



EVENT MENU

Manchester Country Club | 2024

Breakfast ²

available until twelve o'clock in the afternoon

Brunch ³

available until three o'clock in the afternoon

Snack Breaks ⁴

Lunch ⁵⁻⁸

available until four o'clock in the afternoon

Hors D'oeuvres ⁹⁻¹⁰

Food Stations ¹⁰⁻¹¹

Dinner ¹²⁻¹⁵

available starting at four o'clock in the afternoon

BREAKFAST

› MINIMUM OF 25 GUESTS

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

CONTINENTAL

Freshly Baked Assorted Muffins and Pastries, Chilled Sliced Fruit, Assorted *Bagel Café* Bagels, Cream Cheese, Whipped Butter and Preserves, Nonfat Yogurt with Granola

HEALTHY MORNING

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

HOT BREAKFAST

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

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

BRIOCHE STUFFED FRENCH TOAST

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

OMELET STATION GF

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

DOUGHNUTS

Locally Baked assortment

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. V indicates items are vegetarian. 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.

BRUNCH BUFFET

› MINIMUM OF 25 GUESTS

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

Eggs

SELECT ONE

FARM FRESH SCRAMBLED EGGS GF, V

MINI QUICHE v

Lorraine, Broccoli and Cheese

EGGS BENEDICT FLORENTINE v

Poached Egg, Spinach, Hollandaise Sauce

Sweet

BRIOCHE FRENCH TOAST

Cinnamon Short Bread Crumble, Vermont Maple Syrup

Salad

SELECT ONE

MIXED GREEN SALAD GF, V

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

TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

CAPRESE SALAD WITH ARUGULA GF, V

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

Pan-roasted, Dijonnaise Sauce

BEEF BOURGUIGNON

Caramelized Onions, Mushrooms, Red Wine Gravy

Accompagniments

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

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

ENERGY BOOST ^{GF}

Assorted KIND® Bars, Whole Fruit

SNACK PACKS

Guacamole with Tostitos, Classic Hummus with Pretzels

SWEET TREAT ^{GF}

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

BEVERAGE DISPLAYS

BOTTLED SODA AND BOTTLED WATER

Assorted Bottled Coca Cola Products, Dasani Water Bottles

INFUSED WATER

Cucumber and Mint, Strawberry and Lemon

LEMONADE AND UNSWEETENED ICED TEA

Lemon and Strawberry Garnish, Assorted Sugars

COFFEE

Regular and Decaffeinated Coffee, and Hot Tea

HOT CHOCOLATE

Whipped Cream, Marshmallows, Peppermint Sticks

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GOURMET WRAPS BUFFET

› MINIMUM OF 20 GUESTS

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

Salad

SELECT TWO

MIXED GREEN SALAD GF, V

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

TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

PESTO PASTA SALAD V

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

RED BLISS POTATO SALAD GF, V

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

Wrap

SELECT THREE

› MAKE ANY GLUTEN FREE

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

› MINIMUM OF 20 GUESTS

Includes Freshly Baked Rolls, Croutons, Regular and Decaffeinated Coffee, and Hot Tea

Salad

SELECT TWO

MIXED GREEN SALAD GF, V

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

TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, 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, V

