

# SIMPLY ELEGANT PACKAGE

**INCLUDED:** THE SIMPLY ELEGANT PACKAGE INCLUDES A FULL HOUR OF HORS D'OEUVRES, CHAMPAGNE TOAST, COFFEE & TEA SERVICE AND A POST WEDDING BRUNCH COMPLIMENTARY FOR 30 GUESTS (EVENING EVENTS ONLY)

## COCKTAIL HOUR

ENJOY A FULL HOUR OF HORS D'OEUVRES IN OUR BACK BARN GARDENS, COURTYARD GARDENS OR GREAT HALL WITH USE OF THE SIDE SILO PATIO WITH YOUR CHOICE OF BAR OPTIONS

---

## STATIONARY HORS D'OEUVRES

---

### NEW ENGLAND CHEESE AND CHARCUTERIE

Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes, Berries, Dried Fruit. Selection of Imported and Domestic Meats, Mustards & Pickles  
Served with Crackers & Baguettes

### FRESH VEGETABLE CRUDITÉS

Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots, Celery, Cucumbers  
Served with Seasonal Dips, Gluten-Free Dips Upon Request

### SLICED FRUIT

Selection of Seasonal Delicacies; Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, Mixed Berries. Served with Local Honey & Minted Yogurt

### ASSORTED TAPAS

Chickpea Salad, Marinated Plives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh. Served with Pita Chips, Crackers & Baguettes

---

## SERVER PASSED HORS D'OEUVRES

---

### HOT

#### CHICKEN SATAY

Spicy Peanut Sauce

#### GARLIC SHRIMP

Gluten-Free

#### HAM & ARUGULA FLATBREAD

Bechemel, Caramelized Onion, Truffle Oil, Vegetarian Upon Request

#### MINI FALAFEL

Tzatziki

#### BACON WRAPPED SCALLOPS

Honey Mustard Glaze

#### GOAT CHEESE & LEEK STUFFED MUSHROOMS

Toasted Panko

#### THAI CHICKEN & CASHEW SPRING ROLLS

Sweet Chili Sauce

#### MUSHROOM ARANCINI

Tomato Jam

#### BACON WRAPPED BEEF TENDERLOIN

Maple Soy Glaze

#### LOBSTER MAC & CHEESE

Toasted Panko

#### PORK & MUSHROOM POT STICKERS

Sweet Chili Sauce

#### PETITE CROQUE MONSIEUR

Sweetened Dijon, Ham & Cheese Squares

### COLD

#### POACHED SHRIMP

Bloody Mary Cocktail Sauce, Gluten-Free

#### PETITE LOBSTER TACO

Lobster Salad, Romaine

#### PUTTANESCA BRUSCHETTA

Tomato & Olive

#### TOMATO, MOZZARELLA & BASIL SPIEDINI

Balsamic Glaze, Gluten-Free

#### PROSCIUTTO WRAPPED MEDJOOOL DATE

Black Pepper Goat Cheese, Gluten-Free

#### COMPRESSED WATERMELON

Petite Squares with Feta & Mint, Gluten-Free

#### BLT CROSTINI

Crispy Prosciutto, Cherry Tomato, Frisee & Garlic Aioli

ALL PRICING IS SUBJECT TO A 20% FUNCTION FEE AND 9% NH STATE TAX

# PLATED PACKAGE

## SIMPLY ELEGANT PACKAGE \$86

INCLUDES ONE STATIONARY AND FOUR SERVER PASSED HORS D' OEUUVRES LISTED ON FIRST PAGE  
FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE

THIS PACKAGE IS OFFERED JANUARY-APRIL ONLY  
ADDITIONAL DATES MAY BE OFFERED INCLUDED IN THE "HOT DATES, COOL RATES" PROMOTION

---

### FIRST COURSE- SELECT ONE

SERVED WITH FRESH INN BAKED BREADS & BUTTER

---

#### CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Toasted Baguette, Lemon

#### ARTISANAL GREENS SALAD

Cucumber, Tomato, Carrot, Radish, Balsamic Vinaigrette

#### CHOPPED ROMAINE SALAD

Red Onion, Cherry Tomatoes, Olives, Feta Cheese, Red Wine Oregano Vinaigrette

#### SPINACH SALAD

Goat Cheese, Toasted Walnuts, Dried Cranberries, Local Maple Vinaigrette

#### BVI CLAM CHOWDER

Traditional Recipe, Chives (Cannot be made GF)

#### BROCCOLI & VERMONT CHEDDAR SOUP

Roasted Broccoli Florets, Green Onions

#### BUTTERNUT SQUASH BISQUE

Maple Cream, Toasted Pumpkin Seeds

#### ROASTED TOMATO BISQUE

Parmesan, Focaccia Croutons, Olive Oil

---

### ENTRÉE- SELECT TWO PLUS A VEGETARIAN

SERVED WITH YOUR CHOICE OF STARCH & VEGETABLE

---

#### ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

Herbed Chicken Jus, Gremolata

PACKAGE  
PRICE

86

#### HERB ROASTED ATLANTIC SALMON

Pomegranate Gastrique, Radish Salad, Sesame Seeds

86

#### SEAFOOD STUFFED SOLE

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc (Cannot be made GF)

