



THE HISTORIC BENNINGTON STATION

150 Depot Street • Bennington, Vt. 05201

Phone: 802.442.7900

www.benningtstation.com

CATERING MENU





Welcome to The Bennington Station



Whether you're planning a casual gathering for drinks and hors d'oeuvres, a business luncheon or a wedding reception dinner—we offer a catering package to fit your needs. We serve both buffet style and full-service luncheons and dinners on or off premise for:

- Company Meetings
- Luncheon Banquets
- Bridal or Baby Showers
- Memorial Gatherings
- Holiday Parties
- Reunions
- Weddings
- and more!

APPETIZERS

For Adding To Your Party, For Cocktail Hour or Creating Your Own Appetizer Party

Applewood Smoked Bacon Wrapped Diver Scallops (3)	\$3.75
Cubed Cheese and Cracker Platter	\$2.50
Artisanal Cheese Board	\$3.50
Chicken Teriyaki Brochettes	\$2.75
Rhode Island Littleneck Clams a la Casino (3)	\$4.75
Fresh Seasonal Fruit Display	\$2.75
Fresh Maple Brook Farm Mozzarella En Carrozza (3)	\$2.75
Jumbo Poached Gulf Shrimp Cocktail (per Shrimp)	\$2.25
Mini Cocktail Angus Meatballs (Swedish or Italian) (4)	\$2.75
Grilled Quesadillas with Pico Di Gallo	\$2.50
Mini Maryland Style Crab Cakes (3)	\$2.95
Seafood Stuffed Mushrooms Caps	\$2.75
Baby Spinach Filo w/ Feta Cheese	\$2.50
Fiore Tuscany Style Bruschetta, with Crostini	\$2.50
Fresh Seasonal Vegetable Crudités	\$2.50
Jumbo Wings (Buffalo, Garlic, Teriyaki, BBQ) (3)	\$2.75

Priced per person



LUNCHEON BUFFETS

*Perfect for Company Meetings, Memorial Gatherings,
Luncheon Banquets and Showers*

THE CATAMOUNT

Deli Style Platters of Roast Beef, Roast Turkey,
Ham & Cheeses or Platter of Assorted Wraps
Garden Salad, Baked Ziti Marinara,
Pickle & Olive Tray, Breads and Condiments
Assorted Cookie Platter, Coffee/Tea • \$12.95

THE CONDUCTOR

Four Cheese Vegetable Lasagna, Chicken Cacciatore,
Baked Ziti Marinara, Sweet Sausage with Peppers &
Onions, Garden Salad, Garlic Bread, Assorted Cookie
Platter, Coffee/Tea • \$14.95



THE MONUMENT

Choice of One Chef Attended Carving Station:
Roast Beef Au Jus, Roast Turkey Breast
or Baked Glazed Ham
Baked Ziti Marinara, Garden Salad, Mashed Potatoes,
Seasonal Vegetable Dinner Rolls with Butter, Assorted
Cookie Platter, Coffee/Tea • \$16.95
2nd Entree Carving Station (add \$4.00)



FULL SERVICE LUNCHEONS

Served with Coffee/Tea

Hot Roast Vermont Tom Turkey Sandwich	\$11.95
Chicken Club Sandwich with French Fries	\$10.95
Fresh Fried Fish and Chips	\$12.95
Hot Roast Sirloin of Beef Sandwich	\$12.95
Cold Turkey Sandwich with Granny Smith Apples and Cranberry Mayo	\$10.95
Grilled Chicken Caesar Salad	\$10.95
Veggie Burger, Sweet Potato Fries	\$9.95

*Priced per person. Buffets are minimum of 30 people. Luncheon Buffets are served on premise from 10 am to 3 pm.
Off Premises Add \$2.00. After 3 pm Please Add \$2.00. Prices Do Not Include 9% VT State Sales Tax or Gratuity.*

DINNER BUFFETS



All buffets include a house salad, baked penne marinara, potato or rice, seasonal vegetable, dinner rolls & coffee

The B & R

Roast Vermont Tom Turkey & Herb Dressing
with Savory Pan Gravy,
Baked Fresh Atlantic Scrod with Buttered Crumbs
Apple Crisp • \$18.95

All Aboard

Carved Angus Roast Sirloin of Beef au jus,
Baked Stuffed Haddock Fillet with Lobster Sauce
Apple Cobbler • \$20.95

Station Master

Roast Vermont Tom Turkey & Herb Dressing
with Savory Pan Gravy,
Carved Angus Roast Sirloin of Beef au jus,
Baked Stuffed Haddock Fillet with Lobster Sauce
Chocolate Cake • \$23.95

FULL SERVICE DINNERS

All entrees come with house salad, potato or rice, seasonal vegetable, and freshly baked bread.