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

Protein

SELECT TWO

MARINATED GRILLED CHICKEN BREAST GF

Marinated in Fresh Herbs

HERB-CRUSTED SALMON

Pan-roasted, Dijonnaise Sauce

MARINATED STEAK TIPS

Tenderloin Brochettes, Mushrooms, Onions, Red Wine Sauce

SAUTÉED LEMON AND BUTTER SHRIMP GF

Dessert

SELECT ONE

FRESHLY BAKED COOKIES AND BROWNIES

CHILLED SLICED FRUIT GF

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SIGNATURE LUNCH BUFFET

› MINIMUM OF 25 GUESTS

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

First Course

SELECT ONE

MIXED GREEN SALAD GF, V

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

TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

GREEK SALAD GF, V

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

TORTELLINI SALAD V

Cucumbers, Tomatoes, Red Onion, Mozzarella, Citrus Vinaigrette

SOUP OF THE DAY

CLAM CHOWDER

Entrée

SELECT TWO

HERB-ROASTED CHICKEN BREAST GF

Marinated in Fresh Herbs, Pan-roasted

STUFFED CHICKEN BREAST

Herbed Bread Stuffing, Country Chicken Gravy

BEEF BOURGUIGNON

Caramelized Onions, Mushrooms, Red Wine Gravy

MARINATED STEAK TIPS

Tenderloin Brochettes, Red Wine Sauce

BRAISED BEEF BRISKET GF

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

ATLANTIC HADDOCK PROVENÇAL GF

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

HERB-CRUSTED SALMON

Pan-roasted, Dijonnaise Sauce

EGGPLANT FLORENTINE V

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

GNOCCHI V

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

Starch

SELECT ONE

BUTTER WHIPPED
POTATOES GF

ROASTED RED POTATO
WEDGES GF

CONFETTI RICE PILAF GF

Dessert

SELECT ONE

APPLE CRISP, CINNAMON WHIPPED CREAM

FRESHLY BAKED COOKIES AND BROWNIES

VANILLA LAYERED SPONGE CAKE,
STRAWBERRY CREAM GF

DARK AND WHITE CHOCOLATE MOUSSE
SHOOTERS

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PLATED LUNCH

› MINIMUM OF 25 GUESTS

› MEAL COUNTS DUE 14 DAYS PRIOR TO THE EVENT

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

First Course

SELECT ONE

MIXED GREEN SALAD ^{GF, V}

Baby Field Greens, Diced Garden Vegetables, Brown Derby Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

