

Event Menu

MANCHESTER COUNTRY CLUB



BREAKFAST & BRUNCH

Breakfast Buffets

MINIMUM OF 15 GUESTS

All Buffets include Regular and Decaffeinated Coffee, Hot Tea and Chilled Juices

CONTINENTAL

*Freshly Baked Assorted Muffins and Pastries | Chilled Sliced Fruit | Assorted Bagels |
Cream Cheese, Whipped Butter and Preserves | Non-fat Yogurt with Granola*

HEALTHY MORNING

Whole Grain Bagels | Cream Cheese, Whipped Butter, and Preserves | Chilled Sliced and Whole Fruit | Steel-cut Oatmeal | Brown Sugar and Raisins | Non-Fat Yogurt | Granola

HOT BREAKFAST

*Farm Fresh Scrambled Eggs | Crispy Bacon and Sausage Links | Home Fries |
French Toast with Warm Maple Syrup | Freshly Baked Assorted Muffins | Chilled Sliced Fruit*

Enhancements

MINIMUM OF 15 GUESTS

LOX AND BAGELS GF

*Thinly Sliced Smoked Salmon | Shaved Red Onion | Capers | Chopped Hard Boiled Egg |
Cream Cheese | Assorted Bagels*

OMELET STATION GF

*Omelets and Farm Fresh Eggs, Prepared to Order | Hickory Smoked Ham |
Variety of Cut Vegetables and Cheeses*

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Please inform your server if you or anyone in your party has a food allergy or dietary need.

BREAKFAST & BRUNCH *Continued*

Brunch Buffet

MINIMUM OF 25 GUESTS

Includes Assorted Baked Muffins and Pastries, Freshly Baked Rolls, Regular and Decaffeinated Coffee, Hot Tea and Chilled Juices

Egg SELECT ONE

**FARM FRESH
SCRAMBLED EGGS** ^{GF}
Crispy Bacon | Sausage Links

QUICHE
Quiche Lorraine |
Broccoli and Cheese

EGGS BENEDICT

Sweet SELECT ONE

FRENCH TOAST
Powdered Sugar |
Warm Maple Syrup

CHEESE BLINTZES
Warm Berries |
Whipped Cream

Salad SELECT ONE

MIXED GREEN SALAD
Baby Field Greens |
Diced Garden Vegetables | Croutons |
Brown Derby Dressing

**TRADITIONAL CAESAR
SALAD**
Hearts of Romaine |
Fine-grated Parmesan |
Croutons | Caesar Dressing

**CAPRESE SALAD
WITH ARUGULA** ^{GF}
Heirloom Tomatoes | Mozzarella |
Arugula | Italian Herbs |
Basil Pesto Pine Nut Vinaigrette

Entrée SELECT ONE

SUNDRIED TOMATO CHICKEN ^{GF}
California Tomatoes |
Sonoma Coast White Wine | Onion |
Garlic | Basil Leaves

**HICKORY SMOKED
SLICED HAM** ^{GF}
Apricot Ginger Glaze |
Sweet Rosemary Mustard Sauce

ROASTED SALMON ^{GF}
Mango Chutney

Accompaniment SELECT TWO

**YOGURT AND
CHILLED SLICED FRUIT** ^{GF}

**ROASTED RED
POTATO WEDGES** ^{GF}

ROASTED ASPARAGUS ^{GF}
Lemon | Olive Oil

HOME FRIES ^{GF}

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BREAKS

Snack Displays

All Snack Displays include Regular and Decaffeinated Coffee, Hot Tea and Bottled Water

CHIPS AND DIPS

*Pita, Potato and Tortilla Chips | Hummus |
French Onion Dip | Guacamole | Pico de Gallo*

ENERGY BOOST

Assorted Granola and KIND® Bars | Whole Fruit

YOGURT PARFAIT

*Build-your-own Parfait
Granola | Non-fat Vanilla Yogurt |
Nuts | Seasonal Berries*

SWEET TREAT

*Classic and Chocolate-drizzled Rice Crispy Treats | M&Ms
| Hershey Bars*

TRAIL MIX

*Build-your-own Trail Mix
Granola | M&Ms | Peanuts | Dried Fruit*

Beverage Displays

SODA STATION

*Assortment of Bottled
Coca Cola Products*

WATER STATION

*Bottled Dasani Water |
Pellegrino | Lemon
and Lime Garnishes*

LEMONADE AND ICED TEA

Lemon and Strawberry Garnishes

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LUNCH

Gourmet Wraps Buffet

MINIMUM OF 15 GUESTS

Includes Kettle-cooked Potato Chips, Pickle Spears, Regular and Decaffeinated Coffee, and Hot Tea

