

CELEBRATIONS MENU



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Dietary Indicators

V | Vegetarian

VG | Vegan

GF | Gluten Free

HORS D'OEUVRES

The image is a close-up, slightly angled shot of various hors d'oeuvres arranged on a light-colored wooden surface. In the upper right, several skewers are visible, each featuring a bright orange, glossy sphere (possibly a fruit or vegetable) and a white, creamy sphere (likely a cheese or cream-based appetizer), both drizzled with a dark brown sauce. These skewers are resting on small, light blue, oval-shaped ceramic plates. In the foreground and middle ground, there are several small, round, golden-brown tarts or crackers. Each tart is topped with a slice of pink salmon, a small orange slice, a dollop of yellow sauce, and garnished with a small purple leaf and black sesame seeds. Some of the tarts are also skewered. The overall composition is vibrant and appetizing, with a focus on fresh ingredients and elegant presentation.



HORS D'OEUVRES

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

Warm Butlered 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 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
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

Served for a minimum of 10 guests.

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

Featuring Local and Regional Charcuterie and Cheeses including Prosciutto, Salami, Pepperoni, Cured Sausage, P  t , 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 Crudit  - \$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, Crudit , Tortilla Chips, House-Made Crostini, Crackers, Gluten-Free Crackers^V

DINNER

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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 - \$77pp

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

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



PLATED DINNER

Select Three Entrées:

Guest entrée choice to be preselected.

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

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^V

Vermont Apple Cider Cake | Maple Cream Cheese Icing^V

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

Biscoff Cheesecake | Seasonal Berries^V



DINNER BUFFETS

Served for a minimum of 30 guests. Served with Water, Coffee and Tea Service. Stations presented for a maximum of 90 minutes.

Basin Harbor Lobster Bake - \$90pp

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
Prime Rib | Rich Bordelaise Sauce, Horseradish Crème
Grandma Beach's Apple Crisp | Whipped Cream
Blueberry Lemon Trifle Jars
Flourless Chocolate Terrine

The Best of Basin Harbor - \$88pp

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

Prime Rib | 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

Make a buffet interactive with Chef-attended stations +\$250

The Smokehouse - \$76pp

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, Butterscotch Banana Pudding

The Green Mountain - \$75pp

Sweet Yeast Rolls with Sea Salt and Maple Butter, 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 - \$75pp

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, Cauliflower Wings and Chimichurri, Parsley and Capers, Grilled Shrimp and Mango Skewers, Dry Spice-Rubbed Sirloin Steak with House Made Barbecue Sauce, Strawberry Shortcake

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, Tiramisu





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 - \$76pp

Select One Salad, Family Style or Plated:

Mixed Greens | Apples, Cranberries, Julienne Carrots, Candied Walnuts, Creamy Maple-Balsamic Dressing^{VG 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}

Select One Dessert:

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

Vermont Apple Cider Cake | Maple Cream Cheese Icing^V

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

Biscoff Cheesecake | Seasonal Berries^V



CHILDREN'S MENU

\$22pp

Children ages 11 and under may enjoy your selected menu at half price, or you may select one special meal from the options below for all children attending. Includes a Side of Broccoli, French Fries, and a Beverage.

Buttered Pasta with Side of Marinara^V

Basin Harbor Chicken Tenders

Cheese Quesadilla^V

Macaroni with Cheese^V

Grilled Chicken Breast^{GF}

Steak Tips^{GF}



ADDITIONAL MENUS





FESTIVE BITES

Served for a minimum of 30 guests. Stations below are presented as “small bites” and an ideal companion for a reception. Served for up to 90 minutes.

Grab N Go Taco Bar - \$42pp

Tequila Lime Shredded Chicken, BBQ Jackfruit, Spanish Rice, Refried Beans, Flour Tortillas

Walking Tacos

Mini Bags of Chips, Pico de Gallo, Guacamole, Black Olives, Diced Onions, Shredded Lettuce, Sour Cream, Shredded Cheese, Jalapeños, Black Beans, Cilantro, Roasted Corn Salsa

The Slider Social - \$40pp

New England Potato Chips, Pasta Salad, Seasonal Vegetables, Feta, Vinaigrette

Grilled Beef Burger Sliders and Vegetarian Burger Sliders

Vermont Cheddar Cheese, Sliced Onions, Sautéed Mushrooms, Ketchup, Mustard, Relish, BBQ Sauce, Basin Harbor Secret Sauce, Garlic Aioli, Sweet and Dill Pickles

Slices and Salads - \$38pp

White Quinoa | Summer Citrus, Fennel, Arugula

Caesar Salad | Parmesan Cheese, Focaccia Croutons

Choose *Two* Flatbreads:

Margherita | Fresh Mozzarella, Tomato, Basil, Olive Oil^V

Mushroom and Truffle | Roasted Mushrooms, Fontina Cheese, Truffle Oil Drizzle^V

Fig and Prosciutto | Fig Spread, Prosciutto, Gorgonzola, Balsamic Drizzle

BBQ Chicken | BBQ Sauce, Grilled Chicken, Red Onion, Mozzarella, Cilantro

Basin Harbor Flatbread | Roasted Apples, Cabot Cheddar, Caramelized Onions, Maple Drizzle^V

