

Group Lunch Menu

GROUPS OF 25 OR MORE

\$32 PER PERSON

APPETIZERS (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

ROASTED BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds & Maple Cream

ROASTED TOMATO & CHEDDAR SOUP

Focaccia & Green Onions

NEW ENGLAND CLAM CHOWDER

Chive Garnish

**ACCOMPANIED BY INN BAKED BREADS AND 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 FILLET

Tomato Caper Relish

SLOW ROASTED DUKAK PORK LOIN

Spiced Apple Chutney

PAN ROASTED BREAST OF CHICKEN

Herbed Jus

SLOW ROASTED ANGUS SIRLOIN

6oz. Red 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)*

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