



**BASIN HARBOR CLUB**  
*On Lake Champlain, Vermont*

# 2007 Banquet Menu



***Member of the Vermont Fresh Network***

# Eye Opening Refreshment Breaks

## **The Continental #1**

Freshly Baked Muffins, Scones and Danish,  
Assorted Fresh Whole Fruit,  
Assorted Fruit Juices, Whole and Skim Milk  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,  
Harney & Son's Tea...\$9.25

## **The Continental #2**

Assorted Cereals, Cabot Fat Free Yogurt, Scones,  
Bagels with Plain, Smoked Salmon and Sun Dried Tomato Cream Cheeses,  
Bowls of Fresh Blueberries, Strawberries and Raisins,  
Assorted Fruit Juices, Whole and Skim Milk,  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,  
Harney & Son's Tea....\$12.25

## **The Continental #3**

Nutty Steph's Vermont Maple Granola, Cabot Fat Free Yogurt, Fresh Cut Fruit and Berry Display,  
Breakfast Sandwiches -Vermont Maple Sausage, Egg and Cabot Cheddar  
and Spinach, Egg and Cabot Cheddar,  
Freshly Squeezed Orange Juice, Grapefruit and Cranberry Juices and Whole and Skim Milk,  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,  
Harney & Son's Tea...\$15.25

## **Cafe on the Promenade**

Fresh Whole Fruit includes Apples, Oranges, Seedless Red Grapes and Pears,  
Biscotti and Assorted Italian Cookies,  
Perrier and Assorted Soft Drinks,  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,  
Harney & Son's Tea....\$10.00

## **Vermont Bounty**

Hot and Cold Apple Cider and Basin Harbor Bottled Spring Water  
Maple Scones, Freshly Baked Apple Pastries,  
Cabot Cheddar Cheese, Crackers and Fresh Cut Fruit and Berry Display...\$8.00

## **Doctor Recommended**

Bowls of Low Fat Granola, Almonds, Blueberries, Cabot Fat Free Yogurt,  
Mini Whole Wheat Bagels with Vermont Creamery Cream Cheese and All Fruit Jam,  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee and  
Harney & Son's Tea.....\$9.00

Please add Vermont state tax and service charge.  
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## **Pick Me Ups**

### ***Afternoon Revival***

Cabot Fat Free Yogurt, Seasonal Fresh Cut Fruit and Berries, Edgewater Trail Mix, Pretzels,  
Yogurt Covered Raisins and Individual Bags of New England Potato Chips  
Assorted Fruit Juices, Basin Harbor Bottled Spring Water, Skim Milk  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular  
and Decaffeinated Coffee and Harney & Son's Tea ....\$12.50

### ***Chocolat***

Callebaut Chocolate Fondue with Pound Cake, Biscotti and Fresh Fruit, Chocolate Fudge  
Brownies, Chocolate Chip Cookies, Milk Chocolate Hershey Kisses, Skim and Whole Milk  
Green Mountain Coffee Roaster's Fair Trade Organic Coffee and Decaffeinated Coffee, Harney & Son's Tea....\$14.00

### ***Scrumptious Sundae Bar***

Assorted Ice Creams, Traditional Butterscotch and Chocolate Sauces,  
Chocolate and Rainbow Jimmies, M&M's, Toasted Almonds, Cherries, Toasted Coconut,  
Marshmallows, Ice Cream Cones and Cups...\$7.50  
with Ben & Jerry's Ice Cream....\$9.50

### ***Beachfront Bonfire***

The Ultimate Group Experience.  
Milk Chocolate, Marshmallow and Graham Cracker S'mores by a Crackling Bonfire. \$2.50  
*Bonfire Set-up fee for up to one hour \$100.00.*  
*Each additional half hour \$50.00.*  
*Offered until 10 pm*

### ***Midnight Snack***

Assorted Savory Finger Sandwiches including Egg Salad, Chicken Salad,  
Provolone and Muffaletta Spread on Peasant Bread and Ham and Cabot Cheddar  
Chocolate Fudge Brownies  
Pretzels and Chips, Iced Tea and Lemonade....\$11.00

### ***Champlain Valley Picnic***

Red & Green Grapes, Round of Vermont Brie, Cabot Cheddar Wedges, Vermont Goat Cheese, Assorted Olives,  
Roasted Red Peppers and Proscuitto served with Crusty Baguettes,  
Basin Harbor Bottled Water...\$14.00

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## **A La Carte Break Items**

### ***Beverages***

Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee and

Harney & Son's Tea (2 pp).... \$3.25

Assorted Bottled Soft Drinks, Basin Harbor Bottled Water and Sparkling Water (2 pp) ... \$3.15

Assorted Fruit Juices (2 pp) .....\$2.95

Pitcher of Whole, Skim Milk or Soy Milk (serves 4).....\$6.00

Iced Tea and Lemonade (2 pp).... \$2.75

Hot Chocolate...\$2.25 each

Hot or Chilled Locally Pressed Cider.... \$2.95 each

Basin Harbor Club Spring Water.... \$1.50 each

Specialty Energy Drinks.... \$3.95 each

### ***Snacks***

Assorted Large Bagels with Cream Cheese and Preserves ...\$2.95 each

Sliced Smoked Salmon, Capers and Red Onions.. additional \$3.50 pp

Assorted Cabot Fat Free Fruit Yogurts...\$2.25 each

Assorted Fresh Whole Fruit ..... \$1.75 each

Cut Fresh Fruit and Berries...\$2.75 pp

Basin Harbor Freshly Baked Danish...\$2.00 each

Basin Harbor Freshly Baked Muffins ...\$2.00 each

Nutty Steph's Vermont Maple Granola....\$2.00 pp

Energy Bars....\$2.95 each

Traditional Biscotti and Italian Cookies....\$2.25 pp

Tortilla Chips and Salsa, Goldfish and Pretzels....\$3.00 pp

VT Cheddar Cheese and Fresh Fruit...\$4.75 pp

Vegetable Crudités with a Trio of Dips.....\$3.50 pp

Assorted Mini Quiches....\$3.50 each

Mini Chicken Quesadillas with Jalapeno Jack Cheese and Pico de Gallo....\$3.95 each

Freshly Baked Deep Fudge Brownies.....\$2.10 each

Assorted Homemade Cookies (2 pp) ...\$1.75

Ben & Jerry's Peace Pops or Mini Cups....\$3.95 each

Callebaut Chocolate Fondue with accompaniments....\$4.75 pp

Gourmet Mixed Nuts.....\$2.25 pp

Salted Peanuts.....\$1.75 pp

Basket of Individual Bags of New England Potato Chips....\$1.50 each

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## **Main Dining Room Breakfast**

Served buffet style or guests may order from the a la carte menu.

