

WEDDING PACKAGES

INCLUDED: ALL WEDDING PACKAGES INCLUDE 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

PLATED PACKAGES

SILVER PACKAGE

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

PLATINUM PACKAGE

INCLUDES TWO STATIONARY AND SIX SERVER PASSED HORS D' OEUVRES LISTED ON FIRST PAGE
FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE, WINE SERVICE WITH DINNER, 5 HOUR FULL OPEN BAR

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

HERB ROASTED ATLANTIC SALMON

Pomegranate Gastrique, Radish Salad, Sesame Seeds

SEAFOOD STUFFED SOLE

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

HONEY & GARLIC ROASTED DUROC PORK LOIN

Local Apple Compote, Pecans

TRIO OF GRAINS

Chef's Selection, Seasonal Vegetables, Shaved Parmesan

VEGETARIAN CAMPANELLE PASTA

Seasonal Vegetables, Olive Oil, Parmesan Cheese

SLOW ROASTED SIRLOIN STEAK

Dijon Mustard Demi Glace

HERB ROASTED FILET MIGNON

Port Wine Demi Glace, Crispy Shallots

FILET OF BEEF & ATLANTIC SALMON

Petite Filet Mignon & Fine Herb Crusted Salmon Filet, Red Wine Demi Glace & Orange Beurre Blanc

FILET OF BEEF & JUMBO SHRIMP

Petite Filet Mignon & Herb Roasted Jumbo Shrimp, Red Wine Demi Glace & Tomato Caper Relish

FILET OF BEEF & HALF MAINE LOBSTER

Petite Filet Mignon & Soft Herb Roasted Maine Lobster, Red Wine Demi Glace & Shallot Lemon Compound Butter

BUFFET STATION PACKAGE

GOLD PACKAGE

INCLUDES TWO STATIONARY AND FOUR SERVER PASSED HORS D' OEUUVRES LISTED ON FIRST PAGE

TWO PASTA STATIONS, ONE CHEF ATTENDED CARVING STATION, ONE ENTRÉE STATION, CHAMPAGNE TOAST, COFFEE & TEA SERVICE

PASTA STATION- SELECT TWO

SERVED WITH CAESAR SALAD & HOUSE MADE FOCACCIA

ORECCHIETTE

Roasted Chicken, Broccoli, White Beans, Cherry Tomatoes, Parmesan, Lemon

GARGANELLI SCAMPI

Roasted Baby Shrimp, Tomatoes, Garlic Butter, White Wine, Parsley

PENNE

Gorgonzola Cream, English Peas, Walnuts, Parmesan, Prosciutto

BAKED RIGATONI

Italian Sausage, Tomato Sauce, Mozzarella, Basil

CAMPANELLE

Roasted Eggplant, Tomatoes, Basil, Pancetta, Mushrooms, Herbed Ricotta

CHEESE TORTELLINI

Cherry Tomatoes, Parmesan Cream Sauce, Roasted Mushrooms

CHEF ATTENDED CARVING STATION- SELECT ONE

SERVED WITH YOUR CHOICE OF STARCH, FRESH INN BAKED BREADS & BUTTER

SLOW ROASTED SIRLOIN OF BEEF

Horseradish Cream, Red Wine Au Jus

SAGE ROASTED TURKEY BREAST

Cranberry Orange Chutney, Turkey Gravy

MAPLE & BROWN SUGAR GLAZED PORK LOIN

Sweet Potato & Kielbasa Glaze, Apple Chutney

SMOKED COUNTRY HAM

Pineapple Clove Chutney, Maple Mustard

ROSEMARY & GARLIC RUBBED LEG OF LAMB

Minted Lamb Jus, Kalamata Olive Salad

ENTRÉE STATION- SELECT ONE

SERVED WITH A CHOICE OF VEGETABLE

NEW ENGLAND SEAFOOD STEW

Local Whitefish, Scallop, Clam, Mussel & Shrimp in a Tomato Fennel Broth Saffron Rouille

ROASTED ATLANTIC SALMON

Tomato Caper Relish

CRISPY EGGPLANT & RICOTTA NAPOLEONS*

Tomato Basil Sauce, Crispy Basil (Cannot be made GF)

SEAFOOD STUFFED SOLE*

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

ROSEMARY & SHALLOT ROASTED STATLER CHICKEN BREAST

Herbed White Wine Chicken Jus

MUSHROOM LEEK & GOAT CHEESE STUFFED BREAST OF CHICKEN*

Sherry Cream (Cannot be made GF)

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

MENU ENHANCEMENTS

SHELLFISH DISPLAY & RAW BAR

- TIER ONE: SHRIMP COCKTAIL
- TIER TWO: SHRIMP, OYSTERS & LITTLE NECK CLAMS DISPLAY
- TIER THREE: SHRIMP, OYSTERS, LITTLE NECK CLAMS, TUNA TARTARE & CRAB CLAW

INTERMEZZO & ADDITIONAL COURSES

- INTERMEZZO
Seasonal Selection of Sorbet to Cleanse the Palate; Lemon, Strawberry, Mixed Berry, Orange, Lime & Peach
- ADDITIONAL PASSED HOR D'OEUVRES
- ADDITIONAL STATIONARY HOR D'OEUVRES
- ADDITIONAL SOUP OR SALAD
- ADDITIONAL ENTRÉE

LATE NIGHT SNACKS

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

PIZZAS

Mini Pizzas, Assorted Toppings

TAVERN SLIDERS

Lettuce, Tomato, Onion

LOBSTER MAC 'N' CHEESE

Creamy Elbow Macaroni, Herbed Bread Crumbs

MINI CRAB CAKES

Sweet & Spicy Honey Mustard

CHEESE & BACON ARANCINI

Crispy Bite Size Cheese & Bacon Filled

BAKESHOP COOKIES, BROWNIES & BARS

House Baked Assortment

HOUSE MADE CANNOLIS

Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup & Raspberry White Chocolate Oreo Crumbles, Chocolate & Caramel Sauce

DESSERT ENHANCEMENTS

COMPLIMENTARY CAKE CUTTING AND SERVICE FOR OUTSIDE WEDDING CAKES

- VIENNESE DISPLAY
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
House Made Chocolate Truffles to Accompany Each Piece of Cake Served
- CHOCOLATE COVERED STRAWBERRY, CAKE EMBELLISHMENT
Hand Dipped Chocolate Covered Strawberries Prepared to Accompany Each Piece of Cake Served
- BVI SIGNATURE CHOCOLATE BAG
EST. 1985 White and Dark Chocolate Mousses, Assortment of Berries & Chambord Sponge Cake- Customize Filling and Monogram
- BVI CUPCAKES
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

PREMIUM 5 HOUR OPEN BAR

ADD PROSECCO TO OPEN BAR \$2.00 PER PERSON ADDITIONAL

GUESTS UNDER 21

CONSUMPTION FULL BAR

Final Bill Determined Concluding the Event

BAR CAP

Amount Set Prior to Event

CONSUMPTION BAR PRICING

LIQUOR & CORDIALS.

BEER

Imported and Domestic, Confirmed 4 Weeks Prior to the Wedding

WINE & CHAMPAGNE

SOFT DRINKS & JUICES.

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

BEVERAGE ENHANCEMENTS

PASSED SIGNATURE COCKTAIL

CHAMPAGNE TOAST GARNISH

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

Cinnamon Sticks, Cranberries, Orange Slices

EGG NOG STATION

Nutmeg, Cinnamon, Whipped Cream

HOT CHOCOLATE STATION.

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

ESPRESSO & CAPPUCCINO STATION

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