

GREAT HALL WEDDINGS

ALL WEDDING PACKAGES IN THE GREAT HALL INCLUDE A 5 1/2 HOUR RECEPTION, CHAMPAGNE TOAST, COFFEE & TEA SERVICE, IVORY LINENS & NAPKINS, AS WELL AS A FAREWELL BRUNCH COMPLIMENTARY FOR 30 GUESTS (EVENING EVENTS ONLY).

Silver Package

PLATED PACKAGE

STATIONARY HORS D'OEUVRES- SELECT ONE

NEW ENGLAND CHEESE AND CHARCUTERIE

*Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes, Berries & Dried Fruit
A 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- SELECT FOUR

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 MEDJOOL 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

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

THAI CHICKEN & CASHEW SPRING ROLLS

MUSHROOM ARANCINI

tomato jam

BACON WRAPPED BEEF TENDERLOIN

LOBSTER MAC & CHEESE

PORK & MUSHROOM POT STICKERS

Silver Package

* CANNOT BE MADE GLUTEN-FREE

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

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 OPTION

SERVED WITH A CHOICE OF STARCH & VEGETABLE- SEE PAGE 7 FOR ACCOMPANIMENTS

ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

Herbed Chicken Jus and Gremolata

HERB ROASTED ATLANTIC SALMON

Pomegranate Gastrique, Radish Salad and Sesame Seeds

SEAFOOD STUFFED SOLE*

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc

HONEY & GARLIC ROASTED DUROC PORK LOIN

Local Apple Compote, Pecans

TRIO OF GRAINS

Chef's Selection, Seasonal Vegetables and 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

Gold Package

BUFFET STATION PACKAGE

STATIONARY HORS D'OEUVRES- SELECT TWO

NEW ENGLAND CHEESE AND CHARCUTERIE

*Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes, Berries & Dried Fruit
A 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- SELECT FOUR

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 MEDJOOL 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

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

THAI CHICKEN & CASHEW SPRING ROLLS

MUSHROOM ARANCINI

tomato jam

BACON WRAPPED BEEF TENDERLOIN

LOBSTER MAC & CHEESE

PORK & MUSHROOM POT STICKERS

Gold Package

* CANNOT BE MADE GLUTEN-FREE

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 A CHOICE OF STARCH AND FRESH BAKED BREADS & BUTTER- SEE PAGE 7 FOR ACCOMPANIMENTS

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- SEE PAGE 7 FOR ACCOMPANIMENTS

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

SEAFOOD STUFFED SOLE*

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc

ROSEMARY & SHALLOT ROASTED STATLER CHICKEN BREAST

Herbed White Wine Chicken Jus

MUSHROOM LEEK & GOAT CHEESE STUFFED BREAST OF CHICKEN*

Sherry Cream

Platinum Package

5 HOUR OPEN BAR
WINE SERVICE WITH DINNER
PASSED SIGNATURE COCKTAILS

STATIONARY HORS D'OEUVRES- SELECT TWO

NEW ENGLAND CHEESE AND CHARCUTERIE

*Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes, Berries & Dried Fruit
A 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- SELECT SIX

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 MEDJOOL 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

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

THAI CHICKEN & CASHEW SPRING ROLLS

MUSHROOM ARANCINI

tomato jam

BACON WRAPPED BEEF TENDERLOIN

LOBSTER MAC & CHEESE

PORK & MUSHROOM POT STICKERS

Platinum Package

* CANNOT BE MADE GLUTEN-FREE

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

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 OPTION

SERVED WITH A CHOICE OF STARCH & VEGETABLE- SEE PAGE 7 FOR ACCOMPANIMENTS

ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

Herbed Chicken Jus and Gremolata

HERB ROASTED ATLANTIC SALMON

Pomegranate Gastrique, Radish Salad and Sesame Seeds

SEAFOOD STUFFED SOLE*

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc

HONEY & GARLIC ROASTED DUROC PORK LOIN

Local Apple Compote, Pecans

TRIO OF GRAINS

Chef's Selection, Seasonal Vegetables and 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

Entrée Accompaniments

SELECT ONE STARCH & ONE VEGETABLE TO ACCOMPANY BOTH ENTRÉE SELECTIONS
PLEASE NOTE, THE VEGAN & VEGETARIAN ENTRÉES ARE NOT ACCOMPANIED BY A STARCH OR VEGETABLE

