



Plated Entrees Menu

Appetizer: Choose one

International Cheese & Fruit Display – *Great for pre-meal mingling.*

Homemade Soup du Jour

Chilled Fresh Fruit Medley

Our Hors d'oeuvres Menu offers a full selection of additional Appetizers,

Salad: Choose one. Served with 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 (min 8 orders) 26

12 oz. NY Sirloin Strip Steak 28

8oz Filet Mignon Sauce Béarnaise 29

Chicken Marsala 24

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

Chicken Cordon Bleu Served with Mushroom Sauce 25

Lemon Chicken 23

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

Baked Fresh Haddock with Lobster Stuffing 25

Pepper Crusted Salmon 24

Fresh filet of salmon, lightly pepper crusted & pan seared.

Finished with a creamy Sundried Tomato Sauce

Seafood Sampler 25

Fresh scallops, lobster, haddock & shrimp, baked en casserole

With butter, wine, & seasoned cracker crumbs

Roasted Wild Mushroom Ravioli 23

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

Entrees are plated with:

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.***

Appetizers

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 (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

Entrees

Choose a Roast:

Boneless Roast Prime Rib of Beef 26
With Bordelaise Sauce

Whole roasted, herb rubbed New York Sirloin of Beef 25
With Madeira Wine Sauce

Whole Roasted Herb Rubbed Tenderloin of Beef 27
With Rosemary Burgundy Demi Glace

Whole Roasted Marinated Turkey Breast 23
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 3.25

Triple Layer Chocolate Cake 4.75

Homemade Carrot Cake 4.95

Moist and flavorful with cream cheese frosting

Cheesecake with Strawberries 4.75

Mini European Pastry Assortment 4.95

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

Cakes can be created for your special occasion.

Guests may supply their own dessert for a charge of \$1.95pp

There are no room fees charged to groups meeting our minimum food and beverage purchase requirements. Please call for these minimums. They are determined by the date, day of the week, time of the day, and the room desired.

Service fees for the staff are equal to 18% of the bill with a minimum of \$90.00 per server.

9% NH State Meals Tax will be added to the bill.

The deposit required to book a private room is 50% of the room minimum. Booked events that are canceled with more than 2 weeks' notice will be charged a \$75 admin fee. After this time the deposit can either be applied to the rescheduled event, or is forfeited.

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 two beverages are Open Bar. Then Cash Bar.

Note on Cash Bars: Bar tabs may be opened by guests using credit cards which can enable their beverages being ordered through a server in the room. Guests paying cash will order at our bar.