



Basin Harbor

CELEBRATIONS!

Rehearsal Dinners + Welcome Receptions,
Brunches and More

Welcome your family and friends to your wedding weekend with a beautiful meal created by our expert culinary team. Each menu item highlights local, farm fresh ingredients and contemporary flavors. Enjoy timeless cuisine for the time of your life!





PREMIUM HORS D'OEUVRES

\$5 per person per selection

WARM BUTLERED HORS D'OEUVRES

Petite Crab Cakes, Chipotle Aioli
Mini Beef Burger, Tomato Bacon Jam
Sea Scallops Wrapped in Bacon, Garlic Aioli GF
Mini Fish or Chicken Tacos, Guacamole, Pico De Gallo and Cilantro GF
Vietnamese Pork Meatballs, Sriracha Aioli
Franks in a Blanket, Honey Mustard
Short Rib, Bacon Bites, Red Wine Demi Glace GF
Sweet Chili-Glazed Pork Belly GF
Falafel, Tzatziki Sauce, English Pea, Arugula V
Manchego, Quince Tarts V
Mac-n'-Cheese Bites, IPA Caramelized Onion and Bacon Jam
Arancini Risotto Balls, Truffle Crème Fraiche V
Grilled Cheese, Tomato Bisque Shooters V
French Onion Soup, Brioche Boule
Asiago and Artichoke Phyllo V

COLD BUTLERED HORS D'OEUVRES

Black and White Sesame Seared Ahi Tuna, Pak Choi, Crispy Wonton
Smoked Salmon, Rye Toast, Dill Mascarpone
Shrimp Cocktail, Bloody Mary Cocktail Sauce GF
Prosciutto-Wrapped Fig, Vermont Gorgonzola* GF
Beef Tenderloin Crostini, Roasted Garlic Spread, Tarragon Aioli
Thai Beef Salad Cucumber Bites GF
Curried Chicken Salad, Red Grapes, Endive GF
Salt Roasted Baby Beets, Pistachio and Marcona Almond Gremolata GF VG
Heirloom Tomato, Fresh Mozzarella Bites, Basil GF V
Crostini of White Bean, Olive Tapenade, Lemon and Olive Oil VG
Portobello Piccata, Focaccia Toast, Preserved Lemon VG
Watermelon Bite, Whipped Feta Mousse, Truffle Caviar V

**Seasonal, Inquire with Coordinator*

Additional hors d'oeuvres can be added to your package at \$5 per person per selection.

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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DISPLAYS



PREMIUM HORS D'OEUVRES DISPLAYS

VERMONT CHEDDAR DISPLAY V \$14 pp

Vermont Cheddar Cheese, Baguettes, Crackers, Fresh Fruit Garnish

VERMONT ARTISAN AND FARMSTEAD CHEESE DISPLAY V \$18 pp

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

FARM-TO-TABLE CRUDITÉ V \$12 pp

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

CHARCUTERIE SAMPLER \$22 pp

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

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

CHILLED SEAFOOD RAW BAR GF Market Price

Choice of:

Oysters, King Crab Legs, Jumbo Shrimp

Oysters, Crab Claws, Jumbo Shrimp

Oysters, Jumbo Shrimp

JUMBO SHRIMP COCKTAIL GF \$18 pp

Spicy Cocktail Sauce, Lemon Caper Aioli, Fresh Lemon Wedges

MEDITERRANEAN ANTIPASTO DISPLAY \$18 pp

Artichoke Hearts, Manzanilla and Kalamata Olives, Roasted Red Peppers and Garlic, Feta, Vermont Cheeses, Hard Salami, Prosciutto, House-Pickled Vegetables, Crostini, Crackers

BREADS AND SPREADS V \$16 pp

Olive Oil with Cracked Black Peppercorns and Minced Garlic, Baba Ghanoush, Spicy Hummus, White Bean Dip with Roasted Garlic and Fresh Rosemary, Baguettes, Focaccia, Lavash, Crackers, Basin Harbor Bake Shop's Rolls

