

Galley Hatch Conference Center

HORS D'OEUVRES

Thai Chicken Skewer *\$1.25 each*

Spanikopita *\$1.00 each*

Caramelized Onion & Bleu
Cheese Flatbread *\$1.25 each*

Sausage & Feta Stuffed Mushroom *\$1.00 each*

Spinach & Goat Cheese Flatbread *\$1.25 each*

Smoked Salmon on Rye Crostini
with Caper Mayonnaise *\$1.25 each*

Prosciutto & Melon *\$1.00 each*

Maple Glazed Scallop wrapped in Bacon *\$1.25 each*

Florentine Stuffed Mushroom *\$1.00 each*

Crab Cake with Basil Aioli *\$1.25 each*

Vegetable Spring Roll with
Sweet & Sour Sauce *\$1.00 each*

Roasted Red Pepper Crostini *\$1.00 each*

Roasted Garlic & Goat Cheese
Stuffed Mushroom *\$1.25 each*

Chicken Satay with Peanut Sauce *\$1.00 each*

Seafood Stuffed Mushroom *\$1.25*

Curried Chicken Salad on Crostini *\$1.00 each*

Mediterranean Chicken on Crostini *\$1.25 each*

Large Shrimp with Cocktail Sauce *\$1.50 each*

Thai Seared Sea Scallop
with Mango Chutney *\$1.50 each*

Artichoke & Ratatouille Fillo Cup *\$1.50 each*

Crab Salad in a Tart Shell *\$1.50 each*

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

Sliced Sharp Cheddar, Monterey Pepper Jack, Brie, Havarti with dill, and Gorgonzola, garnished with fresh seasonal vegetables and a gourmet cracker assortment.
\$2.00 per person

ANTIPASTO PLATTER

An assortment of fresh Italian meats, cheeses, olives, marinated vegetables, & crudité's, served with homemade breadsticks & sliced French baguette.
\$3.25 per person

SMOKED SALMON PLATTER

House smoked salmon filet, garnished with capers and minced red onion, served with a homemade caper mayonnaise and sliced rye rounds.
\$85.00 (serves 50)

SLICED FILET OF BEEF

Sliced chilled tenderloin of beef, served with horseradish cream and sliced French baguette.
\$180.00 (serves 50)

ARTICHOKE ALLOUETTE

A creamy blend of allouette cheese, herbs, and artichoke hearts, served with seasoned pita chips.
\$75.00 (serves 50)

WARM FETA DIP

The best imported feta cheese, mixed with fresh oregano, lemon, and cream cheese, served warm with seasoned pita chips.
\$65.00 (serves 50)

All prices are subject to 20% service charge plus 8% NH Meals tax.

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BUFFET DINNER MENUS

THE PREMIER BUFFET

\$21.95 per person

Plated salad—

Fresh garden salad with Zinfandel vinaigrette

Choice of Chicken Marsala OR Chicken Florentine

Grilled sirloin steak (5 oz.)

Pasta primavera

Rice pilaf

Chef's Vegetable

Buffet includes freshly baked bread, coffee & decaf, and choice of:
Apple crisp, Raisin bread pudding, or Homemade sweet treats from our bakery.

THE PRESTIGE BUFFET

\$25.95 per person

Plated salad—

Mixed field greens with gorgonzola & balsamic vinaigrette

OR

Traditional Caesar salad

Choice of Baked Haddock with lobster sauce OR Grilled Salmon

Choice of Open faced Chicken Cordon Bleu OR Chicken Picatta

Sautéed Sirloin tips

Roasted Rosemary potatoes

Wild rice pilaf

Chef's Vegetable

Buffet includes freshly baked bread, coffee & decaf, and choice of:
Pear almond tart, Key lime pie, or Italian cannoli.

THE PINNACLE BUFFET

\$29.95 per person

(Minimum of 25 people required.)

Plated salad—

Mixed field greens with sun-dried apricots, toasted almonds, & raspberry 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 Chicken Saltimbocca OR Pork medallions with Madeira Shallot Reduction

Herb infused Israeli Cous Cous

Roasted Garlic Red Skinned Mashed potatoes

Chef's Vegetable

Buffet includes freshly baked bread, coffee & decaf, and choice of:
Cheesecake with Fruit, Chocolate Bourbon Pecan Torte, or Double Chocolate Mousse Cup.

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PLATED DINNERS

Sausage & Feta Stuffed Chicken

Boneless breast of chicken stuffed with our signature stuffing, topped with a roasted red pepper cream sauce, served with rice pilaf and Chef's vegetable. \$21.95

Chicken Cordon Bleu

Boneless breast of chicken, stuffed with ham & cheese, topped with a supreme sauce and served with roasted red bliss potatoes & Chef's vegetable. \$21.95

Chicken Palermo

Seared boneless breast of chicken, topped with a sun-dried tomato, shallot, & mushroom reduction, baked with prosciutto & provolone cheese, served over Israeli cous cous with a Genovese sauce. Chef's vegetable included. \$23.95

Stuffed Pork Florentine

Tender pork loin with a fresh spinach stuffing and a Dijon cream sauce, served with red skinned potatoes & Chef's vegetable. \$20.95

Mixed Grill

Balsamic grilled chicken & herb crusted pork tenderloin, served with wild rice pilaf & Chef's vegetable. \$24.95

Fresh Ravioli

Classic roasted garlic & three cheese ravioli tossed with a pesto alfredo sauce. Chef's vegetable included. \$18.95

Grilled Swordfish

Ocean fresh swordfish steak with a lemon tarragon butter, served with basmati rice & Chef's vegetable. \$26.95

Seafood Stuffed Sole with lobster sauce

Fresh sole with a homemade seafood stuffing, served with wild rice pilaf & Chef's vegetable. \$24.95

Surf & Turf

5 oz. filet mignon & two large seafood stuffed shrimp, served with garlic rosemary potatoes & Chef's vegetable. \$25.95

Beef Wellington

8oz. beef tenderloin with pate & mushroom duxelle baked in a puff pastry, served with a merlot demi glaze, roasted red bliss potatoes & Chef's vegetable. \$26.95

Grilled NY Sirloin

A generous 10 oz. NY sirloin, grilled to medium, served with roasted garlic mashed potatoes & Chef's vegetable. \$24.95

Prime Rib of Beef au jus

11 oz. of tender prime rib, served with baked stuffed potato & Chef's vegetable. \$25.95

All dinners are served with:

Mixed green salad with Zinfandel vinaigrette,
Freshly baked bread,
Coffee & decaf

And Choice of Dessert:

Key Lime Pie, Chocolate Cheesecake, Pear & Almond Tart,
or Double Chocolate Mousse Cup

All prices are subject to 20% service charge plus 8% NH Meals tax.

(Minimum of 25 people for 2 entrée choice, and minimum of 100 people for 3 entrée choices.)