



# EVENT MENU

Manchester Country Club | 2024

## Breakfast <sup>2</sup>

available until twelve o'clock in the afternoon

## Brunch <sup>3</sup>

available until three o'clock in the afternoon

## Snack Breaks <sup>4</sup>

## Lunch <sup>5-8</sup>

available until four o'clock in the afternoon

## Hors D'oeuvres <sup>9-10</sup>

## Food Stations <sup>10-11</sup>

## Dinner <sup>12-15</sup>

available starting at four o'clock in the afternoon

# BREAKFAST

› MINIMUM OF 25 GUESTS

All buffets include Regular and Decaffeinated Coffee, Hot Tea, Orange and Apple Juice

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## CONTINENTAL

Freshly Baked Assorted Muffins and Pastries, Chilled Sliced Fruit, Assorted *Bagel Café* Bagels, Cream Cheese, Whipped Butter and Preserves, Nonfat Yogurt with Granola

## HEALTHY MORNING

Egg Whites, Sweet Potato Hash, Turkey Bacon, Apple Cinnamon Oatmeal Bake, Whole Grain Bread, Fresh Sliced Fruit

## HOT BREAKFAST

Farm Fresh Scrambled Eggs, Crispy Applewood Bacon and Sausage Links, Home Fries, French Toast with Vermont Maple Syrup, Freshly Baked Assorted Muffins, Chilled Sliced Fruit

# ENHANCEMENTS

› MINIMUM OF 25 GUESTS

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## BAGELS AND LOX

Thinly Sliced Smoked Salmon, Shaved Red Onion, Capers, Chopped Hard Boiled Egg, Cream Cheese, Assorted Bagels

## BRIOCHE STUFFED FRENCH TOAST

Berry Compote, Cream Cheese, Vermont Maple Syrup, Cinnamon Sugar

## OMELET STATION GF

Farm Fresh Eggs, Egg Whites, Ham, Bacon, Mushrooms, Onions, Tomatoes, Broccoli, Spinach, Peppers, Jalapeños, Vermont Cheddar, Swiss Cheese

## DOUGHNUTS

Locally Baked assortment

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity

GF Indicates items are gluten free. V indicates items are vegetarian. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.

# BRUNCH BUFFET

› MINIMUM OF 25 GUESTS

Includes Regular and Decaffeinated Coffee, Hot Tea, Orange and Apple Juice

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## *Eggs*

SELECT ONE

FARM FRESH SCRAMBLED EGGS GF, V

MINI QUICHE v

Lorraine, Broccoli and Cheese

EGGS BENEDICT FLORENTINE v

Poached Egg, Spinach, Hollandaise Sauce

## *Sweet*

BRIOCHE FRENCH TOAST

*Cinnamon Short Bread Crumble, Vermont Maple Syrup*

## *Salad*

SELECT ONE

MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Brown Derby Dressing

TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

CAPRESE SALAD WITH ARUGULA GF, V

Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Vinaigrette

## *Entrée*

SELECT ONE

SUNDRIED TOMATO CHICKEN GF

California Tomatoes, Sonoma Coast White Wine, Onion, Garlic, Basil Leaves

CHICKEN PICCATA

Lemon and Caper Sauce, Fresh Parsley

HERB-CRUSTED SALMON

Pan-roasted, Dijonnaise Sauce

BEEF BOURGUIGNON

Caramelized Onions, Mushrooms, Red Wine Gravy

## *Accompagniments*

ASSORTED PASTRIES

SLICED FRUIT GF,

APPLEWOOD BACON GF

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# SNACK DISPLAYS

All Snack Displays include Regular and Decaffeinated Coffee, Hot Tea, and Bottled Water