FESTIVE TRIO OF DIPS V \$11 pp

Garlic, Beet and Toasted Chickpea Purée, Fresh Tomato Salsa, Warm Spinach and Artichoke Dip, Crudité, Tortilla Chips, Baguettes, Crackers

FRESH FRUIT DISPLAY GF VG \$16 pp

Seasonal Melons, Berries, Stone Fruits

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DINNER



PLATED DINNER \$72 pp

All meal selections must have pre-counts provided or table side selection is available at +\$14 pp, includes two entrees and a chef's choice vegetarian. Plated Dinner Entrées served with Chef Selected Seasonal Vegetables and 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, Iced Tea, Lemonade, Coffee and Tea Service

Select **one** salad or Soup | Soup and Salad +\$12 pp

SALAD

Arugula Salad, Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette V
Mixed Greens, Apples, Cranberries, Julienne Carrots, Candied Walnuts, Creamy Maple-Balsamic Dressing GF V
Romaine Summer Salad, Avocado, Grilled Corn, Fire Roasted Peppers, Chili Vinaigrette V
Caesar Salad, Parmesan Cheese, Focaccia Croutons
Kale, Apple and Pecorino Salad, Crispy Prosciutto, Cherry Tomatoes, Dijon Mustard Vinaigrette GF
Roasted Chickpea Salad, Cucumbers, Tomatoes, Red Peppers, Herbs, Fresh Lemon Juice GF VG
Brussels Waldorf, Crispy Bacon, Granny Smith Apple, Walnuts, Grapes, LoLa Dressing

SOUP

Basin Harbor Cabot Cheddar Ale V
Carrot Ginger VG GF
Cauliflower Leek V GF
Fennel, Tomato and White Bean VG GF
French Onion Soup
Chicken and Vermont Macintosh Apple GF
New England Fish Chowder GF

ENTRÉE

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

CHICKEN

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

BEEF

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

SEAFOOD

Grilled Faroe Salmon, Preserved Lemon Beurre Blanc GF
Swordfish, Mango and Lime Salsa GF
New England Style Halibut, Sauce Nantua GF
Crab Cakes, Lobster Remoulade, Aioli

PORK/LAMB

Apple and Sage-Stuffed Pork Loin, Madeira Jus GF
Bacon-Wrapped Pork Tenderloin, Smoked Dates, Bleu Cheese GF
Herb Garlic Lamb Chop, Caponato GF
Veal Osso Bucco GF

VEGETARIAN/VEGAN

Mushroom Bolognese, Spaghetti Squash, Fried Basil GF VG
Seasonal VT Fresh Ravioli, Vegetarian or Vegan, Inquire with Coordinator
Champlain Valley Harvest Squash, Seasonal Quinoa Stuffing GF V
Curried Cauliflower Steak, Chickpeas, Marcona Almonds, Golden Raisins, Arugula VG GF
Crispy Rice Paper Dumplings, Roasted Vegetables, Tamari VG GF
Eggplant Rollatini, Rustic Tomato Sauce V

ENHANCED ENTREES and DUETS +\$18 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 and Jumbo Shrimp Duet, Red Wine Demi Glace, Bordelaise GF

New York Sirloin and Herb-Roasted Salmon Filet Duet, Cabernet Bordelaise GF

Filet Mignon, Butter Poached Lobster Tail, Béarnaise Sauce GF



DINNER BUFFET

Served for a minimum of 35 guests. Buffets are served with Water, iced tea, Lemonade, Coffee & Tea Service. For Buffet Item Dietary Notations, Please Inquire with your Coordinator.

