

Dinner Buffet

Minimum of 25 guests - \$27 per person

Salads (choose two):

Served with Freshly Baked Rolls & Butter

Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic
Pasta Salad - Potato Salad - Red Quinoa Salad

Entrees (choose two):

Chicken Divan*	Stuffed Shells	Maple Glazed Pork Loin*
Chicken Capri	Eggplant Rollatini	Sausage and Peppers gf
Chicken Parmesan	Vegetable Lasagna	NE Style Baked Haddock*
Chicken Piccata	Baked Meat Lasagna	Baked Stuffed Haddock
Chicken Cacciatore gf	Marinated Beef Tips gf	Shallow Poached Salmon gf
Chicken Marsala*	Bourbon Beef Tips gf	Salmon Florentine gf
Turkey Tetrazzini	Beef Bourguignon	Seafood Newburg

Starch (choose one):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Cranberries and Brown
Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sauteed Squash Medley,
Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert & Coffee

Chef's Assorted Plated Desserts

Freshly brewed regular & decaffeinated coffees, select teas

Additional Entrees \$3pp

Additional Salad, Starch and Vegetable \$1pp

Chef Attended Stations

Add one or more chef attended stations to your dinner buffet. Stations are attended for one hour and are
prepared for your guaranteed number of guests. Full details on following page.

Prices are listed per person unless otherwise specified.
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Gf-Gluten free as presented on menu

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Chef Attended Stations

Pasta Station \$10 per person

Let one of our chef's prepare penne pasta to order with your choice of three sauces listed below and assorted seasonal vegetable for each of your guests.

Alfredo

Sweet Cream, butter & Parmesan

Aglia Olio

Extra virgin olive oil and fresh garlic

Marinara

Meatless red sauce

Pesto

Olive oil, pine nuts and sweet basil

Crème Rosa

A perfect blend of our marinara and alfredo

Bolognese

Traditional Hearty Italian Meat Sauce

Pasta Station Upgrades:

Chicken, Shrimp, Meatballs, Sausage, Cheese Tortellini

\$1 each/ per person

Carving Stations

Slow Roasted

Boneless Turkey

Breast

Sage Pan Gravy

\$8pp

Maple Glazed Pork

Loin

Apple Bourbon Demiglaze

\$8pp

Prime Rib of Beef

Au Jus

Horseradish Crème

\$12pp

Baked Honey Glazed

Ham

Pineapple Cherry Sauce

\$8pp

Roast Leg of Lamb

Port Wine Demi

\$10pp

Roast Tenderloin of

Beef

Béarnaise and Bordelaise

Sauce

\$12pp

A La Carte Stations

Martini Glass Mac & Cheese Bar \$10pp

Build your favorite Mac & cheese in a martini glass...

Cavatappi pasta - alfredo, creamy pesto & crème rosa sauces - gulf shrimp - diced ham - chopped bacon - cheddar - bleu cheese - parmesan cheese - grilled portabella mushrooms - green onions - hot sauce

Salad Station \$5pp

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens

Served with freshly baked rolls & butter

Dessert & Coffee Stations

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

Coffee & Tea Station \$2pp

Create Your Own Shortcake Bar \$6pp

Milk & Cookie Bar \$4pp

Chocolate Covered Strawberries

\$2 each

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Plated Dinner

Plated dinners are limited to two entrée selections and are served with choice of appetizer, salad, starch, vegetable, dessert and coffee service

Appetizer (choose one):

Chef's Soup Du Jour or Fruit Cup

Upgrades:

Jumbo Shrimp Cocktail \$4pp

New England Seafood Chowder \$3pp

Salad (choose one):

Served with freshly baked rolls and butter

Garden Salad, Caesar Salad, Chef's Seasonal Salad, Mesclun Greens with Balsamic

Starch (choose one):

Baked Potatoes, Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sauteed Squash Medley, Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert(choose one):

Triple Chocolate Truffle Cake°, Sweet Cheese Filled Cannoli, Lemon Velvet Cake, Tiramisu Torte, Cheesecake with Strawberries, Carrot Cake°

*contains nuts

Coffee

Freshly brewed regular and decaffeinated coffees, select teas

Children's Entrees (select one):

\$13 per guest ages 4-11

Chicken Tenders
Served with French fries

Ziti
Marinara and Meatballs

Mac-N-Cheese
With grilled chicken

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Plated Dinner cont'd.

