



## BEDFORD VILLAGE INN

### **Group Lunch Menu**

*For Groups of 25+  
\$26 per person*

#### **Appetizers**

*(Please select one)*

##### *Gathered Field Greens*

*Dried Fruits, Toasted Pecans, Red Onion & Maple Vinaigrette*

##### *Baby Spinach Salad*

*Cranberries, Blue Cheese, Roasted Onions & Balsamic Vinaigrette*

##### *Roasted Butternut Squash Bisque*

*Maple Crème Fraiche*

##### *New England Clam Chowder*

*Accompanied by Inn Baked Breads and Butter*

## **Entrees**

*(Please select two)*

*Pan Roasted Atlantic Salmon Filet  
Maple Soy Glaze*

*Maple Glazed Pork Loin  
Red Wine & Plum Glaze*

*Pan Roasted Breast of Chicken  
Herbed Chicken Jus*

*Slow Roasted Angus Sirloin Steak  
Port Wine Reduction  
(\$4 Surcharge per person)*

*Forged Mushroom Orecchiette  
Orecchiette Pasta tossed with Roasted Foraged Mushrooms, Spinach & Caramelized  
Onions in a White Wine Cream, Topped with Parmesan & Truffled Bread Crumbs*

*All Entree's accompanied by Chef's Selection of Starch & Seasonal Vegetable*

## **Desserts**

*(Please select one)*

*Lemon Olive Oil Cake  
Whipped Mascarpone, Candied lemon Zest & Blueberry Compote*

*Chocolate Mousse  
Whipped Cream & Chocolate Lattice Served in a Martini Glass*

*Raisin Croissant Bread Pudding  
Vanilla Ice Cream & Candied Walnuts*

*Vanilla Bean Crème Caramel  
Almond Florentine & Berries*

*Seasonal Fruit Crisp  
Vanilla Ice Cream*

*An Exact Count of Each Selection is Required  
All prices include fresh brewed coffee, tea and decaf*

*Prices Subject to Function Fee and N.H. Meals Tax*

*The Prices on this menu will be in effect for the 2009 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*