

BANQUET À LA CARTE MENU

GROUPS OF 30 GUESTS OR LESS

Prices are listed next to each entree which include a first course, entrée, dessert and coffee and tea service.

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

No entree counts are needed for this menu, your guests may order the day of your event.

SOUPS & SALADS

ACCOMPANIED BY INN BAKED BREADS & VERMONT BUTTER

SELECT ONE

CLAM CHOWDER
New England Style

QUEEN'S GREENS FARM HEIRLOOM TOMATO SALAD
Pea Shoots, Whipped Ricotta, Pistachio Vinaigrette, Dark Rye Croutons, Basil

BENTON'S HAM & FIG SALAD
Arugula & Watercress, Gorgonzola Dolce, Strawberry, Peppered Walnuts, Balsamic Vinaigrette

LITTLE GEM SALAD
Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

ENTRÉES

SELECT TWO PLUS A VEGETARIAN OPTION

ALL ENTRÉES ARE ACCOMPANIED BY CHEF'S SELECTION OF STARCH AND VEGETABLE. GLUTEN FREE UPON REQUEST. A VEGETARIAN SELECTION WILL ALWAYS BE AVAILABLE UPON REQUEST THE NIGHT OF THE EVENT IN ADDITION TO YOUR TWO ENTRÉE CHOICES

CARAMELIZED NEW BEDFORD SEA SCALLOPS. 52

PAN ROASTED FAROE ISLAND SALMON FILLET. 53

GRILLED SWORDFISH LOIN. 52

GIANNONE STATLER CHICKEN BREAST. 46

8 OZ FILET MIGNON 21 DAY WET AGE, CENTER CUT 65

12 OZ SIRLOIN STEAK 35 DAY WET AGE, CERTIFIED PRIME 64

14 OZ RIBEYE STEAK 35 DAY WET AGE, CERTIFIED PRIME 70

LENTILS & LOCAL VEGETABLES - VEGETARIAN 44

CASARECCE PRIMAVERA - VEGETARIAN 44

DESSERTS

SELECT ONE

VANILLA BEAN CRÈME BRÛLÉE
Kabocha Squash Jam, Candied Ginger, Pepita Brittle

ULTIMATE COCONUT CAKE
Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries

BVI'S SIGNATURE CHOCOLATE BAG, EST. 1985 \$8 SURCHARGE
White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake

CARROT CAKE MADELEINES
Cream Cheese Mousse, Golden Raisin Chutney, Pineapple, Orange Caramel

SWEET POTATO TART
Thyme Shortbread, Toasted Meringue, Date & Fig Jam, Brûléed Fig