Cordon Bleu Chicken

Sherry cream sauce
\$24

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce
\$24

Pan Seared Chicken gf

Sautéed artichoke, woodland mushrooms, golden
beets, white wine sauce
\$25

Chicken Parmesan

Lightly breaded, layered with sweet basil
marinara and mozzarella, paired with penne
\$24

*Chicken Fratello**

Stuffing, sundried tomatoes and goat cheese, with
a creamy roasted red pepper sauce
\$24

Chicken Capri

Roma tomatoes, sliced onions, artichoke hearts,
white wine, parmesan cheese, paired with bowtie
\$24

Lasagna

Meat or vegetarian
\$24

Braised Short Rib gf

Paired with mirepoix vegetables, root and parsnip
puree
\$28

*Tenderloin of Beef**

7 oz roast tenderloin- drizzled with bordelaise
sauce
\$27

Slow Roasted Prime Rib au Jus gf

12 oz choice cut, served medium- medium rare,
with savory au jus
\$32

*NE Style Baked Haddock**

Cracker crumbs, butter, lemon and white wine
\$24

Shallow Poached Salmon gf

Blood orange beurre blanc
\$24

Sea Scallops gf

Tamarind glaze, gingered grilled scallions,
paired with coconut basmati rice, braised
baby bokchoy
\$32

Baked Stuffed Haddock

En casserole with seafood stuffing, topped
with Mornay sauce
\$24

Salmon Florentine gf

Atop spinach with mornay sauce
\$24

*Seafood Sampler**

Lobster, shrimp, scallops, & haddock, baked en
casserole with lemon butter, topped with
seasoned crumbs
\$32

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped
with marinara
\$24

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow
roasted yellow tomatoes
\$24

Gluten Free Pasta Primavera

Gluten free pasta, seasonal vegetables, aglio olio
\$24

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Cold & Hot Displays

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Minimum of 25 people

Crudités Display gf

Assorted vegetable display, chef's dip
\$3

Artisan Cheese Display

International and local cheeses with
assorted crackers
\$3

Sliced Seasonal Fruit Display gf

A colorful display of seasonal melons,
pineapple and berries
\$4
Add Sweet Cream Fruit Dip
\$1

Cheese and Fruit Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries
\$4
Add Sweet Cream Fruit Dip
\$1

Cheese, Fruit and Vegetable Crudités Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries and assorted
vegetable display with chef's choice dip
\$5
Add Vanilla Honey Yogurt Dip
\$1

Antipasto Display

Marinated artichokes, Genoa salami,
prosciutto, tomatoes, buffalo mozzarella,
grilled pesto chicken, peruvian peppers,
olives, fried eggplant
\$8

Middle Eastern Display

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, sliced
toasted pita bread
\$8

Caprese Display gf

Fresh mozzarella, heirloom tomatoes,
balsamic glaze, evoo, chiffonade of fresh
basil, toasted garlic crostini
\$5

Mediterranean Nosh Display

Warm brie Provencal, imported sausages,
citrus olive selection, herb focaccia and
seasonal fruit
\$115 serves 25 ppl

Warm Spinach and Artichoke Dip

In bread boule, with pita chips
\$85 serves 25 ppl

Warm Brie en Croute

Raspberry or apricot preserves
\$85 serves 25 ppl

Warm Maine Crab and Sherry

Cream Cheese Dip

With toasted Italian bread
\$115 serves 25 ppl

Baked Piadina

Italian flatbread, pesto, arugula, shaved
parmesan
\$3

Shrimp Cocktail gf

Freshly poached shrimp served with
cocktail sauce and lemons
\$3 each

Chilled Grilled Vegetable Display gf

Grilled Selection of fresh garden vegetables
marinated and chilled
\$5

Warm Pretzels Sticks

With beer cheese fondue
\$3

Or ask us about our raw bar...