Salad SELECT TWO

MIXED GREEN ^{GF}

Baby Field Greens | Diced Garden Vegetables | Croutons | Ranch and Brown Derby Dressing

TRADITIONAL CAESAR ^{GF}

Hearts of Romaine | Fine-grated Parmesan | Croutons | Caesar Dressing

ANTIPASTO ^{GF}

Salami | Artichokes | Mozzarella | Mixed Olives | Pepperoncini | Lemon Vinaigrette

Wrap SELECT THREE

CHICKEN SALAD

Grapes | Celery | Mayonnaise | Field Greens

HONEY-SMOKED TURKEY

Julienned Vegetables | Arugula | Cranberry Aioli Spread

VEGETABLE HUMMUS

Roasted Red Pepper Hummus | Spinach | Julienned Vegetables | Lemon Vinaigrette

PESTO PASTA

Rotini Pasta | Artichokes | Sun-dried Tomatoes | Pepperoncini | Mixed Olives | Basil Pesto Pine Nut Vinaigrette

RED BLISS POTATO ^{GF}

Red Potatoes | Minced Onion | Ground Black Pepper | Apple Cider Vinaigrette Marinade | Mayonnaise

TUNA SALAD

Green Leaf Lettuce | Sliced Onion | Lemon Vinaigrette

ROAST BEEF

Bacon | Tomato | Red Onion | Green Leaf Lettuce | Blue Cheese Dressing

SPICY GRILLED CHICKEN

Bacon | Green Leaf Lettuce | Sliced Tomato | Chipotle Ranch Sauce

Dessert SELECT ONE

FRESHLY BAKED COOKIES AND BROWNIES

CHILLED SLICED FRUIT ^{GF}

Specialty Sandwich Bar

MINIMUM OF 15 GUESTS

Includes Pickle Spears, Regular and Decaffeinated Coffee, and Hot Tea

PROTEIN

Honey-smoked Turkey Breast | Roast Beef | Genoa Salami | Chicken Salad | Tuna Salad

CHEESE

Pepper Jack | Cheddar | Swiss | Provolone

BREAD

Brioche Rolls | Onion Rolls | Sliced Whole Wheat | Gluten Free Wraps Available Upon Request

ACCOMPANIMENTS

Mayonnaise | Mustard | Horseradish Cream | Chipotle Aioli | Lettuce | Tomato | Onion

MIXED GREEN SALAD ^{GF}

Baby Field Greens | Diced Garden Vegetables | Croutons | Ranch and Brown Derby Dressing

ORZO SALAD

Vegetable Confetti | Fresh Herbs | Lemon Vinaigrette

DESSERT

Assorted Gourmet Dessert Bars

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LUNCH *Continued*

Artisan Pizza Buffet

MINIMUM OF 25 GUESTS

Includes Garlic and Parmesan-dusted Focaccia Sticks, Regular and Decaffeinated Coffee, and Hot Tea

Salad SELECT TWO

MIXED GREEN ^{GF}

Baby Field Greens | Diced Garden Vegetables |
Croutons | Ranch and Brown Derby Dressing

TRADITIONAL CAESAR ^{GF}

Hearts of Romaine | Fine-grated Parmesan |
Croutons | Caesar Dressing

GREEK ^{GF}

Heart of Romaine | Feta Cheese |
Kalamata Olives | Cucumbers | Tomatoes |
Bell Peppers | Onion | Greek Dressing

CAPRESE WITH ARUGULA ^{GF}

Heirloom Tomatoes | Mozzarella | Arugula | Italian
Herbs | Basil Pesto Pine Nut Vinaigrette

QUINOA ^{GF}

Quinoa | Cucumber | Tomatoes | Red Onion | Herbs |
Arugula | Lemon Vinaigrette

PESTO PASTA

Rotini Pasta | Artichokes | Sun-dried Tomatoes |
Pepperoncini | Mixed Olives |
Basil Pesto Pine Nut Vinaigrette

