

The Muddy Rudder

Thank you for selecting The Muddy Rudder for your event. We welcome the opportunity to work with you to make your special event something to remember. We have put together some ideas of menus and menu options and will gladly work with you to create any special menus you may request. Please take your time, read through the packet and when you are ready, let us make your vision come true.

Meal Guarantees

Guarantees are required for the number of persons attending your function by 12:00 p.m., three business days prior to the function date. This number will be considered a guaranteed number for attendance, not subject to reduction. If no guarantee is received, the expected number of guests on the Event Order will be considered the guarantee. If attendance falls below the guarantee, the host is responsible for the number guaranteed. The Muddy Rudder will set 5% over the guarantee.

Service Charge

All food and beverage is subject to a 20% service charge and a 7% state food and beverage tax.

Billing

We ask for a \$250 deposit upon booking of your party to save the date. The final payment will be due upon the conclusion of your function.

Should a cancellation occur within one week of the event, the deposit will be forfeited.

Liability

No staples, tacks or adhesives are allowed on any walls or doors.

Customer assumes responsibility for any damages caused by it or any of its guests, invitees or other persons attending, in any part of the restaurant.

In providing accommodations or rendering services under this agreement, it is expressly agreed and understood that to the extent permitted by the law, the restaurant, its employees or agents shall not be liable for any loss, injury or damage to persons or property of the customer or its invitees incurred in connection with this agreement, the accommodations or services provided hereunder, except where such injury or damage results from the negligence of the restaurant.


Notes

We ask that you finalize your menu 14 days prior to your event. The prices are based on one selection from each course. Certain first course selections come at an additional price, which are shown.

Lunch Menu Options

First Course

Caesar romaine, traditional Caesar dressing, croutons, shaved parmesan

 **The Rudder Wedge** iceberg lettuce, roasted tomatoes, pancetta, bleu cheese crumbles, shaved red onion

House Salad mixed greens, candied walnuts, goat cheese, granny smith apples, balsamic vinaigrette

N.E. Clam Chowder

VT Cheddar & Broccoli Soup (gluten free)

Lobster Bisque lobster, sherry, cream add \$ 3

Crab Cake coleslaw, remoulade sauce add \$ 1.50

Second Course

Ravioli spinach grande ravioli, creme rosa sauce, spinach, roasted tomatoes \$ 19.95

Chicken Pasta panko crusted chicken, roasted tomatoes, parmesan cream, spinach, penne pasta \$19.95

Seared Scallops sweet corn lima bean and pancetta succotash, mashed potato, crispy leeks \$23.95

Fish and Chips lightly fried, fresh Maine fries, coleslaw, remoulade sauce \$21.95

Steak Tips house marinated, mashed potato, mixed vegetables \$22.95

Third Course

Seasonal Crisp

White Chocolate Bread Pudding

Cheese Cake w/ Blue Berry Compote

Crème Brulee

Liquid Chocolate Cake


Coffee Service included.

***Menu items and prices are subject to change.

Dinner Menu Options

First Course

Caesar romaine, traditional Caesar dressing, croutons, shaved parmesan

 **The Rudder Wedge** iceberg lettuce, roasted tomatoes, pancetta, bleu cheese crumbles, shaved red onion

House Salad mixed greens, candied walnuts, goat cheese, granny smith apples, balsamic vinaigrette

N.E. Clam Chowder

VT Cheddar & Broccoli Soup (gluten free)

Lobster Bisque lobster, sherry, cream add \$ 3

Crab Cake remoulade sauce add \$ 1.50

Second Course

Vegetarian:

Ravioli spinach grande ravioli, creme rosa sauce, spinach, roasted tomatoes \$ 26.95

Land:

Roast Chicken 10oz statler breast, mashed potato, asparagus, wild mushroom marsala sauce \$29.95

Steak Tips house marinated, mashed potato, mixed vegetables \$29.95

Filet Mignon roasted garlic demi, mashed potato, asparagus \$35.95

Rib Eye horseradish cream, mashed potato, asparagus \$35.95

NY Strip garli herb compound butter, mashed potato, asparagus \$34.95

Sea:

Seared Scallops sweet corn lima bean and pancetta succotash, \$34.95
mashed potato, crispy leeks

Baked Haddock seasoned cracker crumbs, lobster sherry cream sauce, wild rice, mixed vegetables \$28.95

Pan Fried Trout artichokes, asparagus, tomatoes, mashed potato, garlic caper sauce \$30.95

Salmon grilled, scampi butter, mashed potato, asparagus \$31.95

Swordfish grilled, chimicurri sauce, mashed potato, asparagus \$34.95

Third Course

Seasonal Crisp

White Chocolate Bread Pudding

Cheese Cake w/ Blue Berry Compote

Crème Brulee

Liquid Chocolate Cake

Coffee Service included.