### **Fruits and Yogurt**

Half Grapefruit Stewed Prunes Medley of Fresh Fruit  
Seasonal Melon Seasonal Berries Sliced Banana  
Plain and Fat Free Fruit Yogurt

### **Cereal Selection**

Cheerios Wheaties Special K All Bran  
Nutty Steph's Maple Granola (contains nuts) Shredded Wheat Grape Nuts  
Corn Flakes Rice Krispies Raisin Bran  
Cream of Wheat Old Fashioned Oatmeal

### **Fresh From the Bakery**

Muffins Danish Sweet Breads Sticky Buns Scones

### **From the Griddle**

Fresh Homemade Pancakes or French Toast  
served with Warm Vermont Maple Syrup

### **Eggs Any Way**

Scrambled, Fried, Poached, Hard-Boiled or Shirred  
Omelets with Choice of Fillings: Cob Smoked Ham, Cabot Cheddar,  
Vermont Chevre or Smoked Salmon

*Egg White Omelets and Cholesterol-Free Eggs are available if you prefer*

### **Side Orders**

Petite Ham Steak Vermont Maple Link Sausage Dakin Farm Cob Smoked Bacon  
Corned Beef Hash Breakfast Potatoes Bagels English Muffins  
Toast: White, Whole Wheat, Rye and Raisin

### **Beverages**

Fresh Squeezed Orange Juice Grapefruit Tomato Cranberry  
Vegetable Prune Apple Cider  
Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee  
Harney & Son's Assorted Teas

### **Preserves**

Apple Cider Jelly Seedless Red Raspberry Jam Grape Jelly Red Currant Jelly  
Orange Marmalade Ginger Marmalade Lemon-Lime Marmalade

\$15.50

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## **Great Starts**

### **Plated Breakfasts include**

Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee, Harney & Sons Assorted Teas, Orange Juice, Grapefruit Juice, Tomato Juice or Cranberry Juice, Basin Harbor Breads or Muffins Jams, Preserves and Cabot Butter.

### **Scrambled Eggs**

with Breakfast Potatoes, Toasted English muffin and Dakin Farm's Cob Smoked Bacon or Vermont Maple Link Sausage..... \$14.00

### **Eggs Benedict**

Twin Poached Eggs on a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce served with Breakfast Potatoes.....\$15.50

### **Vegetable Quiche**

Roasted Red Peppers, Sweet Onion, Spinach and Cabot Cheddar with Breakfast Potatoes and a Fresh Fruit Kabob...\$15.50

### **Brioche French Toast**

and Vermont Maple Syrup served with Dakin Farms Cob Smoked Bacon or Vermont Maple Link Sausage and a Fresh Fruit Kabob.....\$14.00

### **Buttermilk Pancakes**

and Vermont Maple Syrup, Dakin Farm's Cob Smoked Bacon or Vermont Maple Link Sausage and a Fresh Fruit Kabob.....\$14.00

### **Wellness Choice**

Seasonal Fruit and Berries, Fat Free Cabot Fruit Yogurt, Vermont Nutty Steph's Maple Granola (contains nuts) and Whole Wheat Bran Muffin.....\$12.00

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## ***Luncheon Buffets***

Include Soup du Jour or Basin Harbor Mixed Greens Salad, Freshly Baked Rolls (when appropriate)  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,  
Harney & Son's Tea, Iced Tea and Lemonade and Pastry Chef's Dessert Display

### ***The Corner Deli***

Thinly Sliced Roast Turkey, Ham and Roast Beef,  
Hummus, VT Cheddar, Provolone and Swiss Cheeses,  
Whole Grain and Dijon Mustards, Mayonnaise,  
Horseradish, Lettuce, Tomatoes, Muffaletta Spread,  
Onions, Sweet and Dill Pickles in Classic Ball Jars,  
New England Potato Chips, Freshly Baked Pita  
Pockets, Kaiser Rolls, Baguettes and Sliced Breads

\$17.25

### ***Taste of Vermont***

Chef Carved Roast Breast of Turkey  
Assorted Breads and Mustards, Cranberry Mayonnaise,  
Champlain Valley Onion Chutney and  
Cabot Cheddar Cheese, Pasta Salad of Vegetables  
and Spinach Tossed with Local Cider Dressing,  
New England Potato Chips, Fresh Fruit Salad with  
Maple Sour Cream Dipping Sauce.

\$16.75

### ***The Spa Luncheon***

Chilled Chicken Salad with Red Grapes,  
Almonds and Herbs,  
Rotelle Pasta with Pesto, Capers, Tomatoes,  
Nicoise Olives and Feta Cheese  
Salad Bar of Fresh Spinach, Chopped Egg, Crumbled  
Bacon, Sliced Red Onion, Croutons and Apples  
with a Dijon Vinaigrette, Freshly baked  
Rolls and Butter

\$15.50

### ***Italian Fresco***

Traditional Antipasto Display,  
Lasagna of Grilled Seasonal Vegetables, Spinach,  
Three Cheeses and Herbed Marinara Sauce  
Vegetable Pasta Salad of Creamy Parmigiana,  
Artichoke Hearts, Roasted Red Peppers,  
Red Onion and Black Olives  
Olive Oil and Garlic Bread

\$17.00

### ***Santa Fe***

Chef's Quesadilla Station  
Chicken Enchiladas,  
Southwestern Corn and Tomatoes,  
Seasoned Black Beans, Spanish Rice,  
Tortilla Chips, Salsa and Guacamole,  
Freshly Chopped Jalapenos and  
Green Chili Cumin Sour Cream