86

#### HONEY & GARLIC ROASTED DUROC PORK LOIN

Local Apple Compote, Pecans

86

#### SLOW ROASTED SIRLOIN STEAK

Dijon Mustard Demi Glace

86

#### TRIO OF GRAINS

Chefs Selection, Seasonal Vegetables, Shaved Parmesan

86

#### VEGETARIAN CAMPANELLE PASTA

Seasonal Vegetables, Olive Oil, Parmesan Cheese

86

---

# ENTRÉE ACCOMPANIMENTS

---

SELECT ONE STARCH & ONE VEGETABLE TO ACCOMPANY BOTH ENTRÉES

Vegan & Vegetarian Entrées are not Accompanied by a Starch or Vegetable

## STARCHES

ROASTED YUKON GOLD POTATOES  
Rosemary & Thyme

ROASTED FINGERLING POTATOES  
Dijon & Herbs

WHIPPED YUKON POTATOES  
Sour Cream, VT Butter

CRUSHED RED BLISS POTATOES  
Green Onion, Cheddar

ROASTED SWEET POTATOES  
Maple & Chili Flake

COUSCOUS  
Basil Pesto, Tomatoes

GINGERED BASMATI RICE  
Green Onion

WILD RICE PILAF  
Fines Herbs

FLORENTINE RISOTTO CAKE  
Spinach & Parmesan Risotto Pan Seared 4 oz.

PARMESAN RISOTTO CAKE  
Parmesan Risotto Pan Seared 4 oz.

PARMESAN POLENTA CAKE  
Parmesan Polenta Pan Seared 4 oz.

## VEGETABLES

ROASTED ROOT VEGETABLES  
Caraway Honey Butter- Carrots, Parsnips & Turnips

ASPARAGUS  
Lemon Garlic Butter

HARICOT VERT  
Caramelized Onions, Pine Nuts

GLAZED PETITE CARROTS  
Brown Sugar, Cinnamon

BROCCOLI  
Chili Flake, Garlic

ROASTED CAULIFLOWER  
Almond, Sultanas

BRUSSELS SPROUTS  
Applewood Bacon, Walnuts

ROASTED GREEN & YELLOW SQUASH  
Thyme, Tiny Tomatoes

ROASTED BABY ZUCCHINI  
Garlic, Extra Virgin Olive Oil

## CHILDREN'S MENU

SELECT ONE OPTION FOR ALL CHILDREN ATTENDING

\$30 PER CHILD UNDER 10

CHICKEN TENDERS  
French Fries (Cannot be made GF or Nut Free)

MAC & CHEESE  
House Made

PASTA  
House Made, Marinara or Plain

GRILLED CHEESE  
French Fries (Cannot be made GF or Nut Free)

## VENDOR MEALS

CHEF'S SELECTION, DETERMINED THE DAY OF

\$50 PER VENDOR

DJ, Band, Photographer, Videographer, etc. will enjoy dinner in the Milk Room after all of your guests are served  
Dietary Restrictions and Allergies can be accommodated

ALL PRICING IS SUBJECT TO A 20% FUNCTION FEE AND 9% NH STATE TAX

# MENU ENHANCEMENTS

## SHELLFISH DISPLAY & RAW BAR

TIER ONE: SHRIMP COCKTAIL . . . . .	\$4 PER PIECE
TIER TWO: SHRIMP, OYSTERS & LITTLE NECK CLAMS DISPLAY . . . . .	\$16 PER PERSON
TIER THREE: SHRIMP, OYSTERS, LITTLE NECK CLAMS, TUNA TARTARE & CRAB CLAW . . . . .	\$19 PER PERSON

## INTERMEZZO & ADDITIONAL COURSES

INTERMEZZO . . . . .	\$5 PER PERSON
Seasonal Selection of Sorbet to Cleanse the Palate; Lemon, Strawberry, Mixed Berry, Orange, Lime & Peach	
ADDITIONAL PASSED HOR D'OEUVRES . . . . .	\$3 PER PIECE
ADDITIONAL STATIONARY HOR D'OEUVRES . . . . .	\$7 PER PERSON
ADDITIONAL SOUP OR SALAD . . . . .	\$12 PER PERSON
ADDITIONAL ENTRÉE . . . . .	\$18 PER PERSON

