

BREAKFAST BUFFET MENU

CONTINENTAL BREAKFAST | \$9

Selection of chilled juices
Fresh sliced seasonal fruit
Freshly baked breakfast pastries
Jams, jellies & peanut butter
Bagels with cream cheese
Freshly brewed regular and decaffeinated coffee
Galley Hatch tea selection

THE ALL AMERICAN | \$14

Selection of chilled juices
Fresh sliced seasonal fruit
Scrambled eggs
Crisp bacon
Country sausage
Breakfast potatoes
Freshly baked breakfast pastries
Jams, jellies & peanut butter
Freshly brewed regular and decaffeinated coffee
Galley Hatch tea selection

ENHANCEMENTS

French toast with Vermont maple syrup | \$ 2.50
House-made vegetable or meat quiche | \$ 3.00
Individual plain & fruit yogurt | \$ 1.50
Assorted dry cereals with whole & skim milk | \$ 1.50
Granola bars | \$ 1.00

SPECIALTY ADDITIONS | \$5

Egg sandwich with American cheese &
Canadian bacon
Classic eggs benedict

CHEF ATTENDED ENHANCEMENTS | \$8

Omelet station (minimum of 20 guests)

LUNCHEON MENU

Lunches served with an assortment of freshly baked cookies & brownies, assorted soft drinks & bottled water.

COLD BUFFET OPTIONS

SANDWICH BOARD | \$14.25

Assortment of fresh sandwiches: turkey, ham & cheese, roast beef, Italian, tuna salad & fresh vegetable wrap
Choice of pasta or garden salad
Chips & pretzels

WRAP IT UP | \$14.95

Assortment of wrap sandwiches: turkey, tuna salad, grilled balsamic chicken, roast beef & Greek salad
Choice of Caesar or garden salad
Chips & pretzels

DELI PLATTER | \$14.95

Selection of deli meats, cheeses & assorted breads: turkey, roast beef, ham & salami
Choice of pasta or garden salad
Chips & pretzels

PLATED SALADS

Served with freshly baked rolls.

GRILLED CHICKEN CAESAR SALAD | \$13.50

Fresh romaine lettuce, tossed with toasted croutons, Parmesan cheese & our homemade Caesar dressing, topped with grilled boneless chicken

CLASSIC SPINACH SALAD | \$13.50

Fresh spinach, red onion, crisp bacon, hard boiled egg & sliced mushrooms with a lemon herb dressing

GREEK SALAD | \$ 14.00

Assorted mixed greens topped with feta cheese, Greek olives & tomatoes, served with our own Greek dressing

TRADITIONAL CHEF'S SALAD | \$14.50

Mixed lettuces with ham, turkey & Swiss cheese, garnished with tomatoes, cucumbers & hard-boiled egg, served with a creamy Ranch dressing

LOBSTER SALAD IN A POPOVER | \$ Market Price

Tender chunks of fresh lobster meat lightly mixed with mayonnaise & served in a popover

ENHANCEMENTS

Hearty vegetable soup | \$3.00
Chicken vegetable soup with rice | \$3.00
Cream of broccoli & cheddar soup | \$3.50
Seafood chowder | \$3.75

Prices are per person and subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

HOT LUNCH BUFFET

Lunch buffets served with a garden salad, appropriate starch, Chef's vegetable, freshly baked rolls, choice of dessert, regular & decaffeinated coffee.

*Choice of one of the following hot entrees:
(Minimum of 35 guests required for 2 entrée choices)*

ENTRÉE PRICE | \$19.00

CHICKEN MARSALA

Pan seared chicken breast topped with onions & mushrooms in a Marsala wine sauce

CHICKEN PARMESAN

Boneless breast of chicken, topped with homemade marinara & Italian cheeses

HERB CRUSTED CHICKEN

Boneless breast of chicken coated with an herb crust & topped with a red pepper cream sauce

GRILLED SALMON

Grilled fresh salmon fillet, served with a dill cream sauce

BAKED HADDOCK

Fresh haddock baked with buttered cracker crumbs, served with a lobster cream sauce

ENTRÉE PRICE | \$18.00

ROAST PORK WITH APPLES & ONIONS

Slow roasted pork loin topped with lightly spiced apples & onions
(Minimum of 20 guests)