\$16.50

### ***Greek Isle***

Classic Caesar Salad  
Tasty Flatbread and Traditional Round Pies  
\*Sun Dried Tomato, Mozzarella, Greek Olives with  
Roasted Garlic and Parmesan Cheese  
\*Sausage, Pepperoni and Three Cheese  
\*Grilled Artichoke, Prosciutto and Feta Cheese  
Traditional Hummus and Baba Ganoush with Pita  
Bread, Fresh Fruit Salad Display

\$17.50

### ***Life's a Picnic*** (Indoors or Out)

Country Sandwich with Provolone and Mozzarella  
Cheeses, Muffaletta Spread, Vermont Ham and Genoa  
Salami on Fresh Focaccia Bread  
Crispy Fried Chicken, Red Bliss Potato  
and Fresh Fruit Salads, Rolls and Butter  
Sweet and Dill Pickles in Classic Ball Jars

\$17.25

### ***The Cookout***

Grilled Angus Burgers, Barbecued Breast of Chicken,  
Red Bliss Potato Salad with Sour Cream and Herb  
Dressing, New England Baked Beans,  
Seasonal Corn, New England Potato Chips  
and Fresh Creamy Coleslaw  
Sweet and Dill Pickles in Classic Ball Jars

\$17.25

***A minimum of 30 persons is required for buffets.***

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## Plated Lunches

Plated lunches include Soup du Jour or Basin Harbor Mixed Greens Salad with Fresh Herb Vinaigrette  
Freshly Baked Rolls (when appropriate), Freshly Brewed Green Mountain Coffee Roaster's Fair Trade  
Organic Regular and Decaffeinated Coffee, Harney & Son's Tea, Iced Tea and Lemonade and The Pastry Chef's Dessert Selection

### ***The Usual Suspects***

Half and Half Sandwiches of Freshly Sliced Turkey  
and Ham with Provolone, with Lettuce and Tomato  
on Vermont Bread Company Bread  
Potato Chips, and Crisp Pickle Spears,  
plated and served.  
\$15.00

### ***The Cantina Quesadilla***

Grilled Chicken and Black Beans with Jalapeno Jack  
Cheese melted between Flour Tortillas with a  
Green Chili Cumin Sour Cream.  
Served with Tortilla Chips and Salsa  
\$15.25

### ***The Chop House Salad***

Pan Blackened Spice Rubbed "Flat Iron" Steak served  
atop Mixed Greens with Caramelized Red Onion,  
Tomatoes, Gorgonzola Cheese and  
Balsamic Vinaigrette  
\$17.00

### ***Eating Right***

Grilled Breast of Chicken with a Roasted  
Lemon and Fragrant Rosemary Sauce,  
Steamed Seasonal Vegetables and Wild Rice Pilaf  
\$15.00

### ***Bueno Vista***

Cuban Style Grilled Mojo Chicken Breast  
with Fresh Greens, Avocados and Mangoes  
with a Citrus Vinaigrette.  
\$15.00

### ***Steak and "Potatoes"***

Grilled "Flat Iron" Steak with Tarragon Butter,  
Cauliflower "Mashed Potatoes"  
and Fresh Seasonal Vegetables  
\$17.00

### ***It's A Wrap***

Smoked Turkey Breast with VT Cheddar and Julienne  
Vegetables rolled in a Spinach Wrap with  
Chipotle Mayonnaise, New England Potato Chips and  
a Crisp Pickle Spear  
\$15.50

### ***The Gulf Course***

Twin Crab Cakes served open-faced  
on a Basin Harbor Baguette topped  
with a Saffron Aioli and garnished  
with a Mix of Spring Greens and Fresh Tomato  
\$16.00

### ***Chicken Veronique***

Chilled Chicken Salad with Red Grapes and  
Herbs, Seasonal Assorted Fresh Fruit Display  
and Cottage Cheese  
\$15.00

### ***Salmon on the Green***

Pan Roasted Fillet with Spinach,  
Shaved Red Onion and Fennel, Focaccia Croutons  
and Citrus Thyme Vinaigrette  
\$16.00

### ***Salute'***

Lasagna made with Grilled Seasonal Vegetables, Wilted  
Spinach with Garlic and Shallots,  
Three Cheeses and Herbed Marinara Sauce,  
Served with Garlic Bread Sticks  
\$15.00

### ***Portobello Napoleon***

Balsamic and Olive Oil Marinated and Grilled  
Portobello, layered with Wilted Spinach, Tomato  
Concasse' and Saffron Couscous with Balsamic Syrup  
\$13.50

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## ***Basin Harbor Boxed Lunches***

All lunches include New England Potato Chips, A Cabot Cheddar Cheese Bar, Whole Fresh Fruit, Harbor Deep Fudge Brownie and Basin Harbor Bottled Water.

### **# 1**

An Assortment of Deli Style Ham or Turkey Sandwiches  
with Lettuce and Tomato on Country Farm Bread or Wrap,  
and Cabot Cheddar Cheese

\$13.00

### **# 2**

Grilled Asparagus Tortilla Wrap with Shitake Mushrooms,  
Tomatoes and VT Goat Cheese.

\$13.00

### **# 3**

Olive Oil Marinated Grilled Chicken Breast on Country Farm Bread  
with Lettuce and Tomato, Roasted Red Pepper Mayonnaise and Provolone Cheese

\$14.00

### **# 4**

Classic Muffaletta Sandwich of Vermont Ham, Genoa Salami,  
Provolone, Mozzarella and Muffaletta Spread on Peasant Bread

\$14.00

### **# 5**

Albacore Solid White Tuna Salad with Finely Chopped Red Onion and Celery served  
with Lettuce, Tomato and Caper Mayonnaise on Country Farm Bread

\$15.00

### **# 6**

Oven Roasted Turkey Breast, Baby Spinach, Red Onion and Cranberry Chipotle  
Cream Cheese served on a Whole Wheat Pita

\$15.00

Please specify if beverages are to be packed or served separately.

