



Willie Dunn's
G R I L L E



CATERED MEAL OPTIONS

WILLIE'S BBQ ON THE PATIO

\$22 PER PERSON
MINIMUM OF 40 PEOPLE

Grilled Hamburgers, Hot Dogs, and Chicken Breast
sliced American and cheddar cheese ~ lettuce, tomato, red onion, and pickles ~ bowl of salsa cruda with chips

CHOICE OF

Grilled Asparagus

with extra virgin olive oil, parmesan, tomato concasse, and fresh herbs

OR

Fresh Local Corn on the Cob

(seasonal)

CHOICE OF

Garlic Bread OR Rustic Rolls with Butter Chips

CHOICE OF TWO SALADS

Pasta Salad

with grilled vegetables, fresh mozzarella,
and balsamic vinaigrette

Sliced Watermelon

Jicama Watermelon Salad

with fresh cilantro vinaigrette

Red Bliss Potato Salad

with a scallion vinaigrette

Tomato & Fresh Mozzarella Salad

with fresh basil and extra virgin olive oil

Tossed Mixed Green Salad

with apple roasted shallot vinaigrette

Creamy Coleslaw

DESSERT

Cookies and Brownies or Apple Pie

Barbeque Enhancements

PER PERSON AND WILL BE APPLIED TO ALL GUESTS

Hanger Bistro Steak - \$9.00

BBQ Baby Back Ribs - \$8.00

Salmon with Basil Butter - \$7.00

Steamed Lobster (market price)

WILLIE DUNN'S GRILLE PLATED DINNER

\$32 PER PERSON
MINIMUM 40 PEOPLE, MAXIMUM 80 PEOPLE

FIRST COURSE ~ CHOOSE ONE

Fried Calamari with Basil Marinara

Tuscan Bruschetta

Baked Stuffed Mushrooms
with sausage and mushroom duxelle

SECOND COURSE ~ CHOOSE ONE

House Salad

Roasted Tomato Bisque

THIRD COURSE ~ CHOOSE ONE

Grilled Bistro Steak
with balsamic demi-glace

Baked Scrod - Mediterranean Style
julienne peppers, kalamata olives, diced leeks, and garlic with a roasted tomato fennel broth and fresh herbs

Pasta with Julienne of Chicken
with feta cheese, garlic, and spinach in a white wine herb broth
with sun-dried tomatoes and fresh basil. Served with seasonal grilled vegetables.

DESSERT ~ CHOOSE ONE

Apple Crisp

Brownie a la Mode with Chocolate Sauce

Sorbet

WILLIE DUNN'S GRILLE PLATED DINNER

\$38 PER PERSON
MINIMUM 40 PEOPLE

FIRST COURSE ~ CHOOSE ONE

Asian Potstickers

pork & scallion dumplings steamed to perfection and served with an Asian BBQ sauce

Mussels

fresh thyme, shallots, garlic, white wine, and herbs

Tuscan Bruschetta

diced plum tomatoes, garlic, extra virgin olive oil, and basil

SECOND COURSE ~ CHOOSE ONE

Caesar Salad

romaine mix, raddiccio, shredded Parmesan, and croutons

House Salad

mesclun, red onion, cucumber, tomato, with the Chef's fresh herb vinaigrette

THIRD COURSE ~ CHOOSE ONE

Bistro Beef Medallions

sauce bordelaise (red wine reduction with mushrooms)

Pan Seared Chicken

with tomato, smoked provolone, and demi-glace

Pan Seared Salmon

with fresh basil butter

Linguine

white clam sauce, basil, Chiffonade finished with little neck clams and Parmesan

DESSERT ~ CHOOSE ONE

Cheese Cake

Chocolate Layer Cake

Sorbet

All dinners subject to 18% gratuity and 9% Vermont meals tax.

WILLIE DUNN'S GRILLE PLATED DINNER

\$42 PER PERSON
MINIMUM 40 PEOPLE

FIRST COURSE ~ CHOOSE ONE

Panko Crusted Crab Cakes
with cilantro lime, vinaigrette

Mushroom Au gratin
a blend of domestic and wild mushrooms, three cheese infusion, fresh herbs, and crostini

Shrimp Scampi
served with oven roasted tomato and baby spinach

SECOND COURSE ~ CHOOSE ONE

Caesar Salad
romaine & radicchio mix, shredded Parmesan, and crouton

House Salad
mesclun, red onion, cucumber, tomato with balsamic vinaigrette or fresh herb vinaigrette

Endive Salad

THIRD COURSE ~ CHOOSE ONE

Statler Chicken Breast
sun dried tomatoes, cream reduction

Everything Crusted Ahi Tuna
Asian BBQ, pickle ginger wasabi

Sirloin Steak
roasted, shallots, wild mushroom infused demi Glace, citrus cream reduction

DESSERT ~ CHOOSE ONE

Cheese Cake
Chocolate Mousse Cake
Sorbet
Lemon Tart

WILLIE DUNN'S BUFFET MENU

MINIMUM 40 PEOPLE

Salads

(CHOOSE TWO)

Tossed Mixed Green Salad
with apple roasted shallot vinaigrette

Caesar Salad
romaine mix, shredded Parmesan, & crouton

Pasta Salad
with grilled vegetables, fresh mozzarella,
and balsamic vinaigrette

Red Bliss Potato Salad
with a scallion vinaigrette

Creamy Coleslaw
Oriental Noodle Salad
Seasonal Fruit Salad

Pasta

(CHOOSE ONE)

Stuffed Shells with Basil Marinara

Penne Primavera

Linguine with White Clam Sauce

Entrée

(CHOOSE TWO)

Meat

Bistro Beef Medallions with Fig Balsamic Demi Glace

Sliced Roast Pork Loin with Berber Spice Cider Reduction

Grilled Rib Lamb Chop with Herb Butter

Seafood

Crabmeat Stuffed Sole with Dill Beurre Blanc

Grilled Trout with Lemon Capers and Artichoke Hearts

Braised Salmon with Red onion and Shitake Mushrooms

Poultry

Pan Seared Chicken with Plum tomatoes, Smoked Provolone,
and Madeira Demi Glace

Chicken Cordon Bleu Stuffed with Swiss Cheese & Ham
Finished with a Béchamel Sauce

Roasted Turkey Breast with Sage Gravy

Chicken Parmesan

Starches

(CHOOSE ONE)

Roasted Garlic Mashed Potato

Baked Potato with Sour Cream & Chives

Braised Red Roasted Potatoes with Rosemary Herbs

Wild Rice Pilaf with Pecans

Roasted Fingerling Potatoes with Garlic & Herbs

Desserts

(CHOOSE TWO)

New York Cheese Cake

Carrot Cake

Chocolate Cake

Pecan Pie

Strawberry Shortcake

Vegetables

Chefs Choice of Seasonal Vegetables Medley

