



SPECIAL EVENTS MENU

From the time Basin Harbor opened in 1886, cuisine has been an integral part of every guest's experience. Although the beginning was humble, fresh and local food has always been the highlight of daily life. Our menus reflect time-honored favorites as well as bold, contemporary flavors. Hosting some of Vermont's most memorable events, Basin Harbor's expert coordination team is here to guide you as you plan a delicious, unique and well-rounded menu for your meeting or special occasion.



BREAKFAST DISPLAYS and BUFFETS

The following options are available for private groups of 35 guests or more.

Our culinary team will design a custom menu for smaller groups. Please inquire with your coordinator.

All breakfast options listed below include Vermont Fair Trade Regular and Decaffeinated Coffee, Assorted Teas, Regular and Non-Dairy Milk, Cream and Sugar.

BASIN HARBOR'S CONTINENTAL \$18 pp

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

THE NEW YORKER \$20 pp

Bagels, Smoked Salmon, Pastrami Salmon, Smoked Trout and Sun-Dried Tomato Cream Cheese, Sliced Tomatoes, Capers and Diced Red Onions, Assorted Chilled Fruit Juices

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 and Berries, Assorted Chilled Fruit, Juices

GOOD MORNING BUFFET \$26 pp

Fresh Country Scrambled Eggs, Breakfast Potatoes, French Toast with Vermont Maple Syrup, Crispy Bacon, Vermont Country Sausage Links, English Muffins, Whole Grain Toast and Bagels, Cabot Butter and Assorted Fruit Preserves, Fresh Sliced Fruit and Seasonal Berries, Assorted Chilled Fruit Juices

QUICHE \$26 pp

Choose three options

Lorraine, Mushroom & Asparagus, Florentine, Cheese & Fresh Herb, Tomato & Artichoke, Crispy Bacon
Fresh Baked Fruit Muffins and Danishes
Sliced Fruit Display

ENHANCEMENT + \$5 pp

The following enhancements can be added to any of the above menus.

Vermont Maple Granola with Plain Greek Yogurt
Fresh Whole Assorted Fruits
Fresh Sliced Fruit and Seasonal Berries
Granola Bars
Freshly Baked Danishes and Muffins
Assorted Bagels, Cream Cheese, Fruit Preserves
Cabot Cheddar Cheese, Sliced Apples and Crackers

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.

Kindly note all menu items and prices are based upon market value and subject to availability. Our priority is always to provide you and your guests with the freshest, highest quality ingredients so please connect with your coordinator if you have questions on your menu.



BREAKS



BREAKS and SNACKS

FARM-TO-TABLE CRUDITÉ V \$10 pp

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

CARNIVAL TREATS V \$12 pp

Roasted Fuji Apple Taquitos, Everything Bagels, Salted Pretzels, Sweet and Sesame Kettle Corn, Lemonade Cotton Candy

FRENCH MACARON and FRUIT BREAK V \$14 pp

Assorted French Macarons, Fruit Kabobs, Greek Yogurt Dip

DIY DONUT DIP \$12 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 GF V \$15 pp

Ice Cream: Wilcox Vanilla, Chocolate and Strawberry | Sauces: Hot Fudge, Strawberry and Caramel

Toppings: Chocolate Sprinkles, Maraschino Cherries, Sliced Banana, Chopped Nuts and Whipped Cream

S'MORES \$4 pp

Graham Crackers, Marshmallows, Hershey's Chocolate Bars, Roasting Sticks

Marshmallows Only \$2.50 pp

DELUXE S'MORES \$7 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, and Peppermint Patties

A LA CARTE SNACKS

each selection is \$5 pp

Gourmet Trail Mix VG

Champlain Valley Orchard Apples VG

Vermont Maple Granola with Plain Greek Yogurt V

Fresh Whole Assorted Fruits VG

Assorted Kettle Chips

Assorted House-Made Cookies



BEVERAGES

BEVERAGE SERVICE \$12 pp (8 hours)/\$9 pp (4 hours)

