



Basin Harbor

WEDDING MENU

From the time Basin Harbor opened in 1886, cuisine has been an integral part of every guest's experience. Although the beginning was humble, fresh and local food has always been the highlight of daily life. Our menus reflect time-honored favorites as well as bold, contemporary flavors. Hosting some of Vermont's most memorable events, Basin Harbor's expert coordination team is here to guide you as you plan a delicious, unique and well-rounded menu for your special occasion.



BASIN HARBOR MENU PACKAGES



RED CHAIR PACAKGE - CLASSIC SERVED DINNER

SELECTION OF THREE BUTLER PASSED HORS D'OEUVRES
VERMONT ARTISAN AND FARMSTEAD CHEESE DISPLAY
SELECTION OF SOUP OR SALAD
SELECTION OF THREE PLATED ENTRÉES
CELEBRATION TOAST
CUSTOM WEDDING CAKE & COFFEE/TEA
\$115 per person



BLUE CHAIR PACAKGE - UPGRADED SERVED DINNER

SELECTION OF FIVE BUTLER PASSED HORS D'OEUVRES
VERMONT ARTISAN AND FARMSTEAD CHEESE DISPLAY
FARM-TO-TABLE CRUDITÉ & CHARCUTERIE
SELECTION OF SOUP OR SALAD
SELECTION OF THREE PLATED ENTRÉES
CELEBRATION TOAST
CUSTOM WEDDING CAKE & COFFEE/TEA
\$130 per person



YELLOW CHAIR PACAKGE - STATION STYLE MENU

SELECTION OF FIVE BUTLER PASSED HORS D'OEUVRES
VERMONT ARTISAN AND FARMSTEAD CHEESE DISPLAY
SALAD STATION OR PLATED SALAD
SELECTION OF TWO CARVING STATIONS
SELECTION OF ONE SAVORY STATION
CELEBRATION TOAST
CUSTOM WEDDING CAKE & COFFEE/TEA
\$130 per person



GREEN CHAIR PACKAGE - FAMILY STYLE DINNER

SELECTION OF FIVE BUTLER PASSED HORS D'OEUVRES
VERMONT ARTISAN AND FARMSTEAD CHEESE DISPLAY
SERVED OR PLATED SALAD
SELECTION OF TWO FAMILY STYLE ENTREES
SELECTION OF TWO FAMILY STYLE SIDES
CELEBRATION TOAST
CUSTOM WEDDING CAKE & COFFEE/TEA
\$130 per person

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COCKTAIL HOUR

HORS D'OEUVRES



Select three butlered hors d'oeuvres



Select five butlered hors d'oeuvres

WARM BUTLERED HORS D'OEUVRES

Petite Crab Cakes with Chipotle Aioli
Mini Wagyu Beef Burger with Tomato Bacon Jam
Sea Scallops Wrapped in Bacon, Vermont Maple & Mustard Glaze
Mini Fish or Chicken Tacos with Guacamole, Pico De Gallo & Cilantro GF
Vietnamese Pork Meatballs with Sriracha Aioli
Franks in a Blanket with Basin Harbor Cheddar Ale Gratiné
Short Rib & Bacon Bites GF
Sweet Chili-Glazed Pork Belly GF
Falafel with Tzatziki Sauce, English Pea & Arugula V
Manchego & Quince Tarts V
Mac-n'-Cheese Bites with IPA Caramelized Onion & Bacon Jam
Arancini Risotto Balls with Truffle Crème Fraiche V
Grilled Cheese with Tomato Bisque Shooters V
French Onion Soup in Brioche Boule
Asiago and Artichoke Phyllo V
Bob Beach Sr.'s Peanut Butter and Maple Bacon Brioche Canapé

COLD BUTLERED HORS D'OEUVRES

Black & White Sesame Seared Ahi Tuna, Pak Do, Crispy Wonton
Smoked Salmon, Rye Toast, Dill Mascarpone
Shrimp Cocktail with Bloody Mary Cocktail Sauce GF
Prosciutto-Wrapped Fig with Vermont Gorgonzola* GF
Beef Tenderloin Crostini, Roasted Garlic Spread, Tarragon Aioli
Thai Beef Salad Cucumber Bites
Curried Chicken, Red Grapes, Endive GF
Salt Roasted Baby Beets with Pistachio & Marcona Almond Gremolata GF VG
Heirloom Tomato & Fresh Mozzarella Bites with Basil Agrodolce GF V
Crostini of White Bean, Olive Tapenade, Arugula, Lemon & Olive Oil VG
Portobello Piccata, Focaccia Toast, Preserved Lemon VG

**Seasonal, Inquire with Coordinator*

Additional hors d'oeuvres can be added to your package at \$5 per person per selection.

