

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 Butlred Hors D'oeuvres

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}

Quince Tarts | Manchego^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 Bites | Brioche Boule

Artichoke Phyllo | Asiago^V

Cold Butlred 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

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

Signature Sliders +\$2 per person

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



SMALL PLATE DISPLAYS

Vermont Artisan & Farmstead Cheese, Farm-To-Table Crudité, & Charcuterie - \$30pp

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, Breadsticks, Crostini, Nuts, Fresh and House Pickled Vegetables, Dried Fruit, Olives, Chickpea Hummus, Fruit Preserves, Mustards and Fresh Fruit Garnish

Charcuterie Sampler - \$25pp

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

Mediterranean Antipasto Display - \$22pp

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 - \$20pp

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

Vermont Artisan & Farmstead Cheese Display - \$20pp

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

Chicken & Waffles - \$20pp

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

Fresh Fruit Display - \$18pp

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

Breads & Spreads - \$18pp

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

Vermont Cheddar Display - \$17pp

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

Farm-To-Table Crudité - \$15pp

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

Festive Trio of Dips - \$15pp

Garlic, Beet, Toasted Chickpea Dip, Romesco Dip, Warm Spinach and Artichoke Dip, Crudité, Tortilla Chips, House-Made Crostini, Crackers, Gluten-Free Crackers^V



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 \$86 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:

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}

Greek Salad | Romaine, Tomato, Cucumber, Red Onion, Kalamata Olives, Feta, Oil and Vinegar^{VG GF}

Roasted Beet Salad | Mixed Greens, Goat Cheese, Chopped Candied Walnuts, Balsamic Vinaigrette^V

Select Two Family Style Entrée:

Braised Short Ribs | French Breakfast Radish, Mizuna EVOO, Fried Garlic^{GF}

Chicken Fricassee | Smoked Bacon Lardon, Castelvetrano Olive, Confit Pearl Onion^{GF}

Chili Glazed Cedar Plank Salmon | Cilantro Sauce Vert^V

Paella | **Saffron Rice, Seasonal Vegetables** | Choice of Grilled Shrimp or Tofu^{VG GF}

Mushroom Thai Curry | Stir-Fried Veggies, Coconut Sauce, Rice^{VG GF}

Select Two Family Style Sides:

Seasonal Roasted Baby Vegetables^{VG GF}

Roasted Garlic and Pancetta Asparagus^{GF}

Creamy Pesto and Vegetable Risotto^{V GF}

Herb Roasted Fingerling Potatoes^V

Potatoes Aligot^{V GF}

V

Select One Dessert:

Grandma Beach's Apple Crisp | A La Mode +4pp^V

Vermont Apple Cider Cake | Caramel Drizzle^V

Flourless Chocolate Cake | Whipped Cream and Seasonal Berries^{V GF}

Whipped Ricotta Cheesecake | Seasonal Berries^V

Basin Harbor Sorbet | Seasonal Flavors^{VG GF}

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 Onion, and Cranberry Marmalade, Chipotle Cream Cheese

Vegetable & Hummus Wrap^{VG}

European Cucumbers, Tomatoes, Roasted Red Peppers, Shredded Slaw

Marinated Skirt Steak Wrap

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

Albacore Tuna Salad Wrap

White Albacore Tuna Salad with Red Onions and Celery, Romaine Lettuce, Sun Dried Tomatoes, Caper Aioli

Sandwiches

Tomato, Basil & Artichoke Sandwich^V

Edamame, Scallions, Mixed Greens, Lemon and Olive Oil 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 Baguette

Tofu Banh Mi^V

Carrots, Cucumber, Sriracha Mayo, Cilantro on Bun

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^{V GF}

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 \$86 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

Mixed 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}

Soup

Vermont Cabot Cheddar Ale^V

Carrot Ginger^{VG GF}

Cauliflower Leek^{V GF}

Butternut Squash^{V GF}

Basin Harbor Chicken Noodle

Chicken

Truffled Chicken Breast | Potato and Celeriac Gratin^{GF}

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

Parmesan-Crusted Chicken | Ratatouille^{GF}

Beef

Hanger Steak | Béarnaise Sauce^{GF}

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

Prime Rib | Sauce au Poivre^{GF}

Seafood

Faroe Island Salmon | Preserved Lemon Beurre Blanc^{GF}

Crusted Halibut | Sauce Nantua

Shrimp Paella | Saffron Rice, Seasonal Vegetables^{GF}

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 Pasta | Inquire with your coordinator for V, VG & GF offerings

Champlain Valley Harvest Squash | Seasonal Quinoa Stuffing^{V GF}

Eggplant Rollatini | Rustic Tomato Sauce^{V GF}

Enhanced Entrees - +\$18pp

Rack of Lamb | Caramelized Pearl Onion Sweet Potato Bacon Hash^{GF}

Pan Seared Sea Bass | Citrus Tarragon Beurre Blanc^{GF}

Filet Mignon | L'Entrecôte Sauce^{GF}

Lobster | Drawn Butter, Herbs and Lemon | **MP**^{GF}

Dessert (Select One)

Grandma Beach's Apple Crisp | A La Mode +\$4pp^V

Vermont Apple Cider Cake | Caramel Sauce^V

Flourless Chocolate Cake | Whipped Cream and Seasonal Berries^{V GF}

Whipped Ricotta Cheesecake | Seasonal Berries^V

Basin Harbor Sorbet | Seasonal Flavors^{VG GF}

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.