Pizza SELECT TWO

CLASSIC MARGHERITA

Sliced Tomatoes | Mozzarella | Basil |
Extra Virgin Olive Oil

PRIMAVERA

Peppers | Onion | Broccolini | Marinara |
House Blend Cheese

SOUTHWESTERN

Chipotle Chicken | Monterey Jack Cheese |
Corn and Black Bean Salsa

CHICKEN ALFREDO

Parmesan-crust Chicken | Broccolini |
Parmesan | Alfredo Sauce

PROSCIUTTO

Roasted Mushrooms | Marinara |
House Blend Cheese

MEDITERRANEAN

Artichokes | Spinach | Olive Oil |
Alfredo Sauce | Feta

ITALIAN SAUSAGE

Braised Pepper and Onion | Marinara |
Provolone Cheese, Sweet Sausage

Dessert SELECT ONE

APPLE CRISP À LA MODE

FRESHLY BAKED COOKIES AND BROWNIES

CHILLED SLICED FRUIT ^{GF}

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LUNCH *Continued*

Signature Buffet

MINIMUM OF 25 GUESTS

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee, and Hot Tea

First Course SELECT TWO

MIXED GREEN SALAD

Baby Field Greens | Diced Garden Vegetables | Croutons |
Ranch and Brown Derby Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine | Fine-grated Parmesan |
Croutons | Caesar Dressing

GREEK SALAD ^{GF}

Hearts of Romaine | Feta Cheese |
Kalamata Olives | Cucumbers | Tomatoes |
Bell Peppers | Onion | Greek Dressing

TORTELLINI SALAD

Cucumbers | Tomatoes | Red Onion |
Mozzarella | Citrus Vinaigrette

SOUP OF THE DAY

Chef's Daily Selection

CLAM CHOWDER

A New England Classic Soup

Entrée SELECT TWO

CHICKEN MARSALA

Sautéed Crimini Mushrooms | Roma Tomatoes | Roasted
Garlic | Sweet Marsala Wine

CHICKEN PARMESAN

Lightly Breaded | Marinara Sauce | House Blend Cheese |
Parmesan | Linguine

TRADITIONAL ROAST TURKEY

Sliced Oven-roasted Turkey Breast |
Sage Bread Stuffing | Gravy | Cranberry Sauce

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs | Wedged Lemon

SALMON HOLLANDAISE ^{GF}

Pan-roasted | Lemon Hollandaise Sauce

MAPLE AND CIDER PORK LOIN ^{GF}

Apple Compote

BEEF BOURGUIGNON ^{GF}

Caramelized Onions | Mushrooms | Red Wine Gravy

EGGPLANT PARMESAN

Lightly Breaded | Marinara Sauce | House Blend Cheese |
Parmesan | Linguine

Starch SELECT ONE

GARLIC MASHED POTATOES ^{GF}

ROASTED RED POTATO WEDGES ^{GF}

RICE PILAF ^{GF}

Dessert SELECT ONE

APPLE CRISP À LA MODE

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM ^{GF}

FRESHLY BAKED COOKIES AND BROWNIES

ASSORTED TRUFFLES AND DESSERT BARS

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LUNCH *Continued*

Plated

MINIMUM OF 25 GUESTS

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee, and Hot Tea

First Course SELECT ONE

MIXED GREEN SALAD

Baby Field Greens | Diced Garden Vegetables |
Ranch and Brown Derby Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine | Fine-grated Parmesan |
Croutons | Caesar Dressing

GREEK SALAD ^{GF}

Hearts of Romaine | Feta Cheese | Kalamata Olives |
Cucumbers | Tomatoes | Bell Peppers | Onion |
Greek Dressing

Entrée SELECT TWO

HERB-ROASTED STATLER CHICKEN BREAST ^{GF}

Pan-roasted | Marinated in Fresh Herbs

MEDITERRANEAN CHICKEN BREAST

Boneless Sautéed | Artichoke Hearts | Lemon |
Capers | Parsley | Garlic | Extra Virgin Olive Oil

STUFFED CHICKEN BREAST

Herb Bread Stuffing | Country Chicken Gravy

ATLANTIC HADDOCK PROVENÇAL ^{GF}

Olive Oil | White Wine | Sweet Peppers | Onion |
Vine-ripened Tomatoes | Garlic

SOUP OF THE DAY

Chef's Daily Selection

CLAM CHOWDER

A New England Classic Soup

SALMON HOLLANDAISE ^{GF}

Pan-roasted | Lemon Hollandaise Sauce

MAPLE AND CIDER PORK LOIN ^{GF}

Apple Compote

BOURBON STEAK TIPS ^{GF}

Bourbon Barbeque Steak Sauce

EGGPLANT FLORENTINE

Lightly Breaded | Ricotta Cheese | Roasted Tomatoes | Garlic
Sautéed Spinach | Marinara Sauce |
House Blend Cheese | Linguine

