



Plated Entrees Menu

Appetizer:

(Please choose one)

International Cheese & Fruit Display

Homemade Soup du Jour

Chilled Fresh Fruit Medley

Our catering Hors d'oeuvres Menu offers a full selection of additional Appetizers for your Cocktail Hour

Salad

(Please choose one. Served with fresh rolls & butter)

Mixed Field Green Salad

with grape tomatoes, cucumber, carrots & onion. Choice of Dressing

Caesar Salad

Fresh romaine, Romano cheese and Croutons
Tossed with our homemade creamy Caesar Dressing

Baby Spinach Salad

With sliced green apple, toasted slivered almonds, and golden raisins
Mango Chutney Cardamom Indian Dressing

Entrees

(Choose one to three selections. A pre-count for each Entrée is required prior to your occasion)

Roast Prime Rib Au Jus 20

12 oz. NY Sirloin Strip Steak 20

9oz Filet Mignon Sauce Béarnaise 22

Chicken Marsala 18

Sautéed with Mushrooms & Shallots, with Marsala Wine and Sweet Butter

Chicken Cordon Bleu Served with Mushroom Sauce 19

Lemon Chicken 18

With herbs, lemon, garlic, snow peas, sweet red peppers, Sherry & White Wine

Baked Fresh Haddock with Lobster Stuffing 20

Pepper Crusted Salmon 19

Fresh filet of salmon, lightly pepper crusted & pan seared.
Finished with a creamy Sundried Tomato Sauce

Seafood Sampler 20

Fresh scallops, lobster, haddock & shrimp, baked en casserole
With butter, wine, & seasoned cracker crumbs

Roasted Wild Mushroom Ravioli 19

Portobello & Crimini mushroom Ravioli sautéed in a black pepper
& Mushroom Cream Sauce. Topped with freshly grated Romano Cheese

Entrees are plated with:

Fresh Vegetable selection.

Garlic Mashed Potatoes for Beef selections.

Rice Pilaf for Poultry and Seafood selections.

Coffee, Decaf, or Tea is included

Crowd Pleasing Duo's

*Would you like to avoid the work of tracking your guest's selections? Why not offer a combination plate?
Choose 1 roast and 1 additional entree to create a single combination guaranteed to please your crowd!
Minimum 20 people.*

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Entrees

Choose a Roast:

Boneless Roast Prime Rib of Beef 20
With Bordelaise Sauce

Whole roasted, herb rubbed New York Sirloin of Beef 19
With Madeira Wine Sauce

Whole Roasted Herb Rubbed Tenderloin of Beef 21
With Rosemary Burgundy Demi Glace

Whole Roasted Marinated Turkey Breast 18
With cilantro, lime juice, garlic, and Cranberry~Pineapple Salsa

Pair it with:

Pepper Crusted Salmon

Fresh filet of salmon, lightly pepper crusted & pan seared.
Finished with a creamy Sundried Tomato Sauce

Shrimp Scampi

Jumbo shrimp sautéed with white wine, garlic, butter, Scallions, and a dash of dry vermouth

Boneless Breast of Chicken Marsala

Sautéed with Mushrooms & Shallots, Marsala Wine and Sweet Butter

Sautéed Boneless Breast of Lemon Chicken

With herbs, lemon, garlic, snow peas, sweet red peppers, Sherry White Wine Sauce

Roasted Wild Mushroom Ravioli

Portobello & Crimini mushroom Ravioli sautéed in a black pepper
& Mushroom Cream Sauce. Topped with freshly grated Romano Cheese

Desserts

(Please choose one for your group)

Homemade New England Apple Crisp with whipped cream 2.25

Homemade Chocolate Triple Threat Cake 3.50

Homemade Carrot Cake 4.25

Moist and flavorful with cream cheese frosting

Cheesecake with Strawberries 3.95

Mini European Pastry Assortment 2.50

Chocolate Éclairs, Cream Puff Swans, Fresh Fruit Tarts, Mini Cheesecakes,
Key lime Tarts, Rosebud Chocolate Cakes, Napoleons, Almond & Chocolate dipped Macaroons

Cakes can be created for your special occasion

A deposit of \$10.00 per estimated attendee is required to reserve space for a function, this is deducted from the final bill. A final count, including the number of each entree selected (not necessary on buffets or combination plates) is due one week before the scheduled function.

9 % NH Meals tax & 18 % gratuity will be added to the final bill.
Accepted payments for functions are personal check, debit card, or cash.
3 % will be added if paid by credit card.
Billing arrangements can be made.

Bar arrangements should be made prior to the function

Here are some popular options:

1. Cash Bar - Guests pay for all beverages as they are ordered.
2. Open Bar - Host pays for all beverages (added to the bill).
3. Host pays only for non-alcoholic beverages (sodas etc.)
4. Host offers a wine or champagne toast, the remainder is Cash Bar.
5. Open bar for a certain period of time - then Cash Bar.
6. Host pays only for non-alcoholic beverages, beer, and wine. Hard Liquor is Cash Bar.
7. First one or first two beverages are Open Bar. Then Cash Bar.