



Basin Harbor

THE ESCAPE EXPERIENCE

Welcome your family and friends to Lake Champlain with a beautiful meal created by our expert culinary team. Local, farm fresh ingredients and contemporary flavors. Timeless cuisine for the time of your life.





DISPLAYS



PREMIUM HORS D'OEUVRES

\$5 per person per selection

Vietnamese Pork Meatballs with Sriracha Aioli
Manchego & Quince Tarts V
Porcini Risotto Balls with Truffle Crème Fraiche V
French Onion Soup in Brioche Boule
Black & White Sesame Seared Ahi Tuna, Pak Do, Crispy Wonton
Smoked Salmon, Rye Toast, Dill Mascarpone
Shrimp Cocktail with Bloody Mary Cocktail Sauce GF
Prosciutto-Wrapped Fig Filled with Vermont Gorgonzola GF
Tenderloin of Beef Crostini, Roasted Garlic Spread, Tarragon Aioli
Salt Roasted Baby Beets with Pistachio & Marcona Almond Gremolata GF VG
Heirloom Tomato & Fresh Mozzarella Bites with Basil Agrodolce GF V
Crostini of White Bean, Olive Tapenade, Arugula, Lemon & Olive Oil VG
Portobello Piccata, Focaccia Toast, Preserved Lemon VG
Asiago and Artichoke Phyllo V
Bob Beach Sr.'s Peanut Butter and Maple Bacon Brioche Canapé

PREMIUM HORS D'OEUVRES DISPLAYS

VERMONT ARTISAN & FARMSTEAD CHEESE DISPLAY V \$14 pp

Featuring Cheeses from Addison County & Vermont Farms Including: Cheddar, Brie, Chèvre, Sheep, & Alpine Selections. Local Artisan Breads, House Made Crostini, Crackers, Breadsticks, Nuts, Dried Fruits & Chutneys, Fresh Fruit Garnish.

FARM-TO-TABLE CRUDITÉ V \$10 pp

Local Pickled and Fresh Vegetables, Pita Bread, Green Goddess Dressing and Roasted Red Pepper Hummus

CHARCUTERIE SAMPLER \$18 pp

Vermont & Featured Regional Artisan Charcuterie, Pâté, House-Pickled Vegetables, Baguettes, Mustards, Fig Jam & Chutneys with Coarse Salts

CHILLED SEAFOOD RAW BAR GF Market Price

Choice of:

Oysters, King Crab Legs, Jumbo Shrimp
Oysters, Crab Claws, Jumbo Shrimp
Oysters, Jumbo Shrimp

*Served with Fresh Horseradish,
Traditional Mignonette, Cocktail
Sauce, Fresh Lemon Wedges*

V= Vegetarian, VG= Vegan, GF= Gluten Free

Pricing is subject to a 23% service fee and 9% food VT tax and 10% alcohol VT tax.

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JUMBO SHRIMP COCKTAIL GF \$16 pp

With Spicy Cocktail Sauce & Lemon Caper Aioli, Fresh Lemon Wedges

MEDITERANIAN ANTIPASTO DISPLAY \$16 pp

Artichoke Hearts, Manzanilla & Kalamata Olives, Garlic & Roasted Red Peppers, Feta, Vermont Cheeses, Hard Salami, Prosciutto & Crostini

BREADS & SPREADS V \$12 pp

Olive Oil with Cracked Black Peppercorns & Minced Garlic, Grilled Eggplant Dip, Spicy Hummus, White Bean Dip with Roasted Garlic & Fresh Rosemary. Served with Baguettes, Focaccia, Lavash & Basin Harbor Bake Shop's Rolls.

FESTIVE TRIO OF DIPS V \$9 pp

Garlic, Beet & Toasted Walnut Purée, Fresh Tomato Salsa, Warm Spinach & Artichoke Dip with Tortilla Chips, Crudité, Baguettes & Crackers

FRESH FRUIT DISPLAY GF VG \$12 pp

Seasonal Melons, Berries & Stone Fruits



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DINNER





FAMILY STYLE ESCAPE MENU \$58 pp

This menu is presented as self-serve and designed for lots of lake time! Available for a maximum of 16 seated guests, or up to 30 guests in a more casual dining experience with perimeter seating and cocktail tables. Two-hour minimum rental required.