Vermont Fair Trade Regular and Decaffeinated Coffee, Assorted Teas, Regular and Non-Dairy Milk, Cream and Sugar, Assorted Soft Drinks, Still and Sparkling Water

ENHANCED BEVERAGE SERVICE \$15 pp (8 Hours)/\$12 pp (4 hours)

Vermont Fair Trade Regular and Decaffeinated Coffee, Assorted Teas, Regular and Non-Dairy Milk, Cream and Sugar, Assorted Soft Drinks, Still and Sparkling Water, Cold Brew and Iced Tea, Two House Infused Waters

A LA CARTE BEVERAGES

Assorted Soft Drinks \$4 pp

Basin Harbor Bottled Water \$4 pp

Sparkling Water \$4 pp

Whole, Skim and Non-Dairy Milk \$4 pp

Hot Chocolate \$4 pp

Hot or Chilled Locally Pressed Cider \$6 pp

Assorted Sports Drinks \$4 pp

Assorted Fruit Juices \$4 pp

Freshly Brewed Iced Tea and Lemonade \$4 pp

Vermont Fair Trade Regular and Decaffeinated Coffee, Assorted Teas \$4 pp

Cold Brew \$4 pp





LUNCH MENUS



BUFFET LUNCH MENUS

Served for a minimum of 35 guests. For buffet item dietary notations, please inquire with your coordinator.
All buffets are served with Iced Tea and Lemonade.

BASIN HARBOR BUFFET \$32 pp

Chef's selections adjusted to reflect seasonal availability and flavors.

Variety of Three Cold Salads, Fresh Fruit Display, Sandwich Board, Two Hot Entrées, Dessert Display

THE COOKOUT \$35 pp

Heirloom Potato Salad with Sour Cream and Herb Dressing, Creamy Coleslaw, Sweet and Dill Pickles, Fresh Corn on the Cob and New England Baked Beans, Cabot Cheddar Cheese, Provolone and Swiss Cheese, Lettuce, Tomatoes, Onions, Kaiser Rolls, Grilled Angus Beef Burgers, Veggie Burgers, Barbecued Pulled Chicken, Kettle Cooked Potato Chips, Assorted Freshly-Baked Cookies

SOUP and SANDWICH BOARD \$30 pp

Assorted Breads, Rolls, Baguettes and Pitas, Baby Gem Lettuce Seasonal Salad, Vegetarian Tuscan Minestrone Soup, Roasted Red Pepper Hummus, Whole Grain Dijon Mustard, Mayonnaise, Horseradish Sauce, Cabot Cheddar Cheese, Provolone and Swiss Cheese, Lettuce, Tomatoes, Onions, Sliced Roast Turkey Breast, Ham and Roast Beef, New England Potato Chips, Sweet and Dill Pickles, Freshly-Baked Brownies and Blondies

LAKESIDE LUNCHEON \$39 pp

Chef's Seasonal Soup, Baby Bibb Lettuce with Grilled Red Onion Vinaigrette, Cucumber Salad, Tomato Quinoa Salad, Herb-Roasted Potatoes, Chef's Selection of Farm Fresh Vegetables, Grilled Sirloin Steak with Fresh Garden Chimichurri, Basin Harbor's Cedar Planked Salmon, Chef's Selection of Assorted Miniature Dessert Displays

NEW ENGLAND \$36 pp

Fish Chowder, Carrot Ginger Soup, Tomato, Basil and Mozzarella, Garden Salad, Chicken Pot Pie, Roasted Root Vegetable Pot Pie, Bacon Baked Beans, Grandma Beach's Apple Crisp with Tahitian Vanilla Cream

VEGETARIAN ENTRÉE SUBSTITUTIONS

Substitute any of the entrees listed above with a vegetarian entrée:

Cilantro-Lime Marinated Tofu GF VG

Roasted Vermont Vegetable Mini Quiche V

Roasted Cauliflower Risotto Cakes V



PLATED LUNCH



PLATED LUNCH \$30 pp

All meal selections must have pre-counts provided or table side selection is available at +\$10 pp, includes two entrees and a Chef's Choice Vegetarian.