THE LAKESIDE GRILL \$68 pp

Sweet Yeast Rolls with Sea Salt and Maple Butter, Baby Gem Lettuce Seasonal Salad, Heirloom Tomato Salad with Mozzarella, Mixed Grill of Seasonal Vegetables, Rosemary-Roasted Fingerling Potatoes with Crème Fraiche, Portobello Steak with Artichoke, Parsley and Capers, Grilled Swordfish with Marcona Almond Gremolata, Dry Spice-Rubbed Flat Iron Steak with House Made Barbecue Sauce, Sweet Corn Pudding, Grilled Stone Fruit

THE GREEN MOUNTAIN \$68 pp

Sweet Yeast Rolls with Sea Salt and Maple Butter, Cabot Cheddar Cheese and Ale Soup, Baby Field Greens with Cider Vinaigrette, Roasted Tomato Artichoke Salad, Butter Confit Yukon Gold Potatoes, Chef's Selection of Seasonal Fresh Vegetables, Herb-Roasted Vermont Free Range Chicken, IPA Braised Pork Belly with Grain Mustard Sauce, Dates, Golden Raisins and Arugula, Charred Corn, Grandma Beach's Apple Crisp, Tahitian Vanilla Soft Cream

THE SMOKEHOUSE \$70 pp

Basin Harbor Bake Shop's Cornbread Muffins and Honey Butter, Fire Roasted Sweet Potato and Black Bean Guajillo Pepper Chili, Mixed Green Salad, Coleslaw, Sweet and Dill Pickles, Local Farm Fresh Vegetables, Fire Roasted Pork Ribs, Blood Orange BBQ Chicken, Smoked Beef Brisket, Carolina BBQ Sauce, Classic Seasonal Pies

ITALIAN FESTA \$70 pp

Garlic Breadsticks, White Bean Stew, Escarole and Baby Turnips, Caesar Salad with Garlic Bread Croutons, Asparagus Caponata, Risotto and Cavatelli Cheese Bowl with Seasonal Compositions, Eggplant Rollatini, Cod with Fire Roasted Tomatoes, Peppers, Anchovies and Capers, Chicken Parmesan, Petit Fours



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ENHANCED DINNER BUFFET

Served for a minimum of 35 guests

THE BEST OF BASIN HARBOR \$80 pp

Enjoy this interactive dinner with served, buffet and live action features.

SOUP

Chef's Selection of Seasonal Soup presented at the table as Guests are seated.

Served with Basin Harbor Bake Shop's Sweet Yeast Rolls, Sea Salted Maple Butter

VERMONT SPINACH SALAD STATION

Fresh Spinach, Basin Harbor Croutons, Sliced Red Onion, Apples, Walnuts, Chopped Egg, Crispy Bacon, Dijon Cider Dressing

ACCOMPANIMENTS

Grilled Asparagus Gribiche GF V

Salt Baked Fingerling Potatoes GF V

CARVING STATIONS

Roasted Ribeye, Bordelaise Sauce, Horseradish Creme GF

Cedar Planked Filet of Faroe Island Salmon, Pistachio Gremolata, Citrus Crème Fraîche GF

PASTA ACTION STATION

Fettucine and Rigatoni Pasta, Pomodoro and Alfredo Cream Sauces, Grilled Chicken, Parmesan Cheese, Pesto, Roasted Garlic, Forest Mushrooms, Chopped Crispy Bacon, Julienne Vegetables, Italian Herbs, Focaccia Garlic Bread Sticks

DESSERT STATION

Pastry Chef's Choice of Pies and Cakes

BASIN HARBOR LOBSTER BAKE \$84

House Made Cheddar Bay Biscuits V

New England Ipswich Clam Chowder, Oyster Crackers

Bacon, Lettuce, Tomato Salad, Creamy Aioli Dressing GF

Paella, Saffron Rice, Summer Vegetables VG GF

Steamed Prince Edward Island Mussels, White Wine, Garlic, Shallots, Parsley GF

Vermont IPA Cape Cod Steamers

Seasonal Roasted Vegetables VG GF

Corn on the Cob VG GF

Hand-Cracked Boiled Lobster, Drawn Butter, Lemon GF

Roasted Ribeye, Rich Bordelaise Sauce, Horseradish Sour Cream GF

Chocolate Bread Pudding, Whipped Cream

Blueberry Lemon Trifle Jars

Red Berry Crumb Cake

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SPECIAL EVENT FAMILY STYLE DINNER \$72 pp

Served with Freshly Baked Sweet Yeast Rolls with Sea Salt and Maple Butter, Water, Iced Tea, Lemonade, Coffee and Tea Service. Inquire with coordinator for a seasonal soup option.