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Cold Hors D'oeuvres

(Priced per 50 pieces)

Fruit Skewers <i>gf</i> Sweet Cream Fruit Dip \$85	Prosciutto Wrapped Melon <i>gf</i> \$85	Poached Pear Gorgonzola Crostini \$90
Raspberry Cream on Pound Cake \$75	Antipasto Skewers <i>gf</i> Fresh mozzarella, marinated artichoke, grape tomato, olive, prosciutto, balsamic glaze \$85	Caribbean Smoked Fish Dip on Sweet Potato Crisp \$85
Crabmeat and Boursin Filled Cherry Tomatoes <i>gf</i> \$75	Caprese Skewers <i>gf</i> Fresh mozzarella, grape tomato, basil, balsamic glaze \$85	Smoked Salmon, Vegetable Citrus Garni on Cucumber Round \$85
Pesto Cream filled Cherry Tomatoes <i>gf</i> \$80	Ham Pinwheels <i>gf</i> Cream Cheese, Olives \$75	Sake Cured Tuna on Fried Wonton \$85
Chilled Golden Gazpacho "Shots" <i>gf</i> \$80 With lump crabmeat garnish <i>gf</i> \$100	Beef Negimaki <i>gf</i> Asparagus, thin roast beef and Boursin cheese \$90	Mozzarella Fettuccine Bruschetta Spoons \$75
Portabella Mushroom & Parmesan Cheese Bruschetta \$70	Citrus Crab Salad atop Cucumber Round <i>gf</i> \$95	Prosciutto Wrapped Asparagus <i>gf</i> \$95
Goat Cheese and Pesto Crostini \$70	Roasted Fingerling Potato, Crème Fraiche, Smoked Salmon <i>gf</i> \$85	Buffalo Chicken Salad Bites Bleu cheese crumble \$80
Beef Tenderloin on Crostini Horseradish Chive Cream \$100	Tomato Mozzarella Bruschetta \$70	Deviled Eggs <i>gf</i> Keep it traditional Or spice it up and have it sriracha style \$80
Smoked Chicken Mousse on Cheddar <i>gf</i> \$75	Cranberry Apple Chicken Salad Bites \$85	Pancetta Crisp with Pear, Goat Cheese & Honey \$100
	Salami Boursin Cornettes \$80	

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Hot Hors D'oeuvres

(Priced per 50 pieces)

Formaggio Frito
Choice of Brie, Mozzarella or
Feta
\$85

Spanakopita
Balsamic drizzle
\$75

Sausage en Croute
Spicy Honey Mustard
\$75

Mini Quesadillas
Beef, Chicken or Vegetable
Salsa, Sour Cream
\$110

Southwest Chimichangas
Salsa Fresca
\$80

*Teriyaki Chicken Satay**
\$75

Crispy Spring Rolls
Gingered Plum Sauce
\$85

Fried Tortelloni
Sweet Marinara
\$75

Fingerling Potato Skins
Gorgonzola, Pancetta
crackle, sour cream and
chives *gf*
\$85

*Seared Sea Scallop on
Toasted Polenta*
Pepita Croquante Crumble gf
\$125

Chicken Tenders
Honey Mustard
\$85

Coconut Chicken Tenders
Sweet Chili Sauce
\$85

Slow Roasted Lamb Pops gf
Mint Pesto
\$110

Chipotle Chicken Crepes
\$80

Cheddar Hush Puppies
Poblano Pepper Fermented
Yogurt Sauce
\$85

*Spinach Feta Stuffed
Mushrooms gf*
\$75

*Artichoke Cream Filled
Phyllo Cups*
\$70

Vegetable Pot Stickers
Citrus Soy Glaze
\$85

*Sweet Italian Sausage
Stuffed Mushroom Caps*
\$85

*Sweet and Sour Chicken
Skewers*
\$75

Chicken Wellington
\$100

Beef Wellington
\$110

*Seafood Stuffed Mushroom
Caps*
\$85

Assorted Baked Flatbreads
\$75

*Lamb and Goat Cheese
Meatballs*
Romesco
\$110

Petit Arancini
Diablo Sauce
\$85

*Mini Apple Chutney
Cheddar Tartlets*
\$85

Firecracker Shrimp gf
\$125

Bacon Wrapped Scallops
Maple Glaze *gf*
\$125

Black Bean Cakes
Cilantro Cream *gf*
\$80

Mini Crab Cakes
Red Pepper Remoulade
\$110

*Szechuan Beef Skewers**
\$75

Crispy Coconut Shrimp
Sweet Chili Sauce
\$125

Italian Meatballs
\$80

*Warm Brie Bites with
Grape Relish*
\$95

Mini Chicken & Waffles
Maple Syrup Drizzle
\$90

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