

Bedford Village Inn
Group Dinner Menu
For Groups of 25 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 & Mozzarella
Mini Twice Baked Lobster Potatoes
Goat Cheese and Leek Stuffed Mushrooms
Grilled Shrimp & Polenta Canapé
Antipasto Skewers
Mini Crab Cakes with Sweet & 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*

Accompanied by Inn Baked Breads and European Style Butter

Entrees

(Please Select two)

Herb Crusted Atlantic Salmon \$57
Tomato, Garlic & Caper Relish

Tomato and Basil Crusted Cod \$66
Balsamic Syrup

Seared Chatham Sea Scallops \$63
White Wine & Whole Grain Mustard Sauce

Herb Marinated Gulf White Shrimp \$59
Roasted Tomato Vinaigrette

Chicken BVI \$50
Spinach, Roasted Red Pepper & Ricotta Stuffed Breast of Chicken
Herbed Chicken Jus

Rosemary & Garlic Seared Breast of Chicken \$50
Roasted Shallot and Red wine jus

Maple Glazed Pork Loin \$48
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 \$46
Stuffed with Herbed Ricotta, Roasted Plum Tomatoes,
Toasted Breadcrumbs & 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 & 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

Chocolate Bag
*White and Dark Chocolate Mousses,
Assortment of berries and Chambord Sponge Cake
\$6 Surcharge per person*

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

**Prices subject to 17% Service Charge, 3% Function Fee and 9% N.H. State Tax*