



Dinner Buffet Menu

Appetizer:

(please choose one)

International Cheese & Fruit Display

Homemade Soup du Jour

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

Salad

(please choose one)

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

Entree

(please choose two, no pre-count necessary)

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

Boneless Breast of Chicken Parmesan

Herb breaded, baked with Roasted Garlic Marinara Sauce, topped with Provolone Gratinée

Old Fashioned Beef Tips Burgundy with Mushrooms & Onions

Sautéed Sirloin of Beef Tips Bordelaise with fresh herbs and a red wine reduction

Sautéed Sirloin of Beef Tips Au Poivre

with shallots, roasted wild mushrooms, and cracked Peppercorn Demi Glace with brandy, cream & butter

Pepper Crusted Salmon Filets

lightly pepper crusted & pan seared, finished with a creamy Sundried Tomato Sauce

Cheese Tortellini Alfredo with Broccoli and fresh sweet Basil

Included with the Buffet:

Fresh Vegetable selection. Country Baked Roll Assortment and Butter

Choose one: Garlicky Mashed Potatoes or Wilde Rice Medley

Coffee, Decaf, and Tea

Complete Dinner Buffet 21 per person

Includes: Appetizer, Salad, Two Entrees, Starch, Fresh Vegetable, Coffee

Carving Station

Add a Carved Meat to your Dinner Buffet

Whole roasted, herb rubbed New York Sirloin of Beef 4
With Madeira Wine Sauce

Whole Roasted Marinated Turkey Breast 3
With cilantro, lime juice, and garlic
Served with Cranberry~Pineapple Salsa

Corn Cob Vermont Smoked Ham 3
Garnished with grilled Pineapple and Assorted Mustards

Boneless Roast Prime Rib of Beef 5
With Bordelaise Sauce

Whole Roasted Herb Rubbed Tenderloin of Beef 6
With Rosemary Burgundy Demi Glace

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 guest count 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.