GREEK SALAD ^{GF, V}

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

SOUP OF THE DAY

CLAM CHOWDER

Entrée

SELECT TWO

HERB-ROASTED CHICKEN BREAST ^{GF}

Marinated in Fresh Herbs, Pan-roasted

STUFFED CHICKEN BREAST

Herbed Bread Stuffing, Country Chicken Gravy

MARINATED STEAK TIPS

Tenderloin Brochettes, Red Wine Sauce

BRAISED BEEF BRISKET ^{GF}

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

ATLANTIC HADDOCK PROVENÇAL ^{GF}

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

HERB-CRUSTED SALMON

Pan-Roasted, Dijonnaise Sauce

EGGPLANT FLORENTINE ^V

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

GNOCCHI ^V

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

Starch

SELECT ONE

BUTTER WHIPPED POTATOES ^{GF}

ROASTED RED POTATO WEDGES ^{GF}

CONFETTI RICE PILAF ^{GF}

Dessert

SELECT ONE

APPLE BLOSSOM, CINNAMON WHIPPED CREAM

DARK AND WHITE CHOCOLATE MOUSSE CUPS

VANILLA LAYERED SPONGE CAKE, STRAWBERRY CREAM ^{GF}

CHOCOLATE DREAMING CAKE, VANILLA MOUSSE ^{GF}

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PASSED HORS D'OEUVRES

Chilled

› PER 50 PIECES

ANTIPASTO SKEWER ^{GF}

Cotto Salami, Marinated Artichoke, Provolone,
Basil Pesto Vinaigrette

BRUSCHETTA ^V

Grilled Garlic-rubbed Baguette, Tomato Mozzarella Salad

CAPRESE SKEWER ^{GF, V}

Roasted Tomato and Mozzarella, Basil Pesto Vinaigrette

CUCUMBER AND CRAB CANAPE ^{GF}

Dill Aioli

FIG AND GOAT CHEESE CROSTINI ^V

Goat Cheese, Fig Preserves

JUMBO SHRIMP ^{GF}

Tangy Cocktail Sauce

LOBSTER SALAD

Brioche Toast

TUNA TARTAR ^{GF}

Citrus Ponzu

Hot

› PER 50 PIECES

ARTICHOKE BEIGNETS ^V

Pesto Aioli

BACON-WRAPPED SHORT RIB

BAKED BRIE TARTLET ^V

Caramelized Onion, Phyllo Cup

BEEF EMPANADA

Aji Verde Salsa

BEEF TERIYAKI SKEWER ^{GF}

Ginger and Tamarind Marinade

CHICKEN QUESADILLA CONE

Lime Crema

CHICKEN SATAY ^{GF}

Thai Peanut Dipping Sauce

COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

COCONUT FRIED SHRIMP

Sweet Thai Chili Sauce

CRAB CAKE

Remoulade Dipping Sauce

ITALIAN MEATBALL

Marinara and Parmesan

KOREAN STEAK TACO

Marinated Sirloin, Sriracha Aioli

KOSHER STYLE POTATO PANCAKE ^V

Applesauce, Crème Fraiche, Chive

LAMB LOLLIPOPS ^{GF}

Cooked Medium Rare, Herb Oil

PARMESAN ARANCINI ^V

Parmesan and Gouda Arancini

PEKING DUCK ROLLS

Hoisin Sauce

PETITE BEEF WELLINGTON

Beef, Mushroom Duxelle, Puff Pastry

SCALLOPS WRAPPED IN BACON

SPANAKOPITA ^V

Phyllo Triangle, Spinach, Feta

SPINACH AND CHEESE STUFFED MUSHROOM ^{GF, V}

TOMATO BASIL BISQUE SHOOTER ^V

Grilled Cheese Crouton

VEGETABLE SPRING ROLL ^V

Sweet Thai Chili Sauce

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STATIONED HOR D'OEUVRES

Chilled

› MINIMUM OF 25 GUESTS

ARTISAN CHEESE AND CRUDITÉ DISPLAY V

Assorted Cheeses, Seasonal Vegetable Crudité,
Assorted Crackers, Sliced Baguette, French Onion Dip,
Grapes and Strawberries

CHARCUTERIE DISPLAY

Assorted Cheeses, Assorted Meats, Seasonal Vegetable Crudité,
Sliced Baguette, French Onion Dip, Grapes and Strawberries

HUMMUS DISPLAY V

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

CHARCUTERIE CORNETS

Sopressata, Mozzarella, Roasted Tomato, Artichoke, Olive, Pesto Aioli,
Savory Cone

RAW BAR GF

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

RAW BAR WITH SUSHI

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

TENDERLOIN CARPACCIO

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

FOOD STATIONS

› MINIMUM OF 25 GUESTS

SALAD BAR GF, V

Mixed Greens, Cherry Tomatoes, Shaved Carrots, Cucumber,
Red Onion, Dried Cranberries, Sliced Almonds, Shredded Cheese,
Crumbled Bacon, Ranch and Brown Derby Dressing.
Served with Freshly Baked Rolls.

PASTA BAR V

Penne Pasta with Marinara Sauce, Cheese Ravioli with Alfredo Sauce,
Served with Freshly Baked Rolls.

Add Homemade Italian Meatballs, 3 PER GUEST

MASHED POTATO BAR GF

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

WING BAR GF

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

STIR FRY

Vegetarian Vegetable Mix, Vegetable Pot Stickers, Scallion Rice,
Choice of Chicken or Beef

BUILD-YOUR-OWN FAJITA BAR

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

SLIDER BAR WITH FRENCH FRIES

SELECT ONE

- **ITALIAN MEATBALL:** Marinara, Mozzarella Cheese
- **PULLED PORK:** Barbecue Sauce, Coleslaw
- **PULLED CHICKEN:** Barbecue Sauce, Coleslaw
- **HADDOCK:** Tartar Sauce, Shredded Lettuce

PIZZA BAR

SELECT TWO

- **NEAPOLITAN:** San Marzano Tomato Sauce, Mozzarella, Basil
- **MEAT LOVER'S:** Italian Sausage, Pepperoni, Applewood Bacon, Mozzarella, San Marzano Tomato Sauce, Oregano, Parmesan
- **BUFFALO CHICKEN:** Crispy Buffalo Chicken, Ranch, Blue Cheese Crumbles, Applewood Bacon, Cheese, Scallions
- **VEGETARIAN:** Boursin Cheese, Roasted Mushrooms, Spinach, Roasted Tomatoes, Mozzarella Cheese, San Marzano Tomato Sauce, Truffle Oil

