

# BANQUET 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.



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## Dietary Indicators

V | Vegetarian

VG | Vegan

GF | Gluten Free



# BREAKFAST DISPLAYS & BUFFETS

Embrace the season's freshest flavors with local ingredients, a steaming cup of coffee, and breathtaking views. A perfect way to start the day.





## BREAKFAST DISPLAYS & BUFFETS

The following options are available for groups of 20 guests or more. Some offerings can be adjusted for smaller groups, please inquire with coordinator.

All breakfast options include Regular and Decaffeinated Coffee, Assorted Teas, Regular and Non-Dairy Milk, Cream & Sugar.

### **Good Morning Buffet - \$27pp**

Scrambled Eggs, Breakfast Potatoes, French Toast with Vermont Maple Syrup, Crispy Bacon, Vermont Maple Sausage

### **Quiche Breakfast - \$27pp**

Crispy Bacon, Fresh Seasonal Berries, Sliced Fruit

Choice of Two:

Lorraine | Bacon, Onion, Cheese

Forestière | Mushroom, Asparagus<sup>V</sup>

Florentine | Spinach, Cheese, Fresh Herb<sup>V</sup>

Tuscan | Tomato and Artichoke<sup>V</sup>

### **The Fresh Network - \$22pp**

Chef's Breakfast Sandwiches with Eggs, Spinach, Vermont Maple Sausage and Cabot Cheddar Cheese, Vermont Maple Granola, Plain Greek Yogurt, Fresh Seasonal Berries and Sliced Fruit, Assorted Toast, Cabot Butter, Assorted Fruit Preserves<sup>V</sup>

### **Basin Harbor's Continental - \$19pp**

Vermont Maple Granola, Plain Greek Yogurt, Fresh Seasonal Berries and Sliced Fruit, Fresh Baked Muffins and Danishes<sup>V</sup>

### **Enhancement**

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

Breakfast Sandwiches +10pp

Vermont Maple Granola, Plain Greek Yogurt +10pp

Fresh Seasonal Berries and Sliced Fruit +\$9pp

Smoked Salmon +\$9pp

Assorted Bagels, Cream Cheese, Fruit Preserves, Whipped Butter +8pp

Crispy Bacon +\$6pp

Vermont Maple Sausage +\$6pp

Fresh Baked Muffins and Danishes +\$5pp

Hard Boiled Eggs +\$5pp

Scrambled Eggs +\$5pp

Assorted Juices +4pp



# BREAKS & SNACKS

Elevate your break with a delicious selection of snacks and treats. Savor our chicken and waffles, get creative with a DIY donut dip bar, or enjoy the fresh flavors of our farm-to-table crudité, there's something to satisfy every craving.







## BREAKS & SNACKS

### Chicken & Waffles - \$18pp

Chipotle Herb Waffles, Buttermilk Fried Chicken, Whipped Maple Butter Sweet and Sour Watermelon Cucumber Slaw

### Ice Cream Sundae Bar - \$18pp

Ice Cream | Wilcox Vanilla, Chocolate and Strawberry

Sauces | Hot Fudge, Strawberry, Caramel

Toppings | Chocolate Sprinkles, Maraschino Cherries, Sliced Banana, Chopped Nuts,

Whipped Cream <sup>V GF</sup>

### DIY Donut Dip - \$16pp

Plain Mini Doughnuts with Vanilla and Chocolate Glazes for Dipping

Squeeze Bottles for Drizzling | Maple, Chocolate, Raspberry

Toppings | Rainbow Sprinkles, Shredded Coconut, Chopped Almonds, Mini Chocolate Chips, Crumbled Bacon

### French Macaron & Fruit Break - \$15pp

Assorted French Macarons, Fruit Kabobs, Greek Yogurt Dip <sup>V GF</sup>

### Farm-To-Table Crudité - \$13pp

Local Pickled and Fresh Vegetables, Pita Bread, Green Goddess Dressing,

Roasted Red Pepper Hummus <sup>V</sup>

### Festive Trio of Dips - \$13pp

Garlic, Beet and Toasted Chickpea Dip, Fresh Tomato Salsa Dip, Warm Spinach and Artichoke Dip, Crudité, Tortilla Chips, House-Made Crostini, Cracker <sup>V</sup>

### Deluxe S'mores - \$8pp

Select Two Flavors:

The Nutty Buddy | Graham Crackers, Marshmallows, Peanut Butter Cups

Salted Caramel | Graham Crackers, Marshmallows, Milk Chocolate Caramels, Flakey Sea Salt

Golden Embers | Graham Crackers, Marshmallows, Chocolate Caramels, Grated Toasted Coconut

The Grass Hopper | Graham Crackers, Marshmallows, Peppermint Patties

### S'mores - \$5pp

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

### A La Carte Snacks

Sliced Apples, Cabot Cheddar Cheese, Crackers \$10pp <sup>V</sup>

Vermont Maple Granola, Plain Greek Yogurt \$10pp <sup>V GF</sup>

Gourmet Trail Mix \$9pp <sup>V</sup>

Champlain Valley Orchard Apples \$5pp <sup>V GF</sup>

Fresh Assorted Bake Shop Cookies \$5pp <sup>V</sup>

Fresh Whole Assorted Fruits \$5pp <sup>V GF</sup>

Hard Boiled Eggs \$5pp <sup>V GF</sup>

New England Potato Chips \$4pp <sup>V GF</sup>

Granola Bars \$5pp <sup>V</sup>





## BEVERAGE BREAKS

### **Enhanced Beverage Service - \$17pp (8 hours) or \$12pp (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, Still and Infused Water Station

