

~Wedding Menu Enhancements~

Creative Offerings to enhance your hors d'oeuvres presentation prior to dinner service or to accompany your Cocktail Reception

~New England Raw Bar~ \$14 per person

To Include East Coast Oysters and Littleneck Clams on the Half Shell, Prince Edward Island Mussels Steamed in Garlic and Vermouth, Chilled Seafood 'Martinis' & Jumbo Shrimp Cocktail with Horseradish Dipping Sauce

~A Taste of Spain~ \$11 per person

Traditional Paella with Clams, Mussels, Shrimp, Chicken & Chorizo over Saffron Rice

~Parma Prosciutto~ \$12 per person

The Worlds Finest Prosciutto Hand Carved to Order & served with Figs, Melons, Regular, Gorgonzola, Parmesan Reggiano and Extra Virgin Olive Oil

~Thai Curry Shrimp~ \$11 per person

*Sweet Baby Shrimp with Bamboo Shoots, Scallions, Snow Peas & Mushrooms
With Rice Noodles & Spicy Red Curry Sauce*

~Bay Scallop Sauté~ \$10 per person

*Fresh Scallops Sautéed with Garlic, Tomatoes, White Wine, Lemon,
Butter Basil & Parsley Presented in Tiny Phyllo Cups*

~Wine Service with Dinner~

Let our Wedding Coordinators suggest wines from our Wine Spectator Award Winning Wine List to enhance your guests dining experience.

~Dreamy Martini Station~ \$1200

*Three and a Half Foot Martini Glass Sculpted from Ice.
Fill it with your favorite Martini indulgence. (120 Servings)
Try Cosmopolitan, Sour Apple, Lemon Drop or your very own creation.*

~All Time Favorites~ \$6 each

*Create your own Signature Drink, named after your special someone or your Wedding Theme.
Cranberry Juice, Peach Schnapps and Champagne served in a sugar rimmed Champagne flute*

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.