Starch SELECT ONE

GARLIC MASHED POTATOES ^{GF}

ROASTED RED

POTATO WEDGES ^{GF}

RICE PILAF ^{GF}

Dessert SELECT ONE

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

LIMONCELLO MASCARPONE CAKE WITH
RASPBERRY COULIS

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM ^{GF}

APPLE BLOSSOM PASTRY WITH CINNAMON
WHIPPED CREAM

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PASSED HORS D'OEUVRES

Chilled

PER 50 PIECES

JUMBO SHRIMP ^{GF}
Tangy Cocktail Sauce

BRUSCHETTA
Grilled Garlic-rubbed Baguette |
Tomato Mozzarella Salad

CROSTINI WITH SOFT GOAT CHEESE
Roasted Sweet Pepper Relish

CAPRESE SKEWER ^{GF}
Roasted Tomato and Mozzarella | Olive Oil |
Salt | Basil Pesto Pine Nut Vinaigrette

AHI TUNA POKE TASTING SPOON
Ginger | Soy | Sesame | Avocado | Wasabi

SPICY GAZPACHO SHOOTER ^{GF}
Crab Salad Garnish

SMOKED SALMON CANAPE
Horseradish Cream Cheese | Sliced Tomato |
Dill | Toasted Rye

ANTIPASTO SKEWER ^{GF}
Cotto Salami | Marinated Artichoke |
Provolone | Basil Pesto Pine Nut Vinaigrette

Hot

PER 50 PIECES

PETITE QUICHE LORRAINE
Ham | Bacon | Swiss Cheese | Onion

PROVENÇAL ROASTED VEGETABLE
TASTING SPOON ^{GF}
Zucchini | Summer Squash | Peppers | Eggplant

CHICKEN SATAY ^{GF}
Thai Peanut Dipping Sauce

BEEF TERIYAKI SKEWER ^{GF}

CRAB CAKE
Remoulade Dipping Sauce

COCONUT CHICKEN TENDER
Sweet Thai Chili Sauce

COCONUT FRIED SHRIMP
Sweet Thai Chili Sauce

SPINACH AND CHEESE STUFFED MUSHROOM

KOSHER STYLE POTATO PANCAKE
Applesauce | Crème Fraiche | Chive

PETITE BEEF WELLINGTON

VEGETABLE SPRING ROLL
Sweet Thai Chili Sauce

BAKED BRIE TARTLET
Caramelized Onion | Phyllo Cup

SWEDISH OR ITALIAN MEATBALL

SPANAKOPITA
Phyllo Triangle | Spinach | Feta

GRILLED PETITE LAMB CHOP ^{GF}
Cooked Medium-rare | Herb Oil

MUSHROOM RISOTTO CROQUETTE
Porcini Mushroom | Parmesan Cheese

ROASTED CHICKEN CROSTINI
Crispy Bacon | Fig Preserve

SCALLOPS WRAPPED IN
APPLEWOOD SMOKED BACON

TOMATO AND GOAT CHEESE TARTLET

PETITE REUBEN
Corned Beef | Sauerkraut | Swiss Cheese |
Thousand Island Dressing

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STATIONED HORS D'OEUVRES

Chilled

MINIMUM OF 25 GUESTS

ARTISAN CHEESE AND CRUDITÉ DISPLAY

Great Lakes Yellow Cheddar | Wensleydale Cranberry Cheddar | Wisconsin Smoke Gouda | Maytag Blue Cheese | Herb and Garlic Cream Cheese | Seasonal Vegetable Crudité | Assorted Crackers | Spiced Nuts | French Onion and Ranch Dipping Sauce | Grape and Strawberries Garnish

ANTIPASTI DISPLAY

Salami | Provolone and Mozzarella Cheeses | Olives | Marinated Vegetables | Sliced Baguette

HUMMUS DISPLAY

Plain, Roasted Garlic, and Roasted Red Pepper Chickpea Hummus | Vegetable Crudité | Seasoned Pita Chips

RAW BAR ^{GF}

Oysters on the Half Shell | Ahi Tuna Poke Tasting Spoon | Jumbo Shrimp | Accompaniments

COLD CHARRED SLICED TENDERLOIN

Extra Virgin Olive Oil | Squeezed Lemon Juice | Fresh Cracked Pepper | Toasted Crostini | Horseradish Cream