Choose One Infused Water Flavor:

Strawberry Basil, Lemon Rosemary, Cucumber Mint, Orange Thyme

### **Beverage Service- \$13pp (8 hours) or \$9pp (4 hours)**

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

### **A La Carte Beverages\***

Cold Brew \$6pp

Hot or Chilled Locally Pressed Cider \$6pp

Assorted Soft Drinks \$4pp

Assorted Seltzers \$4pp

Assorted Sports Drinks \$4pp

Assorted Fruit Juices \$4pp

Basin Harbor Bottled Water \$4pp

Sparkling Water \$4pp

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

Hot Chocolate \$4pp

Freshly Brewed Iced Tea \$4pp

Lemonade \$4pp

New England Regular and Decaffeinated Coffee, Assorted Teas \$4pp

*\*Assumes one beverage per person*

# LUNCH MENUS

Unwind in an Adirondack chair with a picnic lunch and stunning lakeside views, dive into a buffet of classic cookout favorites, or relax while we bring the plated dishes to you. Midday fuel, designed for your enjoyment.







## PLATED LUNCH

All meal selections must have pre-counts provided. Table side selection is available for an additional \$10 per person, which includes two entrees and a silent Chef's Choice Vegetarian.

Plated Lunch Entrees served with selection of Seasonal Soup Du Jour or Salad, Sweet Yeast Rolls with Cabot Creamery Vermont Whipped Butter, Chef's Choice of Seasonal Sides, Pastry Chef's Choice of Dessert.

### Plated Lunch - \$32pp

#### **Select *One* Soup or Salad:**

Watermelon Salad | Goat Cheese, Coriander, Honey Drizzle<sup>VG</sup>

Iceberg Wedge | Red Onion, Pancetta, Vermont Smoked Bleu Cheese, Red Wine Vinaigrette<sup>GF</sup>

Hearts of Romaine Caesar Salad | Garlic Croutons, Shaved Parmesan

Heirloom Tomato & Cucumber Salad | Feta, Red Onion, Spiced Red Wine Vinaigrette<sup>V</sup>

Walnut Crusted Goat Cheese | Preserved Lemon, Roasted Strawberry<sup>VG</sup>

Chef's Soup Du Jour

#### **Select *Three* Entrées:**

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

#### **Chicken**

Crispy Statler Chicken | Rosemary, Caramelized Pearl Onion Jus<sup>GF</sup>

Tuscan Style Chicken | White Beans, Pancetta, Tomato Estofado<sup>GF</sup>

Skillet Chicken Basquaise | Bell Peppers, Tomatoes, Chorizo<sup>GF</sup>

#### **Seafood**

Scottish Salmon | Crispy Artichoke, Citrus Crème Fraîche<sup>GF</sup>

Pan-Seared Shrimp | Roasted Pepper Cavatelli, Spinach, Preserved Lemon

Steelhead Trout Ratatouille | Fingerling Confit Potato, Crème Fraîche<sup>GF</sup>

#### **Beef**

Entrecote Strip Steak | Artichoke Au Poivre<sup>GF</sup>

Roasted Tenderloin | Roasted Garlic Thyme, Bordelaise<sup>GF</sup>

Ribeye | Curried Cauliflower, Parsnip Puree<sup>GF</sup>

#### **Vegan/Vegetarian**

Wild Mushroom Porcini Vermont Fresh Ravioli | Truffle Cream, Parmesan, Pine Nuts v

Mediterranean Roasted Vegetable Vermont Fresh Ravioli | Lemony Tahini Sauce<sup>VG</sup>

Curried Cauliflower Steak | Roasted Chickpeas, Marcona Almonds, Golden Raisin, Arugula, Preserved Lemon<sup>VG</sup>

Champlain Valley Harvest Squash | Seasonal Quinoa Stuffing<sup>VG</sup>

#### **Enhancements**

Coffee & Tea Service +\$4pp

Freshly Brewed Iced Tea +\$4pp

Lemonade +\$4pp

Soup & Salad +\$6pp



## LUNCH BUFFET

Served for a minimum of 35 guests.

### Lakeside Luncheon - \$40pp

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

### The Cookout - \$37pp

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

### New England - \$37pp

New England Clam Chowder, Carrot Ginger Soup, Tomato, Basil and Mozzarella, Garden Salad, Vegetarian Baked Beans, Chicken Pot Pie, Roasted Root Vegetable Pot Pie, Grandma Beach's Apple Crisp with Vanilla Whipped Cream

### Basin Harbor Buffet - \$34pp

Chef's Selections: Adjusted to reflect seasonal flavors and availability.