## LATE NIGHT SNACKS

MINIMUM ORDER: 2 SELECTIONS 50 PER ORDER / 1 SELECTION 100 PER ORDER

LATEST SERVING TIME- 90 MINUTES PRIOR TO RECEPTION END TIME

PIZZAS . . . . . \$11 Mini Pizzas, Assorted Toppings	CHEESE & BACON ARANCINI . . . . . \$11 Crispy Bite Size Cheese & Bacon Filled
TAVERN SLIDERS . . . . . \$11 Lettuce, Tomato, Onion	BAKESHOP COOKIES, BROWNIES & BARS. . . \$11 House Baked Assortment
LOBSTER MAC 'N' CHEESE . . . . . \$11 Creamy Elbow Macaroni, Herbed Bread Crumbs	HOUSE MADE CANNOLIS . . . . . \$13 Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup & Raspberry White Chocolate Oreo Crumbles, Chocolate & Caramel Sauce
MINI CRAB CAKES . . . . . \$11 Sweet & Spicy Honey Mustard	

## DESSERT ENHANCEMENTS

COMPLIMENTARY CAKE CUTTING AND SERVICE FOR OUTSIDE WEDDING CAKES

VIENNESE DISPLAY . . . . .	\$15 PER PERSON
An Impressive Array of Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, A Variety of Bars, Mousses & Petite Fours	
GRAND MARNIER TRUFFLE, CAKE EMBELLISHMENT . . . . .	\$3 PER PERSON
House Made Chocolate Truffles to Accompany Each Piece of Cake Served	
CHOCOLATE COVERED STRAWBERRY, CAKE EMBELLISHMENT . . . . .	\$4 PER PERSON
Hand Dipped Chocolate Covered Strawberries Prepared to Accompany Each Piece of Cake Served	
BVI SIGNATURE CHOCOLATE BAG. . . . .	\$18 PER PERSON
EST. 1985 White and Dark Chocolate Mousses, Assortment of Berries & Chambord Sponge Cake- Customize Filling and Monogram	
BVI CUPCAKES . . . . .	\$5 PER PERSON
Enhance any Dessert with a Freshly Baked BVI Cupcake	

# BEVERAGE & BAR ENHANCEMENTS

## HOSTED BAR

### OPEN BAR TIERS, PER PERSON PRICE

Includes 5 Beer Selections, House Wines & House Liquors, Soft Drinks, Juices

CLASSIC 5 HOUR OPEN BAR . . . . . \$49 PER PERSON

PREMIUM 5 HOUR OPEN BAR . . . . . \$54 PER PERSON

ADD PROSECCO TO OPEN BAR \$2.00 PER PERSON ADDITIONAL

GUESTS UNDER 21 . . . . . \$6 PER PERSON

### CONSUMPTION FULL BAR

Final Bill Determined Concluding the Event

### BAR CAP

Amount Set Prior to Event- \$2,900 Bar Cap Minimum

\$2,900 HOSTED BAR MINIMUM

\$2,900 IS REQUIRED TO BE HOSTED FOR ALL BARS. ONCE THE \$2,900 CAP HAS BEEN MET, A CASH BAR MAY FOLLOW

## CONSUMPTION BAR PRICING

LIQUOR & CORDIALS . . . . . \$9 & UP

BEER . . . . . \$6 & UP

Imported and Domestic, Confirmed 4 Weeks Prior to the Wedding

WINE & CHAMPAGNE . . . . . \$10

SOFT DRINKS & JUICES . . . . . \$3.50

ADDITIONAL BEVERAGE SELECTIONS MUST BE PLACED WITH THE EVENT COORDINATOR NO LATER THAN 30 DAYS PRIOR TO EVENT DATE. PLEASE SEE FULL BAR GUIDE PROVIDED BY YOUR PLANNER FOR FULL BAR DETAILS

Prices and brand availability are subject to change.

## BEVERAGE ENHANCEMENTS

PASSED SIGNATURE COCKTAIL . . . . . AQ

CHAMPAGNE TOAST GARNISH . . . . . \$2 PER PERSON

Half Cut Strawberries, Elderflower Liqueur, Chambord Liqueur

WINE SERVICE WITH DINNER . . . . . PLEASE REFER TO OUR FULL WINE LIST FOR PRICES PER BOTTLE

Purchased by the case, 12 bottles per case

MULLED APPLE CIDER STATION . . . . . \$4.75 PER PERSON

Cinnamon Sticks, Cranberries, Orange Slices

EGG NOG STATION . . . . . \$4.75 PER PERSON

Nutmeg, Cinnamon, Whipped Cream

HOT CHOCOLATE STATION . . . . . \$6 PER PERSON

Housemade Hot Chocolate, Crushed Peppermint, Shaved Chocolate, Marshmallow, Cinnamon Spiced Whipped Cream

ESPRESSO & CAPPUCCINO STATION . . . . . \$6 PER PERSON

Espresso & Cappuccino Bar, Lemon Zest, Cinnamon Sticks, Chocolate Sauce, Carmel Sauce

ALL PRICING IS SUBJECT TO A 20% FUNCTION FEE AND 9% NH STATE TAX