

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

TOMATO BISQUE

Crab Salad, Corn, Olive Oil, Gluten Free

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy, Gluten Free Upon Request

WATERMELON SALAD

Cucumber, Curly Endive, Radicchio, Lavender Herb Yogurt, Pistachio, Gluten Free

QUEEN'S GREENS FARM HEIRLOOM TOMATO

Firecracker Mizuna, Ricotta Salata, Fennel Pollen, Olive Oil, Gluten Free

ENTRÉES- PLEASE SELECT TWO PLUS A VEGETARIAN CHOICE

VEGETARIAN SELECTION 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, GLUTEN FREE UPON REQUEST

SCOTTISH SALMON FILLET \$51

VERNON FAMILY FARM STATLER CHICKEN \$46

NOVA SCOTIAN DAY BOAT HALIBUT FILLET \$58

LONG ISLAND DUCK BREAST \$52

HARISSA RUBBED AUSTRALIAN GRASS-FED LAMB RACK..... \$64

BEEF TENDERLOIN FILET, 21 DAY WET AGED \$63

PRIME RIBEYE, 35 DAY WET AGED \$66

DUNK'S MUSHROOM FARROTTO \$44

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

DESSERTS LISTED ON PAGE 2

DESSERTS- PLEASE SELECT ONE

VANILLA BEAN CRÈME BRÛLÉE

Roasted Strawberries, Buttermilk Biscuits, Candied Basil Leaf, Gluten Free Upon Request

PEACH GALETTE

Chantilly, Orange Clove Caramel Sauce, Raspberry

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