*****Menu items and prices are subject to change.**

Breakfast

The Continental 1

Orange and Grapefruit Juice
Breakfast Pastry Basket, Butter and Fruit Preserves
Seasonal Fresh Fruit
Coffee Service

8 Per person

The Continental 2

Orange and Grapefruit Juice, Cranberry Juice
Breakfast Pastry Basket, Butter and Fruit Preserves
Whole bagels with Cream Cheese
Seasonal Fresh Sliced Fruits, Dry Cereal with Milk
Coffee Service

12 Per person

The Continental 3

Orange and Grapefruit Juice, Cranberry Juice
Breakfast Pastry Basket, Butter and Fruit Preserves
Whole bagels with Cream Cheese
Seasonal Fresh Sliced Fruits
Dry Cereal with Milk, Yogurt and Granola
Coffee Service

13 Per person

Breakfast Extras

Buttermilk Biscuit Sandwich with Scrambled Eggs, Ham and Cheddar Cheese
3.5 Each

Croissant with Scrambled Eggs, Bacon and Cheddar Cheese
3.5 Each

Buffet Breakfast

Orange and Grapefruit Juice
Tomato Juice

Seasonal Fresh Fruit
Scrambled Eggs with Cheddar Cheese
Sausage Links and Bacon
Home Fried Potatoes

Breakfast Pastry Basket to Include
Assorted Danish, Muffins, Coffee Cake,
Biscuits
Butter and Preserves

Coffee Service

16 Per person

Buffet Extras

Banana Fosters French Toast

Eggs Benedict with Canadian Bacon
Buttermilk Biscuit with Hollandaise Sauce

Smoked Atlantic Salmon
Cream Cheese and Bagels
Capers and Onions

Omelets
Cheddar Cheese, Ham, Onions, Peppers,
Tomatoes, Mushrooms, Bacon, Baby Spinach

* Omelets prepared to order by chef at \$25.00 per hour 2-hour minimum

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

20% Taxable Service Charge and 7% State Sales Tax Will Be Applied

Brunch Buffet

Spinach and Bacon Salad

Petite Greens Salad

Fresh Fruit Display

Peel and Eat Shrimp, Cocktail Sauce

Cinnamon French Toast

Eggs Benedict

Bacon and Sausage

Roasted Chicken with Fresh Herb Butter Sauce

Roasted Potatoes

Grilled Vegetables

Assorted Fresh Muffins

Dessert Display

18 Per person

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Buffets

Sandwich Deli

Choice of Soup

Assorted Rolls

with an assortment of ingredients to include
Honey Ham, Roasted Turkey, Roast Beef, Hard Salami,
Shredded Lettuce, Assorted Sliced Cheese, Tomatoes and Banana Peppers
Onions, Pickles, Olives, Herb Mayonnaise and Italian Herb Vinaigrette

Italian Pasta Salad

Egg and Red Potato Salad

Brownies and Assorted Cookies

Coffee Service

17 Per person

Pasta Buffet

Caesar Salad

Assort Italian Filled Sandwich Wraps

Penne Pasta with Marinara Sauce and Romano Cheese

Rotini Pasta with Sun-Dried Tomatoes, Basil Pesto, Cream
and Fresh Grated Parmesan

Cheese Filled Tortellini with Italian Sausage
Caramelized Onions, Mushrooms in a Gorgonzola Cream Sauce

Fresh Focaccia and Sliced Baguettes with Butter

Mini Cannolis

Coffee Service

22 Per person

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Mexican Buffet

Chicken Tortilla Soup
Garnished with Tortilla Crisps, Cilantro Sour Cream, Avocado

