

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

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.
All prices are subject to 9% NH Meals Tax and 18% Service Charge
Gf-Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

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

Agllo 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

Prices are listed per person unless otherwise specified.

All prices are subject to 9% NH Meals Tax and 18% Service Charge

Gf-Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

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

Prices are listed per person unless otherwise specified.
All prices are subject to 9% NH Meals Tax and 18% Service Charge
Gf-Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

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

Prices are listed per person unless otherwise specified.

All prices are subject to 9% NH Meals Tax and 18% Service Charge

Gf=Gluten free as presented on menu

**=items may be made gluten free upon request; please inquire about other dietary needs*

Cold & Hot Displays

Prices listed are per person unless noted otherwise
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 Vanilla Honey Yogurt Dip
\$1

Cheese and Fruit Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries
\$4
Add Vanilla Honey Yogurt 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, Roma tomatoes, buffalo
mozzarella, grilled pesto chicken, roasted
red peppers, olives, fried eggplant
\$8

Middle Eastern Display

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, stuffed
grape leaves, roasted red peppers, 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

Steamed Mussels

Creamy white wine, lemon and fennel-
ernod, chef's selection bread
\$6

Clams Diablo

Lightly spiced heirloom tomato, fire roasted
peppers, sautéed clams, chefs selection
bread
\$6

Shrimp Cocktail gf

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

Sushi Display

Grilled vegetable, ahi tuna and salmon rolls
with pickled ginger and wasabi
Market Price

Oysters or Clams on the Half Shell

Served with cocktail sauce and lemons
Market price

Or ask us about our raw bar....

Prices are listed per person unless otherwise specified.
All prices are subject to 9% NH Meals Tax and 18% Service Charge
Gf-Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

Cold Hors D'oeuvres

(Priced per 50 pieces)

<i>Fruit Skewers gf</i> Strawberry-mint yogurt \$85	<i>Beef Tenderloin on Crostini</i> Horseradish Chive Cream \$100	<i>Tomato Mozzarella</i> Bruschetta \$70
<i>Raspberry Cream on Pound</i> Cake \$75	<i>Roasted Fingerling Potato,</i> Crème Fraiche, Smoked Salmon gf \$85	<i>Caribbean Smoked Fish</i> Dip on Sweet Potato Crisp \$85
<i>Muscovy Duck Breast with</i> Raspberry Cream on Pound Cake \$110	<i>Smoked Chicken Mousse on</i> Cheddar gf \$75	<i>Smoked Salmon, Vegetable</i> Citrus Garni on Cucumber Round \$85
<i>Crabmeat and Boursin</i> Filled Cherry Tomatoes gf \$75	<i>Prosciutto Wrapped</i> Melon gf \$85	<i>Jerked Chicken Plantain*</i> \$85
<i>Pesto Cream filled Cherry</i> Tomatoes gf \$80	<i>Antipasto Skewers gf</i> Fresh mozzarella, marinated artichoke, Roma tomato, olive, roasted red pepper \$85	<i>Sake Cured Tuna on Fried</i> Wonton \$85
<i>Chilled Golden Gazpacho</i> "Shots" gf \$80 With lump crabmeat garnish gf \$100	<i>Caprese Skewers gf</i> Fresh mozzarella, Roma tomato, basil, balsamic glaze \$85	<i>Mozzarella Fettuccine</i> Bruschetta Spoons \$75
<i>Portabella Mushroom and</i> Parmesan Cheese Bruschetta \$70	<i>Ham Pinwheels gf</i> Cream Cheese, Olives \$75	<i>Prosciutto Wrapped</i> Asparagus gf \$95
<i>Goat Cheese and Pesto</i> Crostini \$70	<i>Beef Negimaki gf</i> Asparagus, thin roast beef and Boursin cheese \$90	<i>Buffalo Chicken Salad Bites</i> Bleu cheese crumble \$80
		<i>Citrus Crab Salad atop</i> Cucumber Round gf \$95
		<i>Sriracha Deviled Eggs gf</i> \$80

Prices are listed per person unless otherwise specified.

All prices are subject to 9% NH Meals Tax and 18% Service Charge

Gf=Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

Hot Hors D'oeuvres

(Priced per 50 pieces)

<i>Spanakopita</i> Balsamic drizzle \$75	<i>Cheddar Hush Puppies</i> Poblano Pepper Fermented Yogurt Sauce \$85	<i>Petit Arancini</i> Diablo Sauce \$85
<i>Sausage en Croute</i> Spicy Honey Mustard \$75	<i>Spinach Feta Stuffed</i> Mushrooms <i>gf</i> \$75	<i>Lobster Fritters</i> Fire Roasted Pepper Crème Fraiche \$150
<i>Mini Quesadillas</i> Beef, Chicken or Vegetable Salsa, Sour Cream \$110	<i>Artichoke Cream Filled</i> Phyllo Cup \$70	<i>Mini Gorgonzola Apple</i> Chutney Tartlets \$85
<i>Southwest Chimichangas</i> Salsa Fresca \$80	<i>Vegetable Pot Stickers</i> Citrus Soy Glaze \$85	<i>Firecracker Shrimp</i> <i>gf</i> \$125
<i>Teriyaki Chicken Satay*</i> \$75	<i>Sweet Italian Sausage</i> Stuffed Mushroom Caps \$85	<i>Bacon Wrapped Scallops</i> Maple Glaze <i>gf</i> \$125
<i>Crispy Egg Rolls</i> Gingered Plum Sauce \$85	<i>Sweet and Sour Chicken</i> Skewers \$75	<i>Black Bean Cake</i> Cilantro Cream <i>gf</i> \$80
<i>Fried Tortellini</i> Sweet Marinara \$75	<i>Chicken Wellington</i> \$100	<i>Mini Crab Cakes</i> Red Pepper Remoulade \$110
<i>Fingerling Potato Skin</i> Gorgonzola, Pancetta crackle, sour cream and chives <i>gf</i> \$85	<i>Seafood Stuffed Mushroom</i> Caps \$85	<i>Szechuan Beef Skewers*</i> \$75
<i>Seared Sea Scallop on</i> Toasted Polenta Pepita Croquante Crumble <i>gf</i> \$125	<i>Chipotle Chicken Crepes</i> \$80	<i>Crispy Coconut Shrimp</i> Sweet Chili Sauce \$125
	<i>Beef Wellington</i> \$110	<i>Italian Meatballs</i> \$80

Classic Favorites always available upon request....

Prices are listed per person unless otherwise specified.

All prices are subject to 9% NH Meals Tax and 18% Service Charge

Gf-Gluten free as presented on menu

*=items may be made gluten free upon request; please inquire about other dietary needs

*Prices are listed per person unless otherwise specified.
All prices are subject to 9% NH Meals Tax and 18% Service Charge
Gf-Gluten free as presented on menu*

*=items may be made gluten free upon request; please inquire about other dietary needs