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

### Soup & Sandwich Board - \$32pp

Assorted Breads, Rolls, 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, Fresh Bake Shop Brownies and Blondies

### Vegetarian Entrée Substitutions

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

Cilantro-Lime Marinated Tofu <sup>VG GF</sup>

Roasted Vermont Vegetable Mini Quiche <sup>V</sup>

Roasted Cauliflower Risotto Cakes <sup>V</sup>

### Enhancements

Coffee & Tea Service \$4pp

Freshly Brewed Iced Tea \$4pp

Lemonade \$4pp





## LUNCH PICNIC

Wrap, Sandwich or Salad, New England Potato Chips, Cabot Cheddar Cheese, Fresh Whole Fruit, Basin Harbor Bake Shop Brownie, Water.

If you would like the Lunch Picnic as a to-go option, please notify your coordinator. An additional fee of \$10 per person applies to pre-packed, insulated lunch.

### Lunch Picnic - \$27pp

#### **Select Three Options:**

Each selection will be served for 1/3 of guest guarantee.

#### Wraps

Turkey & Spinach Wrap | Roasted Turkey Breast, Baby Spinach, Red Onions and Cranberry Marmalade, Chipotle Cream Cheese

Vegetable & Hummus Wrap<sup>VG</sup> | European Cucumbers, Tomatoes, Roasted Red Peppers, Shredded Slaw

Grilled Vegetable Wrap<sup>V</sup> | 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 with Red Onions and Celery, Romaine Lettuce, Sun Dried Tomatoes, Caper Aioli

#### Sandwiches

Citrus & Maple Glazed Chicken Sandwich | Grilled Chicken Breast, Grilled Sweet Onion Jam, Arugula on Sourdough

Italian Sandwich | Selection of Dry Cured and Fresh Italian Meats, Fresh Mozzarella, Basil Aioli, Roasted Tomatoes on Ciabatta

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

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

Black Forest Ham Pretzel Roll Sandwich | Black Forest Ham, Smoked Gouda, Bosc Pears, Whole Grain Mustard

#### Salads

Cobb Salad<sup>GF</sup> | Romaine Lettuce, Bacon, Chicken, Hard-Boiled Egg, Bleu Cheese, Red Wine Vinaigrette

Tuna Niçoise Salad<sup>GF</sup> | Solid White Albacore Tuna, Sliced Onions, Green Beans, Roasted Potatoes, Hard-Boiled Egg, Olives, Bed of Mixed Greens, Lemon Vinaigrette

Caesar Salad | Romaine Lettuce, Asiago Cheese, Basin Harbor Croutons, Lemon, Caesar Dressing

Red Quinoa Salad<sup>VGF</sup> | Red Quinoa, Apples, Walnuts, Dried Cranberries, Vermont Cheddar, Maple Balsamic Dressing

Roasted Chickpea Salad<sup>VG GF</sup> | Roasted Chickpeas, Cucumbers, Tomatoes, Red Pepper, Herbs, Fresh Lemon Juice



# COCKTAIL HOUR

Kick off the evening in style with a variety of butlered hors d'oeuvres—whether it's golden, crispy crab cakes, tangy mini tacos, or a colorful spread of artisanal cheeses, breads, and dips, this delightful selection is sure to get the party started right.







## HORS D'OEUVRES

Served for a minimum of 10 guests. \$6 per person, per selection.

### Warm Butlered Hors D'oeuvres

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

### 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<sup>GF</sup>  
Prosciutto-Wrapped Fig | Vermont Gorgonzola<sup>GF</sup>  
Beef Tenderloin Crostini | Roasted Garlic Spread, Tarragon Aioli  
Thai Beef Salad Cucumber Bites<sup>GF</sup>  
Curried Chicken Salad | Red Grapes, Endive<sup>GF</sup>  
Salt Roasted Baby Beets | Pistachio and Marcona Almond Gremolata<sup>VG GF</sup>  
Fresh Mozzarella Bites | Heirloom Tomato, Balsamic Reduction Basil<sup>V GF</sup>  
Crostini of White Bean | Olive Tapenade, Lemon, Olive Oil<sup>VG</sup>  
Portobello Piccata | Focaccia Toast, Preserved Lemon<sup>VG</sup>  
Watermelon Bite | Whipped Feta Mousse, Truffle Caviar<sup>V</sup>  
Scallop and Cantaloupe Bite | Crisp Cucumber, Citrus Infused Honey, Sea Salt, Basil<sup>GF</sup>

### Signature Sliders

Mini Beef Burger | Tomato Bacon Jam, Cheddar Cheese, Garlic Aioli  
BBQ Pulled Pork | Tangy Coleslaw, Pickled Red Onion, Brioche Bun  
Caramelized Onion + Mushroom | Gruyere Cheese, Truffle Aioli, Brioche Bun<sup>V</sup>  
Mini Lobster Roll **MP** | Lemon Herb Aioli, Buttered Brioche Roll, Chives





## HORS D'OEUVRES DISPLAYS

Served for a minimum of 10 guests.

### **Vermont Artisan & Farmstead Cheese, Farm-To-Table Crudité, & Charcuterie - \$28pp**

Featuring Local and Regional Charcuterie and Cheeses including Prosciutto, Salami, Pepperoni, Cured Sausage, Pâté, Parmesan, Aged Cheddar, Manchego, Brie, Chevre, Gouda, Havarti, Fontina, Gorgonzola, Crackers, Breadstick, Crostini, Nuts, Fresh and House Pickled Vegetables, Dried Fruit, Olives, Chickpea Hummus, Fruit Preserves, Mustards and Fresh Fruit Garnish

### **Chilled Seafood Raw Bar - Market Price**

Choice of:

Oysters, Clams, Jumbo Shrimp, Crab Claws (Seasonal), Smoked Mussels, Tinned Fish<sup>GF</sup>

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





## HORS D'OEUVRES DISPLAYS

Served for a minimum of 10 guests.

