

# **Fair Haven Inn**

**Restaurant**

**"The Poets of Fish"**

5 Adams Street Fair Haven, VT 05743 Phone: 802-265-4907 or Toll Free: 800-325-7074

Email: [faith@fairhaveninn.com](mailto:faith@fairhaveninn.com) Web: [www.fairhaveninn.com](http://www.fairhaveninn.com)

"A Pleasant Ride From Anywhere"

## **After Booking your Party**

### **Deposits & Payments:**

A \$200.00 deposit is required to secure party date & is credited on the final bill. For cancellations within 30 days of the event the deposit will not be refunded. Two (2) weeks prior to your affair, entree count must be confirmed at which time 75% of the cost should be paid, with balance due at end of the affair. Guaranteed attendance must be called in 48 hours in advance.

### **ENTERTAINMENT POLICY:**

(DJ'S & up to 3 Pc Bands)

To enhance your event the FHI welcomes your choice of entertainment, however, we reserve the right to control hours of play & volume. We will provide appropriate tables, Electricity, etc. free of charge to your entertainer. It is house policy that all music must cease by no later than 10:30 Pm and the room must be vacated by no later than 11:00Pm. Any privately contracted entertainer must be aware of these conditions and respect the wishes of the management.

### **Room Charge:**

There is no additional charge for our banquet room; however, there is a limit to 5 hours of use. If the event is extended beyond 5 hours there will be a \$200.00 per hour charge for the room. Please note that Entertainment Policy applies in its entirety.

**For further information, please contact Mihaela or Dimitrios Ieremias at (802) 265-4907 or (800) 325-7074. We will be happy to set up an appointment to assist you.**

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### Party & Banquet Menu Options:

Thank you for considering the Fair Haven Inn for your special event! On Premise we can accommodate up to 175 people. For off premise catering there are no restrictions on party size. We are known as custom caterers & wedding planners. This means that we would be happy to make an appointment to speak with you to help plan & price out your event. Entrees Range from \$20.00 - \$200.00 per person depending on what your menu & details consist of. Our menu is very large & there are also many items available that are not on our regular menu. So the possibilities are as large as your imagination & ours! Many other details are to be considered when planning an event like Hors'dourve's, Appetizers, Entree Choices, Dessert or type of wedding cake, Special colors of linen, decorations, flowers, special table or room setup, entertainment, & open bar or cash bar. We can do as much or as little of the planning, as you like. A good place to start is to either know exactly what you would like & we could price it out for you, or, let us know what your budget would be & we can give you unlimited suggestions based on your budget range. That's the best part of having a custom caterer! Note: Price of Buffet is same as Dinners Served to your guests. Below are listed two sample menus to give you an idea of typical menus:

#### Sample Menu 1:

Appetizer:

Spanakopita (cheese & spinach wrapped in crisp Fillo pastry)

Salad: Fresh Garden Vegetables with House Dressing

Homemade Bread & Butter

Entree choice:

Sautéed Boneless Chicken Breast Marsala or Grecian Baked stuffed Haddock Fillet

Choice of Potato or Rice Pilaf

Coffee or Tea

Price would be \$ 21.95 per person WITH an additional 24% for tax and gratuity.

#### Sample Party Menu #2:

(Which consisted of 10 courses)

For Starters

"Assortment Plate"

An array of fresh fruits, Vermont Cheddar, creamy Greek Feta, Red Caviar Spread, Yogurt-Garlic & Cucumber Dip, Homemade Crisps & Crackers.

1

"Spanakopita"

A mixture of fresh spinach, creamy feta cheese & herbs wrapped in Fillo dough then baked to a golden crisp color.

2

"Clams Fair Haven Inn"

Fresh Narragansett Clams topped with spinach, feta, & mozzarella cheese, and then baked.

3

"Calamari"

Fresh east coast baby squid dipped in seasoned flour, sautéed in virgin olive oil, sprinkled with fresh lemon.

4

"Lobster Ravioli"

Hand made Lobster & Wild Mushroom Ravioli served with Roasted Garlic Cream & Tomato Fondue.

5

"Dolmathes Avgolemono"

Ground lamb & beef meat mixed with wild rice & herbs, wrapped in grape leaves, cooked, and then topped with a Greek type hollandaise sauce.

6

"That salad."

(History)

When a customer approached me while I was dining (long ago) he pointed to my plate & asked what I was eating. I replied salad the way I like it. When the customer ordered his dinner he said Ill have "That Salad "...

7

"Fresh Maine lobster "

Ala Pescatore

Live Maine lobster with Vermont Mascarpone, garlic & herbs, broiled to a golden brown.

8

"Pink Lemonade Granita"

To spark the taste buds & refresh the palate, served with late season raspberries.

9

"Roasted venison Loin "

Vermont Venison Loin with lingonberrie demi glace,  
Crisp potato pancake, Haricot Vert, &  
Chestnut Stuffed Mushroom

10

"Dessert"

Wedding Cake & Sinful Greek Pastries

Coffee.

