

Dinner Buffet

Package includes two salads, selected entrees, and three sides. Freshly brewed regular & decaffeinated coffee, select teas are also included.

\$32^{pp} for 2-entrée; \$36^{pp} for 3-entree

Salads (select two): Served with Rolls & Butter

Fresh Fruit Salad
Crisp Garden Salad
Classic Caesar

Baby Spinach Salad with
Strawberries and Feta
Italian Pasta Salad

Pesto Tortellini Salad
Red Bliss Potato Salad
Citrus Israeli Cous Cous

Entrées (select two):

Chicken Divan*

Herb Roasted Chicken
Breast with Pan Gravy

Chicken Parmesan

Chicken Piccata*

Chicken Cacciatore gf

Chicken Marsala*

Stuffed Shells

Eggplant Rollatini*

Meat Lasagna

Vegetable Lasagna
White or Red

Honey Garlic Steak Tips gf
With peppers and onions

Steakhouse Beef Tips gf

Beef Stroganoff

Vegetable Pasta
Primavera*

Chicken Fettucine Alfredo

Broccoli Aglio Olio Penne

Maple Glazed Pork Loin*

Sausage, Peppers and
Onions gf

Baked Haddock*
New England Style or Seafood
Stuffed

Baked Salmon with Citrus
Herb Butter gf

Salmon Florentine gf

Shrimp Scampi with bowtie

Sides (choose three):

Roasted Red Bliss Potatoes
Roasted Garlic Mashed
Wild Rice
Penne Pasta

Herb Roasted Fingerlings
Fresh Green Beans
Candied Butternut Squash
Fresh Broccoli

Summer Squash Medley
Maple Glazed Carrots
Brussel Sprouts & Bacon
Roasted Root Vegetables

We are happy to cut and serve your celebratory dessert from a licensed bakery at no additional charge.
See page 11 for in house dessert options.

Additional Entrées \$4^{pp}

Additional Salad, Starch and Vegetable \$2^{pp}

Prices are listed per person unless otherwise specified.
All prices are subject to NH Meals Tax, 18% Service Charge and 2% Facility Fee

Gf-Gluten free as presented on menu

*=items may be made gluten free upon request

Plated Dinner

Plated dinners are served with one choice of salad and dessert that all guests enjoy, chef choice rolls and butter, a choice of three entrée selections, a choice of one side and coffee/tea service.

Salad (select one):

Garden Salad with Zinfandel Vinaigrette

Caesar Salad with Creamy Caesar Dressing

Caprese Salad with Balsamic Glaze

Entrées (select three):

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce

\$32

Pan Seared Airline Chicken gf

Herb pan sauce

\$32

Harvest Apple Stuffed Chicken

Stuffed with smoked gouda, apples, dried cranberries and herbs

\$32

*Mediterranean Stuffed Chicken**

Stuffed with sundried tomatoes, spinach and goat cheese, creamy roasted red pepper sauce

\$32

Braised Short Rib

Burgundy demi, red onion chutney

\$36

Baked Salmon with Citrus-Herb Butter gf

\$32

*Tenderloin of Beef**

8 oz tenderloin medium-rare, sliced and fanned, and finished with bordelaise sauce

\$38

Slow Roasted Prime Rib au Jus gf

10 oz choice cut, served medium- medium rare, with savory au jus

\$38

*NE Style Baked Haddock**

Cracker crumbs, butter, lemon and white wine

\$32

Seafood Stuffed Haddock

Newburg sauce

\$34

Blackened Salmon gf

Pan-seared salmon, cajun-seasoned,

\$30

Roasted Vegetable Tower

Portobello mushroom caps, eggplant slices, zucchini/summer squash planks, bell pepper, topped with marinara and mozzarella

\$30

Wild Mushroom Ravioli

\$30

Butternut Squash Ravioli

\$30

*Pasta Primavera**

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

\$30

Prices are listed per person unless otherwise specified.

All prices are subject NH Meals Tax, 18% Service Charge and 2% Facility Fee

Gf=Gluten free as presented on menu

*=items may be made gluten free upon request

Plated Dinner continued

Starch (select one):

Roasted Garlic Yukon Mashed
Wild Rice Pilaf
Seasonal Risotto

Mashed Sweet Potato
Herb Roasted Fingerlings

Dessert (select one):

Triple Chocolate Truffle Cake
Sweet Ricotta Cannoli
Limoncello Cake

Tiramisu
Cheesecake with Strawberries
Carrot Cake with Walnuts

Children's Entrées (select one):

\$17 per guest ages 4-11 years
Comes with salad and dessert

Chicken Tenders
with Fruit

Grilled Chicken with
Broccoli

Penne
Marinara or Buttered
Or Mac Style

Plated Meal Enhancements

3rd protein entrée - \$4pp
Appetizer course (soup or tazza di fruta) - \$2.50pp
Chocolate Covered Strawberry or Ice Cream Bon Bon with Dessert - \$2pp

Wine Pairings

We are happy to arrange wine service at the tables for the dinner portion of the event. Ask your event coordinator about wine selections.

Dietary Restrictions / Allergen Concerns

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting menu selections from them.

Meal Counts

As a reminder, guests must decide ahead of time what they are eating. Breakdown of meal counts are to be provided a week prior.

Prices are listed per person unless otherwise specified.
All prices are subject NH Meals Tax, 18% Service Charge and 2% Facility Fee
Gf=Gluten free as presented on menu
*=items may be made gluten free upon request