### **Charcuterie Sampler - \$24pp**

Locally Sourced Artisan Charcuterie, Pate, House-Pickled Vegetables, Baguettes, Mustards, Chutneys, Coarse Sea Salt

### **Mediterranean Antipasto Display - \$20pp**

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

### **Jumbo Shrimp Cocktail - \$19pp**

Spicy Cocktail Sauce, Lemon Caper Aioli, Fresh Lemon Wedges<sup>GF</sup>

### **Vermont Artisan & Farmstead Cheese Display - \$19pp**

Featuring Cheeses from Vermont Farms including Cheddar, Brie, Chevre, Bleu, House-Made Crostini, Crackers, Breadsticks, Nuts, Dried Fruits, Fresh Fruit Garnish, Chutneys<sup>V</sup>

### **Chicken & Waffles - \$18pp**

Chipotle Herb Waffles, Buttermilk Fried Chicken, Whipped Maple Butter, Sweet and Sour Watermelon Cucumber Slaw

### **Fresh Fruit Display - \$18pp**

Seasonal Melons, Berries, Stone Fruits<sup>VG GF</sup>

### **Breads & Spreads - \$17pp**

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<sup>V</sup>

### **Vermont Cheddar Display - \$15pp**

Vermont Cheddar Cheese, House-Made Crostini, Crackers, Fresh Fruit Garnish<sup>V</sup>

### **Farm-To-Table Crudité - \$13pp**

Local Pickled and Fresh Vegetables, Pita Bread, Green Goddess Dressing, Hummus<sup>V</sup>

### **Festive Trio of Dips - \$13pp**

Garlic, Beet, Toasted Chickpea Dip, Fresh Tomato Salsa Dip, Warm Spinach and Artichoke Dip, Crudité, Tortilla Chips, House-Made Crostini, Cracker<sup>V</sup>



# DINNER

Indulge in an experience that caters to any taste. Whether you prefer the elegance of a plated dinner, the variety of a buffet, or the interactive charm of family-style dining, each offering is carefully curated to elevate the evening.







## PLATED DINNER

All meal selections must have pre-counts provided.

Table-side selection is available for an additional \$16 per person, which includes two entrées and a silent Chef's Choice Vegetarian.

Fresh Baked Sweet Yeast Rolls, with Maple Butter and Sea Salt, Soup or Salad, Chef Selected Seasonal Vegetable and Starch, Dessert, Water, Coffee and Tea Service.

### Plated Dinner - \$74pp

#### Select One Salad or Soup | Soup and Salad +\$12pp:

##### Salad

Arugula Salad | Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette<sup>V</sup>

Mixed Greens | Apples, Cranberries, Julienne Carrots, Chopped Candied Walnuts,  
Creamy Maple-Balsamic Dressing<sup>V GF</sup>

Caesar Salad | Parmesan Cheese, Focaccia Croutons

Kale, Apple and Pecorino Salad | Crispy Prosciutto, Cherry Tomatoes, Dijon Mustard Vinaigrette<sup>GF</sup>

Roasted Chickpea Salad | Cucumbers, Tomatoes, Red Peppers, Herbs, Fresh Lemon Juice<sup>V GF</sup>

Brussels Waldorf | Crispy Bacon, Granny Smith Apple,

Chopped Candied Walnuts, Grapes, LoLa Dressing

Roasted Beet Salad | Mixed Greens, Goat Cheese, Chopped Candied Walnuts,  
Balsamic Vinaigrette<sup>V</sup>

##### Soup

Basin Harbor Cabot Cheddar Ale<sup>V</sup>

Carrot Ginger<sup>V GF</sup>

Cauliflower Leek<sup>V GF</sup>

Fennel, Tomato and White Bean<sup>V GF</sup>

French Onion Soup<sup>V</sup>

Chicken and Vermont Macintosh Apple<sup>GF</sup>

New England Clam Chowder

#### Select Three Entrées:

Guest entrée choice to be preselected.

Fourth entrée option available for an additional \$5 per person, inquire with coordinator.

##### Chicken

Truffled Statler Chicken Breast | Potato and Celeriac Gratin<sup>GF</sup>

Herb-Roasted Statler Chicken Breast | Pan Jus<sup>GF</sup>

Parmesan-Crusted Chicken | Ratatouille<sup>GF</sup>

Lemon and Honey Marinated Statler Chicken | Saffron Emulsion<sup>GF</sup>

##### Beef

Hanger Steak | Béarnaise Sauce<sup>GF</sup>

Coulotte Steak | Sauce au Poivre<sup>GF</sup>

New York Strip Steak | Caramelized Sweet Onion Bordelaise<sup>GF</sup>

Ribeye | Cognac Sauce<sup>GF</sup>

Braised Short Ribs | Red Wine Demi-Glace<sup>GF</sup>



## PLATED DINNER

### Plated Dinner Entrées- Options Continued

#### Seafood

Faroe Island Salmon, Preserved Lemon Beurre Blanc<sup>GF</sup>  
Sesame Seared Ahi Tuna | Wasabi Aioli<sup>GF</sup>  
Crusted Halibut | Sauce Nantua  
Crab Cakes | Lobster Remoulade | Aioli