Plated Lunch Entrées served with selection of Seasonal Soup Du Jour OR Salad, Sweet Yeast Rolls with Cabot Creamery Vermont Whipped Butter, Chef's Choice of Seasonal Vegetables, Water, Iced Tea, Lemonade, Pastry Chef's Choice of Dessert.

Select **one** of the following options:

Watermelon Salad, Goat Cheese, Coriander, Honey Drizzle GF V
Iceberg Wedge, Red Onion, Panchetta, Vermont Smoked Bleu Cheese, Red Wine Vinaigrette GF
Hearts of Romaine Caesar Salad, Garlic Croutons, Shaved Parmesan
Heirloom Tomato Cucumber Salad, Feta, Red Onion, Spiced Red Wine Vinaigrette V
Walnut Crusted Goat Cheese, Preserved Lemon, Roasted Strawberry GF V
Chef's Soup Du Jour

Select **three** of the following options:

For groups less than 20 guests, please select two of the following entrée options.

CHICKEN

Crispy Statler Chicken with Rosemary, Caramelized Pearl Onion Jus GF
Tuscan Style Chicken with White Beans, Panchetta, Tomato Estofado GF
Skillet Chicken Basquaise, Bell Peppers, Tomatoes, Chorizo GF

SEAFOOD

Scottish Salmon, Crispy Artichoke, Citrus Crème Fraiche GF
Pan-Seared Shrimp, Roasted Pepper Cavatelli, Spinach, Preserved Lemon
Steelhead Trout Ratatouille, Fingerling Confit Potato, Crème Fraiche GF

BEEF

Entrecote Strip Steak, Artichoke Au Poivre GF
Roasted Tenderloin Roasted Garlic Thyme, Bordelaise GF
Ribeye, Curried Cauliflower, Parsnip Puree GF

VEGETARIAN

Wild Mushroom Porcini Vermont Fresh Ravioli, Tomato Vodka Cream Sauce
Mediterranean Roasted Vegetable Vermont Fresh Ravioli, Lemony Tahini Sauce VG
Curried Cauliflower Steak, Chickpeas, Marcona Almonds, Golden Raisin, Arugula, Preserved Lemon VG GF
Champlain Valley Harvest Squash, Seasonal Quinoa Stuffing VG GF



LUNCH PICNIC \$26 pp

If you would like the Lunch Picnic as a to-go option, notify your coordinator for pre-packed insulated lunch boxes.

Sandwich or Salad Lunches include: New England Potato Chips, Cabot Cheddar Cheese, Fresh Fruit, Basin Harbor Bake Shop Fudge Brownie, and Bottle of Basin Harbor's Water or Water Station

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 and Shredded Slaw

GRILLED VEGETABLE WRAP V

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

MARINATED SKIRT STEAK WRAP

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

ALBACORE TUNA SALAD WRAP

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

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

NAAN CHICKEN SANDWICH

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

SHAVED HAM and ARUGULA SANDWICH

Shaved Ham, Arugula, Walnuts, Honey Mustard and 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, Blue Cheese, and 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 and Caesar Dressing

RED QUINOA SALAD V GF

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

CHICKPEA SALAD

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



COCKTAIL HOUR



HORS D'OEUVRES

\$5 per person per selection

WARM BUTLERED HORS D'OEUVRES

Petite Crab Cakes with Chipotle Aioli
Mini Beef Burger with Tomato Bacon Jam
Sea Scallops Wrapped in Bacon, Garlic Aioli
Mini Fish or Chicken Tacos with Guacamole, Pico De Gallo and Cilantro GF
Vietnamese Pork Meatballs with Sriracha Aioli
Franks in a Blanket with Honey Mustard
Short Rib and Bacon Bites with Red Wine Demi Glace GF
Sweet Chili-Glazed Pork Belly GF
Falafel with Tzatziki Sauce, English Pea and Arugula V
Manchego and Quince Tarts V
Mac-n'-Cheese Bites with IPA Caramelized Onion & Bacon Jam
Arancini Risotto Balls with Truffle Crème Fraiche V
Grilled Cheese with Tomato Bisque Shooters V
French Onion Soup in 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 with Bloody Mary Cocktail Sauce GF
Prosciutto-Wrapped Fig with 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 with Pistachio and Marcona Almond Gremolata GF VG
Heirloom Tomato and Fresh Mozzarella Bites with 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