SALAD

Select **one**, Family Style or Plated

Arugula Salad, Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette V
Mixed Greens, Apples, Cranberries, Julienne Carrots, Candied Walnuts, Creamy Maple-Balsamic Dressing GF V
Romaine Summer Salad, Avocado, Grilled Corn, Fire Roasted Peppers, Chili Vinaigrette V
Caesar Salad, Parmesan Cheese, Focaccia Croutons
Kale, Apple and Pecorino Salad, Crispy Prosciutto, Cherry Tomatoes, Dijon Mustard Vinaigrette GF
Roasted Chickpea Salad, Cucumbers, Tomatoes, Red Peppers, Herbs, Fresh Lemon Juice GF VG
Brussels Waldorf, Crispy Bacon, Granny Smith Apple, Walnuts, Grapes, LoLa Dressing

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
Risotto, Summer Vegetable, Basil Pesto, Crème Fraiche V

FAMILY STYLE SIDES

Select **two**

Herb Roasted Fingerling Potatoes GF V
Asparagus, Pancetta, Crispy Roasted Garlic
Seasonal Roasted Baby Vegetables GF VG
Paella, Saffron Rice, Seasonal Vegetables GF V
Three Cheese Penne Mac-n-Cheese V

DESSERT

Pastry Chef's Choice of Dessert

ENHANCEMENTS +\$18 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



Basin Harbor



ADDITIONAL MENUS



WELCOME RECEPTION

Served for a minimum of 35 guests. Stations below are presented as "small bites" and an ideal companion for a reception. Serve time up to two hours.

PASTA and PANINI \$44 pp

White Quinoa, Summer Citrus, Fennel, Arugula V
Grilled Seasonal Vegetable Salad V
Caesar Salad, Parmesan Cheese, Focaccia Croutons

PASTA and BRUSCHETTA

Fettucine and Rigatoni Pastas, Pomodoro and Alfredo Cream Sauces, Parmesan Cheese, Pesto, Roasted Garlic, Mushroom Ragout, Julienne Vegetables, Italian Herbs, Tomatoes, Basil, Olive and Tomato Tapenade, Fresh Mozzarella, Grilled Crostini, Focaccia

PANINIS

Grilled Chicken, Basil Pesto, Arugula, Monterey Jack Cheese
Ham, Pepperoni, Salami, Mozzarella Cheese, Basil, Arugula, Italian Dressing
Caprese, Tomato, Basil, Balsamic Reduction, Mozzarella Cheese V

STREET FOOD \$26 pp

Kimchi, Watermelon and Cucumber Salad, Grilled Korean BBQ Shrimp, Maple Siracha Aioli
Mexican-Style Street Corn, Crema Lime Sauce, Spring Onion, Guajillo Mayo, Chili de Arbol,
Honey Garlic Chicken Wings, Bleu Cheese, Ranch Dressing, Carrot, Celery Sticks

BASIN HARBOR BBQ \$62 pp

Thai BBQ Ribs
Blood Orange BBQ Chicken
Smoked Brisket

CABOT MAC-N-CHEESE STATION

Bacon, Scallions, Red Peppers, Jalapeños, Diced Ham, Caramelized Onions, Grilled Chicken, Feta, Corn, Black Beans, Edamame, Grilled Tofu

CLASSIC SIDES

Maple Bacon BBQ Baked Beans, Watermelon, Cornbread, Honey Chili Butter

TACO NIGHT \$42 pp

Mexican Green Salad, Romaine, Corn, Bell Peppers, Radishes, Cucumbers, Avocado, Cotija
Vegetarian Enchiladas, Salsa Verde V
Spanish Rice, Refried Beans VG