BEEF

King Cut Prime Rib Au Jus\$20.95
Queen Cut Prime Rib Au Jus\$18.95
Filet Mignon\$24.95
12 oz Angus N.Y. Strip\$21.95
8 oz Sirloin Steak\$17.95

POULTRY

Chef 's Famous Chicken Vermont\$17.95
Chicken Cordon Bleu\$17.95
Chicken Parmesan\$16.95
Roast Turkey\$16.95
Baked Stuffed Chicken Breast\$16.95

VEGETARIAN

Seasonal Vegetable Creation\$16.95

SEAFOOD

Baked New England Scrod\$17.95
Broiled Sea Scallops\$20.95
Broiled Salmon\$20.95
Baked Stuffed Shrimp..... \$20.95
Lobster All Sizes mkt. price
Shrimp Scampi over Pasta\$19.95



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WEDDING PACKAGES

Package #1: Baby's Breath

"Baby's Breath" Wedding Package includes:

- Wedding coordinator to assist you with every detail of your reception
- Complimentary banquet room rental
- Experienced and friendly banquet staff
- Room layout and design
- Private bar area
- Champagne toast
- Cake cutting service
- Ice cream to complement your cake

Displayed Hors D'oeuvres

- Assorted imported and domestic cheeses with gourmet crackers, flat breads and chocolate kisses
- Fresh seasonal vegetable crudités with appropriate dips

Passed Hors D'oeuvres

- Tuscany style bruschetta with crustinis
- Chef's creative assortment of canapés

DINNER

includes house garden salad and antipasto course (pasta with house marinara sauce and shaved pecorino romano cheese)

Entrées (choose up to three:)

- Queen cut roast prime rib of beef au jus
- Chef's chicken vermont- house specialty
- Baked stuffed fillet of haddock, lobster sauce
- Tender bistro chateau, wild mushroom sauce
- Seared B&R chicken breast, baby spinach, artichokes
- Pan roasted tilapia fillet, fire roasted tomato chutney

entrées served with bakery fresh rolls and butter, seasonal vegetable medley and appropriate starch

The Baby's Breath wedding package is \$27 per person plus Vermont state sales tax and an 18% gratuity

Package #2 : Forget-Me-Not

Forget-Me-Not Wedding package includes:

- Wedding coordinator to assist you with every detail of your reception
- Complimentary banquet room rental
- Experienced and friendly banquet staff
- Room layout and design
- Private bar area
- Champagne toast with Strawberry garnish
- Cake cutting service
- Ice cream to complement your cake

Displayed Hors D'oeuvres

- Assorted imported and domestic cheeses with gourmet crackers, flat breads and fresh fruit garnish
- Fresh seasonal vegetable crudités with appropriate dips

Passed Hors D'oeuvres

- Tuscany style bruschetta with crustinis
- Chefs creative assortment of canapés
- Maple cured bacon wrapped sea scallops

DINNER

includes mini Maryland style crab cakes, house garden salad and antipasto course (pasta with house marinara sauce and shaved pecorino romano cheese)

Entrées (choose up to three:)

- Baked stuffed jumbo gulf shrimp
- House dry aged new york strip steak
- Hazelnut encrusted scottish salmon
- Crispy maple leaf roast half duckling, raspberry gastrique
- Caramelized apple and brie stuffed kurobuta loin chop
- Chicken a la saltimbocca, cured spanish ham, fontina cheese
- Petite gorgonzola crusted filet mignon

entrées served with bakery fresh rolls and butter, seasonal vegetable medley and appropriate starch

The Forget-Me-Not wedding package is \$38 per person plus Vermont state sales tax and an 18% gratuity





MOTOR COACH MENU

STARTERS

Please choose One for Entire Group

Cup of Chef's Homemade Soup du Jour or
Small House Salad with Maple Balsamic Dressing

ENTRÉES:

(choose up to three)

Roast Vermont Tom Turkey with all the Fixings
Yankee Pot Roast ~ Traditional New England Fare
Baked Boston Schrod ~ Buttered Crumbs
Baked Chicken Pot Pie ~ Cheese Laced Pastry Crust

DESSERT

Baked Apple Crisp with
Wilcox Dairy Vanilla Ice Cream

Coffee or Tea

Please, No Substitutions

*Luncheon price: \$20 per person
(\$24 per person for service after 3 pm)
Inclusive of Vermont Sales Tax and Gratuity*

