

Theme Dinners

Includes Freshly Baked Rolls (when appropriate),
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,
Harney & Son's Tea, Iced Tea and Lemonade.

Mediterranean

Assortment of Breads and Oils
Arugula, Fennel and Chick Pea Salad
Tomato and Cucumber Salad with Feta
Lemon Tabouli with Romaine
Medley of Mediterranean Vegetables
Spicy Potato with Preserved Lemons and Olives
Saffron Marinated Prawns
Moroccan Spiced Chicken Cooked "Under a Brick"
Pomegranate Glazed Lamb Kebabs
Creamy Lemon Tart
Blood Oranges with Honey, Cinnamon and Almonds
Zuppa Inglese Poached Figs with Yogurt
\$42.00

Basin Harbor Lobster Bake

Mixed Green Salad, Garnishes and Dressing
New England Clam Chowder (served)
Steamed Clams with Broth and Butter
1 ¼ lb. Lobster (pre-order steak if preferred)
Herb Roasted Chicken
Seasonal Corn Red Bliss Potatoes
Old Fashioned Strawberry Shortcake Biscuits
with Chantilly Cream
\$50.50*

*surcharge of \$11.00 per person for MAP/FAP guests

Basin Harbor 4" Chair at each setting \$15.00

Lakeside Grill

Marinated Cucumber and Sweet Red Onion Salad
Grilled Tomato Salad with Goat Cheese
Summer Vegetable Mixed Grill
Roasted Yukon Gold Potatoes
Maple Soy Glazed Breast of Duck
Yellow fin Tuna Steak with Citrus Thyme Butter
Dry Spice Rubbed "Flat Iron" Steak
accompanied by Saffron Aioli and Barbecue Sauce
Assorted Dessert Display
\$39.00

Palisades Pig Roast

Garden Salad with Choice of Dressings
Creamy Coleslaw
Marinated Cucumber and Sweet Red Onion Salad
Dill and Sweet Pickles served in Classic Ball Jars
Roasted Whole Suckling Pig
Cedar Planked Fillet of Salmon
Barbecued Chicken
Maple Baked Beans with Warm Brown Bread
Seasonal Corn Red Bliss Potatoes
Assorted Country Breads and
Homemade Biscuits with Butter
Watermelon Wedges
Apple Cobbler and Strawberry Shortcake
\$41.00

Green Mountain

Cabot Cheddar and Basin Harbor Ale Soup
Local Vine Ripened Tomato with Mozzarella, Basil,
Cracked Pepper and Olive Oil
Baby Field Greens with Cider Vinaigrette
Garlic and Herb Roasted Red Bliss Potatoes
Chef's Selection of Seasonal Fresh Vegetables
Herb Roasted Misty Knoll Free Range Chicken
Dakin Farm Ham with Grain Mustard
Grilled Marinated Leg of Lamb with VT Pepper Jelly
and Marsala Jus
Grandma Beach's Hot Apple Crisp
Strawberry Rhubarb Pie
\$42.00

The Barbecue

Mixed Green Salad with Dressing
Creamy Coleslaw, Red Bliss Potatoes
Maple Baked Beans Seasonal Corn
Barbecued Breast of Chicken
Basin Harbor Spare Ribs
Hebrew National New York Deli Hot Dogs
Grilled Angus Burgers
Relish, Onions, Mustards
Sweet and Dill Pickles in Classic Ball Jars
Assorted Dessert Display
\$33.50

A minimum of 30 persons is required for buffets.

Please add Vermont state tax and service charge.

Consuming raw and undercooked food items may increase your risk of food borne illness.

Prices subject to change without prior notification due to market price fluctuations.