

The Signature Cocktail Reception

The Bedford Village Inn Signature Cocktail Reception graciously provides an abbreviated traditional; but by no means "ordinary", palette of menu offerings including stationary & passed hors d'oeuvres before the introduction of the Wedding Party, a carving station, wedding cake embellishment, & beverage. Guests are free to mingle & serve themselves.

~Stationary Hors D'oeuvres~

(Please Select Two)

~Fresh from the Garden~

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

~The Cheese Shop~

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

~Brie en Croute~

Imported Brie Baked until Golden Brown served with Fresh Baguettes, Mango Chutney & Maple Mustard

~Warm Spinach & Feta Dip~

Served with Crispy Pita Chips

~Fresh Fruit Display~

Sliced Fresh Fruit with a Minted Yogurt Dipping Sauce

~Passed Hors D'oeuvres~

(Please Select Six)

Chicken Satay with Chopped Scallions

Scallops and Bacon on a Black Pepper Bruschetta

Antipasto Skewer

Mini Twice Baked Lobster Potatoes

Goat Cheese and Leek Stuffed Mushrooms

Grilled Shrimp and Polenta Canapé

Assorted Canapés

Mini Crab Cakes with Sweet and 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 and Potato Frittata

Smoked Chicken Quesadilla

Beef & Vegetable Skewer

Mini Beef Wellington

Crispy Asparagus and Asiago

Spicy Shrimp Turnovers

Vermont Cheddar, Almond and Cranberry Salad in an Endive Cup

Pork and Mushroom Potstickers

*Wild Mushroom Vol-au-vent
Smoked Salmon Salad in a cucumber cup topped with Crispy Capers
Ham and 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

~Chef Attended Stations~

(Please Select One Chef Attended Station, One Alfresco Station & One Carving Station)

~Pasta Al Dente~

(Please Select Two)

*Rigatoni al Forno, Baked Rigatoni with sweet Italian sausage, Roasted Tomato sauce & Fresh Mozzarella
Herb Roasted Chicken & Orecchiette Pasta with Tuscan white Beans, Broccoli Rabe & Parmesan
Penne Pasta with Basil Pesto & Roasted Vegetables
Cheese Ravioli in a Basil Tomato Sauce
Roasted Garlic & Spinach Tortelloni in a Parmesan Cream Sauce with Roasted Mushrooms & Pine nuts
Linguine Pasta with Braised Red Clam Sauce
Pasta Station Served with Herbed Focaccia & Caesar Salad*

~From the East~

(Please Select Two)

*Shrimp Lo Mein
Stir Fried Sesame Chicken with Baby Bok Choy & Steamed Rice
Beef & Broccoli in a Garlic Soy Sauce & Steamed Rice
Marinated Tofu with Fresh Vegetable Stir Fry
Roast Pork Fried Rice
From the East Station Served with Crispy Wontons & Chilled Noodle Salad*

~Alfresco~

(Please Select One)

~Provence~

*Poached Atlantic salmon, White Bean Salad,
Roasted Vegetables, Marinated Artichokes & Roasted Peppers*

~Mediterranean~

Roasted Lamb & Feta Salad, Hummus, Baba Ganouj, Tabbouleh & Toasted Pita

~Antipasti~

Sliced Italian Meats, Imported Cheeses, Olives & Tomato & Mozzarella Salad

~The Seafood Selection~

*Smoked Salmon with Traditional Accompaniments, Baby Shrimp, Corn & Avocado Salad,
PEI Mussels Steamed in Garlic & White Wine*

~Carved to Order~

(Please select one)

Rosemary & Garlic Roasted Leg of Lamb with Minted Aioli, Black Olive Focaccia

Herb Roasted Top Round of Beef with Port Wine Reduction, Crusty Baguettes

Aged New York Sirloin with Cognac Horseradish Cream, Herbed Rolls

*Local Farm Raised Turkey Breast with Cranberry Chutney, New Hampshire Maple Mustard,
Sweet Potato Biscuits*

Garlic & Fennel Crusted Pork Loin Rosemary Infused Honey, Potato Rolls

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Served with Chef's Selection of Starch & Seasonal Vegetable

\$88 Per Person

Please Refer to Wedding Enhancements for Additional Menu Upgrades

*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.