

***Bedford Village Inn
Group Dinner Menu
For Groups of 20 or more***

~Hors D'oeuvres~

(Please Select Four)

- ~Chicken Satay with Chopped Scallions~*
- ~Scallops and Bacon on a Black Pepper Bruschetta~*
- ~Crispy Eggplant Chips, Dried Tomato and Mozzarella~*
- ~Mini Twice Baked Lobster Potatoes~*
- ~Goat Cheese and Leek Stuffed Mushrooms~*
- ~Grilled Shrimp and Polenta Canapé~*
- ~Antipasto Skewers~*
- ~Mini Crab Cakes with Sweet and Spicy Honey Mustard Sauce~*
- ~Poached Shrimp with a French Cocktail Sauce~*
- ~Spinach & Feta Triangles~*
- ~Petite Croque Monsieur~*
- ~Beef & Vegetable Skewers~*
- ~Roasted Chicken & Corn Quesadilla~*
- ~Mini Beef Wellington~*
- ~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~*
- ~Crispy Asparagus & Asiago~*
- ~Brie and Egg Tartlet~*
- ~Fig & Mascarpone in Phyllo~*
- ~Assorted Pizzetta's~*
- ~Thai Chicken & Cashew Spring Rolls~*
- ~Crispy Parmesan Artichokes Hearts~*

~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...\$58~

Tomato, Garlic & Caper Relish

~Tomato and Basil Crusted Cod...\$68~

Balsamic Syrup

~Seared Chatham Sea Scallops...\$65~

White Wine & Whole Grain Mustard Sauce

~Herb Marinated Gulf White Shrimp...\$59~

Roasted Tomato Vinaigrette

~Chicken BVI...\$54~

Spinach, Roasted Red Pepper & Ricotta Stuffed Breast of Chicken

Herbed Chicken Jus

~Rosemary & Garlic Seared Breast of Chicken...\$54~

Roasted Shallot and Red wine jus

~Maple Glazed Pork Loin...\$52~

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...\$64~

Mint Infused Lamb Jus

~Roasted Baby Eggplant...\$49~

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