**Seasonal, Inquire with Coordinator*



HORS D'OEUVRES DISPLAYS

VERMONT CHEDDAR DISPLAY \$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 and Chutneys, Fresh Fruit Garnish

VERMONT ARTISAN AND FARMSTEAD CHEESE, FARM-TO-TABLE CRUDITÉ and CHARCUTERIE DISPLAY \$26 pp

Featuring Local and Regional Charcuterie and Cheeses Including: Cheddar, Brie, Chèvre, Sheep & Alpine Selections, Local Artisan Breads, House Made Crostini, VT Crackers, Breadsticks, Nuts, Dried Fruits, Fresh Fruit Garnish, Fresh Vegetables, Pita Bread, Green Goddess Dressing, Roasted Red Pepper Hummus, Pâté, House-Pickled Vegetables, Baguettes, Mustards, Fig Jam & Chutneys with Coarse Salts

FARM-TO-TABLE CRUDITÉ V \$12 pp

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

CHARCUTERIE SAMPLER \$22 pp

Locally Sourced Artisan Charcuterie, Pâté, House-Pickled Vegetables, Baguettes, Mustards, Fig Jam and Chutneys with Coarse Salts

CHILLED SEAFOOD RAW BAR *Market Price*

Choice of:

Oysters, Clams, Jumbo Shrimp
Oysters, Crab Claws, Jumbo Shrimp
Oysters, Jumbo Shrimp

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

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, VT 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 and Stone Fruits



DINNER



PLATED DINNER \$72 pp

All meal selections must have pre-counts provided or table side selection is available at +\$14 pp, includes three entrees. 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
Mixed Greens, Apple, Cranberry, Maple-Balsamic Dressing and Candied Walnut GF V
Romaine Summer Salad with Avocado, Grilled Corn, Fire Roasted Pepper, Chili Vinaigrette
Caesar Salad, Parmesan Cheese, Focaccia Croutons
Kale, Apple and Pecorino Salad, Crispy Prosciutto, Dijon Mustard Vinaigrette GF
Chickpea Salad, Cucumber, Tomato, Red Pepper, Herbs, Fresh Lemon Juice GF VG
Brussels Waldorf, Crispy Bacon, Granny Smith Apple, Walnuts and Grapes, LoLa Dressing

SOUP

BH Cheddar Ale
Carrrot Ginger
Cauliflower Leek
Fennel, Tomato and White Bean
Onion Soup
Chicken and Vermont Macintosh Apple
New England Fish Chowder

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

Atlantic Salmon, Preserved Lemon Beurre Blanc GF
Swordfish, Mango and Lime Salsa GF
New England Style Cod, Sauce Nantua GF
Crab Cakes with Lobster Remoulade, Cajun Aioli

PORK/LAMB

Apple and Sage-Stuffed Pork Loin, Madeira Jus GF
Bacon-Wrapped Pork Tenderloin, Smoked Dates and Blue Cheese GF
Herb Garlic Lamb, Caponata GF
Veal Osso Bucco, Braised in White Wine, Veal Stock, Tomatoes

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

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 and Tea Service. Please Inquire with your Coordinator for dietary concerns.