GRILLED AND CHILLED VEGETABLE DISPLAY ^{GF}

Zucchini | Summer Squash | Red Onion | Eggplant | Portobello Mushroom | Lemon Oil

BREAD AND OIL ENHANCEMENT

Sliced Baguette | Focaccia Bread | Breadsticks | Herb Infused Oil

Hot

MINIMUM OF 25 GUESTS

WING BAR

Plain, Buffalo and Barbeque | Celery and Carrot Sticks | Ranch and Blue Cheese Dip

NACHO BAR

Tortilla Chips | Braised Chicken | Seasoned Beef | Shredded Lettuce | Diced Onion | Pico de Gallo | Queso | Shredded Cheese | Lime Crema | Guacamole

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STATIONS

Chef-attended Carving Stations

Served with Freshly Baked Dinner Rolls

WHOLE PRIME RIB ^{GF}

Au Jus | Horseradish Cream Sauce

ROAST TENDERLOIN ^{GF}

Flavorful Spice Rub | Horseradish Cream Sauce

ROAST NEW YORK STRIP LOIN OF BEEF ^{GF}

Cracked Pepper and Garlic Salt Rub

SLOW ROAST TURKEY ^{GF}

Gravy | Cranberry Sauce

BAKED HAM ^{GF} Apricot Ginger Glaze | Sweet Rosemary Mustard Sauce

MAPLE AND CIDER PORK LOIN ^{GF}

Apple Compote

Dinner Stations MINIMUM OF 25 GUESTS

PASTA BAR

Penne Pasta | Cheese Ravioli | Marinara and Alfredo Sauce
ADD ITALIAN MEATBALLS, 3.50 PER GUEST

MASHED POTATO BAR ^{GF}

Whipped Yukon and Sweet Potatoes | Broccoli Florets | Roasted Mushrooms | Whipped Butter | Chives |
Crumbled Bacon | Cheddar Cheese | Sour Cream | Gravy

SALAD BAR ^{GF}

Mixed Greens | Spinach | Baby Arugula | Cherry Tomatoes |
Shaved Carrots | Cucumber | Red Onion | Bell Pepper |
Sliced Mushroom | Dried Cranberries | Candied Walnuts |
Sliced Almonds | Parmesan Cheese | Feta | Bacon Crumbles |
Ranch and Brown Derby Dressing

FAJITA BAR

Chipotle Marinated Chicken | Chili Lime Rubbed Steak | Corn and
Flour Tortillas | Roasted Pepper, Onion and Mushroom | Cilantro
Crema | Pico de Gallo | Guacamole

Dessert Stations MINIMUM OF 25 GUESTS

FRESHLY BAKED COOKIES AND BROWNIES

ASSORTED TRUFFLES AND DESSERT BARS

HOT CHOCOLATE BAR

Dark Chocolate steeped with Cinnamon |
Whipped Cream | Marshmallows | Sprinkles |
Peppermint | Caramel

ADD PIROUETTES

ASSORTED MINI CHEESECAKE

Garnished with Dark Chocolate Ganache-dipped Strawberries

BAKER'S STATION

Freshly Baked Cookies and Brownies | Dessert Bars | Dark and
White Chocolate Mousse Shooters

ICE CREAM SANDWICH BAR

Chocolate Chip, M&M and Peanut Butter Cookies | Chocolate and
Vanilla Ice Cream | M&Ms | Chocolate Chips | Sprinkles | Colored
Sugar | Toffee Bits

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream | Whipped Cream | Hot Fudge |
Caramel Sauce | Cherries | Walnuts | Brownie Bites | Crushed Oreos |
Sprinkles | Reese's Pieces

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DINNER

Traditional Buffet

MINIMUM OF 35 GUESTS

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee and Hot Tea

First Course SELECT TWO

MIXED GREEN SALAD

Baby Field Greens | Diced Garden Vegetables | Croutons |
Ranch and Brown Derby Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine | Fine-grated Parmesan |
Croutons | Caesar Dressing

GREEK SALAD ^{GF}

Hearts of Romaine | Feta Cheese | Kalamata Olives |
Cucumbers | Tomatoes | Bell Peppers | Onion |
Greek Dressing