SALAD Select **one**, Family Style or Plated

Kale, Apple & Pecorino Salad, Crispy Prosciutto, Dijon Mustard Vinaigrette
Heirloom Tomato, Fresh Mozzarella, Basil Agrodolce, Fresh Basil V
Baby Watercress, Marcona Almond Gremolata, Preserved Lemon, Vermont Goat Cheese V
Celery Caesar Salad, Parmesan Cheese, Focaccia Croutons
Chickpea Salad, Cucumber, Tomato, Red Pepper, Herbs, Fresh Lemon Juice GF VG

FAMILY STYLE ENTRÉE

Select **two**

Chicken Fricassee, Smoked Bacon Lardon, Castelvetrano Olive, Confit Pearl Onion GF
Caponata Style Chicken Scallopini
Braised Short Ribs, French Breakfast Radish, Mizuna EVOO, Fried Garlic GF
Chili Glazed Cedar Plank Salmon, Cilantro Sauce Vert GF
Pepper Crusted Prime Rib, Fresh Horseradish Creme, Pan Jus GF
Mushroom Lasagna, Arugula, Garlic Cream Sauce V
Pan-Seared Shrimp, Roasted Pepper Cavatelli, Spinach, Preserved Lemon

FAMILY STYLE SIDES

Select **two**

Orzo Risotto, Summer Vegetable, Basil Pesto, Crème Fraiche V
Herb Roasted Fingerling Potatoes GF V
Grilled Asparagus, Pancetta, Crispy Stewed Garlic
Seasonal Roasted Baby Vegetables GF VG
Paella with Saffron Rice, Seasonal Vegetables GF V
Three Cheese Penne Mac-n-Cheese V

DESSERT

Pastry Chef's Choice of Dessert

ENHANCEMENTS +\$16 PP

Rack of Lamb, Caramelized Pearl Onion Sweet Potato Bacon Hash GF
Pan Seared Sea Bass, Citrus Tarragon Beurre Blanc GF
Seared Diver Scallops, Saffron Butter Sauce GF

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“PICK 2” SANDWICH DISPLAY \$36 pp

Display includes: Sandwich Platters, Pasta Salad with Seasonal Vegetables and Vinaigrette, Fresh Fruit Salad, Vermont Cheddar Board, Potato Chips, Brownies.

Select **two** of the following options (each selection to be served for 1/3 of guest guarantee):

TURKEY & SPINACH WRAP

Roasted Turkey Breast, Baby Spinach, Red Onion & Cranberry Marmalade, Chipotle Cream Cheese

VEGETABLE & HUMMUS WRAP V

European Cucumber, Tomato, Roasted Red Pepper & Shredded Slaw

GRILLED VEGETABLE WRAP V

Grilled Asparagus, Shiitake Mushrooms, Tomato, Pickled Red Onion, Tzatziki Sauce

MARINATED SKIRT STEAK SANDWICH

Skirt Steak, Caramelized Onions, Arugula, Bacon, Blue Cheese, Red Pepper Pesto

CITRUS & MAPLE GLAZED CHICKEN SANDWICH

Grilled Chicken Breast, Grilled Sweet Onion Jam, Arugula

ITALIAN SANDWICH

Selection of Dry Cured & Fresh Italian Meats, Fresh Mozzarella, Basil Aioli, Roasted Tomato

ALBACORE TUNA SALAD SANDWICH

Solid White Albacore Tuna Salad, Red Onion & Celery, Romaine Lettuce, Roasted Tomato, Caper Aioli

NAAN CHICKEN SANDWICH

Grilled Chicken, Shaved Red Onion, Cilantro, Tomato, Feta, Roasted Garlic Aioli

SHAVED HAM & ARUGULA SANDWICH

Shaved Ham, Arugula, Walnuts, Honey Mustard & Brie Cheese on a Baguette

BLACK FOREST HAM PRETZEL ROLL SANDWICH

Black Forest Ham, Smoked Gouda, Bosc Pear, Whole Grain Mustard

COBB SALAD GF

Romaine Lettuce, Bacon, Chicken, Hard-Boiled Egg, Blue Cheese, & Red Wine Vinaigrette

