

# EVENT MENU

Manchester Country Club | 2022



180 South River Road Bedford, NH 03110  
events@manchestercountryclub.com | (603) 624-4096 ext. 4  
[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, and Orange 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*

---

# 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

› 250 per attendant

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

# BRUNCH BUFFET

› 35 per guest, minimum of 25 guests

*Includes Assorted Baked Muffins, Pastries, Mini Croissants, Sliced Fruit, Regular and Decaffeinated Coffee, Hot Tea, and Orange Juice*

## **Eggs** SELECT ONE

*Includes Brioche French Toast and Applewood Bacon*

### **FARM FRESH SCRAMBLED EGGS** GF

### **MINI QUICHE**

*Lorraine, Broccoli and Cheese*

### **EGGS BENEDICT FLORENTINE**

*Poached Egg, Spinach, Hollandaise Sauce*

## **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**

### **ROASTED RED POTATO WEDGES** GF

### **SEASONAL ROASTED VEGETABLE** GF

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.

# SNACK DISPLAYS

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

## **TRAIL MIX**

› 9 per guest

*Build-your-own Trail Mix: Granola, M&M's, Peanuts, Dried Fruit*

## **ENERGY BOOST**

› 9 per guest

*Assorted Granola, KIND® Bars, Whole Fruit*

## **SNACK PACKS**

› 8 per guest

*Guacamole with Tostitos, Classic Hummus with Pretzels*

## **MCC POPCORN MACHINE**

› 8 per guest

*Ranch Dressing, White Cheddar Seasoning, Truffle Salt, Butter*

## **SWEET TREAT**

› 8 per guest

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

---

# BEVERAGE DISPLAYS

## **BOTTLED SODA**

› 4 per guest

*Assorted Bottled Coca Cola Products*

## **INFUSED WATER**

› 3.75 per guest

*Cucumber and Mint, Strawberry and Lemon*

## **LEMONADE AND UNSWEETENED ICED TEA**

› 3.50 per guest

*Lemon and Strawberry Garnish, Assorted Sugars*

# GOURMET WRAPS BUFFET

› 27 per guest, minimum of 25 guests

*Includes House Truffle Potato Chips, Fresh Fruit, Pickle Spears, Regular and Decaffeinated Coffee, and Hot Tea*

## **S a l a d** 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*

### **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*

## **W r a p** 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*

## **D e s s e r t** SELECT ONE

### **FRESHLY BAKED COOKIES AND BROWNIES**

### **ASSORTED PETITE PASTRIES**

### **ASSORTED CLASSIC VERRINES**

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.

# HEALTHY LUNCH BUFFET

› 35 per guest, minimum of 25 guests

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

## Salad

### GREENS GF

*Iceberg Lettuce, Romaine Hearts, Baby Spinach*

### VEGETABLES GF

*Tomato, Cucumber, Onions, Carrots, Chickpeas, Olives, Artichoke Hearts*

### CHEESES GF

*Feta, Mozzarella*

### FRUITS AND NUTS

*Dried Cranberries, Candied Walnuts*

### DRESSINGS GF

*Ranch, Brown Derby, White Balsamic Vinaigrette*

## Proteins SELECT ONE

### 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

## Sides

### MEDITERRANEAN QUINOA SALAD GF

*Quinoa, Cucumber, Sun-dried Tomato, Onion, Feta, Fresh Mint, Lemon Juice, E.V.O.O.*

### CHICKEN VEGETABLE SOUP GF

*Carrots, Parsnips, Celery, Onions*

## Dessert SELECT ONE

APPLE CRISP WITH CINNAMON WHIPPED CREAM

CHILLED SLICED FRUIT GF

FRESHLY BAKED COOKIES AND BROWNIES

ASSORTED CLASSIC VERRINES

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.

# SIGNATURE BUFFET

› 36 per guest, minimum of 25 guests

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

### CLAM CHOWDER ADD 3 PER GUEST

## Entrée SELECT TWO

### HERB-ROASTED CHICKEN BREAST GF

*Marinated in Fresh Herbs, Pan-roasted*

### MEDITERRANEAN CHICKEN BREAST

*Boneless and Sautéed, Artichoke Hearts, Lemon, Capers, Parsley, Garlic, Extra Virgin Olive Oil*

### 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*

### ATLANTIC HADDOCK PROVENÇAL GF

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

ADD 3 PER GUEST

### HERB-CRUSTED SALMON

*Pan-roasted, Dijonnaise Sauce*

ADD 3 PER GUEST

### 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

### ASSORTED CLASSIC VERRINES

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.

# PLATED

› 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, 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

### CLAM CHOWDER ADD 3 PER GUEST

## Entrée SELECT TWO

### HERB-ROASTED CHICKEN BREAST GF

*Marinated in Fresh Herbs, Pan-roasted*

### MEDITERRANEAN CHICKEN BREAST

*Boneless and Sautéed, Artichoke Hearts, Lemon, Capers, Parsley, Garlic, Extra Virgin Olive Oil*

### 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*

### ATLANTIC HADDOCK PROVENÇAL GF

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

ADD 3 PER GUEST

### HERB-CRUSTED SALMON

*Pan-roasted, Dijonnaise Sauce*

ADD 3 PER GUEST

### 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

### 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

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.