SOUP OF THE DAY

Chef's Daily Selection

CLAM CHOWDER

A New England Classic Soup

Entrée SELECT THREE

SUNDRIED TOMATO CHICKEN ^{GF}

California Tomatoes | Sonoma Coast White Wine | Onion |
Garlic | Basil Leaves

STUFFED CHICKEN BREAST

Sage Bread Stuffing | Country Chicken Gravy

TRADITIONAL ROAST TURKEY

Sliced Oven-roasted Turkey Breast |
Sage Bread Stuffing | Gravy | Cranberry Sauce

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs | Wedged Lemon

SALMON HOLLANDAISE ^{GF}

Pan-roasted | Lemon Hollandaise Sauce

MAPLE AND CIDER PORK LOIN ^{GF}

Apple Compote

BEEF BOURGUIGNON ^{GF}

Caramelized Onions | Mushrooms |
Red Wine Gravy

EGGPLANT PARMESAN

Lightly Breaded | Marinara Sauce |
House Blend Cheese | Parmesan | Linguine

Starch SELECT ONE

GARLIC MASHED POTATOES ^{GF} ROASTED RED

POTATO WEDGES ^{GF} RICE PILAF ^{GF}

Dessert SELECT ONE

APPLE CRISP À LA MODE

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM ^{GF}

ASSORTED TRUFFLES AND DESSERT BAR

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DINNER *Continued*

Premium Buffet

MINIMUM OF 35 GUESTS

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee and Hot Tea

First Course SELECT TWO

MIXED GREEN SALAD

Baby Field Greens | Diced Garden Vegetables | Croutons |
Ranch and Brown Derby Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine | Fine-grated Parmesan |
Croutons | Caesar Dressing

GREEK SALAD

Hearts of Romaine | Feta Cheese | Kalamata Olives |
Cucumbers | Tomatoes | Bell Peppers |
Onion | Greek Dressing

CAPRESE SALAD WITH ARUGULA ^{GF}

Heirloom Tomatoes | Mozzarella | Arugula |

Italian Herbs | Basil Pesto Pine Nut Vinaigrette

SPINACH AND MUSHROOM SALAD ^{GF}

Spinach | Crumbled Bacon | Chopped Egg |
Sliced Mushrooms | Red Onion |
Dijon Mustard and Honey Dressing

SOUP OF THE DAY

Chef's Daily Selection

CLAM CHOWDER

A New England Classic Soup

Entrée SELECT TWO

CHICKEN MARSALA

Sautéed Crimini Mushrooms | Roma Tomatoes |
Roasted Garlic | Sweet Marsala Wine

MEDITERRANEAN CHICKEN BREAST

Boneless Sautéed | Artichoke Hearts | Lemon |
Capers | Parsley | Garlic | Extra Virgin Olive Oil

CRAB CRUSTED HADDOCK

Ritz Cracker Crumbs | Lemon Hollandaise

SALMON HOLLANDAISE ^{GF}

Pan-roasted | Lemon Hollandaise Sauce

SHRIMP SCAMPI

White Wine Garlic Butter Sauce | Lemon |
Linguine | Chopped Parsley

BOURBON STEAK TIPS ^{GF}

Bourbon Barbeque Steak Sauce

Chef-Attended Carving Station SELECT ONE

WHOLE PRIME RIB ^{GF}

NEW YORK STRIP LOIN OF BEEF ^{GF}

SLOW ROAST TURKEY ^{GF}

Starch SELECT ONE

GARLIC MASHED POTATOES ^{GF}

ROASTED RED POTATO WEDGES ^{GF}

RICE PILAF ^{GF}

Dessert SELECT ONE

ASSORTED TRUFFLES AND DESSERT BARS

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM ^{GF}

APPLE CRISP À LA MODE

ASSORTED MINI CHEESECAKES WITH DARK CHOCOLATE GANACHE-DIPPED STRAWBERRIES

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DINNER *Continued*

Plated

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee and Hot Tea

First Course SELECT ONE

MIXED GREEN SALAD

Baby Field Greens | Diced Garden Vegetables |
Ranch and Brown Derby Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine | Fine-grated Parmesan |
CROUTONS | Caesar Dressing

GREEK SALAD

Hearts of Romaine | Feta Cheese | Kalamata Olives | Cucumbers |
Tomatoes | Bell Peppers | Onion |
Greek Dressing

CAPRESE SALAD WITH ARUGULA ^{GF}

Heirloom Tomatoes | Mozzarella | Arugula Greens | Italian Herbs |
Basil Pesto Pine Nut Vinaigrette

