

Hors d'oeuvres

DISPLAYED HORS D'OEUVRES

PRICED PER-PERSON

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| Assorted Seasonal Vegetable Crudités..... | 1.50 |
| <i>With a Selection of Dips</i> | |
| Mirror of Tropical Fruits and Melons | 1.50 |
| Grilled Balsamic Marinated Vegetable Mirror | 1.75 |
| Antipasto Display..... | 2.25 |
| <i>Authentic Italian Meats, Cheeses, Olives and Pickled Vegetables with Breadsticks</i> | |
| Imported and New England Artisan Cheeses | 2.50 |
| <i>With Selection of Breads and Crackers</i> | |
| Smoked Salmon Display..... | 2.75 |
| <i>Red Onion, Cornichons, Capers and Toasted Bagel Chips</i> | |
| Japanese Sushi Mirror | 3.00 |
| <i>Selection of Ahi, Shrimp, Salmon, Crab and Vegetable Accompanied with Wasabi, Pickled Ginger and Tamari Soy</i> | |

COLD HORS D'OEUVRES

PRICED PER 50-PIECES

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| Assorted Melons Wrapped with Aged Prosciutto | 50.00 |
| Snow Peas with Boursin Cheese Filling and Red Pepper | 50.00 |
| Stuffed Cherry Tomatoes | 50.00 |
| Clams on the Half Shell | Market |
| Oysters on the Half Shell | Market |
| Gulf Shrimp Cocktail..... | 100.00 |
| Cocktail Crab Claws | 100.00 |
| Canapé Assortment..... | 150.00 |
| <i>Includes: Fresh Lobster with Deviled Eggs & Lemon Mayonnaise; Shrimp Cocktail with Roquefort Cream Cheese & Cocktail Sauce; Roasted Baby Vegetable with Beet Cream; Smoked Salmon with Cornichons & Dill; Ocean Scallops with Ginger, Curry & Fine Herbs; Portobello Mushrooms & Sun-Dried Tomatoes with Goat Cheese & Pesto</i> | |

HOT HORS D'OEUVRES

PRICED PER 50-PIECES

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| Sweet and Sour Meatballs | 37.50 |
| Vegetable Spring Roll | 50.00 |
| Assorted Mini Pizzas | 65.00 |
| Assorted Mini Quiche | 65.00 |
| Sesame Chicken Tenders | 65.00 |
| Crab Rangoon | 65.00 |
| Tandoori Chicken Satay | 75.00 |
| Teriyaki Beef Satay | 75.00 |
| Thai Peanut Chicken Skewer | 75.00 |
| Cashew Chicken Spring Roll | 75.00 |
| Roasted Vegetable Tart | 75.00 |
| Artichoke Filo Triangle | 75.00 |
| Wild Mushroom Filo Triangle | 75.00 |
| Spanikopita | 75.00 |
| Chevre Filo Triangles | 75.00 |
| Seafood Stuffed Mushrooms | 100.00 |
| Dijon Chicken in Puff Pastry | 125.00 |
| Mini Beef Wellington | 125.00 |
| Maine Lobster Cake | 125.00 |
| Curried Chicken Samosa | 125.00 |
| Lobster Filo Triangles | 125.00 |
| Brie, Almond and Pear in Filo | 125.00 |
| Scallops Wrapped in Bacon | 125.00 |
| Risotto Crab Cakes | 125.00 |
| Mini Maryland Style Crab Cakes | 125.00 |
| Seafood Thermidor in Puff Pastry | 150.00 |
| Clams Casino | Market |
| Oysters Rockefeller | Market |

Please add 8% NH State Meals Tax and 19% Service Charge to the above prices

Prices subject to change



Dinner Banquet

(please pre-select from the following courses, including 2 entrée choices)

First Course

Fresh Fruit Cocktail
Marinated Roma Tomato and Roasted Portobello Mushroom Bruschetta
New England Clam Chowder
Hearty Vegetable Minestrone

Salad Course

Mixed Baby Green Salad with Julienne Vegetables and Zinfandel Vinaigrette
Hearts of Romaine Caesar Style with Herbed Ciabatta Crouton and Aged Parmesan
Selection of Fresh Baked Rolls and Breads with Butter

