

WEDDING MENU



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Dietary Indicators

V | Vegetarian

VG | Vegan

GF | Gluten Free

BASIN HARBOR MENU PACKAGES

All packages includes two invites to our seasonal Grand Tastings, complementary.
Inquire with your coordinator for information and dates.



Red Chair Package - Classic Plated Dinner

Three Butler Passed Hors D'oeuvres
Vermont Artisan and Farmstead Cheese Display
Two Signature Cocktails
Soup or Salad
Three Plated Entrees or Family Style (Two Entrees, Two Sides)
Celebration Toast
Custom Wedding Cake or Alternate Dessert
New England Coffee & Tea
\$135 per person



Blue Chair Package - Enhanced Dinner

Five Butler Passed Hors D'oeuvres
Vermont Artisan and Farmstead Cheese Display
Farm-to-Table Crudit  & Charcuterie
Two Signature Cocktails
Soup or Salad
Three Plated Entrees or Family Style (Two Entrees, Two Sides)
Celebration Toast
Custom Wedding Cake or Alternate Dessert
New England Coffee & Tea
\$155 per person



Yellow Chair Package - Station Style Dinner

Five Butler Passed Hors D'oeuvres
Vermont Artisan and Farmstead Cheese Display
Two Signature Cocktails
Salad Station or Plated Salad
Two Carving Stations
One Savory Station
Celebration Toast
Custom Wedding Cake or Alternate Dessert
New England Coffee & Tea
\$155 per person



Green Chair Package - Family Style Dinner

Selection of Five Butler Passed Hors D'oeuvres
Vermont Artisan Cheese Display
Served or Plated Salad
Selection of Two Family Style Entrees
Selection of Two Family Style Sides
Celebration Toast
Custom Wedding Cake
New England Coffee & Tea
\$150 per person

COCKTAIL HOUR



PASSED HORS D'OEUVRES



Select three passed hors d'oeuvres



Select five passed hors d'oeuvres

Warm Hors D'oeuvres

Petite Crab Cakes | Chipotle Aioli
Burger Bites | 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
Quince Tarts | Manchego^V
Mac-n'-Cheese Bites | IPA Caramelized Onion and Bacon Jam
Arancini Risotto Balls | Truffle Crème Fraîche^V
Grilled Cheese | Tomato Bisque Shooters^V
French Onion Soup | Brioche Boule
Artichoke Phyllo | Asiago^V
Crispy Brussels Sprouts | Parmesan, Garlic Aioli^{V GF}
Asparagus Phyllo | Asiago^V
Coconut Shrimp | Hoisin Sauce

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}
Heirloom Tomato | Fresh Mozzarella Bites, Basil^{V GF}
Crostini of White Bean | Olive Tapenade, Lemon and Olive Oil^{VG}
Portobello Piccata | Focaccia Toast, Preserved Lemon^{VG}
Watermelon Bite | Whipped Feta Mousse, Truffle Caviar^V
Grilled Shrimp | Avocado Crème, Lime Zest, Diced Mango, Cucumber, Chiffonade Mint^{GF}
Fresh Lobster Salad | Lemon Chive Dressing^{GF}
Crispy Potato Cakes | Crème Fraîche, Caviar, Chives^{GF}
California Maki Roll | Wasabi, Pickled Ginger, Tamari^{GF}
Tartlet of Vermont Chicken | Apple, Cranberry Double Cream Cheese
Rosemary and Thyme Pâte à Choux | Grilled Chicken Salad
Vermont Bleu and Cream Cheese Spread | Sun-dried Tomato, Pear, Flatbread
Gourmet Deviled Eggs | Crispy Prosciutto, Chives^{GF}
Prosciutto and Cantaloupe Bite | Crisp Cucumber, Citrus Infused Honey, Sea Salt, Basil^{GF}

Signature Sliders + \$2pp

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

**Seasonal, Inquire with Coordinator*

Additional hors d'oeuvres can be added to your package at \$6 per person, per selection.

HORS D'OEUVRES DISPLAYS

Vermont cheese displays are included with cocktail hour. Elements vary based on package.



Vermont Artisan and Farmstead Cheese Display

Featuring Cheeses from Addison County & Vermont Farms Including: Cheddar, Brie, Chèvre, Sheep & Alpine Selections. Local Artisan Breads, House-Made Crostini, VT Crackers, Gluten Free Crackers, Nuts, Dried Fruits & Chutneys, Fresh Fruit Garnish



Vermont Artisan & Farmstead Cheese, Farm-To-Table Crudité, & Charcuterie

Featuring Local and Regional Charcuterie and Cheeses, including Prosciutto, Salami, Pepperoni, Cured Sausage, Aged Cheddar, Manchego, Brie, Chevre, Gouda, Havarti, Gorgonzola, Rotating Seasonal Vermont Cheese, Crackers, Gluten Free Crackers, Crostini, Nuts, Fresh and Pickled Vegetables, Dried Fruit, Olives, Chickpea Hummus, Fruit Preserves, Mustards, and Fresh Fruit Garnish

