



Lunch Buffets

Our private dining rooms are available for your group luncheons.

Select from the buffets listed below or give us a call to help you plan a menu.

Room fees are added to groups under our \$350.00 minimum (excluding tax and gratuity)

Meat Platter with Sliced Assorted Meats

Ham, Roast Beef, Smoked Turkey, and Sliced Cheeses
Mayonnaise, Whole Grain Mustard, Whipped Butter
Assorted Freshly Baked Breads & Rolls

Choose one: Homemade Potato Salad

Tri Colored Pasta Salad with Julienne of Vegetable & Parmesan Vinaigrette

Traditional Tossed Green Salad, sliced cucumbers, cherry tomato
Balsamic Vinaigrette

Assorted homemade Cookies

Per person 11.95

Assorted Wraps Buffet

Santa Fe Turkey Wrap with Herb roasted Turkey

garlic, roasted red peppers, shredded romaine, and Chipolte pepper sauce

Chicken Caesar Wrap

Grilled marinated chicken, romaine, Romano cheese and creamy Caesar Dressing

California Vegetarian Wrap

Chilled asparagus, avocado, hard boiled egg, roasted red peppers, and Salsa

Choose one:

Homemade Potato Salad

Homemade Tri Color Pasta Salad with Julienne of Vegetable & Parmesan Vinaigrette

Assortment of Homemade Cookies

Per Person 12.95

Grilled Marinated Sliced Chicken Breast Platter
with Cilantro, garlic, and olive oil;
presented on lettuce greens, drizzled with Balsamic Vinaigrette
garnished with cherry tomato and black olives

Traditional Caesar salad with homemade Croutons
Freshly baked Assorted Rolls & whipped butter

Brownies and Assortment of Homemade Cookies
Per person 13.95

Italian Buffet

Classic Caesar Salad with Homemade croutons
Creamy Caesar Dressing and Freshly Grated Parmesan Cheese
Country Baked Rolls and Whipped Butter
Homemade Meat Lasagna, with Mozzarella, Provolone, Marinara
Or Gourmet Vegetarian Lasagna
Assortment of Mini European Pastry Sweets
Per person 13.95

Hot Luncheon Buffet Options 16.95

Luncheon Buffets Include:

Selection of one Chicken and one Beef (below)
Traditional Tossed Green Seasonal Salad
With sliced cucumbers, cherry tomatoes, shredded carrot, and onion
Raspberry Vinaigrette Dressing
Freshly baked Assorted Country Rolls & Butter
Choice of one starch: Penne Pasta with fresh herbs and Parmesan Cheese
Or Garlicky whipped mashed potatoes
Or Wilde Rice Medley

Choice of one dessert:
Assorted Mini European Pastry Assortment
Fresh Fruit Tray
Homemade Cookies and Brownies
Special Occasion Cakes can be ordered for your occasion

Coffee, Decaf and Tea

Boneless Breast of Chicken Options:

Boneless Breast of Chicken Marsala
Sautéd with Mushrooms & Shallots, Marsala Wine and sweet butter

Sautéd Boneless Breast of Lemon Chicken
With Fresh Herbs, lemon, Snow Peas, Garlic, Sweet red peppers
And Sherry ~White Wine Sauce

Chicken Breast Parmesan
Herb breaded chicken breasts, sliced and topped with
Marinara Sauce and Provolone cheese gratinee

Chicken Cordon Bleu
Served with Mushroom Sauce

Tender Sirloin of Beef Tip Options:

Old Fashioned Beef Tips Burgundy
With Mushrooms & Onions

Sautéd Sirloin of Beef Tips Bordelaise
Fresh herbs, red wine reduction

Sautéd Sirloin of Beef Tips Au Poivre
With Shallots, cracked pepper, roasted mushrooms,
Brandy, Cream & Sweet Butter

Beef Stroganoff
With Bordelaise and Sour Cream

Brunch-

Private rooms are available during our normal Sunday Brunch hours. There is a \$450.00 minimum for our upper level loft. There is a \$350.00 minimum for a lower level room.

Monday thru Saturday brunch is available from the following menus:

Light Brunch 10.95

Fresh Fruits, Pastries, Scrambled Eggs, Home fries, and a choice of Salad.
Choose: Assorted desserts or a specialty cake.
Includes Coffee & Orange Juice.

Full Brunch 13.95

Fresh Fruits, Pastries, Scrambled Eggs, Home fries,
Bacon, Breakfast Sausage, French Toast, Quiche, and a choice of Salad.
Choose: Assorted desserts or a specialty cake.
Includes Coffee & Orange Juice.

Add any 2 sides to one of the brunch selections 3.95

Eggs Benedict

2 eggs, on English muffins with sliced smoked ham. Hollandaise sauce on the side.

Sirloin Steak

A 5 oz. New York sirloin grilled to perfection.

Grilled Honey Roasted Ham

6 oz. Ham served with pineapple teriyaki sauce.

BBQ Baby Back Ribs

A ¼ rack of our mouthwatering baby back ribs brushed with spicy BBQ sauce.

Sautéed Chicken

Tender chicken medallions sautéed your style: *Piccata* with lemon and capers, *Madeira* with
with prosciutto & sundried tomatoes, or *Marsala* with mushrooms.

Peppercorn Salmon

4 oz Filet of fresh pepper crusted salmon, pan seared with a creamy sundried tomato cream sauce.

Baked Haddock

4 oz Filet of fresh haddock topped with seasoned cracker crumbs.

Oysters Rockefeller

3 Island Creek Oysters with spinach, garlic butter, & melted provolone cheese.

Roasted Wild Mushroom Ravioli

Portobello, & Crimini mushroom Ravioli sautéed in a black pepper &
mushroom cream sauce. Topped with grated Romano cheese.

Toasted Bagel with cream cheese

Included in pricing:

White linen tablecloth for the Buffet

Attractive Buffet presentation

Pewter Chaffing Dishes

Pewter Salad Bowls

Delicious Food prepared from fresh local ingredients, specifically for your occasion

Friendly and attentive service

9% NH State Tax & 18% gratuity not included