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## TRAIL MIX CUPS

Granola, M&M's, Peanuts, Dried Fruit

## ENERGY BOOST <sup>GF</sup>

Assorted KIND® Bars, Whole Fruit

## SNACK PACKS

Guacamole with Tostitos, Classic Hummus with Pretzels

## SWEET TREAT <sup>GF</sup>

Snickers, M&M's, Dirty Kettle Potato Chips: Sea Salt, Funky Fusion, Honey Sriracha

# BEVERAGE DISPLAYS

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## BOTTLED SODA AND BOTTLED WATER

Assorted Bottled Coca Cola Products, Dasani Water Bottles

## INFUSED WATER

Cucumber and Mint, Strawberry and Lemon

## LEMONADE AND UNSWEETENED ICED TEA

Lemon and Strawberry Garnish, Assorted Sugars

## COFFEE

Regular and Decaffeinated Coffee, and Hot Tea

## HOT CHOCOLATE

Whipped Cream, Marshmallows, Peppermint Sticks

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# GOURMET WRAPS BUFFET

› MINIMUM OF 20 GUESTS

Includes Potato Chips, Pickle Spears, Regular and Decaffeinated Coffee, and Hot Tea

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## *Salad*

SELECT TWO

### MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

### TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### PESTO PASTA SALAD V

Rotini Pasta, Artichokes, Sun-dried Tomatoes, Pepperoncini, Mixed Olives, Basil Pesto Vinaigrette

### RED BLISS POTATO SALAD GF, V

Red Potatoes, Minced Onion, Ground Black Pepper, Apple Cider Vinaigrette Marinade, Mayonnaise

## *Wrap*

SELECT THREE

› MAKE ANY GLUTEN FREE

### CHICKEN COBB WRAP

Grilled Chicken, Applewood Bacon, Tomato, Avocado, Hard Boiled Egg, Lettuce, Brown Derby Dressing

### CALIFORNIA CHICKEN WRAP

Grilled Chicken, Applewood Bacon, Avocado, Lettuce, Tomato, Sweet Chili Aioli

### VEGETABLE CAPRESE V

Spinach, Fresh Mozzarella, Roasted Tomato, Basil Pesto, Balsamic Reduction

### TURKEY BACON RANCH WRAP

Brined Turkey Breast, Applewood Bacon, Lettuce, Tomato, Ranch Dressing

### TUSCAN CHICKEN WRAP

Marinated Chicken, Arugula, Roasted Tomato, Artichokes, Honey-Sriracha Aioli

### KOREAN BEEF WRAP

Roast Beef, House Slaw, Pickled Onion, Lettuce, Korean BBQ Sauce

## *Dessert*

SELECT ONE

FRESHLY BAKED COOKIES AND BROWNIES

ASSORTED PETIT FOURS

SLICED FRUIT GF

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# HEALTHY LUNCH BUFFET

› MINIMUM OF 20 GUESTS

Includes Freshly Baked Rolls, Croutons, Regular and Decaffeinated Coffee, and Hot Tea

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## *Salad*

SELECT TWO

### MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

### TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### SPINACH AND MUSHROOM SALAD GF

Spinach, Crumbled Bacon, Chopped Egg, Sliced Mushrooms, Red Onion, Dijon Mustard and Honey Dressing