Grilled Caesar Salad
with Cayenne Caesar Dressing, Garlic Croutons

Southwestern Potato Salad with Cilantro Mayonnaise
Marinated Tomato Salad with Corn

Tequila Lime Marinated Tenderloin Tips
Bell Peppers, Onions, Tomatoes
Sour Cream and Warm Flour Tortillas

Grilled Chorizo and Chicken
Roasted Pepper Quesadillas
Four Cheese Blend, Fresh Tomato Salad

Tortilla Chips with Guacamole

Dessert

Coffee Service

25 Per person

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

20% Taxable Service Charge and 7% State Sales Tax Will Be Applied

Baked Potato Bar

Beef Chili
Cumin Sour Cream

Greens Salad
Tomatoes, Cucumbers, Onion, Carrots, Garlic Croutons
Ranch Dressing, Herb Vinaigrette

Idaho Baked Potatoes
Fresh Tomato Salsa, Blend of Cheese, Sliced Black Olives,
Sliced Scallions, Caramelized Onions, Broccoli Florets, Diced Peppers,
Crisp Bacon, Green Peas

Chicken and Vegetable Alfredo

Assorted Breads and Butter

Coffee Service

20 Per person

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

20% Taxable Service Charge and 7% State Sales Tax Will Be Applied

Tailgating

Garden Salad

Pasta Salad

Egg and Potato Salad

Sweet and Hot Italian Sausage
Peppers and Onions

Hot Dogs and Hamburgers

BBQ Chicken Thighs

Baked Beans

House Chips

Assorted Cheeses and Topping

Cookies and Brownies

Coffee Service

20 per person

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

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BBQ

Spicy Black Bean Soup with
Cilantro Lime Sour Cream

Coleslaw

Bacon Potato Salad

BBQ Chicken

BBQ Baby Back Ribs

Slow Roasted Beef Brisket

Pulled Pork

Baked Beans with Ham Hock

Blue Cheese and Chive Stuffed Potatoes

Grilled Corn on the Cob

Buttermilk Biscuits, Jalapeno Cornbread and Assorted Rolls

Dessert

Coffee Service

30 Per person

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

20% Taxable Service Charge and 7% State Sales Tax Will Be Applied

Buffet

Cheddar, Chive, Potato Soup
Seasoned Croutons

Coleslaw

Dijon and Pancetta Potato Salad

Spinach Salad, Apples, Bacon, Blue Cheese

Tray of Sliced Tomatoes, Onions, Pickles
Lettuce, Swiss and VT Cheddar

Grilled Brats & Sausage with Sauerkraut

Herb Roasted Chicken
Roasted Vegetables

Pan Grilled Pork Chops
Braised Cabbage and Bacon

Assorted Dinner Rolls

Whole Grain Mustard, Mayonnaise and Ketchup

Dessert

Coffee Service

30 Per person

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

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Italian Buffet

Antipasti
Meats and Vegetables

Ciabatti Bread with Extra Virgin Olive Oil

Sliced Tomato and Mozzarella Salad
Arugula, Artichoke Hearts, Goat Cheese Dressing