ENHANCEMENTS

Farm-To-Table Crudité

\$6 pp added to cheese display | \$15 pp station

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

Charcuterie Sampler

\$8 pp added to cheese display | \$25 pp station

Vermont Regional Artisan Charcuterie, Pickled Vegetables, Baguettes, Mustards, Fig Jam and Chutneys with Coarse Salts

Festive Trio of Dips

\$5 pp added to cheese display | \$15 pp station

Roasted Garlic hummus, Red Pepper hummus, French Onion Dip, Warm Spinach and Artichoke Dip, Crudité, Tortilla Chips, House-Made Crostini Crackers, Gluten Free Crackers^V

Mediterranean Antipasto Display

\$8 pp added to cheese display | \$20 pp station

Artichoke Hearts, Manzanilla Olives, Roasted Red Pepper and Garlic, Feta, Hard Salami, Prosciutto, Pickled Vegetables, Crostini, Crackers, Gluten Free Crackers

Chicken & Waffles

\$20 pp station

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

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, and Fresh Lemon Wedges

DINNER



DINNER



Includes THREE courses: selection of soup or salad, choice of *three* entrées, wedding cake
Served with Freshly Baked Sweet Yeast Rolls with Sea Salt and Maple Butter.

First Course

Select soup or salad

Chilled Soup

Chili Spiced Heirloom Melon Soup ^{V GF}
Cucumber Gazpacho ^{GF}
Beet Soup ^{V GF}

Warm Soup

Vermont Cabot Cheddar Ale ^V
Carrot Ginger ^{VG GF}
Cauliflower Leek ^{V GF}
Maple Butternut ^{V GF}
French Onion Soup ^V
Basin Harbor Chicken Noodle
New England Clam Chowder ^{GF}
Italian Wedding
Tomato Bisque

Salad

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

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

Caesar Salad | Parmesan Cheese, Focaccia Croutons

Kale, Apple and Pecorino Salad | Crispy Prosciutto, Cherry Tomatoes, Dijon Mustard Vinaigrette ^{GF}



PLATED ENTRÉES

Includes three entrees. All meal selections must have pre-counts provided or table side selection is available at +\$16 pp. Chef selected sides including a starch and vegetable.

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}
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}

Children's Menu \$22pp

Children age 11 and under can either enjoy the wedding menu at half price or you can select one special children's meal for all children attending the reception from the options below. The following children's meals include cocktail reception hors d'oeuvres and are served with Chef's choice of sides, wedding cake, and a small beverage.

Basin Harbor Crispy Chicken Tenders
Macaroni and Cheese^V
Cheese Quesadilla^V
Buttered Pasta with a side of Marinara^V
Grilled Chicken^{GF}
Steak Tips^{GF}

STATION STYLE DINNER MENU



Select salad station OR one plated salad
Select two carving stations & one savory station

Salad

Select salad station OR one plated salad

Salad Station

Mixed Baby Greens, Chopped Romaine Hearts, Creamy Caesar Dressing, Herb Balsamic Vinaigrette, Cherry Tomatoes, Bacon, Cucumbers, Shredded Carrots, Chickpeas, Parmesan Croutons, Parmesan Cheese, Crumbled Bleu Cheese, Olives, Avocado, Grapes, Sweet Onion

-OR-

Plated Salad

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

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}

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}

Carving Station

Select Two | Chef Attended for a maximum of 90 Minutes.

Salt Crusted & Roasted Prime Rib | Fresh Horseradish Crème, Pan Jus^{GF}

Garlic Roasted Tenderloin of Beef | Mushroom Sauce, Fresh Horseradish Crème^{GF}

Oven Roasted Half Turkey | Vermont Apple and Cornbread Stuffing

Garlic Studded Loin of Pork | Apple and Caramelized Onion Ragout, Cider Glacé^{GF}

French Roasted Chicken | Butter, Garlic, Thyme, Rosemary^{GF}

Roasted Leg of Lamb | Dijon, Rosemary, Garlic, Minted Pan Jus^{GF}

Oven-Roasted Whole Maine Salmon | Herb Stuffed, Fresh Horseradish Crème, Dill Crème Fraîche^{GF}



SAVORY STATIONS



Select One:

Bruschetta

Mushroom Ragoût, Tomato, Basil, Roasted Eggplant, Olive Tomato Tapenade, Bacon, Capicola, Prosciutto, Fresh Mozzarella, Grilled Crostini and Focaccia

Chicken & Waffles

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

Veggie Display

Platters of Cucumber Wakame Seaweed Salad, Parsnip and Cashew Sushi, Lentil Shepherd's Pie, Beetroot Risotto, Eggplant Curry, Massaman Curry, Seared Tofu Tabbouleh, Halloumi* with Couscous and Black Olive Salsa, Potato and Beet Green Quiche

Mini Burger Station

Beef and Vegetarian Burgers, Assorted Rolls, Caramelized Onions, Cheddar Cheese, Crispy Bacon, Dill Pickles, Lettuce, Onion, Ketchup, Roasted Garlic Aioli, Cucumber Tzatziki

