

Banquet Menus

Choice of Three (3) entrees only for your entire group

Beef

- Oven Roasted Prime Rib of Beef au jus*
- Grilled New York Sirloin Steak*
- Grilled Teriyaki Steak*
- Roasted Sliced Top Round of Beef au jus*
- South Station Favorite Marinated Flank Steak w/ Mushroom Sauce*
- Grilled Delmonico Steak*
- Grilled Porterhouse Steak (market price)*
- Grilled Filet Mignon (market price)*

Chicken – Poultry

- Baked Stuffed Boneless Chicken Breast, with Herb Stuffing*
- Baked Boneless Breast of Chicken Kiev*
- Baked Boneless Breast of Chicken Florentine*
- Baked Boneless Breast of Chicken Cordon Bleu*
- Grilled Boneless Breast of Chicken Teriyaki*
- Grilled Boneless Breast of Chicken Dijon*
- Oven Roasted Breast of Turkey with all Fixing*
- Grilled Breast of Duck with Sweet Chili Sauce*
- Oven Roasted Duck a' la Orange*
- Oven Roasted Cornish Game Hen*

Seafood

- Sautéed Shrimp Scampi on a Bed of Wild Rice Pilaf*
- Grilled Swordfish plain or Fresh Fruit Salsa*
- Grilled Salmon with Sweet Chili Sauce (market price)*
- Sautéed Scallops Scampi on a Bed of Wild Rice Pilaf*
- Oven Roasted Scallops*
- Oven Roasted Schrod*
- Grilled Swordfish with Fresh Fruit Salsa or Sweet Chili Sauce*

Pork

- Grilled Pork Chops*
- Oven Roasted Loin of Pork Montreal Spiced*
- Vermont Maple Glazed Ham with Pineapple Salsa or Raisin Sauce*

Vegetarian

- Four Cheese Vegetable Lasagna*
- Fresh Vegetable Stir Fry on a Bed of Rice*

\$26.00 per person

Price includes

*Chef prepared Soup du jour, or Fresh Fruit cup
Rolls and Breads from Chef Michael's Bakery Shop,
Pre-Set Tossed Salad
Entrée,
Choice of baked potato, rice pilaf, or starch du jour
Fresh vegetable du jour
Coffee, Tea, Lemonade, Iced Tea
Dessert from Chef Michael's Bakery Shop
See Dessert List Enclosed*

Please add

Linen Cost Per piece and Room Charge see enclosed rate

18 % Gratuities and 9% Vermont and 1 % City of Rutland Meals and Room Tax
Any Entrée marked (market price) is subject to an addition cost per person due to market fluctuation.

Hors d' oeuvres and Appetizers served before the banquet
Ask about special package price.

Ask about theme parties for fundraisers package!
Family style pre-fixe dinner packages !
Or we can customized a menu to fix your budget or culinary selections

Serving Daily Lunch 11:00 AM to 3:00 PM Monday - Saturday

Dinner 5:00 PM to 9:30 PM Sunday 4:00 PM to 9:00 PM Fri/Sat until 10 PM

Perfect Plate Lunch Platters Mon-Sat 11-2 PM, \$9.95

***TROLLEY TAVERN* lite fare menu serving 3 PM to closing**

Sunday Brunch Buffet 10-2, \$16.95 pp

Banquet Rooms

Groups are always welcome

Restaurant 802-775-1736
Fax 802-773-1081
email: south.station@verizon.net

Trolley Square, US Route 7 South
170 South Main Street
Rutland, Vermont



Banquet and Buffets Packages, Desserts Selections
Desserts Selections are the Creation of Chef Michael Gillam's Bakery Stop

Choice of One (1)

Warm Apple Crisp with Scoop of French Vanilla Ice Cream

Or

Thomas Dairy's Fresh Whipped Cream

Striped Mousse Cake, Layers of Chocolate and Yellow Cake, with Chocolate Mocha Mousse
Topped Scoop of French Vanilla Ice Cream

Or

Chocolate Ice Cream

Hot Fudge Sundae w/ South Station Famous Chocolate Fudge Sauce

Lemon Meringue Mile High Pie

Fresh Strawberry Shortcake with Freshly Baked Biscuits (if in season)
Topped with Thomas Dairy's Fresh Whipped Cream

Brownie Sundae with French Vanilla Ice Cream, with South Station Famous Chocolate Sauce

Pumpkin Squares, Topped with Thomas Dairy's Fresh Whipped Cream

For Additional Charge we can offer these fine desserts

Mud Pie with Coffee Ice Cream in a Oreo Cookie Crust \$3.00 pp

French Fried Ice Cream \$3.00 pp

Fresh Baked and Made on Premise Pecan Pie \$3.00 pp

White Chocolate Crème de Cocoa Pie in a Oreo Cookie Crust \$3.00 pp

South Station Famous Carrot Cake \$3.00 pp

Chocolate Chambord Cake \$3.00 pp

Chocolate Lava Cake w/ French Vanilla Ice Cream and Famous Chocolate Fudge Sauce \$4.00pp

Or

Victorian Viennese Platters

Choice of (5)

Assortment of Mini Pastries

Cannolis, Pecan Diamonds, Strawberries Dipped in Chocolate, Cookies/Brownies,
Chocolate Cups en Mousse, Assortment of Cheesecakes, Éclairs, Cream Puffs,

Lemon Cream Horns \$7.50 pp