Lunches may be picked up or delivered.

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## ***Abundant Platters and Carving Stations***

### ***Stationary Abundant Platters (per person)***

- Chilled Shrimp Cocktail with Spicy Cocktail Sauce and Caper Aioli (2 Jumbo per person) \$7.00  
Vermont Cheese Board featuring local Brie, Cheddar, Chevre with Fresh Fruit Garnish \$6.50  
Atlantic Smoked Salmon with Capers, Onions, Herbed Sour Cream and Crostini \$6.00  
Antipasto Platter of Artichoke Hearts, Manzanilla & Calamata Olives, Roasted Red Peppers and Garlic,  
Feta, and Boccochino Mozzarella, Hard Salami, Proscuitto and Crostini \$6.50  
Festive Dip Trio - Fresh Plum Tomato, Basil, Olive Oil & Balsamic Dip, Spinach, Artichoke and Parmesan Dip and  
Spicy Black Bean Dip with Assorted Breads and Crackers \$4.50  
Fresh Colorful Vegetable Crudité served with Ranch, Curry and Bleu Cheese Dips \$3.50  
Finger Sandwiches - Cucumber with Boursin and Watercress Butter,  
Curried Egg Salad and Ham and Herbed Chevre \$4.75  
Crab, Artichoke and Parmesan Fondue \$6.00  
Seasonal Fresh Fruit and Berries with VT Maple Dip \$3.75  
Chocolate Fondue with Pound Cake, Biscotti and Fresh Assorted Fruit \$4.25

### ***Carving Stations (per 30 persons)***

Each station is chef attended and presented with assorted breads and rolls.

#### **Roast Tenderloin of Beef**

Bordelaise Sauce and Horseradish Sour Cream

\$270

#### **Misty Knoll Farm Turkey**

Natural Jus and Cranberry Relish

\$195

#### **Herbed Dijon Crusted Rack of Lamb (1 pp)**

Minted Lamb Jus and Dijon Mustard

\$225

#### **Cedar Planked Fillet of Atlantic Salmon**

Capers, Onions, and Citrus Crème Fraiche

\$210

#### **Dakin Farm's Cob Smoked Ham**

Marsala Jus and Whole Grain Mustard

\$195

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## **Passed Cold Canapés and Hot Hors d'oeuvres (per piece)**

Cherry Tomatoes Filled with Arugula Cream Cheese  
Roasted Red Pepper Wrap with Chipotle Black Bean Spread and Cumin Sour Cream  
Grilled Chicken Breast, Green Apple and Cranberry Mayonnaise Tartlet  
Fig and Vermont Gorgonzola Crostini  
Mussels Remoulade  
\*Asparagus and Gruyere Mini Quiches  
\*Spinach, Chevre and Shitake Mushrooms in Phyllo  
\$2.75

New Potatoes with Domestic Caviar, Crème Fraiche and Chives  
Smoked Turkey Crostini with Leek Ragout and Cranberry Cream Cheese  
\*Chicken Satay with Oriental Dipping Sauce  
\*Sea Scallops Wrapped in Cob Smoked Bacon  
\*Mushroom Caps with Red Onion, Sausage and Cream Cheese  
\*Fried Mushroom Purses with Spicy Tomato Sauce  
\*Baby Portobello Tempura with Horseradish Cream  
\$3.25

Atlantic Smoked Salmon on New England Brown Bread with Herbed Citrus Crème Fraiche  
Thai Tuna - Marinated, Finely Chopped and Served with Basil, Cilantro,  
Sake and Lime Presented in a Porcelain Spoon  
Seared Tuna in a Wonton Cup with Ginger Lime Relish  
Tenderloin of Beef Crostini with Green Onion, Roasted Pepper and Horseradish Cream  
Tenderloin Carpaccio Crostini with Vermont Gorgonzola and Red Onion Jam  
\*Grilled Seafood Sausage with Citrus Chive Aioli  
\*Grilled Lobster and Jalapeno Jack Cheese Quesadillas  
\*Coconut Shrimp Tempura with Green Curry Spiced Chutney  
\*Grilled Pancetta Wrapped Shrimp with Lemon Basil Mascarpone  
\*Petite Crab Cakes with Spicy Caper Remoulade  
\*Marinated Tenderloin of Beef Kabob with Oriental Dipping Sauce  
\$3.75

**\*indicates hot item**

***Our Chef suggests 4-6 hors d'oeuvres per person, per hour at a cocktail reception that precedes dinner.***

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## ***Served Dinner Entrees***

Includes Soup du Jour and Basin Harbor Mixed Greens with Balsamic Vinaigrette,  
Chef's Selection of Potato or Rice and Seasonal Vegetables  
Freshly Baked Rolls, Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular  
and Decaffeinated Coffee and Harney & Son's Tea, Dessert Selection

### ***(Please choose one)***

If offering a choice of two or three entrees, a charge of \$3.00 per person will be added to the prices below.  
Does not apply to vegetarian alternative when choosing one entrée.

Olive Oil and Herb Marinated Grilled Breast of Chicken with Tropical Fruit Salsa  
Stuffed Breast of Chicken with Fontina and Proscuitto with Balsamic Cider Glaze  
Gorgonzola, Pancetta and Fig Stuffed Breast of Chicken with Marsala Sauce  
Portobello Mushroom Napoleon with Balsamic Glaze  
Thyme Roasted Breast of Chicken with Morel-Madeira Gravy  
Tower of Seasonal Vegetables with Herb Mushroom Jus

\$33.75

Roasted Halibut and Sea Scallop with Sorrel Vin Blanc  
Orange Cured Fillet of Salmon with Mint Butter Sauce  
Grilled Atlantic Salmon with Saffron Aioli  
Grilled Breast of Chicken and Pancetta Wrapped Jumbo Shrimp with Roasted Lemon and Thyme Jus

\$35.75

Lobster and Crumb Crusted Fillet of Atlantic Flounder with Lemon Basil Hollandaise  
Dijon-Herb Roasted Rack of Lamb with Rosemary Natural Jus  
Grilled Filet Mignon with Roasted Shitake Jus and Herb Seared Jumbo Shrimp with Red Pepper Coulis  
Grilled Filet Mignon and Panko Crusted Yellow Fin Tuna Steak with Zinfandel Demi Glace  
Grilled Filet Mignon and Crabmeat Stuffed Shrimp with Béarnaise Sauce  
Grilled Veal Tenderloin Medallion and Maine Lobster Tail with Truffle Hollandaise  
(additional \$5.00 per person)

\$39.75

### ***Proper attire may be required for dining in the Main Dining Room***

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## **Theme Dinners**

Includes Freshly Baked Rolls (when appropriate),  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee,  
Harney & Son's Tea, Iced Tea and Lemonade.