Savory Crepe Station

Chef Attended for a maximum of 90 Minutes, Additional \$250

Spinach, Arugula, Asparagus, Peas, Mushrooms, Broccoli, Tomatoes, Ham, Chicken, Black Beans, Chick Peas, Gruyère, Cheddar, Béchamel Sauce

Guacamole Station

Chef Attended for a maximum of 90 Minutes, Additional \$250

Freshly Mashed Avocados, Lime Juice, Cilantro, Garlic, Tomatoes, Red Onion, Roasted Corn, Cheese, Hot Sauce, Black Beans, Tortilla Chips

Macaroni & Cheese Station

Sour Cream, Tomatoes, Bacon, Grilled Chicken, Scallions, Cheesy Bread Crumbs, Assortment of Cheeses, Hot Sauce, Roasted Garlic, Jalapeños, Broccoli, Avocado, Basil, Roasted Red Peppers, Caramelized Sweet Onions, Sea Salt and Cracked Black Pepper

Pasta Station

Chef Attended for a maximum of 90 Minutes, Additional \$250

Rigatoni and Fettucine Pastas, 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

Mashed Potato Bar

Yukon Gold Mashed, Sweet Potato Mashed, Beet Mashed, Mushrooms, Broccoli, Mixed Peppers, Sour Cream, Cheddar Cheese, Bleu Cheese, Bacon, Roasted Garlic, Caramelized Onion, Chopped Scallions, Whipped Butter, Spiced Candied Walnuts, Brown Sugar, Vermont Maple Syrup

Middle East Meze

Greek Salad, Spanakopita, Zucchini Fritters, Lamb Meatballs, Baba Ganoush, Muhammara, Grape Leaves, Roasted Cauliflower, Roasted Red Peppers, Artichokes, Tzatziki, Hummus, Tahini, Capers, Pine Nuts, Whipped Feta, Marinated Olives, Pita, Grilled Bread

FAMILY STYLE DINNER MENU



Select one served salad OR one plated salad
Select two entrée options & two sides

Salad

Select one, 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 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 | Mixed Greens, Goat Cheese, Chopped Candied Walnuts, Balsamic Vinaigrette^{V GF}

Family Style Entree

Select two

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

Pepper Crusted Prime Rib | Fresh Horseradish Creme, Pan Jus^{GF}

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

Caponata Style Chicken Scallopini | 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

Family Style Sides

Select two

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}

DESSERT



WEDDING CAKE



Our Pastry Team will create the perfect cake to match your theme and colors! You may select up to **two** cake flavors and **two** fillings. *Elaborate designs may require additional charges. Please share your vision with our Wedding Team.*

CAKE FLAVORS

Vanilla Butter
Almond
Lemon Chiffon
Vermont Cider
Spiced Carrot
Chocolate
Funfetti

All Flavors Available as Cupcakes

CAKE FILINGS

Fresh Strawberry
Bavarian Vanilla Cream
Lemon Curd
Fresh Raspberry
Chocolate Mousse
Maple Cream Cheese
Fruit Preserves
Salted Caramel
Pistachio

ITALIAN BUTTERCREAM ICING

Vanilla (White or Ivory)
Chocolate
Coffee
Caramel
Rum and Vanilla Bean
Sugared Rosemary
White Chocolate
Rolled Fondant \$2 pp

ENHANCEMENTS \$9pp

Basin Harbor Maple Cookies
Heart Shaped Monogram Cookies
Italian Wedding Cookies
Assorted Petit Fours
Cheesecake Bites
French Macarons^{GF}
Cookie Sandwiches
Chocolate-Covered Strawberries^{GF}

GLUTEN-FREE DESSERTS

Chocolate Hazelnut Terrine
Almond Raspberry Roulade
Flourless Torte
Sweet Corn Pudding w/ Roasted Peaches



ENHANCED DESSERT STATIONS

Gourmet Coffee Station \$8 pp

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

Whimsy Dessert Station \$12 pp

Chef-curated assortment of handcrafted miniature desserts, including seasonal tarts, French macarons, individual desserts, flourless cakes, and vegan/gluten-free selections.

Chef's Deluxe Sundae Bar \$8 pp

Create your perfect sundae with premium Vanilla, Chocolate, and Strawberry Ice Cream, accompanied by warm Hot Fudge, Caramel, and Strawberry Sauces. Finished with Whipped Cream, Rainbow Sprinkles, Maraschino Cherries, Toasted Coconut, Crushed Nuts, Crushed Oreo Cookies, and an assortment of Chef's Freshly Baked Cookies and Brownies.

Fresh Pies \$6 pp

A collection of freshly baked seasonal pies featuring classic New England flavors and locally inspired ingredients. Selections may include Vermont apple crumble, mixed berry, maple pecan, strawberry rhubarb, and other seasonal favorites. Served with Whipped Cream. A La Mode +\$3 pp

Miniature Tart Assortment \$9 pp

An elegant assortment of handcrafted miniature tarts featuring buttery pastry shells filled with seasonal fruits, rich chocolate, silky custards, and other chef-inspired flavors. Selections may include fresh fruit, chocolate caramel peanut, lemon, key lime, and seasonal specialties.



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.