

# EVENT MENU

Manchester Country Club | 2023



180 South River Road Bedford, NH 03110  
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[www.manchestercountryclub.com](http://www.manchestercountryclub.com)

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity  
GF Indicates items are gluten free. 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.

# BREAKFAST

› Minimum of 25 guests

*All buffets include Regular and Decaffeinated Coffee, Hot Tea, Orange and Apple Juice*

## CONTINENTAL

› 15 per guest

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

## HEALTHY MORNING

› 20 per guest

*Egg Whites, Sweet Potato Hash, Turkey Bacon, Apple Cinnamon Oatmeal Bake, Whole Grain Bread, Fresh Sliced Fruit*

## HOT BREAKFAST

› 18 per guest

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

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# ENHANCEMENTS

› Minimum of 25 guests

## BAGELS AND LOX

› 9 per guest

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

## BRIOCHE STUFFED FRENCH TOAST

› 6 per guest

*Berry Compote, Cream Cheese, Vermont Maple Syrup, Cinnamon Sugar*

## OMELET STATION <sup>GF</sup>

› 12 per guest

› 100 per attendant

*Farm Fresh Eggs, Egg Whites, Ham, Mushrooms, Onions, Tomatoes, Broccoli, Spinach, Peppers, Vermont Cheddar, Swiss Cheese*

# BRUNCH BUFFET

› 29 per guest, minimum of 25 guests

*Includes Regular and Decaffeinated Coffee, Hot Tea, Orange and Apple Juice*

## Eggs SELECT ONE

**FARM FRESH SCRAMBLED EGGS** GF

**MINI QUICHE**

*Lorraine, Broccoli and Cheese*

**EGGS BENEDICT FLORENTINE**

*Poached Egg, Spinach, Hollandaise Sauce*

## Sweet

**BRIOCHE FRENCH TOAST**

*Warm Maple Syrup*

## 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 Vinaigrette*

## Entrée SELECT ONE

**SUNDRIED TOMATO CHICKEN** GF

*California Tomatoes, Sonoma Coast White Wine, Onion, Garlic, Basil Leaves*

**CHICKEN PICCATA**

*Lemon and Caper Sauce, Fresh Parsley*

**HERB-CRUSTED SALMON** GF

*Dijon Mustard, Fresh Herbs*

## Accompaniments

**ASSORTED PASTRIES**

**SLICED FRUIT** GF

**APPLEWOOD BACON** GF

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# SNACK DISPLAYS

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

## **TRAIL MIX CUPS**

› 6 per guest

*Granola, M&M's, Peanuts, Dried Fruit*

## **ENERGY BOOST**

› 7 per guest

*Assorted Granola, KIND® Bars, Whole Fruit*

## **SNACK PACKS**

› 8 per guest

*Guacamole with Tostitos, Classic Hummus with Pretzels*

## **SWEET TREAT**

› 8 per guest

*Snickers, M&Ms, Dirty Kettle Potato Chips: Sea Salt, Funky Fusion, Honey Sriracha*

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# BEVERAGE DISPLAYS

## **BOTTLED SODA AND BOTTLED WATER**

› 4.50 per guest

*Assorted Bottled Coca Cola Products, Dasani Water Bottles*

## **INFUSED WATER**

› 3.50 per guest

*Cucumber and Mint, Strawberry and Lemon*

## **LEMONADE AND UNSWEETENED ICED TEA**

› 3.50 per guest

*Lemon and Strawberry Garnish, Assorted Sugars*

## **HOT CHOCOLATE**

› 5 per guest

*Whipped Cream, Marshmallows*

# GOURMET WRAPS BUFFET

› 27 per guest, minimum of 20 guests

*Includes Potato Chips, Pickle Spears, Regular and Decaffeinated Coffee, and Hot Tea*

## Salad SELECT TWO

### MIXED GREEN SALAD GF

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

### TRADITIONAL CAESAR SALAD GF

*Hearts of Romaine, Fine-grated Parmesan, Croutons, Caesar Dressing*

### PESTO PASTA SALAD

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

### RED BLISS POTATO SALAD GF

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

## Wrap SELECT THREE

### CHICKEN COBB WRAP

*Grilled Chicken, Applewood Bacon, Tomato, Avocado, Hard Boiled Egg, Lettuce, Brown Derby Dressing*