Southern Comfort Bites - \$34pp

Watermelon & Cucumbers | Tajin and Chimoy

Carolina Caviar | Black Eyed Peas, Grilled Corn, Tomatoes, Onions, and Peppers

Cheddar Chive Biscuits | Maple and Sea Salt Whipped Butter

Southern Fried Chicken & Waffles Skewers

Hot Honey and Vermont Maple Syrup

Mac & Cheese Bar - \$32pp

Elbow Macaroni with Vermont Cheddar Sauce | Bacon, Grilled Chicken, Scallions, Garlic Bread Crumbs, Hot Sauce, Jalapeños, Broccoli, Caramelized Sweet Onions

Gluten Free Pasta and Dairy Free Cheese available upon request

Global Sweet and Spicy - \$30pp

Kimchi, Watermelon and Cucumber Salad, Grilled Korean BBQ Shrimp, Maple Sracha 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



SWEETS & TREATS

Served for a minimum of 30 Guests. Served for up to 90 minutes.

Ice Cream Sundae Bar - \$21pp

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, Chopped Nuts, Crushed Oreo Cookies, and an assortment of Chef's Freshly Baked Cookies and Brownie.

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

Miniature Dessert Display - \$19pp

Choice of Two:

A beautifully displayed assortment of handcrafted miniature desserts. Choice of three selections from the following: French Macarons, Mini Fruit Tarts, Mini Cheesecake Bites, Chocolate Mousse Shooters, Panna Cotta Shooters, Mini Cannoli, Petit Fours, Mini Cupcakes, Chocolate-Covered Strawberries.

Classic Dessert Stations - \$16pp

Choose one chef-crafted dessert station to complement your celebration.

Grandma Beach's Apple Crisp | A warm apple crisp made from a cherished family recipe, served with Vermont vanilla ice cream.

Italian Dessert Station | A selection of traditional Italian sweets, including Amaretti Cookies, Ricotta Cookies, and Italian Lemon Cookies.

Churros & Tres Leches | Warm Cinnamon Churros served with Chocolate Dipping Sauce alongside classic Tres Leches Cake (V).

Sweet Bites | A playful assortment of Banana Bread Pudding, Donut Holes on a Stick, Maple Hush Puppies, and Vermont Maple Cream.

Fresh Baked Cookie Display | An assortment of freshly baked cookies served with seasonal fresh fruit skewers.

Deluxe S'mores - \$10pp

Choice of Two:

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 - \$6pp

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

Creemee Stop at the Harbor Store- \$1,000

Choice of two flavors:

Vanilla, Maple, Chocolate

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! All you and your guests can eat for one hour!

Whimsy Dessert Station \$24 pp

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

SWEETS & TREATS





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

Franks in a Blanket | Bacon BBQ Jam

Mac & Cheese Bites | Smoked Bleu Cheese, Apple and Bacon Jam

Mini BLT | Candied Bacon, Tomato Jam, Lettuce, Brioche

Arancini | Creamy Red Pepper Sauce^V

Mini Chicken Tacos | Salsa Verde

Salt & Vinegar Onion Rings | Lime Aioli^V

Truffle French Fries | Garlic Aioli, Ketchup^V

Soft Half Baked Chocolate Chip Cookies^V

Chicken Wings - \$18pp

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

Basin Harbor Sliders - \$17pp

Beef and Vegetarian Sliders, Crispy Bacon, Lettuce, Ketchup, and Cabot Cheddar Cheese

Crispy Chicken Tenders - \$16pp

Barbecue Sauce, Ranch Dressing, Honey Mustard

Frito Pie - \$16pp

Beef Chili or Vegetarian, Cheese Fondue, Frito Chips

Flatbread Pizza - \$14pp

Classic Cheese and Herb

Festive Trio of Chips & Dips - \$13pp

Garlic, Beet and Toasted Chickpea Dip, Romesco Dip, Warm Spinach and Artichoke Dip, Crudités, Festive Chips, Baguettes, Crackers, Gluten Free Crackers^{V GF}

Mozzarella Sticks - \$12pp

Tomato Basil Soup^V

Poutine Bar - \$12pp

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

French Fry Bar^V

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

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

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

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



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

Florentine | Spinach, Cheese, Fresh Herb

Tuscan | Tomato and Artichoke

Traditional Tea Sandwiches - \$26 pp

Roasted Chickpea Salad | Chickpeas, Cucumbers, Basil, Lemon and Olive Oil^{VG GF}

Mignardises | Blondies, Brownies, Peanut Butter Fudge^V

Pick Three Traditional Tea Sandwiches:

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

The Fresh Network - \$22pp

Chef's Breakfast Sandwiches with Eggs, Spinach, Vermont Maple Sausage and Cabot Cheddar Cheese, Yogurt Parfaits, Seasonal Fresh Fruit

Basin Harbor's Continental - \$19pp

Yogurt Parfaits, Fresh Seasonal Berries and Sliced Fruit, Fresh Baked Muffins and Danishes, Cabot Butter, Fruit Preserves

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

Iced Tea \$4pp

Assorted Seltzers \$4pp

Wellness Drinks - \$5 each

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



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Kombucha



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 - \$29pp

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



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 - \$18pp

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 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.

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.