TACO/FAJITA BAR

Flour Tortillas, Corn Taco Shells, Corn Chips, Marinated Skirt Steak, Lime Tequila Shredded Chicken, White Fish, Sizzling Onions and Peppers, Pico de Gallo, Salsa Verde, Guacamole, Black Olives, Diced Onions, Shredded Lettuce, Sour Cream, Shredded Cheese, Jalapeños, Black Beans, Cilantro, Roasted Corn Salsa



ALL AMERICAN \$34 pp

Arugula Salad, Local Fresh Vegetables, Creamy Black Pepper Dressing V
Charred Peach, Mozzarella Cheese, Grilled Green Onion, Salted Marcona Almond V
Fresh Creamy Coleslaw V
Grilled Basin Harbor Burgers
Grilled Garden Vegetarian Burgers V
Italian Sausages, Hoagie Bread, Sautéed Peppers and Onions
Cheddar and American Cheeses, Sliced Onions, Jalapeños, Pickles, Sautéed Mushrooms, Ketchup, Mustard, Relish, BBQ Sauce, Thousand Island, Garlic Aioli, Sweet and Dill Pickles, New England Potato Chips

BLT STATION

Ciabatta, White and Wheat Breads, Crispy Bacon, Basil, Leaf Lettuce, Arugula, Sliced Tomatoes, Avocado

TASTE OF THE SOUTH \$25 pp

Watermelon, Cucumber Salad, Goat Cheese V
Carolina Caviar Black Eyed Peas, Grilled Corn, Tomatoes, Onions and Peppers VG
Cheddar Biscuits, Chive, Bacon Butter, White Gravy
Hot Honey Southern Fried Chicken

DESSERT ADD-ONS \$10 pp

Italian Dessert Station: Amaretti Cookies, Ricotta Cookies, Italian Lemon Cookies
South of the Border: Cinnamon Churros, Chocolate Sauce, Tres Leches Cake
Sweet Bites: Banana Bread Pudding Bites, Donut Holes on a Stick, Maple Cream

SWEETS and TREATS

CARNIVAL TREATS \$15 pp

Roasted Fuji Apple Taquitos, Everything Bagel Salted Pretzels, Sweet and Salty Kettle Corn, Cotton Candy

DIY DONUT DIP \$15 pp

Plain Mini Doughnuts, Vanilla and Chocolate Glaze for Dipping
Squeeze Bottles for Drizzling: Maple, Chocolate, Raspberry
Toppings: Rainbow Sprinkles, Shredded Coconut, Chopped Almonds, Mini Chocolate Chips, Crumbled Bacon

ICE CREAM SUNDAE BAR \$15 pp

Vanilla, Chocolate and Strawberry Ice Cream
Hot Fudge, Strawberry and Caramel Sauces
Chocolate Sprinkles, Maraschino Cherries, Sliced Bananas, Chopped Nuts, Whipped Cream

S'MORES \$4 PP

Graham Crackers, Marshmallows, Hershey's Chocolate Bars, Roasting Sticks
Marshmallow only \$2.50 pp

DELUXE S'MORES \$8 pp

Select **two** flavors:
The Nutty Buddy: Graham Crackers, Marshmallows, Peanut Butter Cups
Salted Caramel: Graham Crackers, Marshmallows, Milk Chocolate Caramels, Flake Sea Salt
Golden Embers: Graham Crackers, Marshmallows, Chocolate Caramels, Grated Toasted Coconut
The Grasshopper: Graham Crackers, Marshmallows, Peppermint Patties

MINI DESSERT DISPLAY \$16 pp

Mini Cheesecake Bites, French Macarons, Petit Fours, Chocolate Mousse Shooters, Mini Fruit Tarts, Mini Cupcakes, Chocolate Covered Strawberries, Panna Cotta Shooters, Mini Cannoli



LATE NIGHT SNACKS

Snack stations will be presented for a maximum of 60 minutes.

