

Grand Cocktail Reception

*With Chef Attended Stations
\$65 Per Person*

This BVI Reception graciously provides a variety of menu offerings including stationary and passed hors d'oeuvres, a carving station, a pasta station, and dessert. Guests are free to mingle and serve themselves. Groups of 50 people or more.

STATIONARY HORS D'OEUVRES

(Please Select One)

NEW ENGLAND CHEESE DISPLAY

A Selection of International & Domestic Cheeses Served with House Made Bread, Crackers, and Fresh Fruit. Cow & Goats Milk Cheese along with baked Brie en Croute.

FRESH VEGETABLE CRUDITES

A Colorful Array of Vegetables Including:

Green & Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots, Celery Sticks & Cucumbers; Served with Seasonal Dips.

SLICED FRUIT DISPLAY

Selection of Seasonal Delicacies; Cantaloupe, Honeydew, Watermelon, Pineapple, & Kiwi

TAPAS

Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh, Pita Chips, Crackers & Baquettes

PASSED HORS D'OEUVRES

Minimum of Two Dozen Per Selection

(Please Select Four)

POACHED SHRIMP

Bloody Mary Cocktail Sauce

PETITE CROQUE MONSIEUR

Small House Made Ham Sandwiches

CHICKEN SATAY

Spicy Peanut Sauce

PETITE LOBSTER TACO

BACON WRAPPED SCALLOPS

Honey Mustard Glaze

GOAT CHEESE & LEEK STUFFED MUSHROOMS

PORK & MUSHROOM POT STICKERS

SMOKED SALMON SALAD

Cucumber Creme Fraiche

ASSORTED PIZZETTAS

THAI CHICKEN & CASHEW SPRING ROLLS

LOBSTER MAC & CHEESE

PROSCIUTTO WRAPPED MEDJOOOL DATE

Black Pepper Goat Cheese

TOMATO, MOZZARELLA & BASIL SPIEDINI

DEVILED EGGS

Smoked Salmon Mousse

PUTENESCA BRUSCETTA

BACON WRAPPED BEEF TENDERLOIN

MUSHROOM ARANCINI

Tomato Jam

MINI FALAFEL

Tzatziki

GARLIC SHRIMP

CHEF ATTENDED STATIONS

Pasta A La Minute

(Please Select Two)

ORECCHIETTE

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

FARFALLE

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

PENNE

Gorgonzola Cream, English Peas, Walnuts, Parmesan, Prosciutto

BAKED RIGATONI

Italian Sausage, Tomato Sauce, Mozzarella & Basil

CHEESE TORTELLINI

Cherry Tomatoes, Parmesan Cream Sauce, Roasted Mushrooms

FUSILLI SCAMPI

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

**All Pasta Stations Include Caesar Salad & House Baked Focaccia Breads*

CARVED TO ORDER

(Please Select One)

MAPLE & BROWN SUGAR GLAZED PORK LOIN

Sweet Potato & Kielbasa Glaze, Apple Chutney

SLOW ROASTED SIRLOIN OF BEEF

Horseradish Cream & Red Wine Au Jus

SAGE ROASTED TURKEY BREAST

Cranberry Orange Chutney & Turkey Gravy

Carving Station served with Baby Greens, Seasonal Selection of Starch, and Fresh Inn Baked Rolls & Baguettes

STATIONARY DESSERTS

(Please Select One)

VIENNESE

An Impressive Array of Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, a Variety of Bars, Mousses, Petite Fours, & Housemade French Macaroons

THE EUROPEAN CHOCOLATE FOUNTAIN

An Elegant Finish to Your Party

75 GUESTS OR MORE REQUIRED FOR CHOCOLATE FOUNTAIN

-OR-

PASSED DESSERTS

*An Assortment of Bite Sized, Server Passed Desserts
\$3 Per Person Additional Charge*

PINEAPPLE TARTE TATIN

Fresh Pineapple, Puff Pastry, Brown Sugar Butter

ASSORTED BERRY TOPPED CHEESECAKES

Graham Cracker Crumbled Cheesecake Topped with an Assortment of Berries and Chantilly Cream

CANNOLIS

Slightly Sweetened Ricotta Filling, Chocolate Chips are Optional

TIRAMISU

Espresso Soaked Sponge Cake with Layers of Mascarpone Rum Filling

RICE PUDDING

Citrus Flavored Arborio Rice Pudding in a Chocolate Cup with Chantilly Cream and Citrus Zest

WARM MOLTEN CHOCOLATE CAKES

Rich, Dense Chocolate Cake with a Warm Melted Chocolate Center

*** Fresh Brewed Coffee & Tea Service are Included*

Prices Subject to an Additional 20% and N.H. State Tax

*The Bedford Village Inn reserves the right to increase prices depending on market conditions.
The Bedford Village Inn will make every effort to minimize the impact to our clients if such conditions occur.*