Fresh Asparagus with Spicy Tomato Vinaigrette

Penne Pasta, Shrimp, Cream Basil Pesto

Tenderloin Steak Tips with Mushrooms and Prosciutto Ham

Parmesan Crusted Chicken Breast, Basil Butter Sauce,
Tomato Risotto

Dessert

Coffee Service

28 Per person

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

20% Taxable Service Charge and 7% State Sales Tax Will Be Applied

Clam Bake

New England Clam Chowder
Oyster Crackers

Pasta Salad

Egg and Bacon Potato Salad

Coleslaw

BBQ Grilled Chicken

Grilled Marinated Tenderloin Tips with
Grilled Vegetables

Steamers, Shrimp, Lobster, Crab Legs

Steamed Corn
Butter Herb Red Potatoes

Cheddar Buttermilk Biscuits and Corn Bread

Dessert

Coffee Service

MKT Price

*** Buffet Meals Require a Guaranteed Minimum of 20 Paid Guest**

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Cold Buffet Displays

Shellfish Selection

Prices Based On Market

Jumbo Cocktail Shrimp per 50

Peel and Eat Shrimp per 5lb

Chilled Mussels per 5lb

Clams on the Half Shell per 50

Oyster on the Half Shell per 50

Crab Legs per 5lb

Lobster Tails per 25

Served with Lemon Wedges, Spicy Cocktail Sauce

Sliced Smoked Salmon Platter

Lemon Chive Aioli, Fried Capers, Red Onion, Toasted Baguette

\$80 per side

Smoked Seafood Plater

Shrimp, Scallops, Mussels, Trout

Mkt \$

Antipasto Platter

Grilled Zucchini, Summer Squash, Red Onion, Marinated

Mushrooms, Kalamata Olives, Prosciutto,

Italian Pepper Salami, Ciabatta Bread

Olive Oil and Shaved Parmesan

up to 15 people \$55 up to 30 people \$100

Cheese and Cured Meat Board

Cheese, Assorted Crackers, Sliced French Bread,

Cured Sliced Meats, Fruit

up to 15 people \$55 up to 30 people \$100

Bruschetta

Grilled Portabella, Roasted Tomatoes,

Prosciutto, Parmesan

up to 15 people \$45 up to 30 people \$85

Garden Vegetable Selection
Sour Cream Dip

up to 15 people \$ 30 up to 30 people \$60

Fresh Fruit Display

up to 15 people \$ 30 up to 30 people \$60

Pasta Station

*Pasta prepared to order

Chefs Selection of Pasta

Sauce Selection: Pesto Cream, Tomato Sauce, Alfredo Sauce,
Bolognese Sauce, Lobster Cream Sauce

Accompaniments to include Olive Oil, Garlic Cloves
Diced Tomatoes, Sliced Mushrooms, Scallions and Shaved Parmesan
Per person

Carving Station

* Items below are served with appropriate selection of condiments

Grilled Flank Steak BBQ Sauce

Whole Turkey

Roasted Pork Loin Maple and Mustard Glaze

Honey Smoked Ham Whole Grain Mustard

Prime Rib Horseradish Sauce

Whole Tenderloin Roasted Garlic Demi

Individual Stations Prices are Based as an Accompaniment to a Buffet Dinner Meal.

When not Accompanying a Dinner a Minimum of 50 Guests are required.

Reception Stations are planned not to Exceed Two Hours.

* A Chef's Charge of \$25.00 per hour – Two Hour Minimum
Will Apply for All Items Carved at Buffet or Prepared Tableside

Appetizer selection

Seafood

- Mini Crab Cakes** \$30 per dozen
- Spicy Tuna Tartar in a Phyllo Cup** \$27 per dozen
- Sesame Seared Tuna and a Wasabi Citrus Aioli on a Cucumber** \$27 per dozen
- Dilled Salmon Tartar on a Toast Point** \$24 per dozen
- Miniature Lobster Phyllo Cup w/ Apple and Avocado** \$36 per dozen
- Smoked Salmon and Cucumber Salad on Endive** \$33 per dozen
- Lump Crab and Mango on a Toast Point** \$30 per dozen
- Bacon Wrapped Scallops** \$36 per dozen
- Shrimp - Herb Cheese Purse** \$33 per dozen

Vegetarian

- Blue Cheese and Caramelized-Onion in a Phyllo Cup** \$21 per dozen
- Brie and Fruit Wrapped in Phyllo** \$27 per dozen
- Roasted Pepper and Goat Cheese Bruschetta** \$16 per dozen
- Boursin Stuffed Cherry Tomatoes** \$16 per dozen
- Grilled Fresh Figs w/ Local Goat Cheese** \$24 per dozen
- Tomato Tartar on Crispy Goat Cheese Fritter** \$24 per dozen
- Phyllo Wrapped Asparagus** \$22 per dozen
- Wild Mushroom Purse** \$27 per dozen

Beef/poultry

- Rosemary Dijon Rubbed Lamb Lollypops** \$36 per dozen
- Chicken Canapé w/ Avocado, Black Bean,
and Roasted Peppers in a corn cup** \$24 per dozen
- Miniature Beef Bruschetta w/ Gorgonzola and Grapes** \$30 per dozen
- Mini Beef Wellingtons** \$36 per dozen
- Proscuitto and Melon Pops** \$24 per dozen