V = Vegetarian, VG = Vegan, GF = Gluten Free

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HORS D'OEUVRES DISPLAYS

Vermont cheese displays are included with cocktail hour. Elements vary based on package.



VERMONT ARTISAN and FARMSTEAD CHEESE DISPLAY V

Featuring Cheeses from Addison County & Vermont Farms Including: Cheddar, Brie, Chèvre, Sheep & Alpine Selections. Local Artisan Breads, House Made Crostini, VT Crackers, Breadsticks, Nuts, Dried Fruits & Chutneys, Fresh Fruit Garnish.



VERMONT ARTISAN AND FARMSTEAD CHEESE, FARM-TO-TABLE CRUDITÉ and CHARCUTERIE DISPLAY

Featuring Local and Regional Charcuterie and Cheeses Including: Cheddar, Brie, Chèvre, Sheep & Alpine Selections, Local Artisan Breads, House Made Crostini, VT Crackers, Breadsticks, Nuts, Dried Fruits, Fresh Fruit Garnish, Fresh Vegetables, Pita Bread, Green Goddess Dressing, Roasted Red Pepper Hummus, Pâté, House-Pickled Vegetables, Baguettes, Mustards, Fig Jam & Chutneys with Coarse Salts

ENHANCEMENTS

FARM-TO-TABLE CRUDITÉ V

\$6 pp added to cheese display/\$10 pp station

Local Pickled and Fresh Vegetables, Pita Bread, Green Goddess Dressing, & Roasted Red Pepper Hummus

CHARCUTERIE SAMPLER

\$8 pp add to cheese display/\$18 pp station

Vermont & Featured Regional Artisan Charcuterie, Pâté, House-Pickled Vegetables, Baguettes, Mustards, Fig Jam & Chutneys with Coarse Salts

FESTIVE TRIO OF DIPS V

\$5 pp added to cheese display / \$9 pp station

Garlic, Beet & Toasted Walnut Purée, Fresh Tomato Salsa, Warm Spinach & Artichoke Dip, Crudité, Tortilla Chips, Baguettes & Crackers

FRESH FRUIT DISPLAY GF VG

\$6 pp added to cheese display/\$12 pp station

Seasonal Melons, Berries & Stone Fruit

CHICKEN & WAFFLES

\$14 pp station

Chipotle Herb Waffles, Buttermilk Fried Chicken, Sweet and Sour Watermelon Cucumber Slaw

CHILLED SEAFOOD RAW BAR GF Market Price

Choice of:

Oysters, King Crab Legs, Jumbo Shrimp
Oysters, Crab Claws, Jumbo Shrimp
Oysters, Jumbo Shrimp

Served with Fresh Horseradish, Traditional Mignonette, Cocktail Sauce and Fresh Lemon Wedges

JUMBO SHRIMP COCKTAIL GF

\$16 pp station

Spicy Cocktail Sauce, Lemon Caper Aioli and Fresh Lemon Wedges

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DINNER



DINNER



Includes THREE courses: selection of soup or salad, choice of *three* entrées, wedding cake
Served with Freshly Baked Sweet Yeast Rolls with Sea Salt and Maple Butter.

FIRST COURSE

Select soup or salad

CHILLED SOUP

Chili Spiced Heirloom Melon Soup GF V

Cucumber Gazpacho with Fried Oyster (*Seasonal, Inquire with Coordinator*) GF

WARM SOUP

Cabot Cheddar Cheese & Ale Soup

Bacon Cauliflower Chowder GF

Harvest Squash Soup Vermont Maple & Cheddar Croutons V

Avocado & Corn Chowder GF V

SALAD

Arugula Salad, Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette

Mixed Greens, Apple, Cranberry, Maple-Balsamic Dressing & Candied Walnut GF V

Romaine Summer Salad with Avocado, Grilled Corn, Fire Roasted Pepper, Chili Vinaigrette

Celery Caesar Salad, Parmesan Cheese, Focaccia Croutons

Kale, Apple & Pecorino Salad, Crispy Prosciutto, Dijon Mustard Vinaigrette GF

Chickpea Salad, Cucumber, Tomato, Red Pepper, Herbs, Fresh Lemon Juice GF VG

ENHANCEMENTS

Add an appetizer or intermezzo course to your package.