### **Mediterranean**

Assortment of Breads and Oils  
Arugula, Fennel and Chick Pea Salad  
Tomato and Cucumber Salad with Feta  
Lemon Tabouli with Romaine  
Medley of Mediterranean Vegetables  
Spicy Potato with Preserved Lemons and Olives  
Saffron Marinated Prawns  
Moroccan Spiced Chicken Cooked "Under a Brick"  
Pomegranate Glazed Lamb Kebabs  
Creamy Lemon Tart  
Blood Oranges with Honey, Cinnamon and Almonds  
Zuppa Inglese Poached Figs with Yogurt  
\$42.00

### **Basin Harbor Lobster Bake**

Mixed Green Salad, Garnishes and Dressing  
New England Clam Chowder (served)  
Steamed Clams with Broth and Butter  
1 ¼ lb. Lobster (pre-order steak if preferred)  
Herb Roasted Chicken  
Seasonal Corn Red Bliss Potatoes  
Old Fashioned Strawberry Shortcake Biscuits  
with Chantilly Cream  
\$50.50\*

\*surcharge of \$11.00 per person for MAP/FAP guests

*Basin Harbor 4" Chair at each setting \$15.00*

### **Lakeside Grill**

Marinated Cucumber and Sweet Red Onion Salad  
Grilled Tomato Salad with Goat Cheese  
Summer Vegetable Mixed Grill  
Roasted Yukon Gold Potatoes  
Maple Soy Glazed Breast of Duck  
Yellow fin Tuna Steak with Citrus Thyme Butter  
Dry Spice Rubbed "Flat Iron" Steak  
accompanied by Saffron Aioli and Barbecue Sauce  
Assorted Dessert Display  
\$39.00

### **Palisades Pig Roast**

Garden Salad with Choice of Dressings  
Creamy Coleslaw  
Marinated Cucumber and Sweet Red Onion Salad  
Dill and Sweet Pickles served in Classic Ball Jars  
Roasted Whole Suckling Pig  
Cedar Planked Fillet of Salmon  
Barbecued Chicken  
Maple Baked Beans with Warm Brown Bread  
Seasonal Corn Red Bliss Potatoes  
Assorted Country Breads and  
Homemade Biscuits with Butter  
Watermelon Wedges  
Apple Cobbler and Strawberry Shortcake  
\$41.00

### **Green Mountain**

Cabot Cheddar and Basin Harbor Ale Soup  
Local Vine Ripened Tomato with Mozzarella, Basil,  
Cracked Pepper and Olive Oil  
Baby Field Greens with Cider Vinaigrette  
Garlic and Herb Roasted Red Bliss Potatoes  
Chef's Selection of Seasonal Fresh Vegetables  
Herb Roasted Misty Knoll Free Range Chicken  
Dakin Farm Ham with Grain Mustard  
Grilled Marinated Leg of Lamb with VT Pepper Jelly  
and Marsala Jus  
Grandma Beach's Hot Apple Crisp  
Strawberry Rhubarb Pie  
\$42.00

### **The Barbecue**

Mixed Green Salad with Dressing  
Creamy Coleslaw, Red Bliss Potatoes  
Maple Baked Beans Seasonal Corn  
Barbecued Breast of Chicken  
Basin Harbor Spare Ribs  
Hebrew National New York Deli Hot Dogs  
Grilled Angus Burgers  
Relish, Onions, Mustards  
Sweet and Dill Pickles in Classic Ball Jars  
Assorted Dessert Display  
\$33.50

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## ***Buffet Selections***

Includes Chef's selection of Vegetable, Potato or Rice,  
Signature Rolls and Butter and Chef's Choice of Dessert Display with  
Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee and  
Harney & Son's Tea.

### **Served Soup**

*(Please Select **One**)*

Basin Harbor Ale and Cabot Cheddar Soup  
Cream of Asparagus with Rock Crab  
Asian Chicken Broth with Cilantro and Scallions  
Roasted Garlic, Butternut Squash Bisque  
(In Mini Pumpkins \$6.00)

Fresh Garden Gazpacho  
Tomato with Saffron and Garlic Mayonnaise  
Cream of Wild Mushroom  
Red Onion and Zinfandel with Swiss Crostini

### **Assorted Salads**

*(Please Select **Four**)*

Basin Harbor Mixed Greens with Fresh Garden Vegetables, Edible Flowers with Assorted Dressings  
Grilled Sweet Potato Salad with Jalapeno, Lime and Cumin Oil  
Green Bean, Red Onion and Roasted Red Potato Salad with Rosemary Vinaigrette  
Mediterranean Pasta Salad with Nicoise Olives, Capers, Sun Dried Tomatoes, Garlic and Feta  
New England Shrimp, Scallop and Crab Meat Salad with Lemon Caper Dressing  
Sesame, Snow Pea and Noodle Salad  
Vine-Ripe Tomatoes with Fresh Mozzarella, Basil, Cracked Pepper and Olive Oil  
Asparagus Spears and Roasted Peppers Drizzled with Balsamic Vinaigrette  
Chicken Salad Veronique- Red Grapes, Chopped Walnuts and Watercress Mayonnaise  
Vermont Spinach Salad Bar with Croutons, Thinly Sliced Red Onion, Apples, Walnuts, Chopped Egg,  
and Crisp Bacon served with Dijon Cider Dressing  
Display of Assorted Fresh Fruit and Berries (in a Watermelon Carving add \$25.00)