Gluten Free Crust Available, 2 PER GUEST

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CHEF-ATTENDED STATIONS

Includes Freshly Baked Dinner Rolls

WHOLE PRIME RIB ^{GF}

› a minimum of 35 guests
Au Jus, Horseradish Cream Sauce

ROAST TENDERLOIN ^{GF}

› a minimum of 20 guests
Flavorful Spice Rub, Horseradish Cream Sauce

ROASTED ROSEMARY NEW YORK STRIP ^{GF}

› a minimum of 30 guests
Rosemary, Red Wine Demi

SLOW ROAST TURKEY ^{GF}

› a minimum of 25 guests
Gravy, Cranberry Sauce

BAKED HAM ^{GF}

› a minimum of 40 guests
Apricot Ginger Glaze, Sweet Rosemary Mustard Sauce

MAPLE AND CIDER PORK LOIN ^{GF}

› a minimum of 25 guests
Heritage Pork Loin, Brined for Twelve Hours, Apple Compote

PARMESAN PASTA WHEEL ^V

› a minimum of 50 guests
Parmesan Pasta Wheel, Penne, Broccoli Rabe, Roasted Mushrooms, Roasted Tomato, Grated Parmesan, Black Pepper

DESSERT STATIONS

› MINIMUM OF 25 GUESTS

FRESHLY BAKED ASSORTED COOKIES AND BROWNIES

ASSORTED TRUFFLES AND DESSERT BARS

ASSORTED SPONGE CAKE ^{GF}

Vanilla Layered Sponge Cake with Strawberry Cream;
Chocolate Dreaming Cake with Vanilla Mousse and Fudge

MINI CHEESECAKES

New York and Chocolate Cheesecakes, Dark Chocolate Ganache-dipped Strawberries

DOUGHNUTS

Locally Baked assortment

MINI CANNOLIS

Traditional Shell with Ricotta Filling Dipped in a Variety of Toppings: Plain, Chocolate Chips, Toffee, and Toasted Coconut

APPLE CRISP

Cinnamon Whipped Cream

BAKER'S STATION

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

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Gifford's Ice Cream, Whipped Cream, Sprinkles, Crushed Oreo Cookies, M&M's, Chocolate and Caramel Syrup, Cherries

ICE CREAM SANDWICH BAR

Vanilla and Chocolate Gifford's Ice Cream, Sprinkles, Crushed Oreo Cookies, M&M's, Colossal Chocolate Chip and S'more Cookies

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TRADITIONAL DINNER 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 GF, V

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

TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

GREEK SALAD GF, V

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

SOUP OF THE DAY

CLAM CHOWDER

Entrée

SELECT THREE

HERB-ROASTED CHICKEN GF

Marinated in Fresh Herbs, Pan-Roasted

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

BEEF BOURGUIGNON

Caramelized Onions, Mushrooms, Red Wine Gravy

BRAISED BEEF BRISKET GF

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

RITZ BAKED HADDOCK

Herb and Ritz Crust, Lemon and White Wine

HERB-CRUSTED SALMON

Pan-Roasted, Dijonnaise Sauce

EGGPLANT PARMESAN V

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

GNOCCHI V

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

Starch

SELECT ONE

BUTTER WHIPPED
POTATOES GF

ROASTED RED POTATO
WEDGES GF

CONFETTI RICE PILAF GF

Dessert

SELECT ONE

APPLE CRISP, CINNAMON WHIPPED CREAM

DARK AND WHITE CHOCOLATE MOUSSE
PARFAIT

ASSORTED TRUFFLES AND DESSERT BAR

VANILLA LAYERED SPONGE CAKE,
STRAWBERRY CREAM GF

CHOCOLATE DREAMING CAKE, VANILLA
MOUSSE GF

PREMIUM DINNER 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 ^{GF, V}

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

TRADITIONAL CAESAR SALAD ^{GF}

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

GREEK SALAD ^{GF, V}

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

CAPRESE SALAD WITH ARUGULA ^{GF, V}

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

Entrée

SELECT TWO

HERB-ROASTED CHICKEN ^{GF}

Marinated in Fresh Herbs, Pan-Roasted

CHICKEN MARSALA

Sautéed Mushrooms, Roasted Tomatoes, Marsala Wine Sauce

MEDITERRANEAN CHICKEN BREAST

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

MARINATED STEAK TIPS

Tenderloin Brochettes, Red Wine Sauce

BRAISED BEEF BRISKET ^{GF}

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

CRAB & ARTICHOKE-CRUSTED HADDOCK, 48

Lemon Beurre Blanc

SALMON HOLLANDAISE ^{GF}

Pan-Roasted, Lemon Hollandaise

EGGPLANT ROLLATINI ^V

Flash-Fried Breaded Eggplant, Whipped Ricotta, Mozzarella, San Marzano Tomato Sauce, Parmesan

