

Links On The Lake Restaurant

Amenities:

Links on The Lake Restaurant @ Alburg Golf Links is the right choice for your special occasion event. Our clubhouse can accommodate your event - large or small, celebration or business, golf or reunion - whatever the occasion rest assured that our experienced staff is committed to providing you and your guests with attentive service.

Our golf course and clubhouse is located in Alburg, VT and situated on Lake Champlain. The golf course is a splendid par 72 course. From our rolling fairways, manicured greens, and to our majestic Clubhouse, we believe that your decision to host your event at Alburg Golf Links and Links on The Lake Restaurant will provide you with memories to last a lifetime.

Offerings:

New for the 2010 Season is the "Platinum Package". As the name suggests - it is our premium offering where every detail is taken care of by our professional staff.

In addition to the "Platinum Package" we will continue to offer our popular "Silver" & "Gold" buffet packages for dinner parties of 75 or more. These buffets are set in pricing and options, substitutions or changes can be made but will be subject to additional charges. Plated dinner options are available for these buffets.

In addition to our dinner buffet menus we are offering a variety of luncheon buffets for parties of 30 or more. As with our dinner buffets, pricing and options are set, any changes or substitutions can incur additional charges.

Of course, Links on The Lake is happy to design a menu that is specifically catered to your event.

Rates and Terms:

A non-refundable deposit is required to reserve the date of your event. Upon receipt of your deposit, all other information regarding your event will be outlined in a contract designed just for you. Final arrangements and payment are required two weeks prior to the date of your event.

Additional charges may include, but are not limited to: room rental, set-up, linens, table & chair rentals and dance floor.

Links on The Lake reserves the right to designate dining and function space, unless otherwise negotiated.

All pricing is subject to applicable state taxes and gratuity.
For more information please contact us @ (802)796-3586, or email
barbcote@earthlink.net

Links on The Lake Reception & Banquet Menu Options 2010

Silver Package

Appetizers - Chose 2

Cheese Platter, Crudités, Vegetable Spring Roll, Fruit Platter, Stuffed Mushrooms, Tomato & Ricotta Bruschetta, Spanakopita

Entrees -Chose 2

Herb & Garlic Roasted Chicken, Chicken Cordon Bleu w/Mornay Sauce, Top Roasted Sirloin w/Horseradish Sauce, Asian Flank Steak , Almond Crusted Salmon w/Lemon Dill Sauce, Vegetable Lasagna w/White Sauce, Portobello Mushroom Napoleon

Starches - Chose 1

Whipped Potatoes, Roasted Red Potatoes, Wild Rice Pilaf

Gold Package

Appetizers - Chose 3

Cheese Platter, Crudités, Vegetable Spring Roll, Fruit Platter, Stuffed Mushrooms, Tomato & Ricotta Bruschetta, Spanakopita, Shrimp Cocktail, Smoked Salmon Platter, Bacon wrapped Scallops, Mini Crab Cakes, California Rolls

Entrees - Chose 3

Prosciutto Wrapped Chicken w/Whole Grain Mustard Brandy Sauce, Herb & Garlic Roasted Chicken, Chicken Cordon Bleu w/Mornay Sauce, Oven Roasted Prime Rib au Jus, Top Roasted Sirloin w/Horseradish Sauce, Asian Flank Steak , Almond Crusted Salmon w/Lemon Dill Sauce, Grilled Swordfish w/ Avocado Butter, Oven Roasted Pork Loin w/Cranberry Citrus Sauce, Vegetable Lasagna w/White Sauce, Portobello Mushroom Napoleon

Starches - Chose 1

Whipped Potatoes, Roasted Red Potatoes, Wild Rice Pilaf

Buffet Packages include:

Garden Salad

Fresh Rolls & Butter

Coffee, Tea & Water

Desert buffet can be added for additional cost.

Links on The Lake Luncheon Buffet Options 2010

BBQ

Grilled hamburgers and hotdogs, choice of garden salad or potato salad, chips, lettuce, tomato & onion platter, cheese platter, condiments (ketchup, mustard, mayo, relish & balsamic vinaigrette) and choice of cookies or brownies.

Chicken & Steak BBQ

Barbecued chicken breast & legs and marinated flank steak, choice of Caesar salad or pasta salad, grilled veggies and homemade pie.