#### Pork & Lamb

Apple and Sage-Stuffed Pork Loin | Madeira Jus<sup>GF</sup>  
Bacon-Wrapped Pork Tenderloin | Smoked Dates, Bleu Cheese<sup>GF</sup>  
Herb Garlic Lamb Chop | Caponata<sup>GF</sup>

#### Vegetarian & Vegan

Mushroom Bolognese | Spaghetti Squash, Fried Basil<sup>VG</sup>  
Seasonal Vermont Fresh Pasta - *inquire with your coordinator for options*<sup>V</sup>  
Champlain Valley Harvest Squash | Seasonal Quinoa Stuffing<sup>V GF</sup>  
Curried Cauliflower Steak, Roasted Chickpeas | Marcona Almonds, Golden Raisins, Arugula  
Crispy Rice Paper Dumplings | Roasted Vegetables, Tamari<sup>VG GF</sup>  
Eggplant Rollatini | Rustic Tomato Sauce<sup>V GF</sup>

#### Dessert (Select One)

Grandma Beach's Apple Crisp<sup>V</sup>  
Vermont Apple Cider Cake<sup>V</sup>  
Flourless Chocolate Cake<sup>V GF</sup>  
Lemon Curd Cake<sup>V</sup>  
Cheesecake<sup>V</sup>

### Enhanced Entrees & Duets - \$18pp

Rack of Lamb | Caramelized Pearl Onion Sweet Potato Bacon Hash<sup>GF</sup>  
Pan Seared Sea Bass | Citrus Tarragon Beurre Blanc<sup>GF</sup>  
Pepper Crusted Filet Mignon and Jumbo Shrimp Duet | Red Wine Demi Glace, Bordelaise<sup>GF</sup>  
New York Sirloin and Herb-Roasted Salmon Filet Duet | Cabernet Bordelaise<sup>GF</sup>  
Filet Mignon and Butter Poached Lobster Tail, Béarnaise Sauce<sup>GF</sup>



## DINNER BUFFETS

Served for a minimum of 35 guests. Served with Water, Coffee and Tea Service. Stations presented for a maximum of 90 minutes.

### **Basin Harbor Lobster Bake - \$88pp**

House-Made Cheddar Bay Biscuits  
Seasonal Roasted Vegetables  
Corn on the Cob  
New England Clam Chowder | Oyster Crackers  
Bacon, Lettuce, Tomato Salad | Creamy Aioli Dressing  
Summer Vegetable Paella | Saffron Rice  
Hand-Cracked Boiled Lobster | Drawn Butter, Lemon  
Steamed Prince Edward Island Mussels | White Wine, Garlic Shallots, Parsley  
Vermont IPA Cape Cod Steamers  
Roasted Ribeye | Rich Bordelaise Sauce, Horseradish Crème  
Grandma Beach's Apple Crisp | Whipped Cream  
Blueberry Lemon Trifle Jars  
Flourless Chocolate Cake

### **The Best of Basin Harbor - \$85pp**

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  
Salt Baked Fingerling Potatoes

#### **Chef Attended Carving Stations**

Roasted Ribeye | Bordelaise Sauce, Horseradish Crème  
Cedar Planked Filet of Faroe Island Salmon | Pistachio Gremolata, Citrus Crème Fraîche

#### **Chef Attended Pasta 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**

Grandma Beach's Apple Crisp with Vanilla Whipped Cream





## DINNER BUFFETS

### **The Smokehouse - \$74pp**

Cornbread with Honey Chili Butter, Mixed Greens Salad with Ranch and Balsamic Vinaigrette, Maple Bacon Baked Beans, Creamy Mac & Cheese, Potato Salad, Coleslaw, BBQ Pulled Pork, Blood Orange BBQ Chicken Thighs, Smoked Beef Brisket, Classic BBQ Sauce, Carolina BBQ Sauce, Hot Sauce, Watermelon, Banana Pudding

### **The Green Mountain - \$72pp**

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, Charred Corn on the Cob, Herb-Roasted Vermont Free Range Chicken, IPA Braised Pork Belly with Grain Mustard Sauce, Dates, Golden Raisins and Arugula, Grandma Beach's Apple Crisp with Vanilla Whipped Cream

### **The Lakeside Grill - \$72pp**

Sweet Yeast Rolls with Sea Salt and Maple Butter, Baby Gem Lettuce Seasonal Salad with Lemon Vinaigrette, Heirloom Tomato Salad with Mozzarella, Balsamic and EVOO Drizzle, Grilled Seasonal Vegetables, Rosemary-Roasted Fingerling Potatoes with Crème Fraîche, Portobello Steak with Artichoke, Parsley and Capers, Mahi Mahi with Almond Gremolata Salsa, Dry Spice-Rubbed Flat Iron Steak with House Made Barbecue Sauce, Sweet Corn Pudding, Grilled Stone Fruit

### **Italian Festa - \$70pp**

Garlic Breadsticks, Caprese Salad, Caesar Salad with Garlic Bread Croutons, Roasted Potatoes with Italian Herbs, Roasted Seasonal Vegetable Mushroom Risotto, Seasoned Sea Bass, Chicken Cacciatore, Panna Cotta with Berry Sauce





## FAMILY STYLE DINNER

Featuring generous portions served for sharing. Fresh Baked Sweet Yeast Rolls with Maple Butter and Sea Salt, Salad, Two Entrées, Two Sides, Dessert, Water, Coffee and Tea Service, Inquire with Coordinator for Seasonal Soup Option.

