

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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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}

HOME FRIES ^{GF}

ROASTED ASPARAGUS ^{GF}
Lemon | Olive Oil

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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

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

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

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-cruste 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 | Linguini

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 | Linguini

Starch SELECT ONE

**GARLIC MASHED
POTATOES ^{GF}**

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

RICE PILAF ^{GF}

Dessert SELECT ONE

APPLE CRISP À LA MODE

ASSORTED TRUFFLES AND DESSERT BARS

**VANILLA SPONGE CAKE LAYERED
WITH STRAWBERRY CREAM ^{GF}**

FRESHLY BAKED COOKIES AND BROWNIES

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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*

SOUP OF THE DAY

Chef's Daily Selection

CLAM CHOWDER

A New England Classic Soup

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*

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 | Linguini*

Starch SELECT ONE

GARLIC MASHED POTATOES GF

ROASTED RED POTATO WEDGES GF

RICE PILAF GF

Dessert SELECT ONE

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM GF

LIMONCELLO MASCARPONE CAKE WITH RASPBERRY COULIS

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

CHEESE AND CRUDITÉ

*Local New England Cheeses |
Vegetable Crudité | Assorted Crackers |
French Onion Dip | Garnished with Fruit*

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

SERVES APPROXIMATELY 30 GUESTS

*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 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

Dinner Stations MINIMUM OF 25 GUESTS

PASTA BAR

Penne Pasta | Cheese Ravioli | Marinara and Alfredo Sauce
ADD ITALIAN MEATBALLS

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

Classic 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 | Linguini*

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 BARS

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DINNER *Continued*

Deluxe 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 | 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}

RICE PILAF ^{GF}

Dessert SELECT ONE

ASSORTED TRUFFLES AND DESSERT BARS

APPLE CRISP À LA MODE

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM ^{GF}

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

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 PARMIGIANNA"

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

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

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

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM ^{GF}

CHEESECAKE WITH SEASONAL BERRIES

DARK CHOCOLATE CAKE WITH CHOCOLATE DRIZZLE AND RASPBERRIES

APPLE BLOSSOM PASTRY WITH CINNAMON WHIPPED CREAM

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.