STARCHES- SELECT ONE

HERB ROASTED YUKON GOLD POTATOES
Rosemary & Thyme

DIJON ROASTED FINGERLING POTATOES

SOUR CREAM WHIPPED YUKON POTATOES

GREEN ONION & CHEDDAR CRUSHED RED BLISS POTATOES

ROASTED SWEET POTATOES WITH MAPLE & CHILI FLAKE

BASIL PESTO COUSCOUS WITH TOMATOES*

GINGERED BASMATI RICE WITH GREEN ONION

WILD RICE PILAF

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- SELECT ONE

ROASTED ROOT VEGETABLES WITH CARAWAY HONEY BUTTER
Carrots, Parsnips & Turnips

ASPARAGUS WITH CITRUS & GARLIC
Lemon Garlic Butter

HARICOT VERT WITH CARAMELIZED ONIONS & PINE NUTS

BROWN SUGAR & CINNAMON GLAZED PETITE CARROTS

BROCCOLI WITH CHILI FLAKE & GARLIC

ROASTED CAULIFLOWER WITH ALMOND & SULTANAS

BRUSSELS SPROUTS WITH APPLEWOOD BACON & WALNUTS

THYME ROASTED GREEN & YELLOW SQUASH
WITH TINY TOMATOES

ROASTED BABY ZUCCHINI
Garlic & Extra Virgin Olive Oil

CHILDREN'S MENU- SELECT ONE OPTION

OFFERED FOR CHILDREN UNDER 10

CHICKEN TENDERS*
with French Fries

GRILLED CHEESE*
with French Fries

MAC & CHEESE
House Made

MARINARA PASTA
House Made

VENDOR MEALS

CHEF'S SELECTION, DETERMINED THE DAY OF

VENDORS (DJ, PHOTOGRAPHER, VIDEOGRAPHER, ETC.) ENJOY DINNER IN THE MILK ROOM AFTER ALL OF YOUR GUESTS ARE SERVED

* CANNOT BE MADE GLUTEN-FREE

Menu Enhancements & Desserts

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	\$18 PER PERSON

INTERMEZZO & ADDITIONAL COURSES

INTERMEZZO	\$5 PER PERSON
<i>Seasonal Selection of Sorbet to Cleanse the Palate; Lemon, Strawberry, Mixed Berry, Orange, Lime & Peach</i>	
ADDITIONAL PASSED HOR D'OEUVRES	\$2.95 PER PIECE
ADDITIONAL STATIONARY HOR D'OEUVRES	\$6 PER PERSON
ADDITIONAL SOUP OR SALAD	\$12 PER PERSON
ADDITIONAL ENTRÉE	\$18 SURCHARGE PER PERSON

LATE NIGHT SNACKS

MINIMUM ORDER: 2 SELECTIONS, 50 PER ORDER OR 1 SELECTION, 100 PER ORDER

PIZZAS*

Mini Pizzas with Assorted Toppings

TAVERN SLIDERS*

Lettuce, Tomato & Onion

LOBSTER MAC 'N' CHEESE*

Creamy Elbow Macaroni & Herbed Bread Crumbs

MINI CRAB CAKES*

Sweet & Spicy Honey Mustard Sauce

CHEESE & BACON ARANCINI*

Crispy Bite Size Cheese & Bacon Filled Rice Balls

BAKESHOP COOKIES, BROWNIES & BARS*

HOUSE MADE CANNOLIS

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

DESSERT ENHANCEMENTS

VIENNESE DISPLAY*	\$15 PER PERSON
<i>An Impressive Array of Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, A Variety of Bars, Mousses & Petite Fours</i>	
GRAND MARNIER TRUFFLE, CAKE EMBELLISHMENT	\$3 PER PERSON
<i>House Made Valrhona Chocolate Truffles to Accompany Each Piece of Cake Served</i>	
CHOCOLATE COVERED STRAWBERRY, CAKE EMBELLISHMENT	\$4 PER PERSON
<i>Hand Dipped Chocolate Covered Strawberries Prepared to Accompany Each Piece of Cake Served</i>	
BVI SIGNATURE CHOCOLATE BAG*	\$14 PER PERSON
<i>White and Dark Chocolate Mousses, Assortment of Berries & Chambord Sponge Cake- Customize Filling and Monogram</i>	
BVI CUPCAKES*	\$5 PER PERSON
<i>Enhance any Dessert with a Freshly Baked BVI Cupcake</i>	

* CANNOT BE MADE GLUTEN-FREE

Beverage & Bar Enhancements

HOSTED BAR

PREMIUM 5 HOUR OPEN BAR

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

ADD PROSECCO TO OPEN BAR \$2.00 PER PERSON ADDITIONAL

GUESTS UNDER 21 \$5 PER PERSON
 CONSUMPTION FULL BAR DETERMINED CONCLUDING EVENT
 BAR CAP AMOUNT SET PRIOR TO EVENT, \$2,500 MINIMUM

HOSTED BAR MINIMUM \$2,500

\$2,500.00 IS REQUIRED TO BE HOSTED FOR ALL BARS. ONCE THE \$2,500.00 CAP HAS BEEN MET, A CASH BAR MAY FOLLOW

CONSUMPTION BAR

LIQUOR & CORDIALS

BEER

Confirmed 4 Weeks Prior to the Wedding

WINE & CHAMPAGNE

SOFT DRINKS & JUICES

ALL ADDITIONAL BEVERAGE SELECTIONS MUST BE PLACED WITH THE EVENT MANAGER 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. Special orders: beer, wine and champagne are billed by the case, liquor is billed by the bottle.

Minimum orders may apply based on the distributors delivery policies.

BEVERAGE ENHANCEMENTS

PASSED SIGNATURE COCKTAIL AQ

CUSTOM ICE LUGE MARTINI STATION \$1200, 120 POURS

CHAMPAGNE TOAST GARNISH \$2 PER GLASS

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

HOT CHOCOLATE STATION \$4.75 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