Main Course

Garlic and Peppercorn Crusted Roast Prime Rib Au Jus
Smashed Yukon Gold Potatoes and Baby Carrots
Basil Roasted Bone-in Pork Loin with Port Wine Jus
Chevre and Chive Red Bliss Potatoes and Haricots Verts
Grilled Center-cut Sirloin with Merlot Sauce
Duchess Potatoes and Asparagus
Skillet Roasted Chicken Breast with Apple Cider Sauce
Cranberry-Almond Rice Pilaf and Baby Carrots
Herb Marinated Grilled Chicken Breast with Marsala Wine Sauce
Garlic Smashed Yukon Gold Potatoes and Haricots Verts
Broiled Haddock with Citrus Beurre Blanc
Green Onion Potato Pancake and Steamed Julienne Vegetable Medley
Pan-seared Atlantic Salmon Filet with Saffron and Dill Cream
Leek and Wild Mushroom Risotto and Steamed Asparagus
Wild Mushroom Ravioli with Concasse Tomatoes and Fresh Basil
Garlic and Herb Toast Points

Dessert

Chef's Choice

\$33.95 per person
\$5.00 per person for an additional Entrée choice

Please add 8% NH State Meals Tax and 19% Service Charge

Prices subject to change



Dinner Buffet

(25-person minimum)

Mixed Garden Greens and Specialty Salads
with assorted salad dressings

Fruit Salad

Warm Breads with Butter

Main Course

Four Hot Entrées selected by our Executive Chef:

Beef

Seafood

Poultry

Vegetarian

Chef's Choice of Potato or Rice

Chef's Choice of Fresh Vegetable

Homemade Desserts Prepared by our Pastry Chef

Coffee, Tea, Iced Tea & Soft Drinks

\$30.95 per person

Please add 8% NH State Meals Tax and 19% Service Charge

Price subject to change



Served Dinner Menu

(guests choose their entrée the evening of your event, maximum of 40 people)

Chef's Choice of Served Appetizer

Mixed Greens Salad

Guests Choice of Entrée:

Grilled Ribeye Steak with caramelized onions, chipotle smashed potatoes and baby carrots

Bell & Evans Chicken Breast with boursin-mashed potatoes, grilled baby zucchini and a sage-Madeira demi-glace

Grilled Swordfish with sun-dried tomato and basil beurre blanc, house ricotta gnocchi and spinach

Veal Picatta Sautéed medallions of veal served with white rice, asparagus, and a lemon-caper butter sauce

Tofu Sauté with corn, red pepper, carrot and spinach with a black bean risotto cake

Yellowfin Tuna Pan-seared in lemon oil, with pickled porcini mushrooms, pancetta potato pancake and sautéed pea shoots

Mediterranean Pasta Kalamata olives, cherry tomatoes, spinach and feta tossed with penne and a garlic and herb beurre blanc—add chicken or shrimp

Chef's Specialty Entrées Selections change seasonally

Dessert

Chef's choice

\$33.95 per person

Please add 8% NH State Meals Tax and 19% Service Charge

Price subject to change



Beverages

OPEN CONSUMPTION OR CASH BAR

| | | | |
|---------------------|------|-------------------------|------|
| House Liquor | 5.00 | Domestic Beer | 4.00 |
| Premium Liquor..... | 7.00 | Imported Beer..... | 5.00 |
| Cordials..... | 6.00 | Micro-Brew..... | 5.00 |
| House Wine | 6.00 | Non-Alcoholic Beer..... | 4.00 |
| Soft Drinks | 2.00 | | |

Please ask your Event Coordinator for a list of our fine selection of Domestic and Imported Wines.

Open Bar service is limited to four hours.

Bartender Fees are \$30.00 for the first hour, \$15.00 each additional hour, per bartender.

A 19% Service Charge will be added to an Open Consumption bar tab.

PUNCHES

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| Sparkling Non-Alcoholic Fruit Punch with Fresh Fruit | 30.00 per bowl |
| White Wine Fruit Punch with Fresh Fruit..... | 40.00 per bowl |
| Champagne Punch with Fresh Fruit..... | 45.00 per bowl |
| Mimosa Punch..... | 45.00 per bowl |

Each bowl serves approximately 30 people.

Please add 8% NH State Meals Tax and 19% service charge to above prices

BEVERAGE STATION

| | |
|--|-----------------|
| Coffee, Tea, Decaf | 2.00 per person |
| Assorted Soft Drinks and Bottled Water | 2.00 per person |

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In accordance with NH State Liquor Commission Regulations, guests will not be permitted to leave the reception area with open containers of alcohol.

All pricing subject to change

