



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

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, Cilantro GF
Vietnamese Pork Meatballs, Sriracha Aioli
Franks in a Blanket, Honey Mustard
Short Rib and 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, 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

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

Locally Sourced Artisan Charcuterie, Pâté, House-Pickled Vegetables, Baguettes, Mustards, Fig Jam and 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.

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.



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



FAMILY STYLE ESCAPE MENU \$72 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

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

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WRAP, SANDWICH AND SALAD LUNCH DISPLAY \$26 pp

wrap, Sandwich or Salad Lunches include: New England Potato Chips, Cabot Cheddar Cheese, Fresh Fruit, Basin Harbor Bake Shop Fudge Brownie, and Bottled Basin Harbor 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 Onions and Cranberry Marmalade, Chipotle Cream Cheese

VEGETABLE and HUMMUS WRAP V

European Cucumbers, Tomatoes, Roasted Red Peppers, Shredded Slaw

GRILLED VEGETABLE WRAP V

Grilled Asparagus, Shiitake Mushrooms, Tomatoes, Pickled Red Onions, Tzatziki Sauce

MARINATED SKIRT STEAK WRAP

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

ALBACORE TUNA SALAD WRAP

Solid White Albacore Tuna Salad, Red Onions, Celery, Romaine Lettuce, Roasted Tomatoes, 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 Tomatoes

NAAN CHICKEN SANDWICH

Grilled Chicken, Shaved Red Onions, Cilantro, Tomatoes, Feta, Roasted Garlic Aioli

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 Pears, Whole Grain Mustard

SALADS

COBB SALAD GF

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

TUNA NIÇOISE SALAD GF

Solid White Albacore Tuna, Sliced Onions, Green Beans, Roasted Potatoes, Hard-Boiled Egg, Olives, 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, Vermont Cheddar

ROASTED CHICKPEA SALAD GF VG

Roasted Chickpeas, Cucumbers, Tomatoes, Red Pepper, Herbs, Fresh Lemon Juice

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PLATED DINNER \$72 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 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

Faroe Island 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, Blue Cheese GF
Herb Garlic Lamb Chop, Caponata 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