



## Dinner Buffet Menu

### **Appetizer:** Choose one

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

Homemade Soup du Jour

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

### **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

**Entrée:** Choose two, no pre-count necessary. Add a third for \$2.00  
All (except our Chicken Parmesan) can be prepared Gluten Free.

#### **Boneless Breast of Sautéed Chicken:**

**Marsala** - with Mushrooms & Shallots, Marsala Wine and Sweet Butter.

**Lemon** - 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

**Bordelaise** - with fresh herbs and a red wine reduction.

**Au Poivre** - Shallots, mushrooms, Peppercorn Demi Glace with brandy, cream & butter.

#### **Braised Short Ribs**

Boneless, Marinated, on a shallow bed of Tavern Mashed.

#### **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**

#### **Lobster Mac & Cheese**

#### **Roasted Vegetable Quinoa**

A Vegan, gluten free, & dairy free dish.

#### Included with the Buffet:

Fresh Vegetable selection. Country Baked Rolls and Butter

Choose one: Garlicky Mashed Potatoes, Penne Pasta, or Wilde Rice Medley  
Coffee, Decaf, and Tea

#### **Complete Dinner Buffet 24.50 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 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**

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*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.