SPINACH AND MUSHROOM SALAD ^{GF}

Spinach | Crumbled Bacon | Chopped Egg |
Sliced Mushrooms | Red Onion |
Dijon Mustard and Honey Dressing

SOUP OF THE DAY

Chef's Daily Selection

CLAM CHOWDER

ADD 3 PER GUEST

A New England Classic Soup

Entrée SELECT UP TO TWO

CHICKEN FLORENTINE

Panko-breaded | Stuffed with Spinach, Garlic, and
Swiss Cheese | Extra Virgin Olive Oil | Chicken Velouté

STUFFED CHICKEN "ALLA PARMIGIANA"

Lightly Breaded | Four Cheeses | Sun-drenched California Tomatoes |
Marinara Sauce | Linguine

ALMOND CRUSTED HADDOCK

Almond and Panko-breaded | Roasted Pear Sauce

CRAB CRUSTED HADDOCK

Ritz Cracker Crumbs | Lemon Hollandaise

HORSE RADISH CRUSTED SALMON

Horseradish Herb Butter Crust | Dijon Mustard

BAKED STUFFED JUMBO SHRIMP

Crab-stuffed | Ritz Cracker Crumbs | Lemon Hollandaise

MAPLE AND CIDER PORK LOIN ^{GF}

Apple Compote

NEW YORK STRIP STEAK ^{GF}

Char-broiled to Medium-rare | Course Garlic | Thyme Salt

ROAST BEEF TENDERLOIN ^{GF}

Slow Roasted to Medium-rare | House Signature Seasoning | Red
Wine Reduction

CHAR-BROILED FILET MIGNON ^{GF}

Medium-rare | Rich Cabernet Sauvignon Sauce

NEW ENGLAND SURF AND TURF

Baked Stuffed Jumbo Shrimp | Beef Tenderloin

Starch SELECT ONE

GARLIC MASHED POTATOES ^{GF}

ROASTED RED POTATO WEDGES ^{GF}

RICE PILAF ^{GF}

Dessert SELECT ONE

LIMONCELLO MASCARPONE CAKE WITH RASPBERRY COULIS

CHEESECAKE WITH SEASONAL BERRIES

APPLE BLOSSOM PASTRY WITH CINNAMON WHIPPED CREAM

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM ^{GF}

DARK CHOCOLATE CAKE WITH CHOCOLATE DRIZZLE AND RASPBERRIES

All prices are subject to 9 percent New Hampshire meals tax and 20 percent service charge.

^{GF} Indicated items are gluten free or can be prepared gluten free upon request.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Please inform your server if you or anyone in your party has a food allergy or dietary need.

DINNER STATIONS

Classic Display

MINIMUM OF 35 GUESTS

Stationed Hors d'oeuvres

ARTISAN CHEESE AND CRUDITÉ DISPLAY

Great Lakes Yellow Cheddar | Wensleydale Cranberry Cheddar | Wisconsin Smoke Gouda | Maytag Blue Cheese | Herb and Garlic Cream Cheese | Seasonal Vegetable Crudité | Assorted Crackers | Spiced Nuts | French Onion and Ranch Dipping Sauce | Grape and Strawberries Garnish

Passed Hors d'oeuvres SELECT THREE

CAPRESE BRUSCHETTA

Grilled Garlic-rubbed Baguette | Tomato Mozzarella Salad

CHICKEN SATAY ^{GF}

Thai Peanut Sauce

CROSTINI WITH SOFT GOAT CHEESE

Roasted Sweet Pepper Relish

VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

SPINACH AND CHEESE STUFFED MUSHROOM

SPANAKOPITA

Phyllo Triangle | Spinach | Feta

BEEF TERIYAKI SKEWER ^{GF}

Thai Peanut Sauce

CHICKEN AND LEMONGRASS POTSTICKER

Ginger Soy Sauce

Pasta Station SELECT ONE

Served with Italian Bread and Mixed Green Salad

FIVE CHEESE RAVIOLI

Select: Pomodoro, Basil Pesto or Marinara Sauce

PENNE PASTA

Select: Pomodoro, Basil Pesto or Marinara Sauce

ORECCHIETTE

Sweet Italian Sausage | Broccolini | Garlic | Roasted Tomatoes

RIGATONI PASTA

Bolognese Sauce | Parmesan Cheese | EVOO

Chef-attended Carving Station SELECT ONE

Served with Seasonal Vegetable Medley and choice of one accompaniment: Garlic Mashed Potatoes, Rice Pilaf, Roasted Red Potato Wedges

