



HYDE AWAY

EVENT & GROUP MENUS

Thank you for considering the Hyde Away.
We look forward to working with you.

Ana Dan: Owner
Jean Wry: Event Manager
Chris Harmon: Executive Chef

Sample Only. Prices Subject to Change.



Ph. 802.496.2322 • Fax. 802.496.7829 • hydeaway@madriver.com
1428 Mill Brook Road (Route 17) • Waitsfield, VT, 05673 • hydeawayinn.com

Breakfast & Brunch Buffets

Continental 15

Fresh Fruit Display with Yogurt & Granola
Assorted Muffins
Bagels with Cream Cheese & Peanut Butter

Basic Breakfast 22

Fresh Fruit Display with Yogurt & Granola
Assorted Muffins
Bagels with Cream Cheese & Peanut Butter
Apple Wood Smoked Bacon
or Sausage Patties or Links (choice of one)
North Woods Home Fries
Scrambled Eggs

*Add a Smoked Salmon Display for 7 per person
Includes Smoked Salmon, Chopped Egg, Red Onions,
Capers and Cream Cheese*

*Add an Omelet Station for 10 per person
Includes Eggs or Egg whites, Bacon, Ham, Peppers,
Onions, Tomatoes, Spinach, Mushrooms, Sausage,
Swiss & Cheddar Cheeses
Chef fee \$50/hour*

Breakfast & Brunch Buffets include: Orange Juice, Cranberry Juice & Grapefruit Juice, Coffee & Tea

Brunch and Buffet Additions

Hot Items

items priced per person

Assorted Quiche 3
Applewood Smoked Bacon or Sausage Patties or Links (choice of one) 3
North Woods Home Fries 2
Hash Brown Casserole with Cheddar & Onion 2
Corned Beef Hash with Poached Eggs 4
Buttermilk Biscuits & Maple Sausage Gravy 3
Frittata –Egg, Potato, Sausage, Spinach, Cheese 4
French Toast Soufflé 2
Classic Eggs Benedict with Hollandaise Sauce 3
Honey Fried Chicken 4
Grilled Atlantic Salmon with Sautéed Cucumbers & Tomatoes, Fresh Dill 5
Pan Seared or Grilled Petite Sirloin, with Mushroom Sauce or Peppers & Onions 5
Classic Baked Macaroni & Cheese 3
Chicken Breast with Smoked Tomato Salsa 4
Crab Cakes Benedict Florentine 7

Cold Items

items priced per person

- Mixed Grains Salad 2
- Marinated Mushroom Salad 2
- Chilled Pasta Salad 2
- Grilled Vegetable Display 2
- Cornbread: Classic or Jalapeno 2
- Garden Salad with 2 vinaigrettes 2
- Apple & Fennel Coleslaw 2
- Tart Apple & Horseradish Coleslaw 2
- Marinated 3 Bean Salad 2
- Baked Beans 2
- Chilled Soup Shooters: Blueberry Orange,
Strawberry Banana, Gazpacho, Peaches & Cream 2

Lunch & Light Buffets

BBQ 18

- BBQ Pulled Pork Sliders, Pulled Chicken Sliders or
Local Beef Patty Sliders (choice of 2)
- All the fixins
- Coleslaw Infused with Tart Apple & Horseradish

Keep it Simple 17

- Finger Sandwich Display: Ham or Chicken Salad,
Grilled Vegetable,
Tuna or Seafood (additional cost) Salad (choice of 2),
House Made Chips & Dips

Comfort Food 19

- Fried Chicken Drums
- Buttermilk Biscuits
- House Made Macaroni & Cheese

Lunch & Light Buffet pricing includes two, 2 dollar, choices from the buffet add-ons.

Pricing does not include beverage service.

Hors D'ourves & Appetizers

Items purchased by the dozen

Cold Offerings

- Deviled Eggs 15
- Caprese Skewers w/ Balsamic Reduction 24
- Spicy Tuna Tartare on Wonton Crisps 28
- Cucumber Cups with a Chicken Salad Filling 21
- Cucumbers Cups with a Crab Salad Filling 28

Hot Offerings

- Spanakopita, with Spinach and Feta 24
- Stuffed Mushrooms: Seafood or Provencal or Florentine Stuffing 20
- Variations of Toast: Shrimp or Braised Chicken or Grilled Vegetable or Steak & Cheese 24
- Monte Cristo with Currant Jelly 26
- Petite Crab Cakes with Pickled Onion & Red Pepper Remoulade 30
- Beef or Chicken Satay with Thai Peanut, Hoisin Aioli, Sriracha Emulsion 24
- Bacon Wrapped Shrimp or Scallops with a Local Maple Drizzle 36
- Bacon Wrapped Turkey or Pineapple with a Red Wine Carmel 24
- Chicken Wings: Buffalo, Maple Chipotle, BBQ, Chef's Spicy Dry Rub, Jamaican Jerk. Blue Cheese Dressing 16
- Petite Swedish Meatballs 21
- Bruschetta with an assortment of toppings 18
- Polenta Bites with Assorted Toppings 18
- Grilled Vegetable Skewers 18
- Phyllo Triangles with Brie and Fig Filling 28