### GREEK SALAD GF, V

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

## *Protein*

SELECT TWO

### MARINATED GRILLED CHICKEN BREAST GF

Marinated in Fresh Herbs

### HERB-CRUSTED SALMON

Pan-roasted, Dijonnaise Sauce

### MARINATED STEAK TIPS

Tenderloin Brochettes, Mushrooms, Onions, Red Wine Sauce

### SAUTÉED LEMON AND BUTTER SHRIMP GF

## *Dessert*

SELECT ONE

### FRESHLY BAKED COOKIES AND BROWNIES

### CHILLED SLICED FRUIT GF

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# SIGNATURE LUNCH BUFFET

› MINIMUM OF 25 GUESTS

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated, and Hot Tea

## *First Course*

SELECT ONE

### MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

### TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### GREEK SALAD GF, V

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

### TORTELLINI SALAD V

Cucumbers, Tomatoes, Red Onion, Mozzarella, Citrus Vinaigrette

### SOUP OF THE DAY

### CLAM CHOWDER

## *Entrée*

SELECT TWO

### HERB-ROASTED CHICKEN BREAST GF

Marinated in Fresh Herbs, Pan-roasted

### STUFFED CHICKEN BREAST

Herbed Bread Stuffing, Country Chicken Gravy

### BEEF BOURGUIGNON

Caramelized Onions, Mushrooms, Red Wine Gravy

### MARINATED STEAK TIPS

Tenderloin Brochettes, Red Wine Sauce

### BRAISED BEEF BRISKET GF

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

### ATLANTIC HADDOCK PROVENÇAL GF

Olive Oil, White Wine, Sweet Peppers, Onion, Vine-ripened Tomatoes, Garlic

### HERB-CRUSTED SALMON

Pan-roasted, Dijonnaise Sauce

### EGGPLANT FLORENTINE V

Lightly Breaded, Ricotta Cheese, Mozzarella, Roasted Tomatoes, Garlic, Sautéed Spinach, Marinara Sauce, House Blend Cheese, Linguini

### GNOCCHI V

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## *Starch*

SELECT ONE

BUTTER WHIPPED  
POTATOES GF

ROASTED RED POTATO  
WEDGES GF

CONFETTI RICE PILAF GF

## *Dessert*

SELECT ONE

APPLE CRISP, CINNAMON WHIPPED CREAM

FRESHLY BAKED COOKIES AND BROWNIES

VANILLA LAYERED SPONGE CAKE,  
STRAWBERRY CREAM GF

DARK AND WHITE CHOCOLATE MOUSSE  
SHOOTERS

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# PLATED LUNCH

› MINIMUM OF 25 GUESTS

› MEAL COUNTS DUE 14 DAYS PRIOR TO THE EVENT

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated, and Hot Tea

## *First Course*

SELECT ONE

### MIXED GREEN SALAD <sup>GF, V</sup>

Baby Field Greens, Diced Garden Vegetables, Brown Derby Dressing

### TRADITIONAL CAESAR SALAD

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### GREEK SALAD <sup>GF, V</sup>

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

### SOUP OF THE DAY

### CLAM CHOWDER

## *Entrée*

SELECT TWO

### HERB-ROASTED CHICKEN BREAST <sup>GF</sup>

Marinated in Fresh Herbs, Pan-roasted

### STUFFED CHICKEN BREAST

Herbed Bread Stuffing, Country Chicken Gravy

### MARINATED STEAK TIPS

Tenderloin Brochettes, Red Wine Sauce

### BRAISED BEEF BRISKET <sup>GF</sup>

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

### ATLANTIC HADDOCK PROVENÇAL <sup>GF</sup>

Olive Oil, White Wine, Sweet Peppers, Onion, Vine-ripened Tomatoes, Garlic

### HERB-CRUSTED SALMON

Pan-Roasted, Dijonnaise Sauce

### EGGPLANT FLORENTINE <sup>V</sup>

Lightly Breaded, Ricotta Cheese, Mozzarella, Roasted Tomatoes, Garlic, Sautéed Spinach, Marinara Sauce, House Blend Cheese, Linguini

### GNOCCHI <sup>V</sup>

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## *Starch*

SELECT ONE

### BUTTER WHIPPED POTATOES <sup>GF</sup>

### ROASTED RED POTATO WEDGES <sup>GF</sup>

### CONFETTI RICE PILAF <sup>GF</sup>

## *Dessert*

SELECT ONE

### APPLE BLOSSOM, CINNAMON WHIPPED CREAM

### DARK AND WHITE CHOCOLATE MOUSSE CUPS

### VANILLA LAYERED SPONGE CAKE, STRAWBERRY CREAM <sup>GF</sup>

### CHOCOLATE DREAMING CAKE, VANILLA MOUSSE <sup>GF</sup>

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# PASSED HORS D'OEUVRES

## *Chilled*

› PER 50 PIECES

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### ANTIPASTO SKEWER <sup>GF</sup>

