

BANQUET À LA CARTE MENU

GROUPS OF 30 GUESTS OR LESS

A custom menu will be designed and printed, without pricing, listing the selections you have chosen from our menu below.

Prices are listed next to each entrée which include a first course, entrée, dessert and coffee and tea service. No entrée counts are needed for this menu, your guests may order the day of your event.

SOUPS & SALADS- PLEASE SELECT ONE

CLAM CHOWDER

New England Style

RED SORREL & MACHE

Shaved Fennel, Radish, Almond & Oat Granola, Citrus, Lemon & Bee Rich Honey Vinaigrette

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

ASPARAGUS BISQUE

Lemon & Herb Ricotta, Olive Oil, Basil

ENTRÉES- PLEASE SELECT TWO

A VEGETARIAN SELECTION WILL ALWAYS BE AVAILABLE UPON REQUEST THE NIGHT OF THE EVENT IN ADDITION TO YOUR TWO ENTRÉE CHOICES

ALL ENTREES ARE ACCOMPANIED BY CHEF'S SELECTION OF STARCH AND VEGETABLE

SCOTTISH SALMON FILLET \$51

VERNON FAMILY FARM STATLER CHICKEN \$46

PAN ROASTED SWORDFISH LOIN \$50

HARISSA RUBBED AUSTRALIAN GRASS-FED LAMB RACK \$64

14 OZ. DUROC LONG BONE PORK CHOP \$50

8 OZ. BEEF TENDERLOIN FILET, 21 DAY WET AGED \$63

14 OZ. PRIME RIBEYE, 35 DAY WET AGED \$66

12 OZ. SIRLOIN STEAK, 45 DAY DRY AGED \$74

VEGETABLES & BAKED RICOTTA \$44

Not Accompanied by the Chef's Selection of Starch & Vegetable

DESSERTS- PLEASE SELECT ONE

VANILLA BEAN CRÈME BRÛLÉE

Roasted Strawberries, Rhubarb Compote, Candied Basil Leaf

VANILLA PASSION FRUIT GÂTEAU

Vanilla Sponge Cake, Passion Fruit Gelée, Vanilla Bean Panna Cotta, Kiwi Coulis, Tropical Fruit

DESSERTS CONTINUED ON PAGE 2

ORANGE CHOCOLATE TART

Orange Mousse, Belgian Chocolate Ganache, Dark Chocolate Hazelnut Mousse, Orange Caramel, Chantilly

ULTIMATE COCONUT CAKE

Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries

MEYER LEMON CHEESECAKE

Graham Cracker, Lemon Curd, Raspberry, Candied Lemon, Chantilly

BVI'S SIGNATURE CHOCOLATE BAG, EST. 1985 \$10 SURCHARGE

White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake

COFFEE AND TEA ARE INCLUDED

All prices are subject to N.H. State Tax

EXECUTIVE CHEF - TINA VERVILLE