

CELEBRATIONS 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

HORS D'OEUVRES

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.





PREMIUM PASSED 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^{GF}
Mini Fish, Shrimp or Chicken Tacos | Guacamole, Pico de Gallo, Cilantro^{GF}
Vietnamese Pork Meatballs | Sriracha Aioli
Franks in a Blanket | Honey Mustard
Short Rib Wrapped in Bacon | Wine Demi Glaze^{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 Fraîche^V
Mini 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^{VG GF}
Fresh Mozzarella Bites | Heirloom Tomato, Balsamic Reduction Basil^{V GF}
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

Signature Sliders

Mini Beef Burger | Tomato Bacon Jam, Cheddar Cheese, Garlic Aioli
BBQ Pulled Pork | Tangy Coleslaw, Pickled Red Onion, Brioche Bun^V
Caramelized Onion + Mushroom | Gruyere Cheese, Truffle Aioli, Brioche Bun
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^{GF} - Market Price

Choice of:

Oysters, Clams, Jumbo Shrimp, Crab Claws (Seasonal), Smoked Mussels, Tinned Fish

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^{GF} - \$19pp

Spicy Cocktail Sauce, Lemon Caper Aioli, Fresh Lemon Wedges

Vermont Artisan & Farmstead Cheese Display^V - \$19pp

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

Chicken & Waffles - \$18pp

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

Fresh Fruit Display^{VG GF} - \$18pp

Seasonal Melons, Berries, Stone Fruits

Breads & Spreads^V - \$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

Vermont Cheddar Display^V - \$15pp

Vermont Cheddar Cheese, House-Made Crostini, Crackers, Fresh Fruit Garnish

Farm-To-Table Crudité^V - \$13pp

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

Festive Trio of Dips^V - \$13pp

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

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^V
Mixed + Leafy Greens | Apples, Cranberries, Julienne Carrots, Chopped Candied Walnuts,
Creamy Maple-Balsamic Dressing^{V GF}

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^{VG GF}

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^V

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^V

Chicken and Vermont Macintosh Apple^{GF}

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^{GF}

Herb-Roasted Statler Chicken Breast | Pan Jus^{GF}

Parmesan-Crusted Chicken | Ratatouille^{GF}

Lemon and Honey Marinated Statler Chicken | Saffron Emulsion^{GF}

Beef

Hanger Steak | Béarnaise Sauce^{GF}

Coulotte Steak | Sauce au Poivre^{GF}

New York Strip Steak | Caramelized Sweet Onion Bordelaise^{GF}

Ribeye | Cognac Sauce^{GF}

Braised Short Ribs | Red Wine Demi-Glace^{GF}



PLATED DINNER

Plated Dinner Entrées- Options Continued

Seafood

Faroe Island Salmon, Preserved Lemon Beurre Blanc^{GF}
Sesame Seared Ahi Tuna | Wasabi Aioli^{GF}
Crusted Halibut | Sauce Nantua
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}

Vegetarian & Vegan

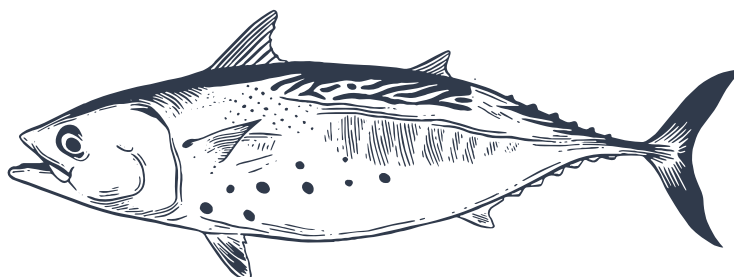
Mushroom Bolognese | Spaghetti Squash, Fried Basil^{VG}
Seasonal Vermont Fresh Ravioli
Champlain Valley Harvest Squash | Seasonal Quinoa Stuffing^{V GF}
Curried Cauliflower Steak, Roasted Chickpeas | Marcona Almonds, Golden Raisins, Arugula
Crispy Rice Paper Dumplings | Roasted Vegetables, Tamari
Eggplant Rollatini | Rustic Tomato Sauce^{V GF}

Dessert (Select One)

Flourless Chocolate Cake^{GF}
Vermont Apple Cider Cake
Grandma Beach's Apple Crisp
Lemon Curd Cake
Cheesecake

Enhanced Entrées & Duets - \$18pp

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 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^V