### **Buffet Entrees**

*(Please Select **Two**)*

Three Pepper Crusted Tuna Medallions atop a Bed of Braised Leeks with Lemon Mascarpone  
Stuffed Breast of Chicken with Fontina and Prosciutto with Balsamic-Cider Glaze  
Grilled Atlantic Salmon with Saffron Aioli  
Gorgonzola, Pancetta and Fig Stuffed Breast of Chicken with Marsala Sauce  
Grilled Breast of Chicken with Peppers, Prosciutto, Thyme in a Light Merlot Glaze  
Seared Tenderloin of Beef Medallions with Julienne Vegetables and Crème Fraiche  
Olive Oil and Herb Marinated Grilled Breast of Chicken with Tropical Fruit Salsa  
Halibut with Sautéed Morels and Watercress Sauce  
Gratin of Lobster, Shrimp and Scallops with Lemon Thyme Cream (additional \$2.00 per person)  
Cedar Planked Crusted Salmon over a Bed of Rock Salt accompanied by Capers, Onions,  
and Citrus Crème Fraiche  
Carved Roasted Misty Knoll Turkey with Natural Jus and Cranberry Bourbon Sauce  
Carved Herb-Dijon Roast Leg of Lamb with Natural Jus and Pear Mint Chutney  
Carved Roast Tenderloin of Beef with Rich Bordelaise Sauce or Horseradish Sour Cream  
Carved Crown Roast of Venison with Classic Chasseur Sauce (additional \$4.00 per person)

**\$42.00**

***A minimum of 30 persons is required for buffets.***

Please add Vermont state tax and service charge.  
Consuming raw and undercooked food items may increase your risk of food borne illness.  
Prices subject to change without prior notification due to market price fluctuations.

## ***Savory Tasting Stations***

Includes Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular and Decaffeinated Coffee and Harney & Son's Tea and the Chefs Choice of Dessert Display

### **Served Soup**

*(Please Select **One**)*

Basin Harbor Ale and Cabot Cheddar  
Cream of Asparagus with Snow Crab Garni  
Misty Knoll Chicken Broth with Wild Mushroom Parsley Purse  
Roasted Garlic, VT Apple Cider and Butternut Squash  
(In Mini Pumpkins add \$6.00)

Fresh Garden Gazpacho  
Tomato with Saffron and Garlic Mayonnaise  
Cream of Wild Mushroom  
Red Onion and Zinfandel and Swiss Crostini  
Chilled Sparkling Peach

### **Breads and Spreads**

Baguettes, Focaccia, Lavash and Rolls  
Olive Oil with Freshly Cracked Black Peppercorns and Minced Garlic  
Grilled Eggplant Dip, Spicy Hummus, White Bean Dip with Roasted Garlic and Fresh Rosemary  
Cabot "Private Stock" Cheddar Fondue with Grapes

### **Fresh Salads**

Caesar Salad, Garden Romaine, Croutons, Parmesan Cheese, Anchovies, Fresh Ground Pepper and Caesar Dressing tossed for your guests by a Chef  
Vermont Spinach Salad- Fresh Spinach, Croutons, Thinly Sliced Red Onion, Apples, Walnuts, Chopped Egg, and Crisp Bacon Served with Dijon Cider Dressing  
Seasonal Fresh Fruit and Berries (In a Watermelon Carving add \$25.00)

### **Seasonal Roasted Vegetables**

A multitude of Colorful Fresh Seasonal Roasted Vegetables and Petite Red Potatoes Drizzled with Olive Oil And Lightly Seasoned with Fresh Herbs

### **Pasta**

Selection of Penne, Rainbow Tortellini, Wild Mushroom Parsley Purses, Striped Spinach and Ricotta Ravioli  
Selection of Three Sauces: Spicy Tomato, Roasted Yellow Pepper Alfredo and Pesto Cream  
Served with Nicoise Olives, Capers, Roasted Garlic, Tomatoes, Sweet Onions, Grated Cheese and Olive Oil

### **Carving Options**

*(Please Select **Two**)*

Cedar Planked Fillet of Atlantic Salmon with Capers, Onions, Citrus Crème Fraiche  
Roast Vermont Turkey with Natural Jus and Cranberry Chutney  
Vermont Maple Glazed Ham and Grain Mustard  
Roast Leg of Vermont Lamb with Natural Jus and Pear Mint Chutney  
Crown Roast of Venison with Classic Chasseur Sauce (\$4.00)  
Roast Tenderloin of Beef with Rich Bordelaise Sauce and Horseradish Sour Cream

**\$42.00**

***A minimum of 30 persons is required for buffets.***

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## ***Banquet Dessert Menu***

### ***Chocolate Chestnut Torte***

Layers of Chestnut Accented Chocolate Cake filled with a Dark Chocolate Cognac Mousse glazed with a Rich Dark Chocolate Ganache.

### ***Grandma Beach's Hot Apple Crisp a la Mode***

The Most Famous Dessert of the past Four Generations. Have it again this year.... Sliced Apples, Brown Sugar and Cinnamon.

### ***Citrus Angel Food Cake with Fresh Fruit***

Guilt free Indulgence in this Airy Dessert laced with Hint of Citrus and adorned with Fresh Fruit

### ***Old Fashioned Strawberry Shortcake Biscuits***

#### ***with Creme Chantilly***

Unforgettable Mounds of Rum Marinated Strawberries on a New England Style Biscuit with Creme Chantilly

### ***Basin Harbor Deep Fudge Cake with***

#### ***Hot Fudge Sauce a la Mode***

Sinfully Dark Fudge Cake with Vanilla Ice Cream topped with Rich Velvet Fudge Sauce

### ***Tiramisu***

Italian Ladyfingers soaked in an Espresso and Kahlua Syrup layered with a Creamy Mascarpone Filling

### ***Banana Upside Down Cake***

A rendition of the classic, this one is served warm and topped with Roasted Pineapple and Coconut Ice Cream.

