Passed Hors D'Oeuvres*

Seared Sesame Scallops with Coconut-Chile Sauce  
Bacon Wrapped Scallops  
Maine Crab Cakes with Citrus Remoulade  
Shrimp & Chorizo Skewers  
Dilled Lobster Puffs  
Coconut Shrimp with Mango Dipping Sauce  
Lamb Meatballs with Balsamic & Orange Gremolata  
Pork Sates with Peanut-Coconut Sauce  
Rosemary-Roasted Garlic or Apple-Blue Cheese Stuffed Mushroom Caps  
Artichoke Heart, Balsamic Onion & VT Cheese Quesadillas  
Asparagus & Asiago Phyllo Bites  
Black Bean & Corn Empanadas with Cilantro Cream  
Vegetable Egg Rolls with Apricot-Lime Sauce  
VT Apple & Smoked VT Cheese Tartlets  
Chive Risotto Cakes with Sun Dried Tomato Jam  
VT Cheddar-Ale or Curried Butternut Squash Sips  
Vegetable Samosas with Tamarind Chutney  
Corn Fritters with Apple Jack & Jalapeno Dip  
Lemon Zucchini Fritters with Slow Cured Tomatoes  
Aged Chèvre, Raspberry & Honey Croustades



## GRAND *Isle* LAKE HOUSE

### *Cold Passed Hors D'Oeuvres*

Belgian Endive Spears with Basil Marinated Shrimp & Chèvre or Figs, Basil & Honeyed Pecans  
Shrimp Cocktail  
Seared Ahi Tuna with Wonton Crisps & Coconut Sauce  
Smoked Trout & Grilled Fennel Crostini  
Greek Lamb Skewers with Harissa Honey Sauce  
Beef Tenderloin Canapés with Chimichurri Butter  
White Bean-Spicy Cucumber & Orange Avocado-Chèvre Bruschetta  
Tomato-Balsamic Crostini with Asiago Shavings  
Vegetable & Herb Imperial Rolls with Sweet Chile Sauce  
Watermelon, Cured Tomato & Prosciutto in Ceramic Spoons  
Gazpacho or Melon-Mint Sips  
Apricots with Goat Cheese & Pistachios  
Dilled White Bean Cucumber Rounds & Cherry Tomatoes  
VT Cheddar Wafers with Raspberry-Jalapeno Jam



## GRAND *Isle* LAKE HOUSE

### *Bar Snacks*

Mixed Spiced & Candied Nuts  
Pretzels & Chex Party Mix  
Tortilla Chips with House Made Salsa or Guacamole

### *Hors D'Oeuvre Displays and Platters*

VT Cheeses & Fresh Fruit Board with Rice & Assorted Crackers  
Brown Sugar~Berry or Apple~Almond Baked Brie with Baguettes  
Antipasto to include Vegetable Tapas, Olive Samplings & Spiced Nuts  
Skewered Flank Steak with Red Rum Chimichurri  
Red Pepper~Cumin Hummus, Babaganoush & Tzatziki with Pita Chips  
Creole Shrimp & Toasted Corn Dip  
VT Cheddar~Smoked Bacon Dip  
Layered Mexican Pie with Guacamole & Salsa  
Warm Crab & Artichoke Dip (available without crab)  
Warm Spinach & Mushroom Dip



## GRAND *Isle* LAKE HOUSE

### *Plated Dinner Possibilities*

#### *Soups*

*(all would make great appetizer "sips")*

Gazpacho with Sherry & Extra Virgin Olive Oil  
Chilled Blueberry & Ginger  
Curried Butternut Squash & Cider with Crème Fraiche Drizzle  
Lobster Bisque with Cilantro Croutons  
Tomato Basil with Herbed Chèvre Crostini

#### *Green Salads*

*(served with local baby greens when available)*

Grilled Bell Peppers & Asiago Croutons with Sherry Vinaigrette  
Seasonal Berries, Cinnamon Almonds & Champagne Vinaigrette  
Bartlett Pears, VT Chèvre & Candied Nuts with Tarragon Vinaigrette  
Apples, Pumpkin Seeds, VT Smoked Cheddar & Maple-Dijon Dressing  
Dried Cranberries, Sunflower Seeds & VT Feta with Poppy Seed Dressing  
Sliced Tomatoes with VT Fresh Mozzarella & Basil Vinaigrette