TRADITIONAL ROAST TURKEY

Roasted turkey breast served with stuffing, butternut squash, real mashed potatoes, & pan gravy
(Minimum of 20 guests)

BEEF BURGUNDY

Tender pieces of beef served in a burgundy wine & mushroom sauce over egg noodles

HADDOCK AU GRATIN

Fresh haddock baked in a cheddar cheese sauce

ENTRÉE PRICE | \$17.00

Starch & vegetable included within entrée

PASTA PRIMAVERA

Fresh seasonal vegetables tossed with penne pasta, served in a creamy mornay sauce

ITALIAN STUFFED SHELLS & MEATBALLS

Traditional ricotta filled pasta shells topped with homemade marinara sauce & Italian cheeses

CHICKEN, BROCCOLI & ZITI ALFREDO

Sautéed chicken & broccoli tossed with ziti in an alfredo sauce

Choose one dessert:

Seasonal berry cobbler ♦ Brownie walnut pudding ♦ Apple crisp

Served with fresh whipped cream

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HOT PLATED LUNCHES

All lunches served with choice of soup or garden salad, appropriate starch, Chef's vegetable, freshly baked rolls, choice of dessert, regular & decaffeinated coffee.

*Choice of one of the following hot entrees:
(Minimum of 35 guests required for 2 entrée choices)*

ENTRÉE PRICE | \$19.75

ROAST PRIME RIB OF BEEF

A 7 oz. cut of slow roasted prime rib of beef
(Minimum of 20 guests)

CHICKEN SALTIMBOCCA

Pan seared chicken breast with a sun-dried tomato & shallot reduction, topped with prosciutto ham & provolone cheese, served with penne pasta

BAKED HADDOCK

Fresh haddock baked with buttered cracker crumbs, served with lobster cream sauce

GRILLED SALMON

Grilled fresh salmon fillet, served with béarnaise sauce

CHICKEN CORDON BLEU

Ham & Swiss cheese stuffed boneless breast of chicken, topped with supreme sauce

ENTRÉE PRICE | \$17.75

FRESH RAVIOLI

Classic roasted garlic & three cheese ravioli with grilled vegetables tossed in a pesto cream sauce

CLASSIC MEATLOAF

Sliced traditional meatloaf topped with a mushroom bordelaise sauce

ROAST PORK with APPLES & ONIONS

Slow roasted pork loin topped with lightly spiced apples & onions
(Minimum of 20 guests)

STUFFED JUMBO PORTOBELLO MUSHROOM

Freshly marinated Portobello with a florentine stuffing

Soup selection:

Hearty Vegetable Chicken Vegetable with rice Beef mushroom & lentil

Select one dessert:

**Strawberry Shortcake (seasonal)
Bailey's Irish Cream Cheesecake
Tiramisu with coffee ice cream
Carrot Cake**

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SERVED HORS D'OEUVRES

Spinach & goat cheese flatbread
Smoked salmon on rye crostini with caper mayonnaise
Maple glazed scallops wrapped in bacon
Caramelized onion & goat cheese flatbread
Crab cake with basil aioli
Roasted garlic & goat cheese stuffed mushroom
Mediterranean chicken on crostini

Priced at \$1.50 per piece

Spanikopita
Vegetable spring roll with sweet & sour sauce
Chicken Satay with peanut sauce
Florentine stuffed mushroom
Sausage & feta stuffed mushroom

Priced at \$1.25 per piece

Large shrimp with cocktail sauce
Thai seared sea scallop with mango chutney
Seafood stuffed mushroom

Priced at \$1.75 per piece

RECEPTION DISPLAYS

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

Sliced Sharp Cheddar, Monterey Pepper Jack, Havarti Dill, Gouda & Gorgonzola,
garnished with fresh seasonal vegetables & assorted gourmet crackers

\$2.25 per person

ANTIPASTO PLATTER

An assortment of fresh Italian meats, cheeses, olives, marinated vegetables & crudités,
served with homemade breadsticks, gourmet crackers & sliced French baguette

\$4.50 per person

SMOKED SALMON PLATTER

House smoked salmon filet, garnished with capers & minced red onion,
served with a homemade caper mayonnaise & sliced rye rounds

\$90.00 (serves 50)

SLICED FILET OF BEEF

Sliced chilled tenderloin of beef, served with horseradish cream & sliced French baguette

\$200.00 (serves 50)

WARM FETA DIP

The best feta cheese, mixed with fresh oregano, lemon, & cream cheese,
served warm with seasoned pita chips

\$70.00 (serves 50)

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

BUFFET DINNER MENUS

(Minimum of 25 guests)

Buffets include freshly baked rolls, choice of dessert, regular & decaffeinated coffee.

