

THE ESCAPE EXPERIENCE

Welcome your family and friends to Lake Champlain with a beautiful meal created by our expert culinary team. Local, farm fresh ingredients and contemporary flavors. Timeless cuisine for the time of your life.



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Dietary Indicators

V | Vegetarian

VG | Vegan

GF | Gluten Free

DISPLAYS

Set your taste buds sailing with our farm-fresh flavors. Enjoy a colorful Crudité, a refreshing Fresh Fruit Spread, or dive into mouthwatering hors d'oeuvres like irresistible Crab Cakes, smoky Bacon-Wrapped Scallops, or crispy Falafel. The journey has just begun!





HORS D'OEUVRES

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

Warm 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 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
Scallop and Cantaloupe Bite | Crisp Cucumber, Citrus Infused Honey, Sea Salt, Basil^{GF}

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^V
Mini Lobster Roll **MP** | Lemon Herb Aioli, Buttered Brioche Roll, Chives



PREMIUM HORS D'OEUVRES DISPLAYS

Vermont Cheddar Display \$15 pp

Vermont Cheddar Cheese, Baguettes, Crackers, Fresh Fruit Garnish^V

Vermont Artisan & Farmstead Cheese Display \$19 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^V

Farm-To-Table Crudité V \$13 pp

Local Pickled and Fresh Vegetables, Pita Bread, Green Goddess Dressing, Hummus^V

Charcuterie Sampler \$24 pp

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

Chilled Seafood Raw Bar - Market Price

Choice of:

Oysters, Clams, Jumbo Shrimp, Crab Claws (Seasonal), Smoked Mussels, Tinned Fish^{GF}

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

Jumbo Shrimp Cocktail \$19 pp

Spicy Cocktail Sauce, Lemon Caper Aioli, Fresh Lemon Wedges^{GF}

Mediterranean Antipasto Display \$20 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 \$17 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^V

Festive Trio of Dips \$13 pp

Garlic, Beet and Toasted Chickpea Purée, Fresh Tomato Salsa, Warm Spinach and Artichoke Dip, Crudité, Tortilla Chips, Baguettes, Crackers^V

Fresh Fruit Display \$18 pp

Seasonal Melons, Berries, Stone Fruits^{VG GF}



MEALS

Discover the perfect dining experience on board. Gather for a shareable, family-style dinner, enjoy a plated meal with artfully crafted dishes, or savor a picnic-style lunch —perfect for any adventure on the water.





FAMILY STYLE ESCAPE MENU \$84 PP

Designed to be served on the docked boat, followed by a dessert cruise. Available for a maximum of 16 seated guests. Two-hour minimum rental and \$1,000 food and beverage minimum required.

Select One Salad, Family Style or Plated:

Arugula Salad | Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette^{V GF}
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^{V GF}

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, Castelvetrano Olive, Confit Pearl Onion^{GF}
Caponata Style Chicken Scallopini with Lemon Caper Sauce^{GF}
Chili Glazed Cedar Plank Salmon | Cilantro Sauce Vert^{GF}
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 GF}
Three Cheese Penne Mac & Cheese^V
Silky Pommes Purée^{V GF}

Dessert

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

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}



WRAP, SANDWICH AND SALAD LUNCH DISPLAY \$27 PP

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

Lunch Picnic - \$27 pp

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



PLATED DINNER \$84 PP

Designed to be served on the docked boat followed by a dessert cruise. Available for a maximum of 16 guests. Two-hour minimum rental required and \$1,000 food and beverage minimum. Plated Dinner Entrées served with Chef Selected Seasonal Vegetables and Starch, Seasonal Soup Du Jour OR Salad, Freshly Baked Sweet Yeast Rolls with Sea Salt and Maple Butter, and Choice of Dessert.

Select **one** salad or Soup | Soup and Salad +\$12 pp

Salad

Arugula Salad | Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette^{V GF}
 Mixed Greens | Apples, Cranberries, Julienne Carrots, 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, 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^{GF}

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}
 Sirloin 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}

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 Fresh Pasta | *Inquire with Coordinator*
 Champlain Valley Harvest | Squash Seasonal Quinoa Stuffing^{V GF}
 Curried Cauliflower Steak | Chickpeas, Marcona Almonds, Golden Raisins, Arugula^{V GF}
 Crispy Rice Paper Dumplings | Roasted Vegetables, Tamari^{VG GF}
 Eggplant Rollatini | Rustic Tomato Sauce^{V GF}

Enhanced Entrees and 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 | Red Wine Demi Glace, Bordelaise^{GF}

New York Sirloin and Herb-Roasted
 Salmon Filet Duet | Cabernet Bordelaise^{GF}

Filet Mignon and Butter Poached Lobster
 Tail | Béarnaise Sauce^{GF}

Dessert (Select One)

Grandma Beach's Apple Crisp
 Vermont Apple Cider Cake
 Flourless Chocolate Cake
 Lemon Curd Cake
 Cheesecake

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.

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.