#### *Entrees*

Grilled Salmon Filet with Emerald Sauce  
Asparagus-Boursin Salmon in Phyllo with Tomato-Shallot Coulis  
Maple-Chipotle Barbecued Salmon Filet  
Maine Crab Cakes with Basil Aioli  
Baked Stuffed Shrimp with Spinach, Mushrooms & Orange Butter  
Herbed Pork Tenderloin with Cider & Jalapeno Gastrique  
Beef Tournedos with Port-Rosemary Sauce  
VT Apple & Brie Stuffed Chicken Breast with Maple-Ginger Sauce  
Mojito Chicken Breast with Lime-Coconut Sauce  
Grilled Vegetable Napoleon with VT Mozzarella & Maple-Balsamic Drizzle  
Spinach-Feta Cheese Stuffed Mushroom Cap with Yellow Pepper Sauce

***Please refer To***

***"Buffet Salads & Warm Buffet Accompaniments"***  
***for "Side" selections that can often be tailored to plated menus.***



## *Buffet Dinner Possibilities*

### *Carved Buffet Entrees*

Aged Beef Tenderloin with Whiskey-Peppercorn Demi Glace  
Balsamic-Rosemary or Teriyaki Marinated Flank Steak  
Roast Top Loin of Beef with Garlic-Sage Crust  
Peppercorn Lamb Roast with Mint-Cilantro & Pecan Pesto  
Cuban Pork Loin with Mango Salsa

### *Warm Buffet Entree Platters*

Grilled Sherry Chicken Breasts with Smoky Apple Compote or Blueberry-Basil Salsa  
Champagne Chicken Breasts with Artichoke Hearts & Red Grapes  
Caribbean Chicken Breasts with Mango Chutney  
Roasted Salmon with Pineapple-Avocado Salsa  
Poached Salmon Filet with Emerald Sauce  
Red Curried VT Tofu & Vegetable Stir Fry over Basmati Rice  
Macintosh Apple, VT Tofu & Swiss Chard Risotto with Honey Drizzle  
Bowtie Pasta with Grilled Peppers, White Beans, Arugula Pesto & Ricotta

### *Buffet Salads*

Dried Cranberries, Pumpkin Seeds & VT Feta Cheese over Mixed Greens with Tarragon Vinaigrette  
Sunflower Greens with Maple-Soy Vinaigrette  
Mixed Greens with Seasonal Berries, Fennel & Balsamic Vinaigrette  
Caesar with Asiago Cheese, Roasted Capers & Sweet Peppers  
Local Potato with Summer Vegetables & Herb Vinaigrette  
Local Potato, Corn & VT Cheddar with Roasted Poblano Dressing  
Curried Couscous with Summer Vegetable Confetti  
Sliced Tomatoes with Fresh Mozzarella & Basil Chiffonade  
Sesame Broccoli & Almond  
Marinated Green Beans & Vine Ripened Tomatoes  
Grilled Vegetables with Artichokes & Maple-Balsamic Reduction  
Seasonal Roasted Vegetables with Orange-Ginger Vinaigrette  
Panzanella with VT Tomatoes & Herbed Croutons  
Watermelon, Arugula & VT Feta  
Island Summer Tomato, Melon & Cucumber



## GRAND *Isle* LAKE HOUSE

### *Warm Buffet Accompaniments*

Lemon-Arugula Mashed Potatoes  
Roasted Poblano & Corn Smashed Potatoes  
Garlic Mashed Red Bliss Potatoes  
VT Honey Roasted Potatoes  
Sweet Potatoes with Chèvre & Truffle Oil  
Herbed Rice Pilaf  
Marigold Rice Studded with Dried Fruits  
Brown Ale & Smoked Bacon Macaroni & Cheese  
Corn & Basil Pudding  
Roasted Seasonal Vegetables with Tomatillo Broth  
Broccoli Spears with Crispy Garlic  
Herbed Gratin of Summer Squashes & Tomatoes  
Green Beans with Orange-Almond or Ginger-Scallion Butter  
Green Beans with Lemon & Pine Nuts  
Herbed Vegetable Medley  
Maple-Sesame Baby Carrots  
Roasted Asparagus with Lemon Butter  
Seasonal Selections from Local Farms