MIX and MATCH – select 4 for \$24 pp

Pulled Carolina Pork Slider, Blue Cornmeal Crusted Fried B & B Pickles
 Smoked Chicken Slider, Bleu Cheese, Blood Orange BBQ Sauce
 Korean Style Duck Slider, Kimchi
 Lobster Roll, Avocado, Roasted Corn, Sliced Radish, Aji Amarillo Aioli + \$5 pp
 Fire Roasted Mexican Style Street Corn V
 Chilled Shrimp Mini Tacos, Crème Fraiche, Cilantro, Roasted Tomatoes
 Corn Dogs, Ketchup, Mustard
 Whiskey and Fennel Hot Dogs, Bacon BBQ Jam
 Mac and Cheese Bites, Smoked Bleu Cheese, Apple and Bacon Jam
 BLT Sliders, Candied Bacon, Tomato Jam, Lettuce, Brioche
 Arancini, Creamy Red Pepper Sauce V
 Crab Cake Bites, Chipotle Aioli
 Avocado Fries, Honey, Preserved Lemon Aioli V
 Mini Chicken Tacos, Salsa Verde
 Chorizo Empanada Bites
 Salt and Vinegar Onion Rings, Soubise Aioli

BASIN HARBOR SLIDER BAR \$16 pp

Beef and Vegetarian Sliders, Crispy Bacon, Tomato Jam, Lettuce, Avocado, Ketchup, Bleu Cheese and Cabot Cheddar, B & B Pickles

POUTINE BAR \$10 pp

French Fries, Cheese Curds, Gravy, Chopped Tomatoes, Bacon Bits, Chives

CRISPY CHICKEN TENDERS \$12 pp

Barbecue Sauce, Ranch Dressing, Honey Mustard

FESTIVE TRIO OF CHIPS and DIPS VG \$9 pp

Garlic, Beet and Toasted Chickpea Puree, Fresh Tomato Salsa, Warm Spinach and Artichoke Dip, Crudités, Festive Chips, Baguettes, Crackers

CHICKEN WINGS \$14 pp

Buffalo and Honey Garlic, Bleu Cheese and Ranch Dressing, Carrots, Celery Sticks

MOZZARELLA STICKS \$10 pp

Tomato Basil Soup

FOCACCIA PIZZA \$12 pp

Classic Cheese, Herb and Pepperoni, Seasonal Vegetarian

FRITO PIE \$15 pp

Beef Chili or Vegetarian, Cheese Fondue, Frito Chips

FRENCH FRY BAR

French Fries, Sweet Potato Fries, Garlic Aioli, Ketchup \$8 pp
Add as side to other Late Night Snack options \$5 pp

Garlic, Parmesan, Truffle Fries, Garlic Aioli, Ketchup \$12
Add as side to other Late Night Snack options \$9 pp

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COTTAGE CATERING

The following options are available for catering in preparation spaces

BASIN HARBOR'S CONTINENTAL \$18 pp

Vermont Maple Granola Yogurt Parfait, Fresh Assorted Fruit Platter, Freshly Baked Fruit Muffins and Danishes, Cabot Butter, Preserves

THE FRESH NETWORK \$20 pp

Chef's Breakfast Sandwiches with Vermont Maple Sausage, Cabot Cheddar Cheese, Spinach, Eggs, Vermont Maple Granola Yogurt Parfait, Fresh Sliced Fruit, Berries

QUICHE \$26 pp

Choose up to three quiche flavors

Lorraine, Mushroom and Asparagus, Florentine, Cheese and Fresh Herb, Tomato and Artichoke

Crispy Bacon

Fresh Baked Fruit Muffins, Danishes

Sliced Fruit Display

TRADITIONAL TEA SANDWICHES \$26 pp

Pick three traditional tea sandwiches

Cucumber and Cream Cheese, Tuna Salad, Egg Salad, Hummus and Veggie

Roasted Chickpea Salad

Mignardises

Wrap, Sandwich or Salad Lunches \$26 pp

New England Potato Chips, Cabot Cheddar Cheese, Fresh Fruit, Pasta Salad, Basin Harbor Bake Shop Fudge Brownie, Bottled Basin Harbor Water or Water Station

