



BUFFET DINNER MENU I - \$ 26.95

THERE IS A 30 GUEST MINIMUM FOR A BUFFET.

PLEASE CHOOSE ONE SALAD;
FRESH GARDEN SALAD OR CAESAR SALAD

PLEASE CHOOSE TWO OF THE FOLLOWING ENTREES:

CARVED TOP ROUND OF BEEF- SERVED WITH AU JUS AND CREAMY HORSERADISH SAUCE.

BONELESS PORK LOIN – SLICED PORK SERVED WITH AN APPLE CRANBERRY.

APPLE CREAM CHICKEN – BONELESS CHICKEN BAKED WITH AND APPLE CREAM SAUCE.

CHICKEN MARSALA – BONELESS CHICKEN FINISHED WITH MARSALA WINE SAUCE & MUSHROOMS.

BAKED SEAFOOD AU GRATIN – MEDLEY OF SEAFOOD BAKED IN A CHEESE SAUCE TOPPED WITH SEASONED BREADCRUMBS.

BAKED HADDOCK - 4 OZ. FILET, BAKED WITH BREAD CRUMB TOPPING

HADDOCK JARDINIÈRE – FRESH BAKED HADDOCK TOPPED WITH ROASTED RED AND GREEN PEPPER, AND SWEET VIDALIA ONION.

PLEASE CHOOSE ONE OF THE FOLLOWING ENTREES:

BAKED STUFFED SHELLS – LARGE PASTA SHELLS STUFFED WITH RICOTTA CHEESE AND BAKED IN A MARINARA SAUCE.

VEGETARIAN LASAGNA – FRESH VEGETABLES BAKED IN MARINARA LASAGNA.

CHOICE OF:

MASHED NEW POTATOES, HERBED RICE & ROASTED RED POTATOES

THE FOLLOWING ARE INCLUDED WITH ALL BUFFET SELECTIONS:

Seasonal Vegetable
Dinner Rolls & Butter

Choice of Dessert:

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

Coffee, Tea or Non-alcoholic Beverage

New Hampshire Tax and Gratuities will be additional.

BUFFET DINNER MENU II- \$29.95

THERE IS A 30 GUEST MINIMUM FOR A BUFFET.

PLEASE CHOOSE ONE SALAD;

FRESH GARDEN SALAD, CAESAR SALAD OR
SEASONAL SPINACH SALAD WITH FRESH BERRIES, WALNUTS AND CHEESE.

PLEASE CHOOSE TWO OF THE FOLLOWING ENTREES:

CARVED ROAST PRIME RIB - SERVED WITH HOT AU JUS AND CREAMY HORSERADISH SAUCE.

CARVED ROAST TURKEY - SERVED WITH GRAVY AND CRANBERRY SAUCE.

CHICKEN CORDON BLU - BONELESS BREAST OF CHICKEN FOLDED WITH HAM AND SWISS CHEESE,

TOPPED WITH MORNAY SAUCE.

CHICKEN PICCATA - BONELESS BREADED CHICKEN BREAST IN A LEMON CAPER SAUCE.

SEAFOOD FANTASIA - SCALLOPS, LOBSTER, & SHRIMP BAKED IN A SHERRY CREAM SAUCE AND SERVED IN A FLAKY PUFF PASTRY.

THREE DOLLAR ADDITIONAL CHARGE



BAKED STUFFED SOLE – FILET OF SOLE ROLLED AND BAKED WITH A SEAFOOD STUFFING, FINISHED WITH A MORNAY SAUCE.

GRILLED SWORDFISH – SWORD STEAK GRILLED AND BRUSHED WITH AN HERBAL BUTTER.

POACHED SALMON FILET - FINISHED WITH A LEMON DILL SAUCE.

SHRIMP SCAMPI PENNE - LARGE SHRIMP TOSSED IN PENNE PASTA.

CHOOSE ONE OF THE FOLLOWING ENTREES:

WILD MUSHROOM RAVIOLI - BAKED IN A PORT WINE AND PORTOBELLO REDUCTION.

BAKED MANICOTTI - BAKED IN MARINARA SAUCE.

RATATOULLIE – Seasonal Vegetables, with eggplant, chopped onion, peppers, and tomato with Italian seasoning.

Choice of:

MASHED NEW POTATOES, HERBED RICE, OR
ROASTED RED POTATOES

The following are included with all buffet selections:

Seasonal Vegetable

Dinner Rolls & Butter

Choice of Dessert:

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

Coffee, Tea or Non-alcoholic Beverage

New Hampshire Tax and Gratuities will be additional.

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Enhanced Desserts

ADDITIONAL CHARGE OF \$3.50

MUD PIE

DENVER PUDDING

FRESH BAKED FOUR BERRY PIE

CHEESECAKE WITH STRAWBERRIES

STRAWBERRY SHORTCAKE

HOMEMADE BREAD PUDDING WITH RUM SAUCE