

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)

DEILED 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, FOCCACIA TOAST

CITRUS SHRIMP SALAD, CILANTRO & LIME

CHILLED MUSHROOM CAPS WITH QUINOA SALAD

BEEF CARPACCHIO, 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 Croûton & Lemon

ACCOMPANIED BY INN BAKED BREADS & VERMONT BUTTER

ENTRÉES

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

SCOTTISH SALMON FILETT

Tomato Caper Relish

SLOW ROASTED DUROK PORK LOIN

Spiced Apple Chutney

PAN ROASTED BREAST OF CHICKEN

Herbed Jus

SLOW ROASTED ANGUS SIRLOIN

6oz. Rd Wine Jus

(\$4 Surcharge per person)

CAMPANELLE PASTA

Seasonal Vegetables & Parmesan Cheese

CRISPY PORTOBELLO MUSHROOM CAPS

Tomato Sauce, Basil Parmesan & Arugula Salad

**ENTRÉES APART FROM VEGETARIAN SELECTION ARE ACCOMPANIED BY THE 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

Streussel, Lemon Curd, Blueberry Compote

CHOCOLATE BAG

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

(\$6.00 Surcharge)

COFFEE & TEA SERVICE IS INCLUDED

*Entrée selections and final counts for each entrée are required 7 days prior to your event.
Prices Subject to N.H. State Tax*