### Plated Dinner - \$74pp

#### Select One Salad, Family Style or Plated:

Arugula Salad | Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette<sup>V</sup>  
 Mixed Greens | Apples, Cranberries, Julienne Carrots, Candied Walnuts, Creamy Maple-Balsamic Dressing<sup>V GF</sup>  
 Caesar Salad | Parmesan Cheese, Focaccia Croutons  
 Kale, Apple, Pecorino Salad | Crispy Prosciutto, Cherry Tomatoes, Dijon Mustard Vinaigrette<sup>GF</sup>  
 Roasted Chickpea Salad | Cucumbers, Tomatoes, Red Peppers, Herbs, Fresh Lemon Juice<sup>VG GF</sup>  
 Brussels Waldorf | Crispy Bacon, Granny Smith Apple, Chopped Candied Walnuts, Grapes, LoLa Dressing  
 Roasted Beet Salad | Mixed Greens, Goat Cheese, Chopped Candied Walnuts, Balsamic Vinaigrette<sup>V</sup>

#### Select Two Family Style Entrée:

Braised Short Ribs | French Breakfast Radish, Mizuna EVOO, Fried Garlic<sup>GF</sup>  
 Pepper Crusted Prime Rib | Fresh Horseradish Crème, Pan Jus<sup>GF</sup>  
 Chicken Fricassee | Smoked Bacon Lardon, Castelvetro Olive, Confit Pearl Onion<sup>GF</sup>  
 Caponata Style Chicken Scallopini with Lemon Caper Sauce<sup>GF</sup>  
 Chili Glazed Cedar Plank Salmon | Cilantro Sauce Vert<sup>V</sup>  
 Pan-Seared Shrimp | Roasted Pepper Cavatelli, Spinach, Preserved Lemon  
 Mushroom Lasagna | Arugula, Garlic Cream Sauce<sup>V</sup>  
 Risotto | Summer Vegetable, Basil Pesto, Crème Fraîche<sup>V GF</sup>

#### Select Two Family Style Sides:

Seasonal Roasted Baby Vegetables<sup>VG GF</sup>  
 Asparagus | Pancetta, Crispy Roasted Garlic<sup>GF</sup>  
 Paella | Saffron Rice, Seasonal Vegetables<sup>V GF</sup>  
 Herb Roasted Fingerling Potatoes<sup>V</sup>  
 Three Cheese Penne Mac & Cheese<sup>V</sup>  
 Silky Pommes Purée<sup>V GF</sup>

#### Dessert

Grandma Beach's Apple Crisp<sup>V</sup>  
 Vermont Apple Cider Cake<sup>V</sup>  
 Flourless Chocolate Cake<sup>V GF</sup>  
 Lemon Curd Cake<sup>V</sup>  
 Cheesecake<sup>V</sup>

### Enhancements +\$18pp

Rack of Lamb | Caramelized Pearl Onion and Sweet Potato Bacon Hash<sup>GF</sup>  
 Pan Seared Sea Bass | Citrus Tarragon Beurre Blanc<sup>GF</sup>  
 Seared Diver Scallops | Saffron Butter Sauce<sup>GF</sup>





## CHILDREN'S MENU

### \$20pp

Children ages 10 and under may enjoy the Family Style menu at half price or you may select one special meal from the options below to be served for all children attending. Includes Side of Raw Vegetable Sticks, Vermont-Made Apple Sauce, and a Beverage.

Buttered Pasta with Side of Marinara<sup>V</sup>

Basin Harbor Chicken Tenders<sup>V</sup>

Personal Cheese Pizza<sup>V</sup>

Macaroni with Cheese<sup>V</sup>

Grilled Chicken Breast<sup>GF</sup>

Mini Coulotte Steak<sup>GF</sup>





# FESTIVE BITES

Set sail into the evening with flavor, get creative with a Macaroni and Cheese station, enjoy some tasty street food, or take a bite out an All American spread. These small bites leave a big impression, and they are perfect for Wedding and Cocktail receptions.





## FESTIVE BITES

Served for a minimum of 35 guests. Stations below are presented as “small bites” and an ideal companion for a reception. Served for up to 90 minutes.