APPETIZER COURSE \$14 pp

Seasonal Vegetable Tartlet with Vermont Creamery Chèvre, Mâche Greens V

Porcini Risotto with Pecorino, Herb Oil GF V

Crab Cake with Lobster Remoulade, Avocado Aioli

Short Rib Lasagna with Arugula Salad

INTERMEZZO \$6 pp

Parsley & Lime Kefir GF V

Preserved Lemon & Basil GF VG

Grapefruit & Chervil GF VG

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ENTRÉE

Select three entrées. Guest entrée choice to be preselected by guest at time of RSVP.
Chef selected sides including a starch and vegetable.

CHICKEN

Truffled Statler Chicken Breast, Potato and Celeriac Gratin GF
Herb-Roasted Statler Chicken Breast, Pan Jus GF
Parmesan-Crusted Chicken, Ratatouille
Lemon & Honey Marinated Statler Chicken, Saffron Emulsion GF

BEEF

Hanger Steak, Chimichurri Sauce GF
Sirloin Steak, Sauce au Poivre GF
New York Strip Steak, Caramelized Sweet Onion Bordelaise GF
Ribeye, Cognac Sauce GF

SEAFOOD

Atlantic Salmon, Preserved Lemon Beurre Blanc GF
Swordfish, Mango and Lime Salsa GF
New England Style Cod, Sauce Nantua GF
Crab Cakes with Lobster Remoulade, Avocado Aioli

PORK/LAMB

Cider-Brined Pork Rib Chop, Stone Ground Mustard & Rosemary GF
Apple & Sage-Stuffed Pork Loin, Madeira Jus GF
Bacon-Wrapped Pork Tenderloin, Smoked Dates & Blue Cheese GF
Braised Lamb Shank, Caponata GF

VEGETARIAN/VEGAN

Mushroom Bolognese, Spaghetti Squash, Fried Basil GF VG
Seasonal VT Fresh Ravioli, Vegetarian or Vegan, Inquire with Coordinator
Champlain Valley Harvest Squash, Seasonal Quinoa Stuffing GF V
Curried Cauliflower Steak, Chickpeas, Marcona Almonds, Golden Raisins, Arugula VG GF

ENHANCED ENTREES & DUETS +\$16 pp

Rack of Lamb, Caramelized Pearl Onion Sweet Potato Bacon Hash GF
Pan Seared Sea Bass, Citrus Tarragon Beurre Blanc GF
Pepper Crusted Filet Mignon & Jumbo Shrimp Duet Madeira, Bordelaise GF
New York Sirloin & Herb-Roasted Salmon Filet Duet, Cabernet Bordelaise GF
Filet Mignon, Butter Poached Lobster Tail, Béarnaise Sauce GF

CHILDREN'S MENU \$20 pp

Children age 10 and under can either enjoy the wedding menu at half price or you can select one special children's meal for all children attending the reception from the options below. The following children's meals include cocktail reception hors d'oeuvres and are served with Chef's choice of sides, wedding cake, and a small beverage.

Basin Harbor Crispy Chicken Tenders
Macaroni & Cheese V
Mini Cheese Pizza V
Buttered Pasta with side of Marinara V

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STATION STYLE DINNER MENU



Select salad station OR one plated salad
Select two carving stations & one savory station

SALAD

Select salad station OR one plated salad

SALAD STATION

Mixed Baby Greens, Chopped Romaine Hearts, Creamy Caesar Dressing, Herb Balsamic Vinaigrette, Grape Tomatoes, Bacon, Cucumbers, Shredded Carrots, Chick Peas, Parmesan Croutons, Parmesan Cheese, Crumbled Bleu Cheese, Olives, Avocado, Grapes, Sweet Onion

-OR-

PLATED SALAD *Select one*

Arugula Salad, Watermelon, Vermont Goat Cheese, Cracked Black Pepper Vinaigrette GF V

Mixed Greens, Apple, Cranberry, Creamy Maple-Balsamic Dressing & Candied Chopped Walnut GF V

Romaine Summer Salad with Avocado, Grilled Corn, Fire Roasted Pepper, Chili Vinaigrette GF VG

Celery Caesar Salad, Parmesan Cheese, Focaccia Croutons

Kale, Apple & Pecorino Salad, Crispy Prosciutto, Dijon Mustard Vinaigrette GF

CARVING STATIONS *Select two*

Chef Attended for a maximum of 90 Minutes.

