

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.

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
provone, 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