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 Fraîche, 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 and Grilled Stone Fruit

THE GREEN MOUNTAIN \$68 pp

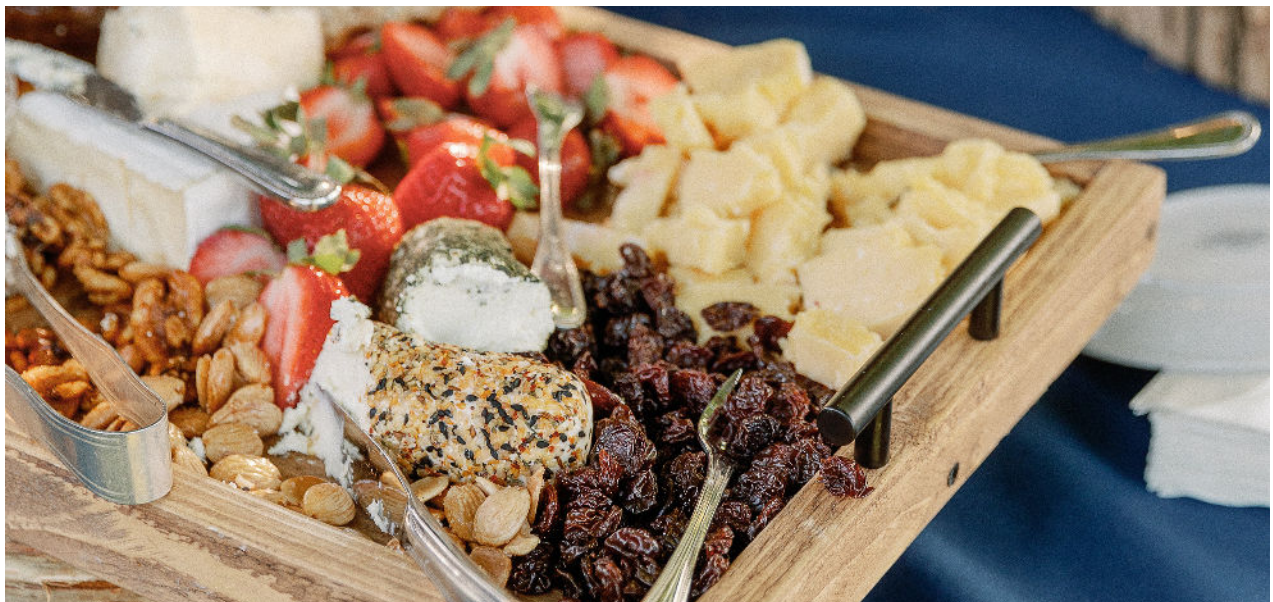
Sweet Yeast Rolls with Sea Salt and Maple Butter, Cabot Cheddar Cheese and Ale Soup, Baby Field Greens with Cider Vinaigrette, Roasted Tomato Artichoke Salad, Butter Confit Yukon Gold Potatoes, Chef's Selection of Seasonal Fresh Vegetables, Herb-Roasted Vermont Free Range Chicken, IPA Braised Pork Belly with Grain Mustard Sauce, Dates, Golden Raisins and Arugula, Charred Corn, Grandma Beach's Apple Crisp and 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
***Inquire with coordinator about live action and open fire elements for an additional fee*

ITALIAN FESTA \$70 pp

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, Garlic Breadsticks, Petit Fours





ENHANCED DINNER BUFFETS

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 and Sea Salted Maple Butter

VERMONT SPINACH SALAD STATION

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

ACCOMPANIMENTS

Grilled Asparagus Gribiche GF V

Salt Baked Fingerling Potatoes GF V

CARVING STATIONS

Roasted Ribeye with Bordelaise Sauce and Horseradish Creme GF

Cedar Planked Filet of Atlantic Salmon with 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

New England Ipswich Clam Chowder with Westminster Oyster Crackers

Bacon, Lettuce and Tomato Salad with Creamy Aioli Dressing

Paella with Saffron Rice and Summer Vegetables

Steamed Prince Edward Island Mussels with White Wine, Garlic, Shallots and Parsley

