

GROUP LUNCH MENU

\$32 PER PERSON, GROUPS OF 25 OR MORE

APPETIZERS- 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

ROASTED BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds & Maple Cream

ROASTED TOMATO & CHEDDAR SOUP

Focaccia & Green Onions

NEW ENGLAND CLAM CHOWDER

Chive Garnish

ENTRÉES- SELECT TWO PLUS A VEGETARIAN OPTION IF NEEDED

COUNTS ARE REQUIRED 7 DAYS PRIOR TO YOUR EVENT

ALL ENTRÉES ARE ACCOMPANIED BY THE CHEF'S SELECTION OF SEASONAL STARCH & VEGETABLE

SCOTTISH SALMON FILLET

Tomato Caper Relish

SLOW ROASTED DUROC PORK LOIN

Spiced Apple Chutney

PAN ROASTED BREAST OF CHICKEN

Herbed Jus

SLOW ROASTED ANGUS SIRLOIN \$4.00 SURCHARGE PER PERSON

6oz. Red Wine Jus

CAMPANELLE PASTA

Seasonal Vegetables & Parmesan Cheese

NOT ACCOMPANIED BY A SEASONAL STARCH & VEGETABLE

CRISPY PORTOBELLO MUSHROOM CAPS

Blue Tomato Sauce, Basil Parmesan & Arugula Salad

NOT ACCOMPANIED BY A SEASONAL STARCH & VEGETABLE

DESSERT- SELECT ONE

VANILLA BEAN CRÈME BRULÉE

Whipped Cream, Fresh Berries

CHOCOLATE MIDNIGHT CAKE

Caramel Cream, Chocolate Tuile

CHOCOLATE MOUSSE

Coffee Pastry Cream, Coconut Powder, Fresh Strawberries

BLUEBERRY ALMOND CAKE

Streusel, Lemon Curd, Blueberry Compote

CHOCOLATE BAG. \$6.00 SURCHARGE PER PERSON

BVI's Signature Dessert, White & Dark Chocolate Mousses, an Assortment of Berries, Chambord Sponge Cake

COFFEE AND TEA SERVICE IS INCLUDED

PRICES ARE SUBJECT TO N.H. STATE TAX

EXECUTIVE CHEF - TINA VERVILLE