

## ~The Seasonal Package~

*(Limited availability)*

### ~Stationary Hors D' Oeuvres~

*(Please Select One)*

#### ~The Cheese Shop~

*A Selection of International & Domestic Cheeses, Served with Crackers, Baguettes,  
Seasonal Melons, Grapes & Dried Fruit*

#### ~Fresh from the Garden~

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

### ~Passed Hors D' Oeuvres~

*(Please Select Four)*

*Chicken Satay with Chopped Scallions  
Poached Shrimp with a French Cocktail Sauce  
Petite Croque Monsieur  
Green Olive and Potato Frittata  
Vermont Cheddar, Almond and Cranberry Salad in an Endive Cup  
Smoked Salmon on Pumpernickel Toast with Chive Crème Fraiche  
Wild Mushroom Volt-au-vent  
Ham and Pea Arancine with a Spicy Tomato Sauce  
Baked PEI Mussels  
Roasted Garlic Bruschetta with Tomato Basil Salad  
Brie and Egg Tartlet  
Roasted Corn Blini with Candied Bell Peppers  
Assorted Pizzetta*

### ~Toast~

*Champagne or White Wine*

### ~Appetizers~

*(Please Select One)*

*Gathered Field Greens with Seasonal Vinaigrette and Accompaniments  
Baby Spinach Salad- Dried Cranberries, Sliced Mushrooms, Shaved Red Onions &  
Honey Balsamic Vinaigrette  
Wild Mushroom Bisque topped with Herbed Focaccia Croutons  
Potato, Vermont Cheddar & Ale Bisque topped with Clove Scented Walnuts  
All Appetizers Served with Freshly Baked Dinner Rolls & Creamery Whipped Butter*

**~Entrees~**

*(Please Select Two)*

*Herb Crusted Atlantic Salmon topped with Tomato Basil Sauce  
Slow Roasted Dijon Crusted Pork Loin Apricot Chutney  
Pan Roasted Statler Chicken Breast topped with Dark Chicken Jus  
Chicken BVI- Stuffed with Herbed Ricotta, Spinach & Fire Roasted Peppers  
Individual Portobello & Spinach Lasagna-Layered with Fresh Pasta, Ricotta Cheese & Fresh Tomato  
Herb Roasted Sirloin Steak Roasted Tomato Demi Glace-\$7 additional  
All Entree's Served with Chef's Selection of Starch and Seasonal Vegetable*

**~Wedding Cake Embellishments~**

*(Please Select One)*

*Chocolate Covered Strawberry and Freshly Whipped Cream  
Chocolate Coated Ice Cream Bon Bon  
White Chocolate Monogrammed Disk with Fruit Coulis~\$3.00 per person*

**~Beverages~**

*French Roasted Coffee, Decaffeinated Coffee and Assorted Teas*

**~Grand Finales~**

*Creative offerings to follow your dinner service*

**~Gourmet International Coffee Station~\$6 per person**

*French Vanilla, Hazelnut and 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 and Bakeshop Cookies  
Prepared by our own Pastry Chef*

**~European Chocolate Fountain~\$12 per person**

*Accompanied by Seasonal Selections*

**\$50 Per Person**

*\*Prices are subject to 20% Service 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*