### ***Champagne Poached Pear***

A Stunning Confection coated with Couverture Chocolate and wrapped in Gold Leaf in a pool of white chocolate

### ***Palm Beach Post Award Winning***

#### ***Key Lime Pie***

South Florida's famous recipe with Authentic Key Lime Juice, Flaky Pastry and Freshly Whipped Cream

### ***Triple Chocolate Terrine with Raspberry Coulis and Crème Anglaise***

A Luscious Terrine with layers of Rich Dark Chocolate, White Chocolate and Milk Chocolate

### ***Tropical Mousse Trio***

Mango, Passion fruit and Raspberry layered together for a tropical burst of flavor, accented with a Raspberry Coulis

### ***Pastry Chef's Dessert Sampler***

#### ***(Served)***

The Pastry Chef's Choice of Recommended Delectable Desserts and Confections

### ***Pastry Chef's Dessert Display***

#### ***(Buffet Style)***

The Pastry Chef's Palette of Delicious Inspirations for both your eyes and taste buds to enjoy! (additional \$1.00 per person)

### ***Ben & Jerry's Ice Cream Bar***

A must have for a visit to Vermont. Three flavors of Vermont's Finest.... Condiments, Toppings, Cones and Cups (additional \$3.00 per person)

Please add Vermont state tax and service charge.  
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## ***Buffet Brunch Menu***

Our abundant brunch buffet includes our Pastry Chef's Display of Breads, Pastries, Pies, and Confections, Sliced Fresh Fruit and Berry Display, our Chef's selection of Fresh Seasonal Vegetable and appropriate Starch, Juice Bar, Green Mountain Coffee Roaster's Fair Trade Organic Coffee and Decaffeinated Coffee and Harney & Son's Tea

### **Assorted Salads**

*(Please Select **Three**)*

Basin Harbor Garden Salad with Choice of Two Dressings  
Red Bliss Potato Salad with Sour Cream and Herb Dressing  
Spinach and Cheese Tortellini with Fresh Basil Pesto  
Baby Shrimp, Scallop and Crabmeat Salad  
Vine Ripe Tomatoes with Fresh Mozzarella, Basil,  
Cracked Pepper and Olive Oil  
Wild Rice, Cranberry and Chicken Salad  
Vermont Spinach Salad with Cheddar Cheese, Crisp Bacon, Apples,  
Sliced Red Onion and Dijon-Cider Dressing

### **Entrees**

*(Please select **Three**)*

Belgian Waffles with Vermont Maple Syrup and Two Fresh Fruit Purees  
Chef's Omelet Station  
Cheese Blintzes with Blueberry Sauce  
Grilled Basin Harbor Ale-Marinaded Sirloin Steak with Mushroom Sauce  
Grilled Atlantic Salmon with Tomato-Rosemary Vinaigrette  
Poached Eggs Benedict with Citrus Hollandaise  
Vegetable and Cheese Frittata or Quiche Lorraine  
Homemade Pancakes with Vermont Maple Syrup  
French Toast Dusted with Powdered Sugar with Vermont Maple Syrup

### **Carving Stations**

*(Please select **One**)*

Cedar Planked Fillet of Atlantic Salmon with Capers, Onions, Citrus Crème Fraiche  
Roasted Vermont Turkey with Natural Jus and Cranberry Chutney  
Maple-Glazed Vermont Ham with Grain Mustard

**\$26.00**

***Buffet Brunches must have a minimum of 30 persons.***

Please add Vermont state tax and service charge.  
Consuming raw and undercooked food items may increase your risk of food borne illness.  
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## Beverage Options

**The following is an outline of the bar choices offered at Basin Harbor Club.**

### House Selections

Wine \$22.00 value  
 Smirnoff Vodka  
 Gordon's Gin  
 Bacardi Rum  
 Seagram's 7  
 Dewar's  
 Jim Beam  
 \$5.50  
 Any 2 liquor drink \$6.50  
 Any 3 liquor drink \$7.00

### Premium Selections

Wine \$26.00 value  
 Absolut  
 Beefeater  
 Mount Gay  
 Johnnie Walker Red  
 Maker's Mark  
 Canadian Club  
 Cuervo  
 \$6.50  
 Any 2 liquor drink \$7.50  
 Any 3 liquor drink \$8.00

### Ultra Premium Selections

Wine \$30.00 value  
 Ketel One  
 Bombay Sapphire  
 Crown Royal  
 Mount Gay Extra Old  
 Sambuca Romana  
 Basil Hayden  
 Glenlivet  
 \$8.50+  
 Any 2 liquor drink \$9.50+  
 Any 3 liquor drink \$10.00

**Hourly Bars** - The fixed price bar includes liquor, beer, and wine or beer and wine, as well as non-alcoholic beverages and fruit garnishes. Your bill will reflect the guaranteed number of adult guests or the actual number of guests, whichever is greater. For anyone under the age of 21, non-alcoholic beverages will be available at a fixed price of \$3.00 per person. State liquor tax, currently 10%, and a taxable service fee of 18% (plus 5% in off-site locations) will be added to the total. Pricing is based on hourly increments. Drinks served before or after the contracted times will be pro-rated and charged accordingly.

House Selection	\$10.00 per hour per person – 1 <sup>st</sup> hour	\$8.00 per hour per person - thereafter
Premium Selection	\$12.00 per hour per person – 1 <sup>st</sup> hour	\$10.00 per hour per person - thereafter
Ultra Premium Selection	\$14.00 per hour per person – 1 <sup>st</sup> hour	\$12.00 per hour per person - thereafter
Bottled Beer & Wine	\$ 9.00 per hour per person – 1 <sup>st</sup> hour	\$7.00 per hour per person - thereafter
Non-alcoholic Beverage	\$ 3.00 per person per hour	

**Open Consumption Bar** - The open hosted bar is charged on an actual consumption basis. This full service bar offers a complete selection of domestic and imported beers, wine, liquor and non-alcoholic beverages. State liquor tax, currently 10% and a taxable service fee of 18% (plus 5% in off-site locations) will be added to the total. The bill may not be available for viewing at the end of the event.

