

~The Romance Package~

Our Romance Package features one hour of stationary & passed hors d'oeuvres before your Wedding Party is introduced. Then we'll serve an appetizer, rolls & the selected entrée; served with coffee & tea, the grand finale: an accompaniment to your wedding cake called an embellishment – a petite bonbon, luscious strawberry or seasonal accent.

~Stationary Hors D' oeuvres~

(Please Select One)

~The Cheese Shop~

A Selection of International & Domestic Cheeses, Served with Crackers, Baguettes, Grapes & Dried Fruit

~Fresh from the Garden~

A Colorful Array of Vegetables Including Green & Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers, Served with Two Seasonal Dips

~Tapas~ \$5 additional

Chick Pea Salad, Marinated Olives, Carrot & Feta Salad, Hummus, Eggplant Caviar & Roasted Mushrooms Served with Crispy Pita Chips & Fresh Baked Breads

~From the Sea~ \$7 additional

Ducktrap Smoked Salmon with the Traditional Accompaniments; Prince Edward Island Mussels Steamed in Garlic & Chili Flakes, Roasted Baby Shrimp & Corn Salad & Thai Squid Salad

~New England Cheese Table~ \$6 additional

Savory Sweet Onion Cheesecake with a Walnut Crust, Brie en Croute with Chutney, Maytag Blue Cheese, Vermont Cheddar & Goat Cheese, Seasonal Fruits, Crusty Baguettes, Crackers, Maple Mustard & Praline Nuts

~Passed Hors D' oeuvres~

(Please Select Four)

*Chicken Satay with Chopped Scallions
Scallops & Bacon on a Black Pepper Bruschetta*

Antipasto Skewer

*Mini Twice Baked Lobster Potatoes
Goat Cheese & Leek Stuffed Mushrooms
Grilled Shrimp & Polenta Canapé*

Assorted Canapés

*Mini Crab Cakes with Sweet & Spicy Honey Mustard Sauce
Poached Shrimp with a French Cocktail Sauce ~Poached Shrimp with a French Cocktail Sauce*

Spinach & Feta Triangles

Petite Croque Monsieur

Green Olive & Potato Frittata

Smoked Chicken Quesadilla

Beef & Vegetable Skewer

Mini Beef Wellington

Crispy Asparagus & Asiago

Spicy Shrimp Turnovers

Vermont Cheddar, Almond & Cranberry Salad in an Endive Cup

Pork & Mushroom Potstickers

Wild Mushroom Vol-au-vent

Smoked Salmon Salad in a Cucumber Cup topped with Crispy Capers

*Ham & Pea Arancini with a Spicy Tomato Sauce
Fig & Mascarpone in Phyllo
Roasted Corn Blini with Candied Bell Peppers
Crispy Parmesan Artichoke Hearts
~Assorted Pizzettas
Thai Chicken & Cashew Spring Rolls*

~Toast~

Champagne or White Wine

~ Appetizers ~

(Please Select One)

*Gathered Field Greens with Seasonal Vinaigrette and Accompaniments
Baby Spinach with Crisp Pancetta with Sliced Mushrooms, Shaved Red
Onions & Scarlet Orange Vinaigrette
Classic Caesar Salad with Focaccia Croutons & Grated Parmesan
Italian Wedding Soup
Roasted Garlic & Potato Bisque
New England Clam Chowder
Tuscan White Bean Soup with Roasted Garlic Crostini
Antipasti of Grilled Vegetables, Cured Italian Meats & Cheeses \$9
Florentine Agnolotti in a Roasted Plum Tomato & Basil Sauce with Grated Parmesan Reggiano \$7
Chilled Seafood Salad Dressed in Lemon, Olive Oil & Fresh Herbs, presented in a Martini Glass \$8
Crispy Parmesan Polenta, Topped with Wild Mushroom Ragu & a Drizzle of White Truffle Oil \$7
~Freshly Baked Dinner Rolls with Creamery Whipped Butter*

~Entrees~

(Please Select Two)

*Herb Crusted Atlantic Salmon roasted & served with a Sweet Onion Cream \$69

Tomato & Basil Crusted Local Cod Fillet \$84

Pan Roasted Pork Tenderloin served with a Toasted Pine Nut & Onion Sauce \$75

Rosemary Roast Statler Chicken Breast topped with an Herb Chicken Jus \$65

Chicken BVI Stuffed with Ricotta Cheese, Spinach & Roasted Red Peppers \$86

Black Angus Sirloin Steak with Roasted Shallot Jus \$Market Price

Center Cut Filet of Beef Topped with Rosemary Breadcrumbs & Demi Glace \$Market Price

Roasted Gulf Shrimp Topped with a Tomato & Garlic Relish \$72

Chef Selected Seasonal Vegetarian Entrée \$62*

~Combination Entrees~

(When Selecting a Combination Entree, Only One Choice is to be offered to Your Guests)

Grilled Sirloin Steak & Garlic Roasted Jumbo Shrimp \$Market Price

Petite Filet of Beef & Jumbo Sea Scallops \$Market Price

All Entrées accompanied by Chefs Selection of Starch & Seasonal Vegetable

***Prices are subject to 20% Function Fee and 8% N.H. State Tax.**

The Prices on this menu will be in effect for the 2008 calendar year; however, the BVI reserves the right to increase any price depending on market conditions. The BVI will make every effort to minimize the impact on our clients if such conditions occur.