

The Bedford Village Inn Holiday Entertaining Menus

Holiday Luncheon Group Menu For Groups of 25+ \$26 per person

Appetizers

(Please select one)

Gathered Field Greens
Dried Fruits, Toasted Pecans, Red Onion & Maple Vinaigrette

Baby Spinach Salad
Cranberries, Blue Cheese, Roasted Onions & Balsamic Vinaigrette

Roasted Butternut Squash Bisque
Maple Crème Fraiche

New England Clam Chowder

Accompanied by Inn Baked Breads and Butter

Entrees

(Please select two)

Pan Roasted Atlantic Salmon Filet
Maple Soy Glaze

Maple Glazed Pork Loin
Red Wine & Plum Glaze

Pan Roasted Breast of Chicken
Herbed Chicken Jus

Rosemary & Garlic Marinated Coulette Steak
Port Wine Reduction

Forged Mushroom Orecchiette
Orecchiette Pasta tossed with Roasted Foraged Mushrooms, Spinach & Caramelized Onions in a White
Wine Cream, Topped with Parmesan & Truffled Bread Crumbs

All Entree's accompanied by Chef's Selection of Starch & Seasonal Vegetable

Desserts

(Please select one)

Lemon Olive Oil Cake
Whipped Mascarpone, Candied lemon Zest & Blueberry Compote

Chocolate Mousse
Whipped Cream & Chocolate Lattice Served in a Martini Glass

Raisin Croissant Bread Pudding
Vanilla Ice Cream & Candied Walnuts

Vanilla Bean Crème Caramel
Almond Florentine & Berries

Seasonal Fruit Crisp
Vanilla Ice Cream

An Exact Count of Each Selection is Required
All prices include fresh brewed coffee, tea and decaf

Prices Subject to Function Fee and N.H. Meals Tax
The Prices on this menu will be in effect for the 2009 calendar year; however, the BVI reserves the right to increase any price depending on market conditions. The BVI will make every effort to minimize the impact on our clients if such conditions occur

Holiday Group Dinner Menu For Groups of 25 +

Appetizers (Please Select one)

Potato and Roasted Garlic Soup

Caramelized Sweet onion soup with a Gruyere Crouton

Wild Mushroom Bisque

New England Clam Chowder

Gingered Carrot Soup with Crème Fraiche

Mixed Baby Field Greens with Seasonal Dressing and Accompaniments

Baby Spinach Salad with Blue Cheese, Shaved Red Onions,
Hard Boiled Egg & Toasted Walnut Vinaigrette

Potato Gnocchi tossed in Roasted Plum Tomato sauce, Fresh basil and Parmesan

Accompanied by Inn Baked Breads and European Style Butter

Entrees (Please Select two)

Herb Crusted Atlantic Salmon...\$50
Tomato, Garlic & Caper Relish

Tomato and Basil Crusted Cod...\$59
Balsamic Syrup

Seared Chatham Sea Scallops...\$56
White Wine & Whole Grain Mustard Sauce

Herb Marinated Gulf White Shrimp...\$52
Roasted Tomato Vinaigrette

Chicken BVI...\$43
Spinach, Roasted Red Pepper & Ricotta Stuffed Breast of Chicken
Herbed Chicken Jus

Rosemary & Garlic Seared Breast of Chicken...\$43
Roasted Shallot and Red wine jus

Maple Glazed Pork Loin...\$41
Rosemary Scented Demi-glace

Slow Roasted Sirloin Steak...Market Price
Mushroom sauce

Center Cut Fillet of Beef...Market Price
Port wine Reduction

Pan Roasted Lamb Loin...\$57
Mint Infused Lamb Jus

Roasted Baby Eggplant...\$39
Stuffed with Herbed Ricotta, Roasted Plum Tomatoes,
Toasted Breadcrumbs and Fried basil

Combination Entrees

(When Selecting a Combination Entree, Only One Choice is to be offered to Your Guests)

Petite Fillet of Beef with Jumbo Shrimp...Market price
Tomato Basil Relish & Red Wine Reduction

