

"The Dinner Party"

At The Richmond Victorian Inn

Tel: 802-434-4410 ♦ Fax: 802-434-4411

Welcome to "The Dinner Party" at The Richmond Victorian Inn! Wouldn't you love to have your family or friends over for a wonderful gourmet dinner where you do the entertaining and none of the work? Imagine spending all your time with your dinner guests and not in the kitchen! The Dinner Party is designed to let you do just that. Set the date, select your menu, invite your guests, bring your own beverages and ENJOY!

The Dinner Party at the Richmond Victorian Inn is available by advance reservation. We can easily accommodate up to 10 guests at our table. Yours is the only "Dinner Party" on a given date, so you'll have focused, attentive service throughout the evening. We do our best to make your Dinner Party a most memorable event.

Our price of \$39.00 per person is based on one appetizer, one main course, and one dessert selection per group. Coffee, tea, chocolates, bread and butter and beverage corkage fees are also included. A second entrée for special dietary requests (i.e., vegetarian meals) may also be considered. Since the Richmond Victorian Inn does not have a license to serve alcohol, you are welcome to bring your own beverages to enjoy before, during or after your meal.

(continued on reverse)

Dinner times are arranged at the time of booking. A non-refundable deposit of \$50.00 is required within three days of booking. Also, final guest numbers and menu selections should be received by the Monday prior to your reservation date. Vermont Meals Tax will be added to your total. Cash, traveller's checks or local personal checks are the preferred forms of payment, although VISA, MC, are Discover are accepted. Gratuities are left to your discretion.

Please notify us of any cancellations or guest number changes as soon as possible. We reserve the right to invoice the client for one half of the total dinner party price for any cancellations less than 3 days prior to your reserved party date.

A 15 percent discount will be offered to any of your dinner guests who may require a night's accommodation. Advance reservations are recommended. They may contact us on our toll free number - 1-888-242-3362.

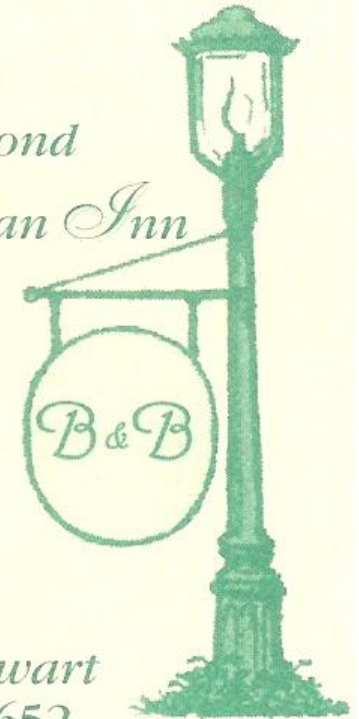
Frank Stewart
Chef/Innkeeper

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*The
Richmond
Victorian Inn*



*Frank &
Joyce Stewart*
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Toll Free: 1-888-242-3362
www.richmondvictorianinn.com

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Dinner Menu - Appetizers

Smoked Salmon Coronets with Shrimp Marie Rose
Sliced Avocado with Shrimp and Vinaigrette
Baked Artichoke and Feta Cheese Dip with sliced
Crusty Bread
Baked Crab Cakes with Creamy Garlic Aioli
Mussels in White Wine and Garlic Butter Sauce,
Broiled with Swiss Cheese (in season)
Tomato, Mozzarella, and Prosciutto Ham Salad
Mixed Greens with Warm Goat Cheese Croutons
Lace-Capped Mushrooms
Spinach Bacon Puff
French Onion Soup with Croutons
Tossed Salad with House Dressing

Dinner Menu - Main Courses

Baked Haddock Mexicano
Poached Salmon Filets with Beurre Blanc Sauce
Steak Melton Mowbray, with a rich Port, Wine and
Stilton Cheese Sauce
Steak and Spinach Pinwheels
Beef Burgundy, served with Egg Noodles and
Side Salad
Chicken Provençale (Served with Pasta and
Side Salad)
Coq au Vin (Served with Noodles and Side Salad)
Chicken Florentine Cordon Bleu
Vol au Vents (Puff Pastry Shells) with Chicken, Ham,
and Mushrooms in White Wine Sauce
Herb-Crusted Loin of Pork with Sautéed Apples
Ozark Pork Roast with Pan-Roasted Root Vegetables
Herb-Crusted Lamb Chops with Tomato Relish

Dinner Menu - Vegetarian Options

Crepes Florentine Mornay (Crepes with Spinach
and Cheese Sauce)
Vegetable Lasagna (served with Side Salad)
Goat cheese stuffed Portabello Mushroom

Dinner Menu - Desserts

Chocolate Cherry Cake with Belgian Chocolate
Ganache
Cottonwood Carrot Cake
Profiteroles (Mini Cream Puffs filled with vanilla
ice cream) with Chocolate Sauce
Bread Pudding with Warm Caramel Sauce
Cheesecake du jour
Chocolate-filled Crêpes with Vanilla Ice Cream and
Raspberry Coulis
Crêpes Mandarine
Warm Apple Crisp with Fresh Whipped Cream
Flourless Belgian Chocolate Cake
(\$3.00 extra per person)