

Reception Menus



Echo Lake Inn Buffet

Vermont Cheddar Cheese and fresh fruit board

Assorted carvings of fruits and a fresh fruit-filled watermelon sculpture

Mousse of fresh salmon

Assorted crudités

Pasta salad marinated with raspberry vinaigrette

Couscous and confetti of vegetable salad

Green garden salad, artistically decorated, presented with
condiments and our own dressing selections

Freshly baked baguettes

Wild and long grain rice pilaf

Fresh seasonal vegetable

Chicken, presented with an imaginative sauce

An offering of fresh fish or seafood

Chef-carved roast beef au jus

Buffet Embellishments

Prime rib in place of roast beef

Roast tenderloin of beef in place of roast beef

Seafood Trilogy (shrimp, scallop, and lobster in a Pernod crème fraiche)
in place of fresh fish or seafood

A presentation of veal in place of chicken

Fresh pasta in place of chicken or seafood

House Dessert

Reception Menus



Echo Lake Inn Grand Stations

Your food stations will consist of the following:

Station 1

Vermont Cheddar Cheese and fresh fruit board

Assorted carvings of fruits and a fresh fruit-filled watermelon sculpture

Mousse of fresh salmon

Assorted crudités

Pasta salad marinated with raspberry vinaigrette

Couscous and confetti of vegetable salad

Green garden salad, artistically decorated, presented with condiments and our own dressing selections

Freshly baked baguettes

Station 2

Wild and long grain rice pilaf

Fresh seasonal vegetable

Chicken, presented with an imaginative sauce

Fresh pasta selection made to order by an inn chef

Accompanying sauce and condiments

Station 3

Roast tenderloin of beef hand carved by an inn chef

Accompanying sauce and condiments

Reception Menus



Prix Fixe Menu

Your seated guests will be served by our professional waitstaff

Your dinner will begin with a cup of one of Chef Kevin's freshly prepared soups, freshly baked baguettes, followed by a field salad with our own dressings and croutons.

Entree selection as chosen from below:

Entree Selections

Chicken Breast

Fresh Pasta

Fresh Sole

Fresh Atlantic Salmon

Tenderloin of Beef

Prime Rib

Roast Loin of Pork

Shrimp

Rack of Lamb

Embellishments Available for the Full Service Dinner

Mesclun salad in place of field salad

Sorbet course

House dessert