Petite Fillet of Beef and Salmon Fillet...Market price
Demi Glace & Chive Beurre Blanc

All Entree's accompanied by Chef's Selection of Starch & Seasonal Vegetable

Desserts

(Please Select one)

Chocolate Decadence Cake
Raspberry Coulis & whipped cream

Chocolate Mousse
Fresh Berries & whipped cream

Banana & Chocolate Chip Bread Pudding
Caramel Anglais and candied Pecans

Vanilla Bean Cheesecake
Graham Cracker Crust & Strawberry Compote

Lemon Meringue Tart
Blueberry Sauce, Sugar Lattice

Seasonal Fruit Crisp
Oatmeal streusel & vanilla ice cream

Tiramisu
Caramel sauce and candied hazelnuts

All prices include fresh brewed coffee, tea and decaf
An Exact Count of Each Selection is Required

Prices Subject to Function Fee and N.H. State Tax

Holiday Glitter Menu
For Groups of 20+
\$75 per person

Appetizers
(Please Select One)

Apple Cider & Blue Hubbard Squash Bisque with Maple Pecan & Apple Salad

Potato and Roasted Garlic Bisque topped with Shaved Winter Truffles

Ricotta Stuffed Portobello with Roasted Tomato and Baby Arugula

Lobster Ravioli tossed in a Roasted King Oyster Mushrooms in a Sherry Cream Sauce

Crispy Jonah Crab Cake with Orange~Avocado Aioli & Fennel Slaw

Salads
(Please Select One)

Grilled Pineapple & Frisee Salad

Honey Champagne Vinaigrette, Maple Sugar Dusted Vermont Chevre

Baby Spinach & Belgian Endive with Winter Citrus, Toasted Pecans & Dijon Vinaigrette

Mixed Baby Field Greens with Dried Fruits, Gorgonzola Stuffed Apple, Toasted Walnuts and Balsamic Vinaigrette Served in a Bibb Lettuce Cup

Entrees
(Please Select Two)

Slow Roasted Venison Loin

Sweet Potato and Cranberry Rosti Cake and Black Mission Fig Jam

Potato Crusted Atlantic Salmon Filet
Whipped Parsnips, Watercress and Salmon Caviar

Foie Gras & Chestnut Stuffed Breast of Chicken

Caramelized Onion Whipped Potato, Whole Grain Mustard Gastrique

Coffee Roasted Duck Breast
Potato, Mushroom & Apple Ragout and Madeira Sauce

Grilled Center Cut Fillet of Beef
Mashed Fingerling Potatoes and Port Wine Reduction
*Surcharge may be applicable

Slow Roasted Veal Tenderloin
Creamed Spinach and Yukon Gold Potato Gratin

Rare Seared Tuna Loin
Shiitake Powder, Baby Bok Choy and Orange Miso Rice

Combination Entrees

(If choosing a combination entree please note that only one choice will be offered to your guest)

Roasted Center Cut Sirloin and Butter Poached Lobster Tail
Chive Whipped Potatoes and Dueling Sauces

Petite Fillet of Beef and Roasted Crab Stuffed Jumbo Shrimp
Crispy Mashed Potato Cake and Truffled Demi glace
*Surcharge may be applicable

Desserts

(Please select one)

Individual Buche de Noel
Roulade of Bittersweet Chocolate Cake & Espresso Butter Cream,
Served with Caffé Corretto Ice Cream and Mini Meringue Mushrooms

Almond Frangipane and Pear Galette
Spiced Maple Ice Cream

Blood Orange Cheesecake
Orange Walnut Crust, Cranberry Sauce & Candied Cranberries

Mocha Panna Cotta
Double Chocolate Biscotti and Chocolate Sauce

Chocolate Hazelnut Cake

A Holiday Cocktail Reception

For Groups of 75+

\$54 per person

Hors D'oeuvres

Stationary

(Please Select One)

The Cheese Shop

A Selection of International and Domestic Cheeses, Served with Crackers, House Made Baguettes, Grapes, Dried Fruits & Toasted Nuts

Tapas

Chick Pea Salad, Marinated Olives, Carrot and Feta Salad, Hummus, Eggplant Caviar and Roasted Mushrooms served with Crispy Pita Chips and BVI Bakeshop Breads