### CALIFORNIA CHICKEN WRAP

*Grilled Chicken, Applewood Bacon, Avocado, Lettuce, Tomato, Sweet Chili Aioli*

### VEGETABLE CAPRESE

*Spinach, Fresh Mozzarella, Roasted Tomato, Basil Pesto, Balsamic Reduction*

### TURKEY BACON RANCH WRAP

*Brined Turkey Breast, Applewood Bacon, Lettuce, Tomato, Ranch Dressing*

### TUSCAN CHICKEN WRAP

*Marinated Chicken, Arugula, Roasted Tomato, Artichokes, Honey-Sriracha Aioli*

### KOREAN BEEF WRAP

*Roast Beef, House Slaw, Pickled Onion, Lettuce, Korean BBQ Sauce*

## Dessert SELECT ONE

### FRESHLY BAKED COOKIES AND BROWNIES

### ASSORTED PETITE PASTRIES

### SLICED FRUIT GF

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# HEALTHY LUNCH BUFFET

› 28 per guest, minimum of 20 guests

*Includes House-made Focaccia Bread and Croutons, Regular and Decaffeinated Coffee, and Hot Tea*

## Salad SELECT TWO

### MIXED GREEN SALAD GF

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

### TRADITIONAL CAESAR SALAD GF

*Hearts of Romaine, Fine-grated Parmesan, Croutons, Caesar Dressing*

### SPINACH AND MUSHROOM SALAD GF

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

### GREEK SALAD GF

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

## Proteins SELECT TWO

### MARINATED GRILLED CHICKEN BREAST GF

*Marinated in Fresh Herbs*

### HERB-CRUSTED SALMON

*Pan-roasted, Dijonnaise Sauce*

### BOURBON MARINATED STEAK TIPS GF

*Mushrooms, Onions, Signature Jack Daniel's Marinade*

### SAUTEED LEMON AND BUTTER SHRIMP GF

## Dessert SELECT ONE

### FRESHLY BAKED COOKIES AND BROWNIES

### CHILLED SLICED FRUIT GF

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# SIGNATURE LUNCH BUFFET

› 36 per guest, minimum of 25 guests

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

## First Course SELECT ONE

### MIXED GREEN SALAD GF

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

### TRADITIONAL CAESAR SALAD GF

*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

### CLAM CHOWDER ADD 3 PER GUEST

## Entrée SELECT TWO

### HERB-ROASTED CHICKEN BREAST GF

*Marinated in Fresh Herbs, Pan-roasted*

### STUFFED CHICKEN BREAST

*Herb Bread Stuffing, Country Chicken Gravy*

### BEEF BOURGUIGNON GF

*Caramelized Onions, Mushrooms, Red Wine Gravy*

### EGGPLANT FLORENTINE

*Lightly Breaded, Ricotta Cheese, Roasted Tomatoes, Garlic, Sautéed Spinach, Marinara Sauce, House Blend Cheese, Linguini*

### ATLANTIC HADDOCK PROVENÇAL GF

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

### HERB-CRUSTED SALMON

*Pan-roasted, Dijonnaise Sauce*

### BOURBON STEAK TIPS GF

*Bourbon Barbeque Steak Sauce*

ADD 3 PER GUEST

## Starch SELECT ONE

### GARLIC MASHED POTATOES GF

### ROASTED RED POTATO WEDGES GF

### CONFETTI RICE PILAF GF

## Dessert SELECT ONE

### APPLE CRISP WITH CINNAMON WHIPPED CREAM

### FRESHLY BAKED COOKIES AND BROWNIES

### CHILLED SLICED FRUIT GF

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# PLATED LUNCH

› 39 per guest, minimum of 25 guests

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

## First Course SELECT ONE

### MIXED GREEN SALAD GF

*Baby Field Greens, Diced Garden Vegetables, 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

### CLAM CHOWDER ADD 3 PER GUEST

## Entrée SELECT TWO

### HERB-ROASTED CHICKEN BREAST GF

*Marinated in Fresh Herbs, Pan-roasted*

### STUFFED CHICKEN BREAST

*Herb Bread Stuffing, Country Chicken Gravy*

### EGGPLANT FLORENTINE

*Lightly Breaded, Ricotta Cheese, Roasted Tomatoes, Garlic, Sautéed Spinach, Marinara Sauce, House Blend Cheese, Linguini*