THE PREMIER BUFFET

Fresh garden salad with Zinfandel vinaigrette
Choice of Chicken Marsala or Herb Crusted Chicken with roasted red pepper sauce
Grilled sirloin steak (5 oz.)
Pasta Primavera
Rice pilaf
Chef's Vegetable
Choice of:
Fresh seasonal fruit cobbler ♦ Cookie & brownie platter
\$23.95

THE PRESTIGE BUFFET

Mixed field greens with gorgonzola cheese & balsamic vinaigrette or a Traditional Caesar salad
Choice of Baked Haddock with lobster sauce or Grilled Salmon
Choice of Chicken Cordon Bleu or Chicken Picatta
Sautéed Sirloin tips
Roasted rosemary & garlic red bliss potatoes
Wild rice pilaf
Chef's Vegetable
Choice of:
Assortment of mini pastries ♦ Bailey's Irish Cream cheesecake
\$28.50

THE PINNACLE BUFFET

(Minimum of 35 people required)

Mixed field greens with garden vegetables & balsamic vinaigrette
or
Classic Greek salad with lemon herb dressing
Chef carved Prime Rib of Beef
Choice of Seafood Stuffed Sole with lobster sauce or Mediterranean style Shrimp Scampi
Choice of Sausage & Feta Stuffed Chicken or Pork Medallions with Madeira shallot reduction
Wild rice pilaf
Roasted rosemary & garlic red bliss potatoes
Chef's Vegetable
Choice of:
Triple chocolate decadence cake ♦ Rice pudding with fresh fruit
\$32.95

PLATED DINNERS

Dinners served with mixed green salad with Zinfandel vinaigrette, appropriate starch, Chef's vegetable, freshly baked rolls, choice of dessert, regular & decaffeinated coffee.

*Choice of one of the following entrees:
(Minimum 35 guests for 2 entrees plus an additional \$1.00 per person)*

Sausage & Feta Stuffed Chicken

Boneless breast of chicken stuffed with our signature stuffing, topped with a roasted red pepper cream sauce
\$23.95

Chicken Cordon Bleu

Boneless breast of chicken, stuffed with ham & cheese, topped with a supreme sauce
\$23.95

Stuffed Pork Florentine

(minimum 15 guests)

Tender pork loin with a fresh spinach stuffing & Dijon cream sauce
\$22.95

Baked Haddock

Fresh haddock baked with buttered cracker crumbs, topped with a creamy lobster sauce
\$23.95

Grilled Balsamic Salmon

Fresh salmon marinated in a balsamic citrus blend & grilled to perfection
\$26.50

Seafood Newburg

Ocean fresh scallops, haddock & shrimp served in a creamy lobster sherry sauce
\$24.95

Grilled Swordfish

Fresh swordfish steak, served with a lemon tarragon butter
\$29.50

Seafood Stuffed Sole

Fresh sole with a homemade seafood stuffing, topped with creamy lobster sauce
\$27.50

Surf & Turf

6 oz. filet mignon & two large seafood stuffed shrimp
\$28.50

Haddock Mornay

Fresh baked haddock seasoned with parmesan bread crumbs, topped with a creamy mornay sauce
\$24.95

Grilled NY Sirloin

A generous 10 oz. NY sirloin, grilled to medium
\$27.50

Prime Rib of Beef au jus

11 oz. of slow roasted prime rib, served with au jus
\$28.50

Baked Stuffed Lobster

A 1 ½ pound lobster filled with a seafood stuffing
Market Price

Choice of one dessert:

Chocolate Peanut Butter Tart with warm chocolate sauce
New York Style Cheesecake with strawberry compote
Pecan Pie with vanilla ice cream

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