### *Desserts*

Papa Ray's Apple Pie with Whipped Cream (made in South Hero!)  
Island Ice Cream's Ice Cream & Sorbets (made in Grand Isle!)  
Strawberry Shortcake (very limited season with Pomykala's Berries!)  
Chocolate Raspberry Mousse Cake  
Flourless Chocolate Cake  
VT Maple Cheesecake  
Chocolate Dipped Strawberries

For Wedding Cakes, please refer to "Wedding Resources"

Menu Availability is subject to change



*Per Vermont State Health Code, please be aware that "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions"*





## GRAND *Isle* LAKE HOUSE

### *Grand Isle Lake House* Wedding Buffet Dinner Sample Menu

#### *Stationary Hors d'oeuvres*

VT Cheese & Fresh Fruit Boards with Spiced Nuts & Assorted Crackers  
Gore-Dawn-Zola Dip with Belgian Endive & VT Apples

#### *Passed Hors d'oeuvres*

Orange & Avocado Crustades with VT Chèvre  
Maine Crab Cakes with Emerald Sauce  
Aromatic Lamb Meatballs

#### *Pre Set Plated Salad*

VT Dried Cranberries, Sunflower Seeds & VT Feta with Maple-Dijon Dressing  
Assorted Breads & Butter

#### *Buffet Dinner*

Carved Bourbon Beef Tenderloin with Mustard-Thyme Sauce  
VT Maple Chipotle Barbecued Salmon Filet  
Farfelle Pasta with Slow Cured Tomatoes & Toasted Ricotta  
Island Summer Tomato, Melon & Cucumber Salad  
Broccoli Spears with Crispy Garlic  
Tarragon Roasted Potatoes

#### *Dessert*

Wedding Cake to be provided by Client  
Coffee, Decaf & Tea



*Grand Isle Lake House*  
Wedding Plated Dinner Sample Menu

*Stationary Hors d'oeuvres*

VT Cheese Display to include Fresh Fruit, Olive Samplings,  
Spiced Nuts, Crackers & Accompaniments  
Warm Artichoke Dip with Crudités & Baguettes

*Passed Hors d'oeuvres*

Rosemary & Roasted Garlic Stuffed Mushroom Caps  
VT Apple & Smoked Gouda Tartlets  
Shrimp & Chorizo Skewers

*Pre Set Plated Salad*

Baby Greens with Pears, VT Chèvre, Sunflower Seeds & Tarragon Vinaigrette  
Assorted Breads & Butter

*Plated Dinner*

**Choice of:**

Beef Tournedos with Port-Rosemary Sauce  
&  
Grilled Salmon Filet with Emerald Sauce

**or**

Grilled Vegetable Napoleon with VT Fresh Mozzarella & Maple-Balsamic Drizzle

Both Selections to be served with:  
Herbed Tricolor Potato Salad with Summer Vegetables  
Local Sliced Tomatoes

*Dessert*

Wedding Cake to be provided by Client  
Coffee, Decaf & Tea





## GRAND *Isle* LAKE HOUSE

### *Grand Isle Lake House* Wedding Stations Reception Sample Menu

#### *Stationary Hors d'oeuvres Displays*

VT Cheese & Fresh Fruit Boards to include Strawberry Baked Brie,  
VT Sausages, Olive Samplings, Spiced Nuts & Embellishments

#### *Passed Hors d'oeuvres*

Black Bean & Corn Empanadas with Cilantro Cream  
Shrimp & Sesame Sticks with Apricot-Lime Sauce  
Beef Tenderloin Canapés with Orange Butter  
Lobster Bisque Sips with Cilantro Pesto  
Roasted Red Pepper & Chèvre Crostini

#### *Salad Station*

Panzanella with Local Tomatoes & Herbed Croutons  
Sunflower Greens with VT Maple-Soy Dressing  
Assorted Breads & Butter

#### *Carving Station*

Grilled Sherry Chicken Breasts with VT Apple Chutney  
Roasted Poblano & Corn Mashed Potatoes  
Peppercorn Marinated Flank Steak  
Green Beans with Lemon & Pine Nuts

#### *Seafood Station*

Seared Sesame Scallops with Wonton Crisps & Starfruit  
Wakame Seaweed & VT Apple Salad

#### *Dessert*

Wedding Cake to be provided by Client  
Coffee, Decaf & Tea



## GRAND *Isle* LAKE HOUSE

(802) 372-5024 | [info@grandislelakehouse.com](mailto:info@grandislelakehouse.com)

