

DELUXE SHOWER MENU

\$35 PER PERSON

PASSED HORS D'OEUVRES- PLEASE SELECT TWO
THESE WILL BE PASSED FOR THE FIRST HALF HOUR OF YOUR EVENT

DEVILED EGGS WITH CHIVE & SALMON ROE
SMOKED SALMON SALAD, CUCUMBER CANAPE
TOMATO, MOZZARELLA & BASIL SPIEDINI
PROSCIUTTO WRAPPED MEDJOOOL DATE, BLACK PEPPER & GOAT CHEESE
ROASTED TOMATO & OLIVE SALAD, FOCACCIA TOAST
CITRUS SHRIMP SALAD, CILANTRO & LIME
CHILLED MUSHROOM CAPS WITH QUINOA SALAD
BEEF CARPACCIO, DIJON & CORNICHON

SALAD - PLEASE SELECT ONE

MESCLUN GREENS
Tomatoes, Carrots, Cucumber & Balsamic Vinaigrette
SPINACH SALAD
Shaved Red Onions, Blue Cheese, Dried Cranberries & Dijon Vinaigrette
CAESAR SALAD
Parmesan, Focaccia Crouton & Lemon

ACCOMPANIED BY INN BAKED BREADS & VERMONT BUTTER

ENTRÉES- PLEASE SELECT TWO AND THE ADDITIONAL VEGETARIAN OPTION IF NEEDED
IF CHOOSING MORE THAN ONE OPTION ADVANCED COUNTS ARE REQUIRED 7 DAYS
PRIOR TO YOUR EVENT

SCOTTISH SALMON FILLET
Tomato Caper Relish
PAN ROASTED BREAST OF CHICKEN
Herbed Jus
SLOW ROASTED ANGUS SIRLOIN \$4 SURCHARGE
6oz. Red Wine Jus

ENTRÉES CONTINUED ON SECOND PAGE

SLOW ROASTED DUROK PORK LOIN
Spiced Apple Chutney

CAMPANELLE PASTA
Seasonal Vegetables & Parmesan Cheese

CRISPY PORTOBELLO MUSHROOM CAPS
Tomato Sauce, Basil Parmesan & Arugula Salad

ENTRÉES APART FROM VEGETARIAN SELECTION ARE ACCOMPANIED BY A CHEF'S SELECTION OF SEASONAL STARCH & VEGETABLE

DESSERTS- PLEASE SELECT ONE

VANILLA BEAN CRÈME BRULÉE
Whipped Cream, Fresh Berries

CHOCOLATE MIDNIGHT CAKE
Caramel Cream, Dark Chocolate Ice Cream

CHOCOLATE MOUSSE
Coffee Pastry Cream, Coconut Powder, Fresh Strawberries

BLUEBERRY ALMOND CAKE
Streusel, Lemon Curd, Blueberry Compote

CHOCOLATE BAG \$6 SURCHARGE
BVI's Signature Dessert, White & Dark Chocolate Mousses, an Assortment of Berries, Chambord Sponge Cake

COFFEE & TEA SERVICE IS INCLUDED

FINAL COUNTS FOR EACH ENTRÉE ARE REQUIRED 7 DAYS PRIOR TO YOUR EVENT
PRICES SUBJECT TO N.H. STATE TAX