Shrimp & Chicken Kabob BBQ

Marinated shrimp & boneless chicken breast skewered with a variety of fresh veggies, choice of Caesar salad or orzo salad, cornbread and strawberry shortcake.

Quiche & Salad

A wide variety of homemade quiche, garden salad w/ dressing, freshly baked rolls and brownies

Sandwich & Salad

A selection of premium deli meats & cheese, garden salad and choice of pasta salad or potato salad, chips, lettuce, tomato & onion platter, bread basket, condiments and choice of cookies or brownies

Luncheon Buffets include coffee, tea or water.

Luncheon buffets can be served outside, weather permitting.

Dinner Buffet Menu Selections

Appetizers:

Cheese Platter – an assortment of cheese, crackers & grapes

Crudite – an assortment of fresh vegetables and ranch dressing

Vegetable Spring Rolls – deep fried egg roll stuffed w/carrots, zucchini, summer squash, ginger & citrus; deep fried golden brown

Fruit Platter – an assortment of fresh, seasonal fruit

Stuffed Mushrooms – baked mushroom caps stuffed w/a variety of vegetables, seasonings & panko crumbs

Tomato & Ricotta Bruschetta – crusty baguette slices topped w/ricotta cheese & tomato topping

Spanakopita – baked phyllo dough triangles stuffed w/spinach & feta

Shrimp Cocktail – fresh shrimp, cocktail sauce, lemon slices

Smoked Salmon Platter – Smoked Salmon side dressed w/capers, red onion, cream cheese & toast points

Bacon Wrapped Scallops – sea scallops wrapped in bacon – baked & drizzled w/VT maple syrup

Mini Crab Cakes – seasoned white lump crabmeat, seared, served w/roasted red pepper remoulade

California Rolls – cucumber, carrots & avocado wrapped in Nori & sushi rice; served w/wasabi, pickled ginger & lime soy reduction

Entrées:

Herb & Garlic Roasted Chicken - baked chicken breast & legs seasoned w/herbs, garlic & lemon

Chicken Cordon Bleu w/Mornay Sauce - breaded & baked ham & swiss cheese stuffed chicken breast; topped w/Mornay Sauce

Top roasted Sirloin w/Horseradish Sauce - lightly seasoned and slow roasted beef, sliced; horseradish sauce on side

Asian Flank Steak - grilled flank marinated in soy, hoisin, ginger, garlic & citrus; sliced

Almond Crusted Salmon w/Lemon Dill Sauce - Farmed Salmon crusted with sliced almonds, seared, and finished w/lemon dill sauce

Grilled Swordfish w/Avocado Butter - Swordfish lightly seasoned and grilled, then topped with a compound butter made with avocado

Vegetable Lasagna w/white sauce - pasta sheets layered w/fresh vegetables, cheese & béchamel sauce

Portobello Mushroom Napoleon

Prosciutto Wrapped Chicken w/Mustard Sauce - seared and baked chicken breast stuffed w/baby spinach, shitake mushroom & goat cheese; wrapped in prosciutto; served w/whole grain mustard & cream sauce

Oven Roasted Prime Rib au Jus - seasoned and slow roasted prime rib served w/au Jus

Oven Roasted Pork Loin w/cranberry citrus sauce - seasoned and baked pork loin; sliced and topped w/cranberry-orange sauce

Luncheon Buffet Menu selections:

Grill Items:

Hamburgers – 6 ounce angus beef patties

Hotdogs – McKenzie 100% beef wieners

BBQ Chicken breast & legs – bone-in chicken, seasoned with salt & pepper, grilled & finished w/BBQ sauce

Marinated Flank Steak – an Asian-Southwestern style marinade – soy, hoisin, lime juice, chipotles, etc.

Skewered shrimp – U13-15 shrimp marinated in a combination of soy & citrus, skewered alternately with fresh vegetables.

Skewered chicken – boneless chicken breast meat marinated in sundried tomato vinaigrette, skewered alternately with fresh vegetables.

Salads:

Garden Salad – lettuce mix, tomatoes, cucumber, carrots

Caesar Salad – romaine lettuce

Grilled Veggies – Chef's discretion

We are proud members of the Vermont Fresh Network. We strive to use the finest Vermont Made and local ingredients in all of our dishes.