Vermont IPA Cape Cod Steamers

Seasonal Roasted Vegetables

Corn on the Cob

Hand-Cracked Boiled Lobster with Drawn Butter and Lemon

Roasted Ribeye with Rich Bordelaise Sauce and Horseradish Sour Cream

Chocolate Bread Pudding with Whipped Cream

Blueberry Lemon Trifle Jars

Red Berry Crumb Cake



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*

Kale, Apple and 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
Brussels Waldorf, Crispy Bacon, Granny Smith Apple, Walnuts and 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
Orzo Risotto, Summer Vegetable, Basil Pesto, Crème Fraiche V

FAMILY STYLE SIDES

*Select **two***

Herb Roasted Fingerling Potatoes GF V
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 +\$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



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 with Summer Citrus, Fennel and Arugula V
Grilled Seasonal Vegetable Salad V
Celery Caesar Salad with Dressing, Parmesan Cheese, and Croutons

PASTA and BRUSCHETTA

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

PANINIS

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

STREET FOOD \$26 pp

Kimchi, Watermelon and Cucumber Salad, Grilled Korean BBQ Shrimp with Maple Sracha Aioli Mayo, Spring Onions, Mexican-Style Street Corn with Crema Lime Sauce, Guajillo Mayo, Chili de Arbol, Chicken Wings with Korean Bulgogi and Honey Garlic, served with Bleu Cheese, Ranch Dressing, Carrot and 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 with Honey Chili Butter

TACO NIGHT \$42 pp

Mexican Green Salad with Romaine, Corn, Bell Pepper, Radish, Cucumber, Avocado, Cotija
Vegetarian Enchiladas with Salsa Verde V
Spanish Rice and Refried Beans VG

TACO/FAJITA BAR

Flour Tortillas and 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 with Local Fresh Vegetables and Creamy Black Pepper Dressing V
Charred Peach with Mozzarella Cheese, Grilled Green Onion and Salted Marcona Almond V
Fresh Creamy Coleslaw V
Grilled Basin Harbor Burgers
Grilled Garden Vegan Burgers VG
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 with Goat Cheese V
Carolina Caviar Black Eyed Peas, Grilled Corn, Tomato, Onions and Pepper 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 with Chocolate Sauce, Tres Leches Cake
Sweet Bites: Banana Bread Pudding Bites, Donut Holes on a Stick with Maple Cream

SWEETS and TREATS

CARNIVAL TREATS \$15 pp

Roasted Fuji Apple Taquitos, Everything Bagel Salted Pretzels, Sweet and Sesame 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 Banana, Chopped Nuts and 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, and 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 with Blue Cornmeal Crusted Fried BandB Pickles
Smoked Chicken Slider with Blue Cheese and Blood Orange BBQ Sauce
Korean Style Duck Slider with Kimchi
Lobster Roll with Avocado, Roasted Corn, Sliced Radish and Aji Amarillo Mayo + \$5 pp
Fire Roasted Mexican Style Street CornV
Chilled Shrimp Mini Tacos Crème Fraiche, Cilantro, and Roasted Tomato
Corn Dogs with Pickled Green Ketchup
Whiskey and Fennel Hot Dogs Bacon BBQ Jam
Mac and Cheese Bites, Smoked Blue Cheese, Apple & Bacon Jam
BLT Sliders with Candied Bacon, Tomato Jam and Lettuce on Brioche
Arancini, Creamy Red Pepper Sauce V
Crab Cake Bites, Chipotle Aioli
Avocado Fries, Honey, Preserved Lemon Aioli V
Mini Chicken Tacos with 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, Pickled Green Ketchup, Blue Cheese and Cabot Cheddar, Bread and Butter Pickles

POUTINE BAR \$10 pp

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

CRISPY CHICKEN TENDERS \$12 pp

Barbecue Sauce, Ranch Dressing, Ketchup, Siracha

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, Korean Bulgogi, Honey Garlic, Bleu Cheese and Ranch Dressing, Carrots and Celery Sticks

VT CHEDDAR CHEESE BITES \$10 pp

Tomato Basil Soup Shooter

FOCACCIA PIZZA \$12 pp

Classic Cheese, Herb and Pepperoni, Seasonal Vegetarian

FRITO PIE \$15.50 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 option \$5 pp

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