### *Grand Isle Lake House* Rehearsal Dinner Barbeque Sample Menu

#### *Stationary Hors d'oeuvres*

VT Smoked Bacon-Cheddar Dip & House-Made Salsa with Tortilla Chips

#### *Buffet BBQ Dinner*

Grilled Chicken Breasts with Red Rum Chimichurri  
Pulled Barbecued Pork Roast  
Cajun Smashed Potato Salad  
Broccoli & Apple Slaw  
Corn on the Cob  
Assorted Rolls & Butter

#### *Dessert*

Allenholm Farm's Apple Pie with Island Ice Cream's Vanilla  
Coffee, Decaf & Tea



## GRAND *Isle* LAKE HOUSE

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### *2018 House Beer & Wine*

#### *Wine*

Lunetta - Prosecco  
Wycliff - Sparkling Wine  
Col Mesian - Sparkling Rosé  
Laurent Miquel - Rosé  
Twin Vines - Vinho Verde  
Alverdi - Pinot Grigio  
Fernlands - Sauvignon Blanc  
Roblar - Chardonnay  
Line 39 - Pinot Noir  
Ryan Patrick - Redhead Red  
Tortoise Creek - Cabernet Sauvignon  
**\$25.00/Bottle \$6.50/Glass**

#### *Draught Beer*

Switchback Red Ale  
Zero Gravity Green State Lager  
Fiddlehead IPA  
**\$5.50**

#### *Bottled Beer*

Budweiser Light  
Labatt Blue  
Otter Creek Back Seat Berner  
Von Trapp Bohemian Pilsner  
Long Trail Ale  
Harpoon UFO Hefeweizen  
Shed Mountain Ale  
Champlain Orchard Hard Cider  
**\$3.75 - \$4.75**

#### *Mixed Drinks*

**\$6.25 - \$8.75**

#### *Sodas & Juices*

**\$2.00**

**\*\*Prices do not include VT Tax of 10%\*\***



## GRAND *Isle* LAKE HOUSE

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### *Grand Isle Lake House* *2018 Wine Descriptions*

**Lunetta Prosecco Northern Italy**

Apple & peach aromas with crisp fruit flavors

**Wycliff Champagne Brut California**

A touch of sweetness with a crisp, clean finish

**Col Mesian Sparkling Rosé Veneto, Italy**

White flowers, delicate strawberry & refreshing herbal notes

**Laurent Miquel Rosé Languedoc, France**

Refreshing berry flavors with a dose of minerality & elegant finish

**Twin Vines Vinho Verde Portugal**

Light, refreshing & crisp with a slight sparkle

**Alverdi Pinot Grigio Northeastern Italy**

Lively white fruit flavor with notes of acacia

**Fernlands Sauvignon Blanc New Zealand**

Bold, vivid flavors of citrus, gooseberry and passionfruit

**Roblar Chardonnay Santa Ynez Valley, California**

Aromas of wildflowers & pineapple with a balanced crispness

**Line 39 Pinot Noir Central Coast, California**

Classic cherry & raspberry flavors with supple tannins

**Ryan Patrick Redhead Red Columbia Valley, Washington**

Aromas of raspberry, herbs & dark chocolate with long fruit finish

**Tortoise Creek Cabernet Sauvignon Sonoma, California**

Flavors of dark fruits & cherries with vanilla and cedar nuances



## GRAND *Isle* LAKE HOUSE

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### *Bar Service Options*

#### *Hosted Bar*

(Optional Champagne Toast and/or Wine Served with Dinner)

<i>Full Open Bar</i>	<i>Limited Open Bar</i> Beer, Wine & Soft Drinks (Optional Cash Liquor)
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\*Hosted Bars may also be “capped” with a predetermined figure, at which time we will switch to one of the following cash bars.\*

#### *Cash Bar*

<i>Full Cash Bar</i> All of our House Inventory for guests to purchase	<i>Limited Cash Bar</i> House Beer, Wine & Soft Drinks for guests to purchase (no liquor will be served)
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#### *Split Bar Variations*

Full Open Bar for Cocktail Hour followed by either a: Full Cash Bar or Limited Open Bar  
Full or Limited Cash Bar with: Hosted Champagne and/or Wine with Dinner

#### *Champagne Toast Options*

<i>Full Pour</i> 6 serving per bottle	<i>Toasting Pour</i> 9 servings per bottle
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#### *Dinner Wine Service Options*

Bottles on the Tables or Initial Pour Only or Continuous Pour