Seasonal Roasted Vegetables^{VG GF}

Corn on the Cob^{VG GF}

New England Clam Chowder | Oyster Crackers

Bacon, Lettuce, Tomato Salad | Creamy Aioli Dressing^{GF}

Summer Vegetable Paella | Saffron Rice^{VG GF}

Hand-Cracked Boiled Lobster | Drawn Butter, Lemon^{GF}

Steamed Prince Edward Island Mussels | White Wine, Garlic Shallots, Parsley^{GF}

Vermont IPA Cape Cod Steamers

Roasted Ribeye | Rich Bordelaise Sauce, Horseradish Crème^{GF}

Chocolate Bread Pudding | Whipped Cream

Blueberry Lemon Trifle Jars

Red Berry Crumb 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^{V GF}

Salt Baked Fingerling Potatoes^{V GF}

Chef Attended Carving Stations

Roasted Ribeye | Bordelaise Sauce, Horseradish Crème^{GF}

Cedar Planked Filet of Faroe Island Salmon | Pistachio Gremolata, Citrus Crème Fraîche^{GF}

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 - \$72pp

Garlic Breadsticks, Caprese Salad, Caesar Salad with Garlic Bread Croutons, Roasted Potatoes with Italian Herbs, Roasted Seasonal Vegetable Mushroom Risotto, Seasoned Sea Bass, Chicken Cacciatora, 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^V
Mixed Greens | Apples, Cranberries, Julienne Carrots, Candied Walnuts, Creamy Maple-Balsamic Dressing^{V GF}
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^{VG GF}
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

Select Two Family Style Entrée:

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

Select Two Family Style Sides:

Seasonal Roasted Baby Vegetables^{VG GF}
Asparagus | Pancetta, Crispy Roasted Garlic^{GF}
Paella | Saffron Rice, Seasonal Vegetables^{V GF}
Herb Roasted Fingerling Potatoes^V
Three Cheese Penne Mac & Cheese^V
Silky Pommes Purée^{GF}

Dessert

Flourless Chocolate Cake^{GF}
Vermont Apple Cider Cake
Grandma Beach's Apple Crisp
Lemon Curd Cake
Cheesecake

Enhancements +\$18pp

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}



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^V

Basin Harbor Chicken Tenders^V

Personal Cheese Pizza^V

Macaroni with Cheese^V

Grilled Chicken Breast^{GF}

Mini Coulotte Steak^{GF}



ADDITIONAL MENUS

Get creative with a Macaroni and Cheese station, enjoy some tasty street food, or take a bite out an All American spread. Sweeten the celebration with Grandma Beach's famous apple crisp, toast marshmallows under the stars, or build your perfect sundae. Designed to keep the party going, savory sliders to crispy onion rings are crafted to add an extra bit of flavor, long after the sun goes down.





WELCOME RECEPTION

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^V
Grilled Seasonal Vegetable Salad^V
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^V
Caprese | Tomato, Basil, Balsamic Reduction, Mozzarella Cheese

To have both + \$18pp

Welcome Fiesta - \$36pp

Mexican Green Salad | Romaine, Corn, Bell Peppers, Radishes, Cucumbers, Avocado, Cotija
Vegetarian Enchiladas | Salsa Verde^V
Spanish Rice | Refried Beans | Carolina Caviar^{VG}

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^{V GF}
Charred Peach | Mozzarella Cheese, Grilled Green Onion, Salted Marcona Almond, Hot Honey^{V GF}
Fresh Creamy Coleslaw^{V GF}
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^V
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^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





SWEETS & TREATS

Served for a minimum of 30 people:

Ice Cream Sundae Bar^{V GF} - \$18pp

Vanilla, Chocolate and Strawberry Ice Cream

Hot Fudge, Strawberry and Caramel Sauces

Chocolate Sprinkles, Maraschino Cherries, Sliced Bananas, Chopped Nuts, Whipped Cream

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

Classics - \$12pp

Grandma Beach's Apple Crisp A La Mode

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, Maple Hush Puppies

Fresh Baked Assorted Cookies & Fresh Skewers

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 thanks to its higher milk fat content. In fact, Vermont is one of the only places where you can experience an authentic creemee! Choice of two flavors - inquiry with coordinator for seasonal options.