	<u>House Selections</u>	<u>Premium Selections</u>	<u>Ultra Premium Selections</u>
Cocktails	\$5.50	\$6.50	\$7.00+
Specialty Beer	\$4.00	\$4.00	\$4.00+
Domestic Beer	\$3.50	\$3.50	\$3.50
Wine by the Glass	\$5.50	Market	Market
Cordials	\$8.00	\$9.00	\$10.00+
Non-alcoholic	\$1.75	\$1.75	\$1.75
Non-alcoholic Wine	\$5.00	\$5.00	\$5.00
Champagne by the glass	\$3.00	Market	Market

## Beer Selections

**An assortment of Domestic, Imported and Micro Brews will be offered from each category below. Please let us know if you have any special requests.**

### Domestic Beer

Budweiser  
 Coors Light  
 Michelob Light  
 Bud Light  
 \$3.50

### Imported Beer

Corona  
 Heineken  
 Haac Beck  
 Amstel Light  
 \$4.00

### Micro Brews

Basin Harbor Ale  
 Long Trail Ale  
 Magic Hat  
 Otter Creek Seasonal  
 \$4.00

## ***Beverage Service Guidelines***

- All alcoholic beverages are served in accordance with the regulations of the Vermont Department of Liquor Control.
- No alcohol under any circumstances may be brought onto Basin Harbor Club grounds, which includes indoor function space, golf course, public areas and the resort as a whole. In addition, no alcoholic beverages may be taken from our licensed premises.
- No guest who is under the legal drinking age of 21 years, or who appears to be and cannot furnish an acceptable proof of legal age (such as a photo driver's license or passport) will be served at any function.
- No guest who appears, in our judgment to be intoxicated will be served at any function.
- We reserve the right to limit or suspend service during any function where, in our opinion the comfort and safety of our guests or Basin Harbor Club's liquor license may be in jeopardy.
- Please encourage your guests to share a ride and never drink and drive. Please consider alternative transportation when guests are staying off-site.

***Wine Service*** - In the interest of gracious dining, you may elect to have wine served with the meal. Basin Harbor Club prides itself with a discriminating selection. You will be billed per open bottle, plus tax and service. House red and white selections start at \$22.00 per bottle. Please ask your coordinator for a current wine list.

***EScape Cruise Bar*** - We will be happy to set up bar service for your enjoyment. There is a set up fee of \$50.00 which includes a bartender/server for one hour. Additional time may be added at \$25.00 per hour.

***Beach Bonfire Bar*** - Coolers with assorted beer and wine and non-alcoholic beverages with a bartender/server. The set up fee of \$50.00 includes the bartender/server for one hour. Additional time may be added at \$25.00 per hour. Bonfire set up fee is \$100.00 for one hour and \$50.00 for each additional half hour.

## Keg Beer Options

The following is list of the Keg Beer choices offered at Basin Harbor Club

### Domestic Keg Beers

<u>Brand</u>	<u>Keg Size</u>	<u>Number of 14 oz Glasses</u>	<u>Number of 10 oz Glasses</u>	<u>Price</u>
Budweiser	7.5 Gallons	60	80	\$ 150.00
Budweiser	15 Gallons	120	160	\$ 275.00
Bud Light	7.5 Gallons	60	80	\$ 150.00
Bud Light	15 Gallons	120	160	\$ 275.00
Michelob Light	7.5 Gallons	60	80	\$ 175.00
Michelob Light	15 Gallons	120	160	\$ 300.00
Sam Adams	15 Gallons	120	160	\$ 375.00

### Imported Keg Beers

<u>Brand</u>	<u>Keg Size</u>	<u>Number of 14 oz Glasses</u>	<u>Number of 10 oz Glasses</u>	<u>Price</u>
Amstel Light	13 Gallons	108	144	\$ 375.00
Heineken	13 Gallons	108	144	\$ 375.00
Molson Canadian	5 Gallons	40	53	\$ 150.00
Molson Canadian	15 Gallons	120	160	\$ 250.00
Stella Artois	13 Gallons	108	144	\$ 425.00

### Micro Brew Keg Beers

<u>Brand</u>	<u>Keg Size</u>	<u>Number of 14 oz Glasses</u>	<u>Number of 10 oz Glasses</u>	<u>Price</u>
Otter Creek Basin Harbor Ale	5 Gallons	40	53	\$ 175.00
Otter Creek Basin Harbor Ale	15 Gallons	120	160	\$ 375.00
Flying Dog "Amber"	5 Gallons	40	53	\$ 185.00
Flying Dog "Amber"	15 Gallons	120	160	\$ 400.00
Flying Dog "Doggie Pale Ale"	5 Gallons	40	53	\$ 185.00
Flying Dog "Doggie Pale Ale"	15 Gallons	120	160	\$ 400.00
Harpoon "UFO"	5 Gallons	40	53	\$ 200.00
Harpoon "UFO"	13 Gallons	108	144	\$ 400.00
Long Trail "Ale"	5 Gallons	40	53	\$ 175.00
Long Trail "Ale"	13 Gallons	108	144	\$ 375.00
Long Trail "India Pale Ale"	5 Gallons	40	53	\$ 175.00
Long Trail "India Pale Ale"	13 Gallons	108	144	\$ 375.00
Magic Hat "Apricot Pale Ale"	5 Gallons	40	53	\$ 175.00
Magic Hat "Apricot Pale Ale"	15 Gallons	120	160	\$ 375.00
Otter Creek *	5 Gallons	40	53	\$ 175.00
Otter Creek*	15 Gallons	120	160	\$ 375.00
Rock Art "Strong Ale"	5 Gallons	40	53	\$ 175.00
Rock Art "Strong Ale"	13 Gallons	108	144	\$ 375.00
Smutty Nose "Brown Dog"	5 Gallons	40	53	\$ 185.00
Smutty Nose "Brown Dog"	15 Gallons	120	160	\$ 425.00
Trout River "India Pale Ale"	5 Gallons	40	53	\$ 175.00
Trout River "India Pale Ale"	15 Gallons	120	160	\$ 375.00

\* Otter Creek Kegs are available in Copper Ale, Stovepipe Porter, Pale Ale, or Oktoberfest.

Please add Vermont state tax and service charge.

Prices subject to change without prior notification due to market price fluctuations