Crudités and Dip

A Colorful Array of Seasonal Vegetables Served with Roasted Red Pepper Dip & Blue Cheese Scallion Dip

Passed

(Please Select Four)

Chicken Satay with Spicy Peanut Dipping Sauce

Scallops and Bacon on a Black Pepper Bruschetta

Antipasto Skewer

Mini Twice Baked Lobster Potatoes

Goat Cheese and Leek Stuffed Mushrooms

~Grilled Shrimp and Polenta Canapé

Mini Crab Cakes with Sweet and Spicy Honey Mustard Sauce

Poached Shrimp with a French Cocktail Sauce

Spinach & Feta Triangle

Petite Croque Monsieur

Fresh Mozzarella, Basil & Tomato Skewers

Mini Beef Wellington

Beef & Vegetable Skewer

Crispy Asparagus & Asiago

~Spicy Shrimp Turnovers

Vermont Cheddar, Almond and Cranberry Salad in an Endive Cup

Pork and Mushroom Potstickers

Wild Mushroom Vol-au-vent

Smoked Salmon Salad in a cucumber cup topped with Crispy Capers

Ham and Pea Arancini with a Spicy Tomato Sauce
Fig & Mascarpone in Phyllo
Brie and Egg Tartlet
Assorted Pizzetta's
Crispy Parmesan Artichoke Hearts
Thai Chicken & Cashew Spring Rolls

Chef Attended Stations

Pasta Al Dente
(Please Select Two)

Sweet Baby Shrimp & Bay Scallops Tossed in Penne Pasta with Arugula Pesto & Roasted Tomatoes

Herb Roasted Chicken and Orecchiette Pasta, with Butternut Squash, Toasted Pine Nuts & Rosemary Goat Cheese Cream

Rigatoni al Forno, Baked Rigatoni with Sweet Italian Sausage, Roasted Tomato Sauce and Fresh Mozzarella

Roasted Garlic & Spinach Torteloni with Parmesan Reggiano, Roasted Mushrooms & Red Peppers

Roasted Vegetable & Fusili Pasta Tossed in a Light Tomato & Basil Cream Sauce

Potato Gnocchi Tossed with Braised Lamb, Carrots & Cippolini Onions

Served with Herbed Focaccia, Crusty Baguettes
& Hearts of Romaine Caesar Salad

OR

From the East
(Please Select Two)

Spicy Ginger Chicken with Chinese Broccoli

Stir Fried Sesame Chicken with Bok Choy

Beef and Broccoli in a Garlic Soy Sauce

Orange Beef in a Garlic and Chili Sauce

Shrimp & Vegetable Stir Fry

Served with Steamed Jasmine Rice & Lo Mein Noodle Salad

Carved to Order

(Please Select One)

Black Olive Crusted Leg of Lamb

Minted Yogurt Honey Sauce, Crispy Pita Bread

Herb Roasted Top Round of Beef

Cognac Horseradish Cream, Crusty Baguettes

Local Farm Raised Turkey Breast

Cranberry Chutney, New Hampshire Maple Mustard and Sweet Potato Biscuits

Spice Rubbed Pork Loin

Roasted Chili & Tomato Relish, Corn Bread

Served with Chefs Selection of Starch & Vegetable

Prices Subject to Function Fee and N.H. Meals Tax

The Prices on this menu will be in effect for the 2009 calendar year; however, the BVI reserves the right to increase any price depending on market conditions. The BVI will make every effort to minimize the impact on our clients if such conditions occur.