TUNA NIÇOISE SALAD GF

Solid White Albacore Tuna, Sliced Onion, Green Beans, Roasted Potatoes, Hard-Boiled Egg, Olives on a Bed of Dressed Mixed Greens

CAESAR SALAD

Romaine Lettuce, Asiago Cheese, Basin Harbor Croutons, Lemon & Caesar Dressing

RED QUINOA SALAD V GF

Red Quinoa, Apples, Walnuts, Dried Cranberries & Vermont Cheddar

Chickpea Salad GF VGN

Chickpea Salad, Cucumber, Tomato, Red Pepper, Herbs, Fresh Lemon Juice

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PLATED DINNER \$62 PP

Designed to be served on the docked boat followed by a dessert cruise. Available for a maximum of 16 guests. Two-hour minimum rental required and \$1,000 food and beverage minimum. Plated Dinner Entrées served with Chef Selected Seasonal Vegetables & Starch, Seasonal Soup Du Jour OR Salad, Freshly Baked Sweet Yeast Rolls with Sea Salt and Maple Butter, Pastry Chef's Choice of Dessert, Water, Coffee and Tea Service.

SALAD

Select **one** salad or Seasonal Soup Du Jour

Arugula Salad, Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette GF VG
Mixed Greens, Apple, Cranberry, Creamy Maple-Balsamic Dressing & Candied Chopped Walnut GF VG
Romaine Summer Salad with Avocado, Grilled Corn, Fire Roasted Pepper, Chili Vinaigrette GF VGN
Celery Caesar Salad, Parmesan Cheese, Focaccia Croutons
Crispy Prosciutto, Kale, Apple & Pecorino Salad, Dijon Mustard Vinaigrette GF

ENTRÉE

Select **three** entrées. Guest entrée choice to be preselected:

CHICKEN

Truffled Chicken Breast | Potato and Celeriac Gratin GF
Herb-Roasted Statler Chicken Breast | Pan Jus GF
Parmesan-Crusted Chicken | Ratatouille
Lemon & Honey Marinated Grilled Chicken | Saffron Emulsion GF

BEEF

Hanger Steak | Chimichurri Sauce GF
Sirloin Steak | Sauce au Poivre GF
New York Strip Steak | Caramelized Sweet Onion Bordelaise GF
Ribeye | Cognac Sauce GF

SEAFOOD

Atlantic Salmon | Preserved Lemon Beurre Blanc GF
Sole | Green Grapes, Beech Mushrooms, Beurre Blanc GF
New England Style Cod | Sauce Nantua GF

PORK/LAMB

Cider-Brined Pork Rib Chop | Stone Ground Mustard & Rosemary GF
Apple & Sage-Stuffed Pork Loin | Madeira Jus GF
Bacon-Wrapped Pork Tenderloin | Smoked Dates & Blue Cheese GF
Braised Lamb Shank | Caponata GF

VEGETARIAN/VEGAN

Mushroom Bolognese | Spaghetti Squash, Fried Basil GF VG
Seasonal Ravioli | Vegetarian or Vegan, Inquire with Coordinator
Champlain Valley Harvest Squash | Seasonal Stuffing GF V
Eggplant Rollatini V

ENHANCED ENTRÉES & DUETS +\$16 pp

Rack of Lamb, Caramelized Pearl Onion Sweet Potato Bacon Hash GF
Pan Seared Sea Bass, Citrus Tarragon Beurre Blanc GF
Pepper Crusted Filet Mignon & Jumbo Shrimp Duet Madeira, Bordelaise GF
New York Sirloin & Herb-Roasted Salmon Filet Duet, Cabernet Bordelaise GF
Filet Mignon, Butter Poached Lobster Tail, Béarnaise Sauce GF
Seared Diver Scallops, Saffron Butter Sauce GF

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