

Boards & Displays

Unless specified, the small tray serves 25 guests, and the large tray serves 50 guests

Vegetable Crudités gf

Chef choice dip
Small: \$80 Large: \$135

Chilled Grilled Vegetables gf

Small: \$90 Large: \$145

Artisan Cheese Display

Chef variety of hard and soft cheeses -
assorted crackers
Small: \$80 Large: \$135

Sliced Seasonal Fruit gf

A colorful display of seasonal melons,
pineapple, and berries
Small: \$80 Large: \$145

Cheese and Fruit Display

Small: \$85 Large: \$145

Cheese, Fruit and Vegetable Crudités

Small: \$140 Large: \$200

Warm Spinach and Artichoke Dip

with toasted naan
\$85 serves 25 ppl

Shrimp Cocktail gf

served with cocktail sauce and lemons
\$3 each

Charcuterie Board

Dry Italian and black pepper salami,
capicola, and prosciutto, dried cranberry-
thyme crusted goat cheese, Manchego,
smoked gouda, marinated ciliegine
mozzarella, dried fruit, whole grain
mustard, fruit jam with toasted naan and
crackers

Small Tray (serves 30) \$275

Large Tray (serves 50) \$425

Antipasto

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

Small Tray (serves 30) \$200

Large Tray (serves 50) \$375

Mediterranean

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, toasted
naan

Small Tray (serves 30) \$200

Large Tray (serves 50) \$375

Cold Hors D'oeuvres (Priced per 50 pieces)

Crabmeat and Boursin

Cucumber Round gf
\$85

Bruschetta Crostini

Traditional Tomato or
Portabello Mushroom
\$75

Goat Cheese and Pesto

Crostini
\$75

Beef Tenderloin Crostini

Horseradish Chive Cream
\$100

Chicken Salad Bites

Buffalo or Cran-Apple
\$85

Caprese Skewers gf

\$85

Beef Negimaki gf

Roast beef, scallion, rice,
teriyaki
\$95

Salami Boursin Cornettes

\$80

Poached Pear Gorgonzola

Crostini
\$90

Salmon Canape gf

Fingerling Potato,
smoked salmon, crème
fraiche, capers
\$85

Sake Seared Tuna

Fried Wonton, Wasabi
aioli
\$225

Prosciutto Wrapped

Asparagus gf
\$90

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Hot Hors D'oeuvres

(Priced per 50 pieces)

<i>Spanakopita</i> Balsamic drizzle \$125	<i>Vegetable Dumplings</i> Sesame Teriyaki \$90	<i>Black Bean Cakes</i> Cilantro Cream <i>gf</i> \$85
<i>Sausage en Croute</i> Spicy Honey Mustard \$80	<i>Pork Dumplings</i> Sesame Teriyaki \$90	<i>Petite Crab Cakes</i> Lemon Aioli \$200
<i>Chicken Skewers*</i> Teriyaki or Sweet & Sour \$125	<i>Sweet Italian Sausage</i> <i>Stuffed Mushroom Caps</i> \$100	<i>Mushroom Vol-Au-Vant</i> \$100
<i>Vegetable Spring Rolls</i> Chili Garlic Sauce \$85	<i>Beef Wellington</i> \$225	<i>Beef Skewers*</i> Teriyaki or Szechuan \$150
<i>Fried Ravioli</i> Homemade Marinara \$75	<i>Seafood Stuffed Mushroom</i> <i>Caps</i> \$120	<i>Mini Apple Chutney and</i> <i>Cheddar Tartlets</i> \$85
<i>Chicken Tenders</i> Honey Mustard \$95	<i>Petite Arancini</i> Diablo Sauce \$100	<i>Chicken Cordon Bleu Bites</i> \$110
<i>Coconut Chicken Tenders</i> Sweet Chili Sauce \$95	<i>Coconut Shrimp</i> Sweet Chili Sauce \$125	<i>Firecracker Shrimp <i>gf</i></i> \$125
<i>Roasted Lamb Pops <i>gf</i></i> Mint Pesto \$350	<i>Meatballs</i> Italian or Swedish \$95	<i>Assorted Baked Flatbreads</i> Combination of Margherita, Meat lovers, and Vegetable \$75
<i>Chipotle Chicken Crepes</i> \$90	<i>Mini Chicken & Waffles</i> Spicy Maple Reduction \$94	<i>Mini Quesadillas</i> Combination of Beef, Chicken and Vegetable Salsa and Sour Cream \$85
<i>Spinach and Feta Stuffed</i> <i>Mushrooms <i>gf</i></i> \$80	<i>Bacon Wrapped Scallops</i> Maple Glaze <i>gf</i> \$225	

*Industry Standard: 4-6 pieces per person with full meal, 7-10 pieces per person with no meal
Displays should be counted as 1.5 pieces per person.*

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Dinner Buffet

All dinner packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table. Freshly brewed regular & decaffeinated coffee, select teas are also included.

