

# Welcome to All Soccer Families!

The Okemo Culinary Team has proposed several venues with menu options for your **Club or Team Dinner**. This will ensure a custom menu with a pre-set time so everyone can eat together. For those interested, please contact the Okemo Group Sales Team at: (802) 228-1835 or [functions@okemo.com](mailto:functions@okemo.com).

## Willie Dunn's GRILLE

### Willie's BBQ on the Patio

Starting at \$22 per person

#### Entrées

Grilled Hamburgers, Hot dogs, & Chicken Breast served buffet style with sliced American & cheddar cheese, lettuce, tomato, red onion & pickles

#### Vegetables

Choice of:

Grilled Asparagus

with olive oil, parmesan, tomato concasse & fresh herbs  
or

Fresh Local corn on the cob (seasonal)

#### Starches

Choice of:

Garlic Bread or Rustic Rolls with butter chips

#### Salads

Choice of Two Salads:

Pasta Salad

with grilled veggies, fresh mozzarella & balsamic vinaigrette

Red Bliss Potato Salad

with a scallion vinaigrette

Tossed Mixed Green Salad

with Apple Roasted Shallot Vinaigrette

Sliced Watermelon

Jicama Watermelon Salad

with fresh cilantro vinaigrette

Tomato & Fresh Mozzarella Salad

with fresh basil and extra virgin olive oil

Creamy Coleslaw

#### Desserts

Cookies and Brownies or Apple Pie

#### Barbecue Enhancements

- Kids' Mac 'n' Cheese & Chicken Tenders - \$3
- Bistro Steak - \$6
- BBQ Baby Back Ribs - \$7
- Salmon with Basil Butter - \$7
- Steamed Lobster - MP

## Willie Dunn's GRILLE

### Willie's Buffet Menu

Starting at \$35 per person

#### Salads

Mixed Green Salad  
with apple roasted shallot  
vinaigrette

Caesar Salad  
romaine mix, shredded  
parmesan & crouton

Pasta Salad  
with grilled veggies, fresh  
mozzarella, & balsamic  
vinaigrette

Red Bliss Potato Salad  
with a scallion vinaigrette

Creamy Coleslaw

Oriental Noodle Salad

Seasonal Fruit Salad

#### Starches

Choice of:

Garlic Mashed Potato

Baked Potato  
with sour cream & chives

Red Roasted Potatoes  
roasted with rosemary herbs

Wild Rice Pilaf  
with pecans

Fingerling Potatoes  
roasted with pecans

#### Vegetables

Seasonal Veggie Medley

#### Desserts

Select Two:

- New York Cheese Cake
- Strawberry Shortcake
- Chocolate Cake
- Pecan Pie
- Carrot Cake

#### Entrées

Select Two:

Bistro Beef Medallions  
with fig balsamic demi-glace

Sliced Roast Pork Loin  
with berber spice cider  
reduction

Crab Meat Stuffed Sole  
with dill beurre blanc

Herb Crusted Fresh  
Baked Cod

Grilled Salmon  
with basil butter

Pan Seared Chicken  
with plum tomatoes, smoked  
provolone, madeira demi-glace

Chicken Cordon Bleu  
with béchamel sauce

Roasted Turkey Breast  
with sage gravy

Chicken Parmesan

#### Pastas

Stuffed Shells  
with basil marinara

Penne Primavera

Linguine  
with white clam sauce

Baked Ziti



### Coleman Brook Tavern Option One

Starting at \$35 per person

#### Salads

Choice of 1 salad from our Summer Menu

#### Entrées

Choice of:

Short Ribs

with cheddar polenta & farmer's market vegetable

Pan Seared Salmon

with Blake Hill raspberry hibiscus preserves,  
wild rice & split peas

Roasted Organic Chicken Breast  
with mashed potatoes  
& baby arugula tossed in cider vinaigrette

#### Desserts

Chef Selected Trio

### Coleman Brook Tavern Option Two

Starting at \$45 per person

#### Salads

Choice of 1 salad from our Summer Menu

#### Entrées

Choice of

Grilled Tavern Steak

with roasted shallot sauce,  
tavern potatoes & market vegetable

Cavendish Quail

with Blake Hill orange ginger glaze  
mashed potatoes & farmer's market vegetable

Grilled Swordfish

with mustard butter  
wild rice & split peas & farmer's market vegetable

#### Desserts

Chef Selected Trio