Items purchased by the person

Shrimp Cocktail Display

market price

Chilled and served with Cocktail Sauce & Lemons

Stone Crab Claws

market price

Served with Maple Mustard Sauce,
Fresh Lemon & Cocktail Sauce

Anti-Pasta Display 5

Cured Meats, Pickled & Grilled Vegetables, Fresh Mozzarella Cheese, Bread & Appropriate Accompaniments

Cheese and Fruit Display 4

Platter of Assorted Vermont Cheeses with Seasonal Fruits and Assorted Crackers

Vegetable Crudit  with Dipping Sauces 2.5

Platter of Chilled Raw Vegetables served with Maple Balsamic Dressing and Goats Milk Ranch Dressing
Carrots, celery, broccoli, cauliflower, zucchini & radishes.

Cheese & Pepperoni Platter 3

Cabot Cheddar Cheese and Vermont Smoke & Cure Pepperoni with Grapes and Assorted Crackers

Snacks and More

Chips & Dip 1.5 pp

House Fried Potato Chips Served with assorted House Made Dips

English Muffin Pizzas 20 per doz

Standard Muffin Pizza with Sauce, Cabot Cheese, and Vermont Smoke & Cure Pepperoni.
Additional toppings can be discussed at the time of menu planning and may affect the price.

Hyde Away Chicken Nacho Platter

36 per platter, 12 servings

House Fried Tortilla Chips Topped with Braised Chicken, Pickled Jalapenos, Red Onion, Sliced Spanish Olives,
Diced Tomatoes & Cheddar Cheese.
Served with House Made Salsa, Cabot Sour Cream, Guacamole.

Platter of Assorted Wraps 24 per doz

Choice of Ham, Turkey, Salami or Roast Beef.
Cheese Options Include: Cabot Cheddar, Swiss, or American.
Chicken, Egg, Tuna, or Ham Salad.
Assembled with Lettuce and Tomato and appropriate sauce.

Taco Station 4 pp

Seasoned Ground Beef Served with Soft & Hard Shells
Also Accompanied by Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Salsa & Sour Cream

Build Your Own Slider Station 4 pp

Vermont Raised Grilled Beef Sliders or Locally Raised Pulled Pork (Pulled Pork also includes bourbon BBQ Sauce)
Comes with Buns, Cheese, and condiments

Platter of Cookies & Brownies 2 pp

As a rule of thumb, we suggest ordering 1 ½ pieces of each item per guest.
With more options offered 1 piece per person may work.

Plated Dinners

Starter Courses

Cream of Tomato & Vermont Cheddar Soup 8	House Salad with
Chicken & Vegetable Soup with Rice 8	Balsamic Vinaigrette or Ranch Dressing 6
Puree of Black Bean Soup 8	Caesar Salad 8
Split Pea Soup with Ham 8	Seasonal Salad 8
Rolls & Butter 2.5	Portabella Mushroom Tart & Arugula Salad, Red Wine Caramel 10

Entrée Choices

Grilled Atlantic Salmon with Mixed Grains Pilaf & Mustard Dill Cream, Season Vegetable 24
Vermont Chicken Plate with Misty Knolls Chicken, Mashed Potatoes, Seasonal Vegetable and Maple Beurre Blanc 23
Roast Prime Rib of Beef Au Jus, Starch & Seasonal Vegetable 28
Grilled Filet of Beef Tenderloin with Mushroom Bordelaise or House Made Steak Sauce 35
Quinoa & Grilled Vegetable Stuffed Portabella Mushroom & Balsamic Caramel 18
Variations of Pan Seared Sea Scallops market
Crabmeat Topped Atlantic Cod or Haddock Lemon Butter Sauce 25
Grilled Neill Farm Pork Chop (Local) & Caramelized Onion Demi-Glace or Fresh Apple Sauce 26
Mushroom & Butternut Squash Ravioli, (gf), with Garlic Cream 19
Curry Spiced Warm Vegetable Strudel & Roast Tomato & Garlic Sauce 19

Includes coffee & tea service

Pricing is per person

Above can also be served buffet style

Desserts

8 per person

Berry Cobbler with ice cream
Apple Crisp with ice cream
Strawberry Shortcake