

The Bell Inn & Tavern offers menus for plated meals at three different price points, you will find all three menu options below.



Plated Menu

\$60 per person, one choice per course

First Course

Garden Salad V

Mixed greens, cherry tomato, cucumber, shaved carrot, red onion, croutons

Spinach Salad V

Seasonal Selection

Classic Caesar

Romaine hearts, parmesan cheese, focaccia croutons

Maine Lobster Bisque

Fresh Maine lobster, sherry wine, chives

Clam Chowder

Chopped clams, smoked bacon, yukon potato, fresh thyme

Jumbo Shrimp Cocktail (4)

Cocktail sauce and lemon

Caprese Salad

Vine-ripened tomatoes, fresh mozzarella, basil and balsamic

Second Course

Seafood Stuffed Filet of Sole

Ritz crumbs, crab and shrimp stuffing, roasted potatoes and asparagus, lemon butter sauce

Braised Beef Short Rib

Red wine braised, Yukon gold mash potato, asparagus

Statler Chicken Piccata

Caper butter sauce, mash potatoes and asparagus

Seasonal Risotto V

Third Course

Chocolate Hazelnut Torte GF V

Dark chocolate, pecan brittle, caramel sauce, whipped cream

Apple Crisp V

Granny smith apple filling, oat crunch topping, Richardson's vanilla ice cream

Key Lime Pie V

Key lime custard, graham cracker crust, whipped cream



Plated Menu

\$40 per person, one choice per course

First Course

Garden Salad V

Classic Caesar

Romaine hearts, parmesan cheese, focaccia croutons

Clam Chowder

Chopped clams, smoked bacon, yukon potato

Jumbo Shrimp Cocktail (3)

Cocktail sauce and lemon

Caprese Salad

Vine-ripened tomatoes, fresh mozzarella, basil and balsamic

Second Course

Baked Haddock

Local haddock, Ritz cracker crumbs, beurre blanc, mashed potato, green beans

Bourbon & Brown Sugar Marinated Steak Tips

Mash potato and green beans.

Statler Chicken Breast

sauteed green beans, mashed Yukon potato, chicken jus

Pasta Primavera V

seasonal vegetables, olive oil, parmesan, basil

Third Course

Mini Cannoli Trio

Key Lime Pie



Plated Menu

\$25 per person, one choice per course

First Course

Garden Salad V

Mixed greens, cherry tomato, cucumber, shaved carrot, red onion, croutons

Sweet Potato Bisque V GF

Apple, sunflower seed, chive

Second Course

Grilled Chicken Breast or Blackened Jumbo Shrimp over Caesar Salad

Romaine hearts, parmesan cheese, focaccia croutons

Smoked Brisket Grilled Cheese Sandwich

House-smoked brisket, pepper jack cheese, ciabatta bread, chipotle aioli, dill pickles, hand-cut fries

Penne with Roasted Butternut Squash V

Spinach, caramelized garlic, sage cream sauce, parmesan

Third Course

Fresh Baked Cookie Trio V

****Please note counts need to be taken in advance for all plated meals. Connect with your event manager for further questions****