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

Salads (select two): Served with Rolls & Butter

Fresh Fruit Salad	Baby Spinach Salad with	Pesto Tortellini Salad
Crisp Garden Salad	Strawberries and Feta	Red Bliss Potato Salad
Classic Caesar	Italian Pasta Salad	Citrus Israeli Cous Cous

Entrées (select two):

Chicken Divan*	Eggplant Rollatini*	Sausage, Peppers and Onions gf
Herb Roasted Chicken Breast with Pan Gravy	Lasagna Vegetable or Meat	Baked Haddock* New England Style or Seafood Stuffed
Chicken Parmesan	Honey Garlic Steak Tips gf With peppers and onions	Baked Salmon with Citrus Herb Butter gf
Chicken Piccata*	Steakhouse Beef Tips gf	Salmon Florentine gf
Chicken Cacciatore gf	Beef Stroganoff	Shrimp Scampi with bowtie
Chicken Marsala*	Vegetable Pasta Primavera*	
Stuffed Shells	Maple Glazed Pork Loin*	

Sides (choose three):

Roasted Red Bliss Potatoes	Herb Roasted Fingerlings	Summer Squash Medley
Roasted Garlic Mashed	Fresh Green Beans	Maple Glazed Carrots
Wild Rice	Candied Butternut Squash	Brussel Sprouts & Bacon
Penne Pasta	Fresh Broccoli	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 \$4pp
Additional Salad, Starch and Vegetable \$2pp
Add Soup Du Jour \$3pp

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Action Stations

*Pasta Station \$12pp **

Let one of our chef's prepare penne pasta to order with your choice of three sauces and one add-in

Alfredo

Sweet cream, butter & parmesan

Meaty Crème Rosa

A perfect blend of our bolognese and alfredo

Marinara

Meatless red sauce

Fra Diavolo

Marinara with hot cherry peppers

Bolognese

Traditional hearty Italian meat sauce

Aglio Olio

Extra virgin olive oil and fresh garlic

Crème Rosa

A perfect blend of our marinara and alfredo

Nut Free Pesto

Olive oil, parmesan, garlic and sweet basil

Pasta Station Add-Ins (choose one): Chicken, Meatballs, Sausage or Seasonal Vegetables

Additional Add-ins or Upgrade to Cheese Tortellini \$1pp; Baby Shrimp \$1.50pp

*Chef Carving Stations**

Prime Rib of Beef

Au Jus and Horseradish Crème

\$12pp

Roasted Tenderloin of Beef

Béarnaise or Bordelaise Sauce

\$14pp

Honey Glazed Ham

Warm Brown Sugar Mustard

\$10pp

Maple Glazed Pork Loin

Apple Bourbon Demiglace

\$10pp

Roasted Boneless Turkey Breast

Sage Pan Gravy & Cranberry Sauce

\$10pp

*Please know a \$25 chef fee is added for action stations

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A La Carte Stations

Mac & Cheese Bar \$8pp

Homestyle mac and cheese and two additional combinations:

Select Two: Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu - Steak Bomb - Pulled Pork - Scampi (with shrimp +\$2pp) - Lobster Mac (market.\$)

Salad Bar \$5pp

Mixed Garden Greens - Carrots - Red Onion - Grape Tomatoes - Cucumbers - Sliced Mushrooms - Pepper Variety - Feta - Mozzarella - Croutons - Parmesan Peppercorn - Zinfandel Vinaigrette - Oil & Vinegar - Served with freshly baked rolls & butter

Mashed Potato Bar \$8pp

Yukon Gold Mash - Sweet Potato Mash - Bacon - Scallions - Cheddar Cheese - BBQ Sauce - Maple Syrup - Cinnamon & Sugar - Sour Cream

Dessert & Hot Beverage Stations

Housemade Cookies & Brownies \$2pp

Chocolate Covered Strawberries \$3 each

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

Create Your Own Shortcake Bar \$4pp

Biscuits - pound cake - angel food - raspberries - blueberries - strawberries - whipped cream

Tavola Dolce \$5pp

Biscotti - mini cannolis - zeppoles - pirouettes - pizzelles with sweet ricotta spread and fresh berries - assorted chocolate truffles

Coffee & Tea Station \$2pp

Hot Chocolate Bar \$3pp

(Assorted flavored hot chocolate, marshmallows, whipped cream)

Plated Dinner

Plated dinners are served with choice of salad and dessert that all guests enjoy, a choice of two entrée selections and a vegetarian entrée, and each protein entrée is paired with chef vegetable. Coffee/tea service included.

Salad (select one):

Garden Salad with Zinfandel Vinaigrette

Caesar Salad with Creamy Caesar Dressing

Baby Spinach Salad with Feta, Toasted Almonds, Strawberries and Poppysseed Vinaigrette

Served with Warm Rolls & Butter

Entrées

Cordon Bleu Chicken

Sherry cream sauce
\$32

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce
\$32

Pan Seared Airline Chicken gf

Herb pan sauce
\$32

*Mediterranean Stuffed Chicken**

Stuffed with sundried tomatoes, spinach and goat cheese, creamy roasted red pepper sauce
\$32

Braised Short Rib

\$34

*Tenderloin of Beef**

8 oz seared medallion finished with bordelaise sauce, served medium rare
\$36

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

Baked Salmon with Citrus-Herb Buttergf

\$32

Salmon Florentine gf

Topped with spinach and mornay sauce
\$30

Vegetarian Entrées (select one):

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

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Plated Dinner continued

Starch (select one):

Roasted Garlic Yukon Mashed
Wild Rice Pilaf

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.

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