

Lunch Buffets

Lunch buffets come with freshly brewed regular & decaffeinated coffees, select teas, assorted sodas and water

Deli Buffet \$20 per person

Soups & Salads (Choose 3):

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic - Red Bliss Potato Salad -
Homemade Pasta Salad

Add to your salad: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$3pp

Choose One Platter (comes with pickles and potato chips):

Build Your Own: sliced honey ham, roast turkey breast and rare roast beef - assorted cheeses and relish tray - variety of rolls & breads

Italian Wrap Platter: assortment of Italian cold cuts wrapped with lettuce, tomato and provolone cheese

Assorted Deli Wrap Platter: assortment of turkey, ham, roast beef, and vegetable wraps

Dessert

House baked cookies and fudge brownies

Hot Lunch Buffet \$20 per person

Choice of Soup or Salad:

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden - Traditional Caesar - Red Bliss Potato Salad - Mesclun Greens with Balsamic

Add to your salad: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$3pp

Sides (choose two):

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

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley,

Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

Entrees (choose two):

Chicken Divan	Chicken Marsala*	Chicken Parmesan
Maple Glazed Pork Loin	Poached Salmon gf	Broiled Haddock gf
Stuffed Shells	Sausage and Peppers gf	Eggplant Rollatini
Marinated Beef Tips gf	Baked Stuffed Haddock	
NE Style Baked Haddock*	Bourbon Beef Tips gf	

Dessert

House baked cookies and fudge brownies

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 Luncheon

Luncheon Menus are limited to two entrée selections and are served with choice of appetizer, starch, vegetable, dessert and coffee service. Comes with assorted soda station.

\$20pp

Appetizers (choose one):

Served with freshly baked rolls and butter

Chef's Soup Du Jour, Garden Salad, Caesar Salad, Chef's Seasonal Salad, Fresh Fruit Cup

Entrees (choose two):

Pan Seared Chicken gf
Sautéed artichoke, woodland mushrooms, golden beets, white wine sauce

Cordon Bleu Chicken
Sherry cream sauce

*Chicken Marsala**
Fresh mushrooms, Marsala wine sauce

*NE Style Baked Haddock**
Cracker crumbs, butter, lemon and white wine

Chicken Parmesan
Lightly breaded, layered with sweet basil marinara and mozzarella, served over penne pasta

*Chicken Fratello**
Stuffing, sundried tomatoes and goat cheese, with a creamy roasted red pepper sauce

Lasagna
Meat or vegetable

Braised Short Rib gf
Mirepoix vegetables, root and parsnip puree

Marinated Beef Tips gf
Steakhouse marinade

Broiled Haddock gf
Freshest catch, white wine and lemon butter

Eggplant Rollatini
Ricotta, mozzarella & parmesan filling, topped with marinara

Orecchiette Pasta
Asparagus, spinach, sundried tomatoes, slow roasted yellow tomatoes

Grilled Vegetable Ravioli
Pesto cream sauce

Shallow Poached Salmon gf
Blood orange beurre blanc

Gluten Free Pasta Primavera
Gluten free pasta, seasonal vegetables, aglio olio

Side (choose one):

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

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed 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

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Hosted Beverage Options

(For Showers, or Daytime Events with less than 30 guests)

Punch Bowls (serves 30 guests)

Raspberry Champagne Punch - \$115

Sangria (White or Red) - \$115

Mimosa Punch - \$90

Bellini Punch - \$100

Non-Alcoholic Punch Bowl - \$60

Or build your own...

Bloody Mary Bar - \$8 per glass

(Bloody Mary base, olives, horseradish, limes, lemons, celery sticks, black pepper, Worcestershire)

Exotic Bloody Mary Bar - \$10 per glass

(Same as above, plus gherkins, jumbo shrimp, pepperoncini, bacon strips)

Mimosa Bar - \$8 per glass

(Orange juice, cranberry juice, grapefruit juice, pineapple juice, with a variety of berries for mix in)

Non-Alcoholic Options

Assorted Chilled Juices - \$2pp

Lemonade and Iced Tea - \$2pp

Assorted Soda - \$2 each, based on consumption

Sparkling Waters and Honest Tea - \$2 each, based on consumption

Milk Bar - \$2pp (chocolate - strawberry and whole milk)

Tea Party - \$1pp (assorted Teas, honey, lemon, sugar, spices)

Hot Chocolate Bar - \$3pp (assorted flavored hot chocolate with marshmallows, chocolates, whipped cream)

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