### Pasta or Panini - \$46pp

White Quinoa | Summer Citrus, Fennel, Arugula<sup>V</sup>  
Grilled Seasonal Vegetable Salad<sup>V</sup>  
Caesar Salad | Parmesan Cheese, Focaccia Croutons

#### Pasta & Bruschetta

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

#### Panini

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<sup>V</sup>

*To have both + \$18pp*

### Welcome Fiesta - \$36pp

Mexican Green Salad | Romaine, Corn, Bell Peppers, Radishes, Cucumbers, Avocado, Cotija  
Vegetarian Enchiladas | Salsa Verde<sup>V</sup>  
Spanish Rice | Refried Beans | Carolina Caviar<sup>VG</sup>

#### Street Tacos & Fajita Bar | Enhance for +\$18pp

Mini Flour and Corn Tortilla, 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, Lime Tequila Shredded Chicken, White Fish

### All American - \$45pp

Arugula Salad | Local Fresh Vegetables, Creamy Black Pepper Dressing<sup>V GF</sup>  
Charred Peach | Mozzarella Cheese, Grilled Green Onion, Salted Marcona Almond, Hot Honey<sup>V GF</sup>  
Fresh Creamy Coleslaw<sup>V GF</sup>  
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  
Grilled Beef Burger Sliders  
Grilled Vegetarian Burger Sliders<sup>V</sup>  
Italian Sausages | Hoagie Bread, Sautéed Peppers and Onions





## FESTIVE BITES

### Street Food - \$27pp

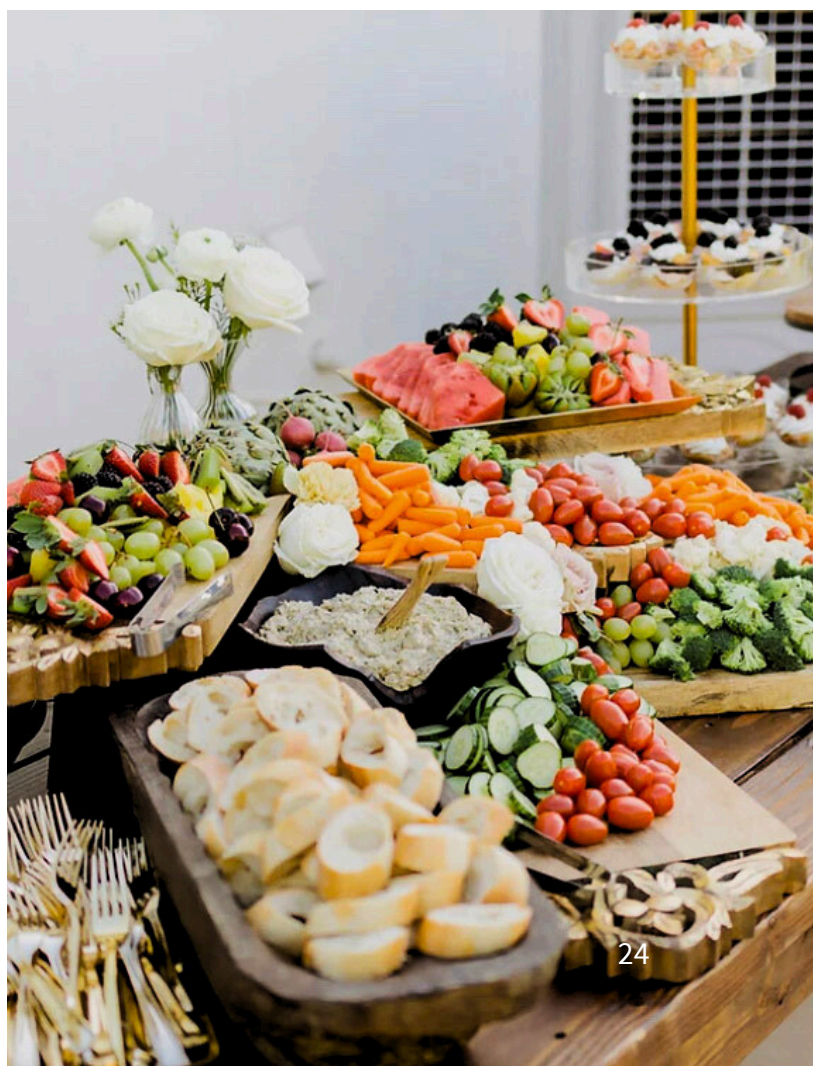
Kimchi, Watermelon and Cucumber Salad, Grilled Korean BBQ Shrimp, Maple Siracha Aioli  
Mexican-Style Street Corn Salsa, Crema Lime Sauce, Spring Onion, Guajillo Mayo, Chili de Arbol  
Honey Garlic Chicken Wings, Bleu Cheese, Ranch Dressing, Carrot, Celery Sticks

### Mac & Cheese Station - \$36pp

Elbow Macaroni and Gluten Free Pasta, Classic Cheddar Sauce, Tomatoes, Bacon, Grilled Chicken, Scallions, Cheesy Bread Crumbs, Assortment of Cheeses, Hot Sauce, Roasted Garlic, Jalapeños, Broccoli, Basil, Roasted Red Peppers, Caramelized Sweet Onions, Sea Salt & Cracked Black Pepper

### Taste of The South - \$27pp

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





# SWEETS & TREATS

Sweeten the celebration with Grandma Beach's famous apple crisp, toast marshmallows under the stars, or build your perfect sundae. Every bite is a memory in the making.







