

Hors d'oeuvres and/or appetizers can also be arranged.  
Priced according to your choice.



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**BUFFET DINNER MENU**

\$26.95 per person based on a minimum of 30 guests

**PLEASE CHOOSE ONE SALAD:**

**Fresh Garden Salad, Caesar Salad or**

**Seasonal Spinach Salad** with seasonal fresh berries, walnuts and cheese.

**PLEASE CHOOSE TWO OF THE FOLLOWING ENTREES:**

**CARVED TOP ROUND OF BEEF** - Served with au jus and creamy horseradish sauce.

**CARVED ROAST TURKEY** - Served with gravy and cranberry sauce.

**BOURBON STREET GRILLED BEEF TIPS** - Marinated in steak house marinade.

**BONELESS PORK LOIN** - Sliced pork served with an apple glaze.

**APPLE CREAM CHICKEN** - Boneless chicken baked with an apple cream sauce.

**CHICKEN MARSALA** - Boneless chicken finished with Marsala wine sauce & mushrooms.

**CHICKEN PICCATA** - Boneless breaded chicken breast in a lemon caper sauce.

**BAKED SEAFOOD PIE** - Medley of seafood topped with puff pastry.

**POACHED OR BAKED SALMON** - Finished with a lemon dill sauce.

**BAKED HADDOCK** - Baked with breadcrumb topping.

**HADDOCK JARDINIÈRE** - Topped with roasted red and green pepper, and Vidalia onion.

**BAKED STUFFED SOLE** - FILET OF SOLE BAKED WITH A SEAFOOD STUFFING, FINISHED WITH MORNAY SAUCE.

**PLEASE CHOOSE ONE OF THE FOLLOWING ENTREES:**

**BAKED STUFFED SHELLS** - Stuffed with ricotta cheese and baked in a marinara sauce.

**VEGETARIAN LASAGNA** - Fresh vegetables baked in a marinara lasagna.

**BAKED MANICOTTI** - Baked in marinara sauce.

**RATATOUILLE** - Seasonal Vegetables, with eggplant, chopped onion, peppers, and tomato with Italian seasoning.



**OTHER BUFFET ENTRÉE'S FOR CONSIDERATION;**

*Check for pricing add-on.*

**CARVED ROAST PRIME RIB**

**CHICKEN CORDON BLEU**

**GRILLED SWORDFISH**

*Sword steak grilled and brushed with an herbal butter.*

**MARINATED GRILLED SHRIMP**

**BAKED STUFFED SHRIMP**

**LOBSTER - Boiled or Baked Stuffed**

**WILD MUSHROOM RAVIOLI**

*Served with a port wine reduction.*

**CHOICE OF ONE OF THE FOLLOWING:**

**Mashed New Potatoes, Herbed Rice & Roasted Red Potatoes**

**INCLUDED WITH ALL BUFFET SELECTIONS:**

**Seasonal Vegetable**

**Dinner Rolls & Butter**

**Coffee, Tea or Non-alcoholic Beverage**

**CHOICE OF DESSERT:**

**Hot Fruit Crisp, Carrot Cake, or Ice Cream for dessert.**

*New Hampshire Tax and Gratuities will be additional.*

*Off site catering charges may vary.*



## ENHANCED DESSERTS

ADDITIONAL UPGRADE CHARGE OF \$3.50

*DESSERT BUFFETS CAN ALSO BE ARRANGED  
PRICED ACCORDING TO SELECTION.*

### **Homemade Gluten Free Chocolate Tort**

Flourless chocolate delight topped with seasonal berries.

### **Mud Pie**

### **Denver pudding**

### **Fresh Baked Four Berry Pie**

### **Cheesecake with Strawberries**

### **Strawberry Shortcake**

*Blueberries can be added in season*

### **Homemade Bread Pudding with Rum Sauce**