If you would as a to-go option, notify your coordinator for pre-packed insulated lunch boxes

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

WRAPS

TURKEY AND SPINACH WRAP

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

VEGETABLE and HUMMUS WRAP V

European Cucumber, Tomato, Roasted Red Pepper, Shredded Slaw

MARINATED SKIRT STEAK WRAP

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

SANDWICHES

CITRUS and MAPLE GLAZED CHICKEN SANDWICH

Grilled Chicken Breast, Grilled Sweet Onion Jam, Arugula

ITALIAN SANDWICH

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

SHAVED HAM and 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

SALADS

COBB SALAD GF

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

CAESAR SALAD

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

RED QUINOA SALAD V GF

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

COTTAGE BEVERAGES

Infused Water Station \$4 pp

Beer/Cider/Seltzer \$8 pp

Soft Drink, Juices, Iced Tea, Flavored Seltzer \$4 pp

Mimosa \$36 per bottle

Bloody Mary \$40 per Carafe

Coffee \$4 pp

Cold Brew \$6 pp

WELLNESS SHOTS \$4 EACH

Healing ~ Ginger, Turmeric, Lemon, Vitamin C&D, Cayenne, Zinc, Prebiotics

Digest ~ Apple Cider Vinegar, Ginger, Vitamin C&D, Cayenne, Zinc, Prebiotics

Energize ~ Matcha, Ginger, Vitamin C&D, L-Theanine, Cayenne, Zinc, Prebiotics

WELLNESS SHAKES \$8 EACH

Cacao, Matcha Fuel, Berry Immunity, Green Goodness

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FAREWELL BRUNCH

elevate your Cottage Catering with displays, stations, and bars.

SMOKED SALMON DISPLAY \$10 pp
Bagels, Cream Cheese, Red Onion, Capers

PRIVATE OMELET STATION \$10 pp

FRESH FRUIT DISPLAY \$16 pp
Seasonal Melons, Berries, Citrus Fruits, Maple Dipping Sauce

SWEET & SALTY \$12 pp
Bite Sized Brownies, Sea Salted Big Pretzels, Apple Wedges, Dried Banana Slices, Salted Peanuts, Marshmallows, Chocolate and Caramel Sauces

FRENCH MACARON & FRUIT DISPLAY \$14 pp
Assorted French Macarons, Fruit Kabobs

BLOODY MARY BAR

Classic : \$10 per drink on consumption + \$250 bartender fee
Basin Harbor Signature Bloody Mary Mix, Candied Bacon, Olives, Celery, Hot Sauce

Enhanced: \$14 per drink on consumption + \$250 bartender fee
Includes: Candied Bacon, Prosciutto, Poached Shrimp, Chorizo, Pickled Cauliflower, Horseradish, Olives, Celery, Hot Sauce

MIMOSA BAR

Classic : \$10 per drink on consumption + \$250 bartender fee
Sparkling Wine and Traditional Orange Juice

Enhanced: \$14 per drink on consumption + \$250 bartender fee
Includes: Blood Orange, Passion Fruit, Prickly Pear, Traditional Orange Juice, Ruby Red Grapefruit, Mango

BEVERAGES

GOURMET COFFEE STATION \$8 pp
Hot & Iced Coffee, Whipped Cream, Shaved Dark and White Chocolate, Orange Zest, Crystal Stirrers, Assorted Coffee Flavorings, Regular and Non-Dairy Milk, Cream, Sugar.

INFUSED H2O STATION \$4 pp

WELLNESS SHOTS \$4 EACH
Healing ~ Ginger, Turmeric, Lemon, Vitamin C&D, Cayenne, Zinc, Prebiotics
Digest ~ Apple Cider Vinegar, Ginger, Vitamin C&D, Cayenne, Zinc, Prebiotics
Energize ~ Matcha, Ginger, Vitamin C&D, L-Theanine, Cayenne, Zinc, Prebiotics

WELLNESS SHAKES \$8 EACH
Cacao, Matcha Fuel, Berry Immunity, Green Goodness

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