## SWEETS & TREATS

Served for a minimum of 30 people:

### Ice Cream Sundae Bar - \$18pp

Vanilla, Chocolate and Strawberry Ice Cream

Hot Fudge, Strawberry and Caramel Sauces

Chocolate Sprinkles, Maraschino Cherries, Sliced Bananas, Chopped Nuts, Whipped Cream <sup>V GF</sup>

### DIY Donut Dip - \$16pp

Plain Mini Doughnut | 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

### Mini Dessert Display - \$16pp

Choice of Two :

Mini Cheesecake Bites, French Macarons, Petit Fours, Chocolate Mousse Shooters, Mini Fruit Tarts, Mini Cupcakes, Chocolate Covered Strawberries, Panna Cotta Shooters or Mini Cannoli <sup>V</sup>

### Classics - \$12pp

Grandma Beach's Apple Crisp A La Mode <sup>V</sup>

Italian Dessert Station | Amaretti Cookies, Ricotta Cookies, Italian Lemon Cookies <sup>V</sup>

South of the Border | Cinnamon Churros, Chocolate Sauce, Tres Leches Cake <sup>V</sup>

Sweet Bites | Banana Bread Pudding, Donut Holes on a Stick, Maple Hush Puppies, Maple Cream <sup>V</sup>

Fresh Baked Assorted Cookies & Fresh Fruit Skewers <sup>V</sup>

### Deluxe S'mores - \$10pp

Select two flavors:

The Nutty Buddy | Graham Crackers, Marshmallows, Peanut Butter Cups

Salted Caramel | Graham Crackers, Marshmallows, Milk Chocolate Caramels, Flaky Sea Salt

Golden Embers | Graham Crackers, Marshmallows, Chocolate Caramels, Grated Toasted Coconut

The Grasshopper | Graham Crackers, Marshmallows, and Peppermint Patties

### S'mores - \$5pp

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

### Creemee Stop - \$1,000

Add a quintessential Vermont touch to your event with a creemee stop! More than just soft serve, a creemee is a true Vermont specialty—richer, creamier, and packed with flavor. In fact, Vermont is one of the only places where you can experience an authentic creemee!

Choice of two flavors:

Vanilla, Maple, Chocolate, Black Raspberry

# LATE NIGHT SNACKS

Designed to keep the party going, our late-night snacks are a hit. From savory sliders to crispy onion rings, each option is crafted to add an extra bit of flavor, long after the sun goes down.







## LATE NIGHT SNACKS

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

### Mix & Match - \$25pp

Select four options:

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<sup>V</sup>  
Chilled Shrimp Mini Tacos | Crème Fraîche, Cilantro, Roasted Tomatoes  
Corn Dogs | Ketchup, Mustard  
Whiskey and Fennel Hot Dogs | Bacon BBQ Jam  
Mac & Cheese Bites | Smoked Bleu Cheese, Apple and Bacon Jam  
BLT Sliders | Candied Bacon, Tomato Jam, Lettuce, Brioche  
Arancini | Creamy Red Pepper Sauce<sup>V</sup>  
Crab Cake Bites | Chipotle Aioli  
Avocado Fries | Honey, Preserved Lemon Aioli<sup>V</sup>  
Mini Chicken Tacos | Salsa Verde  
Chorizo Empanada Bites  
Salt & Vinegar Onion Rings | Lime Aioli<sup>V</sup>

### Chicken Wings - \$18pp

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

### Basin Harbor Slider Bar - \$17pp

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

### Crispy Chicken Tenders - \$16pp

Barbecue Sauce, Ranch Dressing, Honey Mustard

### Frito Pie - \$16pp

Beef Chili or Vegetarian, Cheese Fondue, Frito Chips

### Pizza - \$14pp

Classic Cheese, Herb and Pepperoni, Seasonal Vegetarian

### Festive Trio of Chips & Dips - \$13pp

Garlic, Beet and Toasted Chickpea Dip, Fresh Tomato Salsa, Warm Spinach and Artichoke Dip, Crudités, Festive Chips, Baguettes, Crackers<sup>V</sup>

### Mozzarella Stick - \$12pp

Tomato Basil Soup<sup>V</sup>

### Poutine Bar - \$12pp

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



## LATE NIGHT SNACKS

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

### **French Fry Bar**

Garlic, Parmesan, Truffle Fries, Garlic Aioli, Ketchup - \$13pp

*Add as side to other Late Night Snack Options \$9pp*

French Fries, Sweet Potato Fries, Garlic Aioli, Ketchup - \$9pp

*Add as side to other Late Night Snack options \$6pp*





### **Modifications**

We are committed to offering a menu that accommodates all dietary needs and are happy to make modifications upon request, including vegetarian to vegan, non-gluten free to gluten free, etc. Please feel free to inquire with your coordinator for further assistance.

### **Service Charge & Tax**

A service charge of 23% of your total food and beverage charges will be added to your bill. The 23% service charge is allocated to the staff as a high hourly wage. Gratuity at the event is not expected, but if someone provides exceptional service, you're welcome to acknowledge them. Include 9% food VT tax and 10% alcohol VT tax.

### **Disclaimer**

All menu items and prices are based upon market value and are subject to availability. Our priority is to provide guests with the freshest, highest quality ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu items may contain nuts or nut products.

### **Small Groups**

If your group size does not fit within our current guidelines, please connect with your event coordinator. We'd be happy to explore alternative options that suit your needs.