### GNOCCHI

*Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil*

### ATLANTIC HADDOCK PROVENÇAL GF

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

### HERB-CRUSTED SALMON

*Pan-roasted, Dijonnaise Sauce*

### BOURBON STEAK TIPS GF

*Bourbon Barbeque Steak Sauce*

## Starch SELECT ONE

### GARLIC MASHED POTATOES GF

### ROASTED RED POTATO WEDGES GF

### CONFETTI RICE PILAF GF

## Dessert SELECT ONE

### DARK AND WHITE CHOCOLATE MOUSSE CUPS

### 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, 225 <sup>GF</sup>

*Tangy Cocktail Sauce*

### BRUSCHETTA, 85

*Grilled Garlic-rubbed Baguette, Tomato Mozzarella Salad*

### FIG AND GOAT CHEESE CROSTINI, 100

*Goat Cheese, Fig Preserves*

### CAPRESE SKEWER, 85 <sup>GF</sup>

*Roasted Tomato and Mozzarella, Basil Pesto Pine Nut Vinaigrette*

### CUCUMBER AND CRAB CANAPE, 190 <sup>GF</sup>

*Dill Aioli*

### LOBSTER SALAD, 250

*Brioche Toast*

### ANTIPASTO SKEWER, 90 <sup>GF</sup>

*Cotto Salami, Marinated Artichoke, Provolone, Basil Pesto Pine Nut Vinaigrette*

## Hot

› Per 50 pieces

### PARMESAN ARANCINI, 160

*Marinara*

### TOMATO BASIL BISQUE SHOOTER, 95

*Grilled Cheese Crouton*

### CHICKEN SATAY, 95 <sup>GF</sup>

*Thai Peanut Dipping Sauce*

### BEEF TERIYAKI SKEWER, 220 <sup>GF</sup>

### CRAB CAKE, 115

*Remoulade Dipping Sauce*

### COCONUT CHICKEN TENDER, 100

*Sweet Thai Chili Sauce*

### COCONUT FRIED SHRIMP, 180

*Sweet Thai Chili Sauce*

### SPINACH AND CHEESE STUFFED MUSHROOM, 90

### KOSHER STYLE POTATO PANCAKE, 90

*Applesauce, Crème Fraiche, Chive*

### PETITE BEEF WELLINGTON, 250

### ARTICHOKE BEIGNETS, 150

*Pesto Aioli*

### VEGETABLE SPRING ROLL, 120

*Sweet Thai Chili Sauce*

### BAKED BRIE TARTLET, 100

*Caramelized Onion, Phyllo Cup*

### SWEDISH OR ITALIAN MEATBALL, 140

### SPANAKOPITA, 110

*Phyllo Triangle, Spinach, Feta*

### GRILLED PETITE LAMB CHOP, 450 <sup>GF</sup>

*Cooked Medium Rare, Herb Oil*

### SPICY CHICKEN WONTON, 200

### SCALLOPS WRAPPED IN APPLEWOOD BACON, 300

### BLACK TRUFFLE MAC AND CHEESE TARTS, 150

### BACON WRAPPED SHORT RIB, 275

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# STATIONED HOR D'OEUVRES

## Chilled

› Minimum of 25 guests

### ARTISAN CHEESE AND CRUDITÉ DISPLAY

› 5 per guest

*Assorted Cheeses, Seasonal Vegetable Crudité, Assorted Crackers, Sliced Baguette, French Onion Dip, Grape and Strawberry Garnish*

### CHARCUTERIE DISPLAY

› 8 per guest

*Assorted Cheeses, Assorted Meats, Seasonal Vegetable Crudité, Assorted Cheeses, Sliced Baguette, French Onion Dip, Grape and Strawberry Garnish*

### HUMMUS DISPLAY

› 5 per guest

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

### RAW BAR <sup>GF</sup>

› Market Price

*Oysters on the Half Shell, Ahi Tuna Poke Tasting Spoon, Jumbo Shrimp, and Accompaniments*