# 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

### CROSTINI WITH SOFT GOAT CHEESE, 85

Roasted Sweet Pepper Relish

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

Roasted Tomato and Mozzarella, Olive Oil, Salt, Basil Pesto Pine Nut Vinaigrette

### AHI TUNA POKE TASTING SPOON, 165

Ginger, Soy, Sesame, Avocado, Wasabi

### SPICY GAZPACHO SHOOTER, 125 <sup>GF</sup>

Crab Salad Garnish

### SMOKED SALMON CANAPE, 160

Horseradish Cream Cheese, Sliced Tomato, Dill, Toasted Rye

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

Thai Peanut Dipping Sauce

### BEEF TERIYAKI SKEWER, 115 <sup>GF</sup>

### CRAB CAKE, 115

Remoulade Dipping Sauce

### COCONUT CHICKEN TENDER, 90

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, 110

### VEGETABLE SPRING ROLL, 95

Sweet Thai Chili Sauce

### BAKED BRIE TARTLET, 100

Caramelized Onion, Phyllo Cup

### SWEDISH OR ITALIAN MEATBALL, 85

### SPANAKOPITA, 110

Phyllo Triangle, Spinach, Feta

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

Cooked Medium Rare, Herb Oil

### FIG AND GOAT CHEESE CROSTINI, 100

Goat Cheese, Fig Preserves

### ROASTED CHICKEN CROSTINI, 95

Crispy Bacon, Fig Preserve

### SCALLOPS WRAPPED IN APPLEWOOD BACON, 300

### TOMATO AND GOAT CHEESE TARTLET, 85

### PETITE REUBEN, 115

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

# STATIONED HOR D'OEUVRES

## Chilled

› Minimum of 25 guests

### ARTISAN CHEESE AND CRUDITÉ DISPLAY

› 7 per guest

*Great Lakes Yellow Cheddar, Wensleydale Cranberry Cheddar, Wisconsin Smoked Gouda, Maytag Blue Cheese, Herb and Garlic Cream Cheese, Seasonal Vegetable Crudité, Assorted Crackers, French Onion and Ranch Dipping Sauce, Grape and Strawberry Garnish*

### ANTIPASTI DISPLAY

› 8 per guest

*Salami, Provolone and Mozzarella Cheeses, Olives, Marinated Vegetables, Sliced Baguette*

### HUMMUS DISPLAY

› 5 per guest

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

## Hot

› Minimum of 25 guests

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

› 10 per guest

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

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

› Market Price

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

### BREAD ENHANCEMENT

› 3 per guest

*Sliced Baguette, Focaccia Bread, Breadsticks, Herb Infused Oil*

### NACHO BAR <sup>GF</sup>

› 12 per guest

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

---

# DINNER STATIONS

› Minimum of 25 guests

### PASTA BAR

› 10 per guest

*Penne Pasta, Cheese Ravioli, Marinara, Alfredo Sauce  
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*

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

› 14 per guest

*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, Crumbled Bacon, Ranch and Brown Derby Dressing*

### FAJITA BAR

› 16 per guest

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

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.

# CHEF-ATTENDED CARVING STATIONS

*Includes Freshly Baked Dinner Rolls*

› 250 per attendant

## WHOLE PRIME RIB <sup>GF</sup>

› 15 per guest, minimum of 35 guests

*Au Jus, Horseradish Cream Sauce*

## ROAST TENDERLOIN <sup>GF</sup>

› 20 per guest, minimum of 20 guests

*Flavorful Spice Rub, Horseradish Cream Sauce*

## ROAST NEW YORK STRIP LOIN OF BEEF <sup>GF</sup>

› 15 per guest, minimum of 30 guests

*Cracked Pepper and Garlic Salt Rub*

## SLOW ROAST TURKEY <sup>GF</sup>

› 10 per guest, minimum of 25 guests

*Gravy, Cranberry Sauce*

## BAKED HAM <sup>GF</sup>

› 8 per guest, minimum of 40 guests

*Apricot Ginger Glaze, Sweet Rosemary Mustard Sauce*

## MAPLE AND CIDER PORK LOIN <sup>GF</sup>

› 8 per guest, minimum of 25 guests

*Apple Compote*

---

# DESSERT STATIONS

› Minimum of 25 guests

## FRESHLY BAKED COOKIES AND BROWNIES

› 5 per guest

## ASSORTED TRUFFLES AND DESSERT BARS

› 6 per guest

## HOT CHOCOLATE BAR

› 6 per guest

*Dark Chocolate Steeped with Cinnamon, Whipped Cream, Marshmallows, Sprinkles, Peppermint, Caramel*

**Add Pirouettes, 2.50 PER GUEST**

## ASSORTED MINI CHEESECAKE

› 6.50 per guest

*Garnished with Dark Chocolate Ganache-dipped Strawberries*

## DOUGHNUTS

› 5 per guest

*Locally Baked assortment*

## VANILLA SPONGECAKE <sup>GF</sup>

› 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 SANDWICH BAR

› 9 per guest

*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

› 9 per guest

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

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.

# TRADITIONAL 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

*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

### CLAM CHOWDER ADD 3 PER GUEST

## 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*

### 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 PARFAIT

### VANILLA SPONGECAKE LAYERED WITH STRAWBERRY CREAM GF

### ASSORTED TRUFFLES AND DESSERT BAR

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.

# PREMIUM BUFFET

› 50 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

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

### 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

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.

# PLATED

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

## First Course SELECT ONE

### 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

## 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

### 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

### BAKED STUFFED JUMBO SHRIMP, Market Price

Crab-stuffed, Ritz Cracker Crumbs, Lemon Hollandaise

### 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

## 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

### VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM GF

### DARK CHOCOLATE CAKE WITH CHOCOLATE DRIZZLE AND RASPBERRIES

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.