

~The Estate Package~

The Estate Package offers the full complement of all the packages plus a constellation of "extras". This package means one-stop shopping for all the amenities and is our most complete and luxurious offering. It features a one hour open bar with beer, wine, soda and our BVI signature drink, a wedding cake, personal butler for the wedding party, an overnight guest room, floral centerpieces & votive candles, complimentary champagne for the Wedding Party during the photo session, chair covers, welcome bags for your overnight guests placed in their suites, amenity tray for the ladies room, favors, a \$100 Gift Certificate, and, of course, your personal Wedding Consultant.

Stationary Hors D'oeuvres

(Please Select Two)

~Fresh from the Garden~

A Colorful Array of Vegetables Including: Green & Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers Served with Two Seasonal Dips

~Tapas~

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

~From The Sea~

Ducktrap Smoked Salmon with the Traditional Accompaniments, Prince Edward Island Mussels Steamed in Garlic & Chili Flakes, Roasted Baby Shrimp & Corn Salad, Thai Squid Salad

~New England Cheese Table~

Savory Sweet Onion Cheesecake with a Walnut Crust, Brie en Croute with Chutney, Maytag Blue Cheese, Vermont Cheddar & Goat Cheese, Seasonal Fruits, Crusty Baguettes, Crackers, Maple Mustard and Praline Nuts

~European Cheese Table~

An Assortment of English, French & Italian Cheeses Served with Regional Garnishes, Crusty Baguettes, Crackers, Rosemary Focaccia, Fresh & Dried Fruits

~Passed Hors D'oeuvres~

(Please Select Five)

*Chicken Satay with Chopped Scallions
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*

*Assorted Canapés
Mini Crab Cakes with Sweet and Spicy Honey Mustard Sauce
Poached Shrimp with a French Cocktail Sauce ~Poached Shrimp with a French Cocktail Sauce*

*Spinach & Feta Triangles
Petite Croque Monsieur
Green Olive and Potato Frittata*

*Smoked Chicken Quesadilla
Beef & Vegetable Skewer
Mini Beef Wellington*

*Crispy Asparagus and 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
Roasted Corn Blini with Candied Bell Peppers
Crispy Parmesan Artichoke Hearts
Assorted Pizzettas
Thai Chicken & Cashew Spring Rolls

~Toast~

Champagne or White Wine Toast

~Chefs Selected Amuse Bouche~

~Appetizer~

(Please Select One)

Hearts of Romaine Caesar

With Focaccia Croutons and Shaved Grana Cheese

Arugula Salad with Prosciutto di Parma

Toasted Pine Nuts, Grated Parmesan Reggiano and Lemon Vinaigrette

Baby Spinach Salad

Shaved Red Onions, Toasted Pecans, Maytag Blue Cheese and Grapefruit Vinaigrette

Italian Wedding Soup

Lobster Bisque

Antipasti of Grilled Vegetables, Cured Italian Meats & Cheeses

Lobster Agnolotti in a Sherry Cream Sauce with Toasted Pistachios

~Intermezzo~

Seasonal Selection of Sorbet Garnished with Fresh Mint

~Entrees~

(Please Select Two)

Atlantic Salmon with a Green Olive Crust \$136

Roasted Georges Bank Swordfish served with Lemon Caper Butter \$147

Pan Roasted Pork Tenderloin with Roasted Porcini Demi Glace \$133

Center Cut Filet of Beef Topped with a Foie Gras Sauce \$Market Price

Prime Black Angus Sirloin Steak Slow Roasted with a Port Wine Reduction \$Market Price

Roasted Statler Chicken Breast Crusted with Fresh Garden Herbs & Topped with a Lobster and Chive Sauce \$129

Roasted Rack of Lamb with a Mint Infused Demi Glace \$160

Pan Seared Diver Scallops Topped with Tomato & Parsley Brown Butter \$146

~Combination Entrees~

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

Petite Filet of Beef and Native Lobster Tail \$Market Price

Petite Filet of Beef and Atlantic Salmon Fillet \$Market Price

All Entrées accompanied by Chefs Selection of Starch & Seasonal Vegetable

~Wedding Cake & Embellishments~

(Please Select One)

Chocolate Covered Strawberry & Freshly Whipped Cream

Chocolate Coated Ice Cream Bon Bon

~

White Chocolate Monogrammed Disk with Fruit Coulis \$4 per person

~Beverages~

French Roasted Coffee, Decaffeinated Coffee & Assorted Teas

~Grand Finales~

Creative offerings to follow your dinner service!

~Gourmet International Coffee Station~\$7 per person

French Vanilla, Hazelnut & Raspberry Coffees

Accompanied by Cinnamon Sticks, Lemon Zest, Chocolate Shavings

And Devonshire cream

~Chocolate Dipped Strawberries Presented at Each Guest Table~\$5 per person

~Trays of Petit Fours and Finger Pastries Served at Each Guest Table~ \$5 per person

~Viennese Pastry Station~ \$12 per person

A Bedford Village Inn Tradition of Assorted Finger Pastries, Mousses, Tortes & Bakeshop Cookies Prepared by our Pastry Chef

~European Chocolate Fountain~\$12 per person

Accompanied by Seasonal Selections

(Minimum 75 people)

Prices are subject to 20% Function Fee and 8% N.H. State Tax.

The Prices on this menu will be in effect for the 2008 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.