SALT-CRUSTED & ROASTED PRIME RIB GF
Fresh Horseradish Crème, Pan Jus

GARLIC-ROASTED TENDERLOIN OF BEEF GF Mushroom Sauce, Fresh Horseradish Crème

OVEN-ROASTED WHOLE VERMONT TURKEY
Vermont Apple & Cornbread Stuffing

GARLIC-STUDDERED LOIN OF PORK GF
Apple & Caramelized Onion Ragout, Cider Glacé

FRENCH ROASTED CHICKEN GF
Butter, Garlic, Thyme & Rosemary

ROASTED LEG OF LAMB GF
Dijon, Rosemary & Garlic, Minted Pan Jus

WOOD-ROASTED WHOLE MAINE SALMON GF
Herb Stuffed, Fresh Horseradish Crème, Dill Crème Fraîche

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SAVORY STATIONS *Select one*

BRUSCHETTA

Mushroom Ragoût, Tomato, Basil, Roasted Eggplant, Olive Tomato Tapenade, Bacon, Capicola, Prosciutto, Fresh Mozzarella, Grilled Crostini & Focaccia

CHICKEN & WAFFLE STATION

Chipotle Herb Waffles, Buttermilk Fried Chicken, Sweet & Sour Watermelon Cucumber Slaw

VEGETARIAN/VEGAN/RAW DISPLAY

Platters of Cucumber Wakame Seaweed Salad, Parsnip & Cashew Sushi, Lentil Shepherd's Pie, Beetroot Risotto, Eggplant Curry, Massaman Curry, Seared Tofu Tabbouleh, Halloumi* with Couscous & Black Olive Salsa, Potato and Beet Green Torta*
**not vegan*

MINI BURGER STATION

Vermont Grass Fed Beef & Black Bean Burgers, Assorted Rolls, Caramelized Onions, Cheddar Cheese, Crispy Bacon, Tomato Basil Relish, Ketchup, Roasted Garlic Aioli & Cucumber Tzatziki

SAVORY CRÊPE STATION

Chef Attended for a maximum of 90 Minutes.

Spinach, Arugula, Asparagus, Peas, Mushrooms, Broccoli, Tomatoes, Ham, Chicken, Black Beans, Chick Peas, Gruyère, Cheddar, Béchamel Sauce

MACARONI & CHEESE STATION

Sour Cream, Tomatoes, Bacon, Grilled Chicken, Scallions, Cheesy Bread Crumbs, Assortment of Cheeses, Hot Sauce, Roasted Garlic, Jalapeños, Broccoli, Avocado, Basil, Roasted Red Peppers, Caramelized Sweet Onions, Sea Salt & Cracked Black Pepper

PASTA STATION

Chef Attended for a maximum of 90 Minutes.

Rigatoni & Bowtie Pastas, Pomodoro & Alfredo Cream Sauces, Grilled Chicken, Parmesan Cheese, Pesto, Roasted Garlic, Forest Mushrooms, Chopped Crispy Bacon, Julienne Vegetables, Italian Herbs, Focaccia, Garlic Bread Sticks

MASHED POTATO BAR GF

Yukon Gold Mashed, Sweet Potato Mashed, Mushrooms, Broccoli, Mixed Peppers, Sour Cream, Cheddar Cheese, Bleu Cheese, Bacon, Roasted Garlic, Caramelized Onion, Chopped Scallions, Whipped Butter, Spiced Candied Walnuts, Brown Sugar and Vermont Maple Syrup

MIDDLE EAST MEZE

Spanakopita, Zucchini Fritters, Lamb Meatballs, Roasted Eggplant, Onion & Tomato Ragout, Grape Leaves, Roasted Cauliflower, Tzatziki, Hummus, Tahini, Capers, Pine Nuts, Urfa Biber Spiced Yogurt, Marinated Olives

MEDITERRANEAN ANTIPASTO DISPLAY

Artichoke Hearts, Manzanilla & Kalamata Olives, Roasted Red Peppers and Garlic, Feta, Vermont Cheeses, Hard Salami, Prosciutto, House-Pickled Vegetables, Crostini, VT Crackers

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FAMILY STYLE DINNER MENU



Select one served salad OR one plated salad
Select two entrée options & two sides

SALAD Select **One**, Family Style or Plated Salad

Kale, Apple & Pecorino Salad, Crispy Prosciutto, Dijon Mustard Vinaigrette
Heirloom Tomato, Fresh Mozzarella, Basil Agrodolce, Fresh Basil V
Baby Watercress, Marcona Almond Gremolata, Preserved Lemon, Vermont Goat Cheese V
Celery Caesar Salad Parmesan Cheese, Focaccia Croutons
Chickpea Salad, Cucumber, Tomato, Red Pepper, Herbs, Fresh Lemon Juice GF VG