HERB-RUBBED BONELESS

TURKEY BREAST ^{GF}

Herbed Mayonnaise | Cranberry Sauce

HONEY AND BROWN SUGAR-GLAZED

VIRGINIA HAM ^{GF}

Grilled Pineapple Jus

GARDEN HERB-BRINED

PORK LOIN ^{GF}

Balsamic, Dijon and Thyme Crust | Madeira Wine Sauce

GARLIC-STUDED NY SIRLOIN ^{GF}

Horseradish Sour Cream Sauce

Dessert

Served with Regular and Decaffeinated Coffee and Hot Tea

SWEET TREATS

Macarons | Italian Butter Cookies | Assorted Biscotti | Raspberry-filled Shortbread Cookies

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DINNER STATIONS *Continued*

Deluxe Display

MINIMUM OF 50 GUESTS

Stationed Hors d'oeuvres SELECT ONE

ARTISAN CHEESE AND CRUDITÉ DISPLAY

Great Lakes Yellow Cheddar | Wensleydale
Cranberry Cheddar | Wisconsin Smoke Gouda |
Maytag Blue Cheese | Herb and Garlic Cream
Cheese | Seasonal Vegetable Crudité | Assorted
Crackers | Spiced Nuts | French Onion and Ranch
Dipping Sauce | Grape and Strawberries Garnish

MEDITERRANEAN DISPLAY

Chickpea Hummus | Tabbouleh |
Marinated Olives | Artichokes | Roasted
Tomatoes | Marinated Mushrooms | Pita
Bread Chips

TUSCAN CHARCUTERIE AND CHEESE BOARD

Soppressata | Sweet and Hot Coppa |
Prosciutto | Parmesan | Mozzarella |
Gorgonzola | Grilled Marinated
Vegetables | Olives | Crostini and Crackers

Passed Hors d'oeuvres SELECT FOUR

CAPRESE BRUSCHETTA

Grilled Garlic-rubbed Baguette |
Tomato Mozzarella Salad

SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON

CHICKEN AND LEMONGRASS
POTSTICKER
Ginger Soy Sauce

FIG, GOAT CHEESE AND PROSCIUTTO CROSTINI

Balsamic Reduction

COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

CRANBERRY AND SAUSAGE STUFFED MUSHROOM

SPANAKOPITA
Phyllo Triangle | Spinach | Feta

AHI TUNA POKE TASTING SPOON

Ginger | Soy | Sesame |
Avocado | Wasabi

Pasta Station SELECT TWO

Served with Italian Bread and Mixed Green Salad

FIVE CHEESE RAVIOLI

Select: Pomodoro, Basil Pesto or Bolognese
Sauce

BUTTERNUT SQUASH RAVIOLI
Hard Cider Cream Sauce

WILD MUSHROOM RAVIOLI

Gorgonzola Cream Sauce

ORECCHIETTE

Sweet Italian Sausage | Broccolini |
Garlic | Roasted Tomatoes

POTATO GNOCCHI

Bolognese Sauce | Parmesan Cheese | EVOO

Chef-attended Carving Station SELECT TWO

Served with Seasonal Vegetable Medley and choice of one accompaniment: Garlic Mashed Potatoes, Rice Pilaf, Roasted Red Potato Wedges

CARVED HERB-RUBBED
BONELESS TURKEY BREAST ^{GF}
Herbed Mayonnaise | Cranberry Sauce

GARDEN HERB-BRINED
PORK LOIN ^{GF}
Balsamic, Dijon and Thyme Crust | Madeira Wine
Sauce

HONEY AND BROWN SUGAR -GLAZED
VIRGINIA HAM ^{GF}
Grilled Pineapple Jus

ESPRESSO-RUBBED PRIME RIB ^{GF}
Roasted Garlic Au Jus

GARLIC-STUDDEN NY SIRLOIN ^{GF}
Horseradish Sour Cream

PEPPER-CRUSTED
TENDERLOIN OF BEEF ^{GF}
Au Poivre Brandied Demi-glace

ROASTED LEG OF LAMB ^{GF}
Tzatziki Sauce & Minted Au Jus

Dessert

Served with Regular and Decaffeinated Coffee and Hot Tea

VIENNESE TABLE

Eclairs | Profiteroles | Macaroons | Cannolis | Tiramisu Mousse Cups | Dark Chocolate Truffles | Chocolate-covered Strawberries

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