

EVENT MENU

Manchester Country Club | 2023



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

Freshly Baked Assorted Muffins and Pastries, Chilled Sliced Fruit, Assorted Bagels, Cream Cheese, Whipped Butter and Preserves, Non-fat 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, Mushrooms, Onions, Tomatoes, Broccoli, Spinach, Peppers, Vermont Cheddar, Swiss Cheese

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

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

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

ENERGY BOOST

Assorted Granola, KIND® Bars, Whole Fruit

SNACK PACKS

Guacamole with Tostitos, Classic Hummus with Pretzels

SWEET TREAT

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

HOT CHOCOLATE

Whipped Cream, Marshmallows

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

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

› 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 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

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

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

› 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

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 SHOOTERS

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

FIG AND GOAT CHEESE CROSTINI

Goat Cheese, Fig Preserves

CAPRESE SKEWER ^{GF}

Roasted Tomato and Mozzarella, Basil Pesto Pine Nut Vinaigrette

CUCUMBER AND CRAB CANAPE ^{GF}

Dill Aioli

LOBSTER SALAD

Brioche Toast

ANTIPASTO SKEWER ^{GF}

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

Hot

› Per 50 pieces

PARMESAN ARANCINI

Marinara

TOMATO BASIL BISQUE SHOOTER

Grilled Cheese Crouton

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

ARTICHOKE BEIGNETS

Pesto Aioli

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

SPICY CHICKEN WONTON

Goat Cheese, Fig Preserves

SCALLOPS WRAPPED IN APPLEWOOD BACON

BLACK TRUFFLE MAC AND CHEESE TARTS

BACON WRAPPED SHORT RIB

STATIONED HOR D'OEUVRES

Chilled

› Minimum of 25 guests

ARTISAN CHEESE AND CRUDITÉ DISPLAY

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

CHARCUTERIE DISPLAY

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

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, and Accompaniments

RAW BAR WITH SUSHI ^{GF}

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

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

FOOD STATIONS

› Minimum of 25 guests

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, Crumbled Bacon,
Ranch and Brown Derby Dressing

PASTA BAR

Penne Pasta with Alfredo Sauce, Cheese Ravioli with Marinara
Add **Italian Meatballs**, 3.50 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, Celery and Carrot Sticks,
Ranch and Blue Cheese Dip

BUILD-YOUR-OWN FAJITA BOWL ^{GF}

Chipotle-marinated Chicken, 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 or Chicken: Barbecue Sauce, Coleslaw

Haddock: Tartar Sauce, Shredded Lettuce

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CHEF-ATTENDED CARVING STATIONS

Includes Freshly Baked Dinner Rolls

WHOLE PRIME RIB GF

› minimum of 35 guests

Au Jus, Horseradish Cream Sauce

ROAST TENDERLOIN GF

› minimum of 20 guests

Flavorful Spice Rub, Horseradish Cream Sauce

ROAST NEW YORK STRIP LOIN OF BEEF GF

› minimum of 30 guests

Cracked Pepper and Garlic Salt Rub

SLOW ROAST TURKEY GF

› minimum of 25 guests

Gravy, Cranberry Sauce

BAKED HAM GF

› minimum of 40 guests

Apricot Ginger Glaze, Sweet Rosemary Mustard Sauce

MAPLE AND CIDER PORK LOIN GF

› minimum of 25 guests

Apple Compote

DESSERT STATIONS

› Minimum of 25 guests

FRESHLY BAKED COOKIES AND BROWNIES

ASSORTED TRUFFLES AND DESSERT BARS

ASSORTED MINI CHEESECAKE GF

Garnished with Dark Chocolate Ganache-dipped Strawberries

DOUGHNUTS

Locally Baked assortment

VANILLA SPONGECAKE GF

Layered with Strawberry Cream

BAKER'S STATION

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

ICE CREAM SUNDAE BAR

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 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

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

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 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

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

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

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

HORSERADISH-CRUSTED SALMON

Horseradish Herb Butter Crust, Dijon Mustard

BAKED STUFFED JUMBO SHRIMP

Crab-stuffed, Ritz Cracker Crumbs, Lemon Hollandaise

GNOCCHI

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

EGGPLANT "ALLA PARMIGIANA"

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

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

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM GF

DARK CHOCOLATE CAKE WITH CHOCOLATE DRIZZLE AND RASPBERRIES

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