FAMILY STYLE ENTREE Select **two**

Chicken Fricassee, Smoked Bacon Lardon, Castelvetrano Olive, Confit Pearl Onion GF
Caponata Style Chicken Scallopini
Braised Short Ribs, French Breakfast Radish, Mizuna EVOO, Fried Garlic GF
Chili Glazed Cedar Plank Salmon, Cilantro Sauce Vert GF
Pepper Crusted Prime Rib, Fresh Horseradish Creme, Pan Jus GF
Mushroom Lasagna, Arugula, Garlic Cream Sauce V
Pan-Seared Shrimp, Roasted Pepper Cavatelli, Spinach, Preserved Lemon

FAMILY STYLE SIDES Select **two**

Orzo Risotto, Summer Vegetable, Basil Pesto, Crème Fraiche V
Herb Roasted Fingerling Potatoes GF V
Grilled Asparagus, Pancetta, Crispy Stewed Garlic
Seasonal Roasted Baby Vegetables GF VG
Paella with Saffron Rice, Seasonal Vegetables GF V
Three Cheese Penne Mac-n-Cheese V

DESSERT

Pastry Chef's Choice of Dessert

ENHANCED ENTREES & DUETS +\$16 pp

Rack of Lamb, Caramelized Pearl Onion Sweet Potato Bacon Hash GF
Pan Seared Sea Bass, Citrus Tarragon Beurre Blanc GF
Pepper Crusted Filet Mignon & Jumbo Shrimp Duet Madeira, Bordelaise GF
New York Sirloin & Herb-Roasted Salmon Filet Duet, Cabernet Bordelaise GF
Filet Mignon, Butter Poached Lobster Tail, Béarnaise Sauce GF
Seared Diver Scallops, Saffron Butter Sauce GF

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DESSERT

WEDDING CAKE



Our Pastry Team will create the perfect cake to match your theme and colors! You may select up to **two** cake flavors and **two** fillings. *Elaborate designs may require additional charges. Please share your vision with our Wedding Team.*

CAKE FLAVORS

Vanilla Butter
Almond
Red Velvet
Lemon Chiffon
Vermont Cider
Spiced Carrot
Chocolate
Orange Cardamon
Funfetti

CAKE FILINGS

Fresh Strawberry
Bavarian Vanilla Cream
Lemon Curd
Fresh Raspberry
Chocolate Mousse
Maple Cream Cheese
Fruit Preserves
Salted Caramel
Coconut Creme

ITALIAN BUTTERCREAM ICING

Vanilla (White or Ivory)
Chocolate
Coffee
Caramel
Rum and Vanilla Bean
Sugared Rosemary
Rolled Fondant \$2 pp

Gluten Free options available upon request, please inquire with coordinator.

ENHANCEMENTS \$5pp

Make your “sweet” even sweeter! Add enhancements to your cake display.

Basin Harbor Maple Cookies
Heart Shaped Monogram Cookies
Italian Wedding Cookies
Assorted Petit Fours
Cheesecake Bites
French Macarons
Ice Cream Sandwiches V
Flourless Chocolate Cake GF
Chocolate-Covered Strawberries GF VG
Lemon-Sugared Blueberries with Amaretto Cream GF



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ENHANCED DESSERT STATIONS

GOURMET COFFEE STATION V \$5 pp

Whipped Cream, Shaved Dark and White Chocolate, Orange Zest, Cinnamon Sticks & Crystal Stirrers, Assorted Coffee Flavorings & Fresh Made Biscotti, Regular and Non-Dairy Milk, Cream and Sugar.

WHIMSY DESSERT TABLE V \$14 pp

Display of Assorted Miniature Desserts & Petit Fours, Gourmet Cookies, Dark & White Chocolate Dipped Strawberries, Seasonal Fresh Fruit with Mango Yogurt Dip

DELUXE SUNDAE PARTY V \$12 pp

Vanilla, Chocolate & Strawberry Ice Creams with Hot Fudge, Caramel Sauce and Strawberry Sauce, Whipped Cream, Rainbow Sprinkles, Maraschino Cherries, Toasted Coconut, Chopped Nuts, Crushed Oreos, Freshly Baked Cookies & Brownies

STRAWBERRY SHORTCAKE WITH GRAND MARNIER \$8 pp

Strawberry Compote, Chantilly Cream, Assorted Fresh Seasonal Berries, House-Made Biscuit

FRESH PIES OR MINI TARTS \$10 pp

Select Four Flavors: Assorted Fruit, Pumpkin, Pecan, Chocolate Cream Pie, Banana Cream Pie, Coconut Cream Pie, Peanut Butter Pie. Served with Whipped Cream. *Add Vanilla Ice Cream for \$3 pp.*

CUPCAKE STATION \$10 pp

Two Flavors - See Wedding Cake Options

CARAMEL APPLE DISPLAY GF \$10 pp

Caramel and Chocolate Dipped with Colorful Sprinkles



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