



Lunch Buffets

Our private dining rooms are available Mon. thru Sat. for your group luncheons.
Select from the buffets listed below or give us a call to help you plan a menu.

Meat Platter with Sliced Assorted Meats \$13.50

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
Coffee, Tea, and Sodas
Homemade Brownies

Breakfast/Brunch Buffet \$14.25

Fresh fruit, Baked Strata, Breakfast Potatoes, Pastries,
Choose 1: Applewood Smoked Bacon or Breakfast Sausage.

Coffee & Orange Juice

Assorted Wraps Buffet \$14.50

Santa Fe Turkey Wrap with Herb roasted Turkey
Roasted red peppers, Shredded romaine, and Chipotle pepper mayo.

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
Coffee, Tea, and Sodas
Assortment of Homemade Cookies and Brownies

Grilled Marinated Sliced Chicken Breast Platter \$14.95

Our fresh chicken breast is marinated, grilled, chilled, then sliced and 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.
Coffee, Tea, and Sodas
Assortment of Homemade Cookies and Brownies

Italian Buffet \$15.95

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
Coffee, Tea, and Sodas
Assortment of Mini Desserts

Sautéed Chicken Buffet \$15.95

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

Fresh Fruit Tray
Homemade Cookies and Brownies
Special Occasion Cake ordered for your occasion
Assorted Mini European Pastry Assortment \$4.95 additional -
3 – 5 day notice required dependent on the day of week.

Boneless Breast of Chicken Options:

Boneless Breast of Chicken Marsala

Sautéed with Mushrooms & Shallots, Marsala Wine and sweet butter

Sautéed 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

Sautéed Chicken/Beef Combo Buffet \$17.95

Selection of one Sautéed Chicken Entree (from above) and
selection of one Sautéed Sirloin Entree (from below).

Traditional Tossed Green Seasonal Salad

With sliced cucumbers, cherry tomatoes, shredded carrot, and onion

Balsamic Vinaigrette Dressing

Freshly baked Country Rolls & Butter

Choice of one starch: Penne Pasta with fresh herbs and Parmesan Cheese,

Or Garlicky whipped mashed potatoes, Or Wilde Rice Medley

Coffee, Tea, and Sodas

Choice of one dessert:

Fresh Fruit Tray

Homemade Cookies and Brownies

Special Occasion Cake ordered for your occasion

Assorted Mini European Pastry Assortment \$4.95 additional -

3 – 5 day notice required dependent on the day of week.

Tender Sirloin of Beef Tip Options:

Old Fashioned Beef Tips Burgundy

With Mushrooms & Onions

Sautéed Sirloin of Beef Tips Bordelaise

Fresh herbs, red wine reduction

Sautéed Sirloin of Beef Tips Au Poivre

With Shallots, cracked pepper, roasted mushrooms,

Brandy, Cream & Sweet Butter

Beef Stroganoff

With Bordelaise and Sour Cream

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, time, day of the week, and room desired.

*Service fees for the staff are equal to 18% of the bill with a minimum of \$75.00 per server.
9% NH State Meals Tax not included.*

The deposit required to book a private room is the same as the room minimum.

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