GNOCCHI ^V

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

Chef-Attended Carving Station

SELECT ONE

WHOLE PRIME RIB ^{GF}

NEW YORK STRIP LOIN OF BEEF ^{GF}

SLOW ROAST TURKEY ^{GF}

Starch

SELECT ONE

BUTTER WHIPPED POTATOES ^{GF}

ROASTED RED POTATO WEDGES ^{GF}

CONFETTI RICE PILAF ^{GF}

Dessert

SELECT ONE

APPLE CRISP, CINNAMON WHIPPED CREAM

VANILLA LAYERED SPONGE CAKE, STRAWBERRY CREAM ^{GF}

ASSORTED MINI CHEESECAKES, DARK CHOCOLATE GANACHE-DIPPED STRAWBERRIES

CHOCOLATE DREAMING CAKE, VANILLA MOUSSE ^{GF}

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PLATED DINNER

› MEAL COUNTS DUE 14 DAYS PRIOR TO THE EVENT

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

First Course

SELECT ONE

MIXED GREEN SALAD ^{GF, V}

Baby Field Greens, Diced Garden Vegetables, Brown Derby Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

GREEK SALAD ^{GF, V}

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

Entrée

SELECT TWO

CHICKEN FLORENTINE

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

STUFFED CHICKEN "ALLA PARMIGIANA"

Lightly Breaded, Four Cheeses, Marinara Sauce, Linguine

NEW YORK STRIP STEAK ^{GF}

Prime Twelve Ounce Cast Iron-Seared to Medium Rare, Rich Cabernet Sauvignon Sauce

ROAST BEEF TENDERLOIN ^{GF}

Prime Six Ounce Tenderloin, Black Garlic and Thyme Rub, Roasted to Medium Rare, Rich Cabernet Sauvignon Sauce

FILET MIGNON ^{GF}

Prime Six Ounce Filet, Cast Iron-Seared to Medium Rare, Rich Cabernet Sauvignon Sauce

NEW ENGLAND SURF AND TURF

Prime Six Ounce Filet, and Choice of Baked Stuffed Shrimp or Rockport Lobster Tail

Starch

SELECT ONE

BUTTER WHIPPED
POTATOES ^{GF}

ROASTED RED POTATO
WEDGES ^{GF}

CONFETTI RICE PILAF ^{GF}

Dessert

SELECT ONE

APPLE BLOSSOM PASTRY, CINNAMON
WHIPPED CREAM

CHEESECAKE WITH SEASONAL BERRIES

CAPRESE SALAD WITH ARUGULA ^{GF, V}
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}

RITZ BAKED HADDOCK

Herb and Ritz Crust, Lemon and White Wine

CRAB & ARTICHOKE-CRUSTED HADDOCK

Lemon Beurre Blanc

HORSERADISH-CRUSTED SALMON

Horseradish Herb Butter Crust, Whole Grain Dijonnaise

BAKED STUFFED JUMBO SHRIMP

Crab-stuffed, Ritz Cracker Crumbs, Lemon Beurre Blanc

MAPLE AND CIDER PORK LOIN ^{GF}

Heritage Pork Loin, Brined for Twelve Hours, Apple Compote

GNOCCHI, 38 ^V

Tomato Rosé Sauce, Sautéed Baby Spinach, Broccoli Rabe,
Chiffonade Basil

EGGPLANT "ALLA PARMIGIANA" ^V

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

VANILLA SPONGE CAKE LAYERED,
STRAWBERRY CREAM ^{GF}

DARK CHOCOLATE CAKE, 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.