### RAW BAR WITH SUSHI <sup>GF</sup>

› Market Price

*Oysters on the Half Shell, Ahi Tuna Poke Tasting Spoon, Jumbo Shrimp, Shrimp Tempura Roll, California Roll, Spicy Tuna Roll, and Accompaniments*

### COLD CHARRED SLICED TENDERLOIN

› 305, Serves Approximately 30 Guests

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

### GRILLED AND CHILLED VEGETABLE DISPLAY <sup>GF</sup>

› 6 per guest

*Zucchini, Summer Squash, Red Onion, Eggplant, Portobello Mushroom, Lemon Oil*

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## FOOD STATIONS

› Minimum of 25 guests

### SALAD BAR <sup>GF</sup>

› 14 per guest

*Mixed Greens, Cherry Tomatoes, Shaved Carrots, Cucumber, Red Onion, Dried Cranberries, Sliced Almonds, Shredded Cheese, Crumbled Bacon, Ranch and Brown Derby Dressing*

### PASTA BAR

› 10 per guest

*Penne Pasta with Alfredo Sauce, Cheese Ravioli with Marinara Add Italian Meatballs, 3.50 PER GUEST*

### MASHED POTATO BAR <sup>GF</sup>

› 10 per guest

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

### WING BAR <sup>GF</sup>

› 10 per guest

*Plain, Buffalo and Barbecue, Celery and Carrot Sticks, Ranch and Blue Cheese Dip*

### BUILD-YOUR-OWN FAJITA BOWL <sup>GF</sup>

› 16 per guest

*Chipotle-marinated Chicken, Chili Lime Rubbed Steak, Cilantro Lime Rice, Lettuce, Tomato, Black Bean and Corn Salsa*

### SLIDER BAR WITH FRENCH FRIES <sup>SELECT ONE</sup>

› 10 per guest

**Italian Meatball:** *Marinara, Mozzarella Cheese*  
**Pulled Pork or Chicken:** *Barbecue Sauce, Coleslaw*  
**Haddock:** *Tartar Sauce, Shredded Lettuce*

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# CHEF-ATTENDED CARVING STATIONS

*Includes Freshly Baked Dinner Rolls*

› 100 per attendant

## **WHOLE PRIME RIB** GF

› 20 per guest, minimum of 35 guests

*Au Jus, Horseradish Cream Sauce*

## **ROAST TENDERLOIN** GF

› 20 per guest, minimum of 20 guests

*Flavorful Spice Rub, Horseradish Cream Sauce*

## **ROAST NEW YORK STRIP LOIN OF BEEF** GF

› 18 per guest, minimum of 30 guests

*Cracked Pepper and Garlic Salt Rub*

## **SLOW ROAST TURKEY** GF

› 12 per guest, minimum of 25 guests

*Gravy, Cranberry Sauce*

## **BAKED HAM** GF

› 8 per guest, minimum of 40 guests

*Apricot Ginger Glaze, Sweet Rosemary Mustard Sauce*

## **MAPLE AND CIDER PORK LOIN** GF

› 8 per guest, minimum of 25 guests

*Apple Compote*

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# DESSERT STATIONS

› Minimum of 25 guests

## **FRESHLY BAKED COOKIES AND BROWNIES**

› 5 per guest

## **ASSORTED TRUFFLES AND DESSERT BARS**

› 6 per guest

## **ASSORTED MINI CHEESECAKE** GF

› 6.50 per guest

*Garnished with Dark Chocolate Ganache-dipped Strawberries*

## **DOUGHNUTS**

› 7 per guest

*Locally Baked assortment*

## **VANILLA SPONGECAKE** GF

› 5 per guest

*Layered with Strawberry Cream*

## **BAKER'S STATION**

› 6.50 per guest

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

## **ICE CREAM SUNDAE BAR**

› 9 per guest

*Vanilla and Chocolate Ice Cream, Whipped Cream, Sprinkles, Crushed Cookies, Chocolate Candies, Chocolate and Caramel Syrup*  
**Add Freshly Baked Chocolate Chip and Sugar Cookies, 3 PER GUEST**