The price of this wedding menu was \$125.00

**All Parties Include the Following:**

(The Price of Entree includes items below except dessert)

Fresh Garden Salad

Family Style Potato or Rice Pilaf

Hot Fresh Baked Bread

Coffee or Tea

**Special Desserts & Cakes are priced accordingly.**

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at (802) 265-4907 or (800) 325-7074.

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## PARTY & BANQUET MENU:

Thank you for considering the Fair Haven Inn for your upcoming special event.

This is a sample of appetizers and entrees to help you in planning of your upcoming event. Please keep in mind that, the Inn is a full service restaurant so, we customize all our events with the same flair & attention to detail that we do when serving a dinner for two. Because of this attention to detail we would like to meet with you in person to help you to plan your event. Please contact Mihaela or Dimitrios for an appointment to customize & quote you for your event. You may add your favorites to the list so that when we meet we can talk about them. On premise we can accommodate up to 175 people. For off premise catering there are no restrictions on party size. If you prefer to be more casual there will be a take out catering menu for different group sizes. Don't forget we do cakes too!

### Appetizers: or Hors d'oeuvre's:

Most customers find that offering 3 or 4 Hors d'oeuvre's (appetizers) will please their guests varied tastes. We can offer them as a single item from \$2.00 pp, to a combination of 3 items in a package for \$6.00pp, up to \$20.00pp depending on the selection made. Hors'dourve's are served buffet style.

Shrimp Cocktail	Clams F H Inn Style
Chicken Livers	Clams Casino
Veggies & Dip	Fresh Fruit Cocktail
Meatballs (any style)	Keftethes (Greek meat patties)
Spanakopita (spinach pie)	Country Pate
Tyro pita	Stuffed Mushrooms (any style)
Dolmathes (stuffed grape leaves)	Scallops in Bacon
Greek Sampler Plate	Scallops in Panchetta
Baked Stuffed Clam	Cheese & Crackers

### Optional (side) Salads:

That Salad, Caesar Salad, or Greek Salad	\$3.50
Hearts of Iceberg (choice of dressing)	\$3.50
Masculine With Goat Cheese & Walnuts	\$4.95
Spinach Salad with Warm Bacon Dressing	\$3.50
Endive & Watercress, Creamy Dressing	\$3.50 (when available)
Arugala, Parmesan, Virgin olive Oil	\$3.50 (when available)

### Alternative Fresh Vegetables:

(Family Style, in season)

Steamed Asparagus, Creamed Spinach, Local Baby Squash, Fasolakia, and Green Beans with buttered Almonds, Baked Ratatouille, and Broccoli with garlic & oil, Cauliflower au Gratin. Market Price.

## Entrée Choices:

Entree includes House Salad, Bread & Butter, and Chef's Choice of Vegetable & Potato.  
Add an appetizer & beverage for Complete Dinner for an additional price.

## Complete Dinner Sample:

*Appetizer: Spanakopita (cheese & spinach wrapped in crisp Fillo pastry)*

*Salad: Fresh Garden Vegetables with House Dressing, Homemade Bread & Butter*

*Entree choice:*

*Sautéed Boneless Chicken Breast Marsala or Grecian Baked stuffed Haddock Fillet*

*Choice of Potato or Rice Pilaf*

*Coffee or Tea      Price would be \$ 21.95 per person.*

Roast Rack of Pork	\$16.95	Fresh Sea Scallops	\$19.95
Stuffed Loin of Pork	\$16.95	Fresh Atlantic salmon	\$17.95
Stuffed Breast of Chicken	\$16.095	Fresh Domestic Swordfish	\$ market
Chicken Florentine	\$18.95	Fillet Mignon, Mushroom Cap	\$27.95
Chicken Cordon Bleu	\$18.00	Grecian Baked Lamb (12 oz)	\$17.95
Baked Stuffed Shrimp	\$19.95	Rack of Lamb	\$28.95
Surf & Turf	\$market	Grecian Style Haddock	\$17.95
Lobster any Style	\$market	Roast Duckling	\$19.95
Crab Stuffed Shrimp	\$22.95	Beef Kebob Souvlakia	\$18.95
Veal Florentine	\$19.95	Baked Seafood Sampler	\$19.95
Prime Rib of Beef au Jus	\$market	New York Sirloin Steak	\$24.95
Pasticcio	\$14.95	Mousaka	\$15.95
Veal al Corfu	\$16.95	Beef Stroganoff	\$17.95
Vegetarian Mousaka	\$14.00	Lamb Souvlakia	\$18.95
Seafood Souvlakia	\$19.95	Chicken Portabella	\$17.95

*Price of entrees does not include Tip & Tax. Prices are subject to change without notice.*

## Desserts:

Occasion Sheet Cakes	\$3.00	Dessert carte	\$4.95
Fruit Pies	\$3.50	Chocolat Mousse	\$3.95
Cheesecakes	\$4.95	Rice Pudding	\$1.95
Baklava	\$2.95	Galactoburricco	\$3.95