



# 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, Sun-Dried Tomato Cream Cheese, Sliced Tomatoes, Capers, 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, Vermont Maple Syrup, Crispy Bacon, Vermont Country Sausage Links, English Muffins, Whole Grain Toast and Bagels, Cabot Butter, Assorted Fruit Preserves, Fresh Sliced Fruit, Seasonal Berries, Assorted Chilled Fruit Juices

### **QUICHE \$26 pp**

*Choose three options*

Lorraine, Mushroom and Asparagus, Florentine, Cheese and Fresh Herb, Tomato and 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.*

Crispy Bacon

Vermont Maple Granola, Plain Greek Yogurt

Fresh Whole Assorted Fruits

Fresh Sliced Fruit, Seasonal Berries

Granola Bars

Freshly Baked Danishes, Muffins

Assorted Bagels, Cream Cheese, Fruit Preserves

Cabot Cheddar Cheese, Sliced Apples, 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, Roasted Red Pepper Hummus

### **CARNIVAL TREATS V \$12 pp**

Roasted Fuji Apple Taquitos, Everything Bagels, Salted Pretzels, Sweet and Salty 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, Caramel

Toppings: Chocolate Sprinkles, Maraschino Cherries, Sliced Banana, Chopped Nuts, 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, 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)**

New England Regular and Decaffeinated Coffee, Assorted Teas, Regular and Non-Dairy Milk, Cream and Sugar, Assorted Soft Drinks, Water Station

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

New England Regular and Decaffeinated Coffee, Assorted Teas, Regular and Non-Dairy Milk, Cream and Sugar, Assorted Soft Drinks, Cold Brew and Iced Tea, Infused Water Station

### **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  
New England Regular and Decaffeinated Coffee, Assorted Teas \$4 pp  
Cold Brew \$6 pp





# LUNCH MENUS



## 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, Rosemary, Caramelized Pearl Onion Jus GF  
Tuscan Style Chicken, 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, Roasted Chickpeas, Marcona Almonds, Golden Raisin, Arugula, Preserved Lemon VG GF  
Champlain Valley Harvest Squash, Seasonal Quinoa Stuffing VG GF



## 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, 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, Bacon Baked Beans, Chicken Pot Pie, Roasted Root Vegetable Pot Pie, Grandma Beach's Apple Crisp, 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





## 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.*

*Wrap, Sandwich or Salad Lunches include: New England Potato Chips, Cabot Cheddar Cheese, Fresh Fruit, Pasta Salad, 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 and 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



COCKTAIL HOUR



## 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, 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, Olive Oil VG  
Portobello Piccata, Focaccia Toast, Preserved Lemon VG  
Watermelon Bite, Whipped Feta Mousse, Truffle Caviar V

*\*Seasonal, Inquire with Coordinator*



## 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

### **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 and Alpine Selections, Local Artisan Breads, House Made Crostini, 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 and Chutneys with Coarse Salts

### **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, 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, 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, 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





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 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, Bleu 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, Roasted 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 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, Grilled Stone Fruit

### **THE GREEN MOUNTAIN \$68 pp**

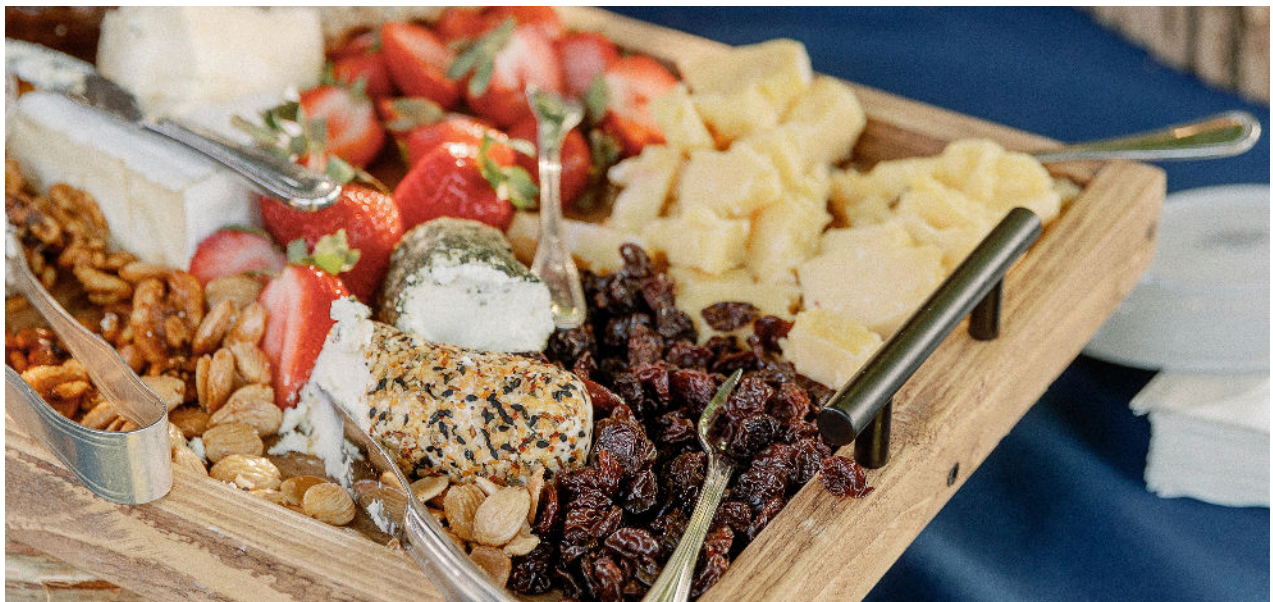
Sweet Yeast Rolls with Sea Salt and Maple Butter, Cabot Cheddar Ale Soup, Baby Field Greens with Cider Vinaigrette, Roasted Tomato Artichoke Salad, Butter Confit Yukon Gold Potatoes, Chef's Selection of Seasonal Fresh Vegetables, Herb-Roasted Vermont Free Range Chicken, IPA Braised Pork Belly with Grain 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





## 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, 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





## 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, 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 and 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, 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 and Focaccia

### **PANINIS**

Grilled Chicken, Basil Pesto, Arugula, Monterey Jack Cheese  
Ham, Pepperoni, Salami, Mozzarella Cheese, Basil, Arugula and 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 GF  
Blood Orange BBQ Chicken GF  
Smoked Brisket GF

### **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, 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, 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*