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^V
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^V
Crab Cake Bites | Chipotle Aioli
Avocado Fries | Honey, Preserved Lemon Aioli^V
Mini Chicken Tacos | Salsa Verde
Chorizo Empanada Bites
Salt & Vinegar Onion Rings | Lime Aioli^V

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

Focaccia Pizza - \$14pp

Classic Cheese, Herb and Pepperoni, Seasonal Vegetarian

Festive Trio of Chips & Dips^{VG} - \$12pp

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

Mozzarella Stick - \$12pp

Tomato Basil Soup

Poutine Bar - \$12pp

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



COTTAGE CATERING

The following options are available for catering in preparation spaces.

Quiche Breakfast - \$27pp

Crispy Bacon, Fresh Seasonal Berries, Sliced Fruit

Choice of Two:

Lorraine | Bacon, Onion, Cheese

Forestière | Mushroom, Asparagus^V

Florentine | Spinach, Cheese, Fresh Herb^V

Tuscan | Tomato and Artichoke^V

Traditional Tea Sandwiches - \$26 pp

Pick Three Traditional Tea Sandwiches:

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

Roasted Chickpea Salad

Mignardises

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^V

Basin Harbor's Continental - \$19pp

Vermont Maple Granola, Plain Greek Yogurt, Fresh Seasonal Berries and Sliced Fruit, Fresh Baked Muffins and Danishes^V

Cottage Beverages

Bloody Mary \$40 per carafe

Mimosa \$36 per bottle

Beer/Cider/Seltzer \$8pp

Cold Brew \$6pp

Coffee \$4pp

Soft Drinks \$4pp

Assorted Fruit Juices \$4pp

Fresh Brewed Iced Tea \$4pp

Assorted Seltzers \$4pp

Wellness Shakes - \$8 each

Cacao, Matcha Fuel, Berry Immunity, Green Goddess

Wellness Shots - \$4 each

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

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

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



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^{VG} | 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 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^{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 Mixed Greens, Lemon Vinaigrette

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

Red Quinoa Salad^{VGF} | Red Quinoa, Apples, Walnuts, Dried Cranberries, Vermont Cheddar, Maple Balsamic Dressing

Roasted Chickpea Salad^{VG GF} | Roasted Chickpeas, Cucumbers, Tomatoes, Red Pepper, Herbs, Fresh Lemon Juice



BRUNCH ENHANCEMENTS

Set in a private dining space adjoining our Main Dining Room, elevate your Farewell Brunch with the following options, designed to accompany our existing Ardelia's Breakfast Buffet. Extend your farewell Brunch for an additional \$300/hour.

Fresh Fruit Display - \$16pp

Seasonal Melons, Berries, Citrus Fruits, Maple Dipping Sauce

French Macaron & Fruit Display - \$14pp

Assorted French Macarons, Fruit Kabobs

Sweet & Salty - \$12pp

Bite Sized Brownies, Sea Salted Big Pretzels, Apple Wedges, Dried Banana Slices, Salted Peanuts, Marshmallows, Chocolate and Caramel Sauces

Smoked Salmon Display - \$10pp

Bagels, Cream Cheese, Red Onion, Capers

Private Omelet Station - \$10pp

Bloody Mary Bar

Classic : \$10 per drink on consumption + \$250 bartender fee

Basin Harbor Signature Bloody Mary Mix, Candied Bacon, Olives, Celery, Hot Sauce

Enhanced: \$14 per drink on consumption + \$250 bartender fee

Includes: Candied Bacon, Prosciutto, Poached Shrimp, Chorizo, Pickled Cauliflower, Horseradish, Olives, Celery, Hot Sauce

Mimosa Bar

Classic : \$10 per drink on consumption + \$250 bartender fee

Sparkling Wine and Traditional Orange Juice

Enhanced: \$14 per drink on consumption + \$250 bartender fee

Includes: Blood Orange, Passion Fruit, Prickly Pear, Traditional Orange Juice, Ruby Red Grapefruit, Mango

Gourmet Coffee Station - \$8pp

Hot & Iced Coffee, Whipped Cream, Shaved Dark and White Chocolate, Orange Zest, Crystal Stirrers, Assorted Coffee Flavorings, Regular and Non-Dairy Milk, Cream, Sugar

Wellness Shakes - \$8 each

Cacao, Matcha Fuel, Berry Immunity, Green Goddess

Wellness Shots - \$4 each

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

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

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

Infused H2O Station - \$4pp

Strawberry Basil, Lemon Rosemary, Cucumber Mint, Orange Thyme

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

Pricing is subject to a 23% service fee, a 9% food, service and room tax, and alcohol subject to a 10% tax. 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.

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. Please advise your coordinator of any food allergy concerns so special care is taken for modifications.

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.