An Elegant Holiday Reception

For Groups of 75+

\$89 per person

Hors D'oeuvres

Stationary

(Please Select Two)

Imported & Domestic Cheese and Fruit

A Selection of International and Domestic Cheeses, Served with Crackers, Baguettes, Grapes and Dried Fruit

Crudités and Dip

A Colorful Array of Seasonal Vegetables Served with Roasted Red Pepper Dip & Blue Cheese Scallion Dip

Tapas

Chick Pea Salad, Marinated Olives, Carrot and Feta Salad, Hummus, Eggplant Caviar and Roasted Mushrooms Served with Crispy Pita Chips and Fresh Baked Bread

From The Sea

Ducktrap Smoked Salmon with the Traditional Accompaniments, Prince Edward Island Mussels Steamed in Garlic and Chili Flakes, Roasted Baby Shrimp and Corn Salad, Bay Scallop, Citrus & Fennel Salad

New England Raw Bar

Oysters, Littleneck Clams, Cocktail Shrimp, Crab Claws and Chilled Mussels

Passed

(Please Select Five)

Chicken Satay with Spicy Peanut Dipping Sauce

Scallops and Bacon on a Black Pepper Bruschetta

Antipasto Skewer

Mini Twice Baked Lobster Potatoes

Goat Cheese and Leek Stuffed Mushrooms

Grilled Shrimp and Polenta Canapé

Mini Crab Cakes with Sweet and Spicy Honey Mustard Sauce

Poached Shrimp with a French Cocktail Sauce

Spinach & Feta Triangle

Petite Croque Monsieur
Fresh Mozzarella, Basil & Tomato Skewers
Mini Beef Wellington
Beef & Vegetable Skewer
Crispy Asparagus & Asiago
Spicy Shrimp Turnovers
Vermont Cheddar, Almond and Cranberry Salad in an Endive Cup
Pork and Mushroom Potstickers
Wild Mushroom Vol-au-vent
Smoked Salmon Salad in a cucumber cup topped with Crispy Capers
Ham and Pea Arancini with a Spicy Tomato Sauce
Fig & Mascarpone in Phyllo
Brie and Egg Tartlet
Assorted Pizzetta's
Crispy Parmesan Artichoke Hearts
Thai Chicken & Cashew Spring Rolls

Chef attended Stations

Pasta Al Dente (Please Select Two)

Sweet Baby Shrimp & Bay Scallops Tossed in Penne Pasta with Arugula, Pesto & Roasted Tomatoes

Herb Roasted Chicken and Orecchiette Pasta, with Butternut Squash, Toasted Pine Nuts & a Rosemary Goat Cheese Cream

Rigatoni al Forno, Baked Rigatoni with Sweet Italian Sausage, Roasted Tomato Sauce and Fresh Mozzarella

Pumpkin Tortelloni with Parmesan Reggiano and a Sage Cream Sauce

Penne con Melanzane, Penne Pasta with Roasted Eggplant, Tomatoes, Pancetta and Basil

Potato Gnocchi Tossed with Braised Lamb, Carrots & Cippolini Onions

Served with Herbed Focaccia and Crusty Baguettes & Caesar Salad

And

From the East (Please Select Two)

Spicy Ginger Chicken with Chinese Broccoli
Stir Fried Sesame Chicken with Bok Choy
Beef and Broccoli in a Garlic Soy Sauce
Orange Beef in a Garlic and Chili Sauce
Shrimp & Vegetable Stir Fry

Served with Steamed Jasmine Rice & Chilled Lo Mein Noodle Salad

Carved to Order
(Please Select One)

Slow Roasted Leg of Lamb
Truffled Lamb Jus, Mushroom Focaccia

Aged New York Sirloin
Cognac Horseradish Cream, Crusty Rolls and Focaccia

Local Farm Raised Turkey Breast
Cranberry Chutney, New Hampshire Maple Mustard and Sweet Potato Biscuits

Herbs de Provence Crusted Pork Loin
Apricot Cardamom Chutney, Crusty Baguettes

Applewood Smoked Ham
Golden Raisin Sauce, Potato Rolls

Served with Chef's Selection of Starch & Vegetable

Desserts
(Please Select One)

Viennese
An Impressive Array of Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, a
Variety of Bars, Mousses & Petite Fours

The European Chocolate Fountain
An elegant finish to your holiday party
Prices Subject to Function Fee and N.H. Meals Tax

The Prices on this menu will be in effect for the 2009 calendar year; however, the BVI reserves
the right to increase any price depending on market conditions. The BVI will make every effort
to minimize the impact on our clients if such conditions occur.