# TRADITIONAL DINNER BUFFET

› 42 per guest, minimum of 35 guests

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

## First Course SELECT TWO

### MIXED GREEN SALAD GF

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

### TRADITIONAL CAESAR SALAD GF

*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

### CLAM CHOWDER ADD 3 PER GUEST

## Entrée SELECT THREE

### CHICKEN PICCATA

*Lemon and Caper Sauce, Fresh Parsley*

### 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*

### HERB-CRUSTED SALMON GF

*Pan-Roasted, Dijonnaise Sauce*

### 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

### CONFETTI RICE PILAF GF

## Dessert SELECT ONE

### APPLE CRISP WITH CINNAMON WHIPPED CREAM

### DARK AND WHITE CHOCOLATE MOUSSE SHOOTERS

### VANILLA SPONGECAKE LAYERED WITH STRAWBERRY CREAM GF

### ASSORTED TRUFFLES AND DESSERT BAR

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# PREMIUM DINNER BUFFET

› 60 per guest, minimum of 35 guests

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

## First Course SELECT TWO

### MIXED GREEN SALAD GF

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

### TRADITIONAL CAESAR SALAD GF

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

### CAPRESE SALAD WITH ARUGULA GF

Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Vinaigrette

### SPINACH AND MUSHROOM SALAD GF

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

### SOUP OF THE DAY

### CLAM CHOWDER ADD 3 PER GUEST

## Entrée SELECT TWO

### CHICKEN MARSALA

Sautéed Cremini Mushrooms, Roma Tomatoes, Roasted Garlic, Sweet Marsala Wine

### MEDITERRANEAN CHICKEN BREAST

Boneless and 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

### SHRIMP SCAMPI

White Wine Garlic Butter Sauce, Lemon, Linguini, 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

### CONFETTI RICE PILAF GF

## Dessert SELECT ONE

### ASSORTED TRUFFLES AND DESSERT BARS

### VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM GF

### APPLE CRISP WITH CINNAMON WHIPPED CREAM

### ASSORTED MINI CHEESECAKES WITH DARK CHOCOLATE GANACHE-DIPPED STRAWBERRIES

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# PLATED DINNER

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

## First Course SELECT ONE

### MIXED GREEN SALAD GF

Baby Field Greens, Diced Garden Vegetables, Croutons, 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

### CHICKEN FLORENTINE, 42

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

### STUFFED CHICKEN "ALLA PARMIGIANA", 42

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

### ALMOND-CRUSTED HADDOCK, 45

Almond and Panko-breaded, Roasted Pear Sauce

### CRAB-CRUSTED HADDOCK, 48

Ritz Cracker Crumbs, Lemon Hollandaise

### HORSERADISH-CRUSTED SALMON, 45

Horseradish Herb Butter Crust, Dijon Mustard

### BAKED STUFFED JUMBO SHRIMP, Market Price

Crab-stuffed, Ritz Cracker Crumbs, Lemon Hollandaise

### GNOCCHI, 42

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## Starch SELECT ONE

GARLIC MASHED POTATOES GF

ROASTED RED POTATO WEDGES GF

CONFETTI RICE PILAF GF

## Dessert SELECT ONE

LIMONCELLO MASCARPONE CAKE WITH RASPBERRY COULIS

CHEESECAKE WITH SEASONAL BERRIES

APPLE BLOSSOM PASTRY WITH CINNAMON WHIPPED CREAM

### CAPRESE SALAD WITH ARUGULA GF

Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Vinaigrette

### SPINACH AND MUSHROOM SALAD GF

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

### SOUP OF THE DAY

### CLAM CHOWDER ADD 3 PER GUEST

### EGGPLANT "ALLA PARMIGIANA", 42

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

### MAPLE AND CIDER PORK LOIN, 42 GF

Apple Compote

### NEW YORK STRIP STEAK, 48 GF

Char-broiled to Medium Rare, Course Garlic, Thyme Salt

### ROAST BEEF TENDERLOIN, 52 GF

Slow Roasted to Medium Rare, House Signature Seasoning, Red Wine Reduction

### CHAR-BROILED FILET MIGNON, 58 GF

Medium Rare, Rich Cabernet Sauvignon Sauce

### NEW ENGLAND SURF AND TURF, Market Price

Baked Stuffed Jumbo Shrimp, Beef Tenderloin

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity  
GF Indicates items are gluten free. 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.