Cotto Salami, Marinated Artichoke, Provolone,  
Basil Pesto Vinaigrette

### BRUSCHETTA <sup>V</sup>

Grilled Garlic-rubbed Baguette, Tomato Mozzarella Salad

### CAPRESE SKEWER <sup>GF, V</sup>

Roasted Tomato and Mozzarella, Basil Pesto Vinaigrette

### CUCUMBER AND CRAB CANAPE <sup>GF</sup>

Dill Aioli

### FIG AND GOAT CHEESE CROSTINI <sup>V</sup>

Goat Cheese, Fig Preserves

### JUMBO SHRIMP <sup>GF</sup>

Tangy Cocktail Sauce

### LOBSTER SALAD

Brioche Toast

### TUNA TARTAR <sup>GF</sup>

Citrus Ponzu

## *Hot*

› PER 50 PIECES

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### ARTICHOKE BEIGNETS <sup>V</sup>

Pesto Aioli

### BACON-WRAPPED SHORT RIB

### BAKED BRIE TARTLET <sup>V</sup>

Caramelized Onion, Phyllo Cup

### BEEF EMPANADA

Aji Verde Salsa

### BEEF TERIYAKI SKEWER <sup>GF</sup>

Ginger and Tamarind Marinade

### CHICKEN QUESADILLA CONE

Lime Crema

### CHICKEN SATAY <sup>GF</sup>

Thai Peanut Dipping Sauce

### COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

### COCONUT FRIED SHRIMP

Sweet Thai Chili Sauce

### CRAB CAKE

Remoulade Dipping Sauce

### ITALIAN MEATBALL

Marinara and Parmesan

### KOREAN STEAK TACO

Marinated Sirloin, Sriracha Aioli

### KOSHER STYLE POTATO PANCAKE <sup>V</sup>

Applesauce, Crème Fraiche, Chive

### LAMB LOLLIPOPS <sup>GF</sup>

Cooked Medium Rare, Herb Oil

### PARMESAN ARANCINI <sup>V</sup>

Parmesan and Gouda Arancini

### PEKING DUCK ROLLS

Hoisin Sauce

### PETITE BEEF WELLINGTON

Beef, Mushroom Duxelle, Puff Pastry

### SCALLOPS WRAPPED IN BACON

### SPANAKOPITA <sup>V</sup>

Phyllo Triangle, Spinach, Feta

### SPINACH AND CHEESE STUFFED MUSHROOM <sup>GF, V</sup>

### TOMATO BASIL BISQUE SHOOTER <sup>V</sup>

Grilled Cheese Crouton

### VEGETABLE SPRING ROLL <sup>V</sup>

Sweet Thai Chili Sauce

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# STATIONED HOR D'OEUVRES

## *Chilled*

› MINIMUM OF 25 GUESTS

### ARTISAN CHEESE AND CRUDITÉ DISPLAY V

Assorted Cheeses, Seasonal Vegetable Crudité,  
Assorted Crackers, Sliced Baguette, French Onion Dip,  
Grapes and Strawberries

### CHARCUTERIE DISPLAY

Assorted Cheeses, Assorted Meats, Seasonal Vegetable Crudité,  
Sliced Baguette, French Onion Dip, Grapes and Strawberries

### HUMMUS DISPLAY V

Plain, Roasted Garlic and Roasted Red Pepper Chickpea Hummus,  
Vegetable Crudité, Seasoned Pita Chips

### CHARCUTERIE CORNETS

Sopressata, Mozzarella, Roasted Tomato, Artichoke, Olive, Pesto Aioli,  
Savory Cone

### RAW BAR GF

Oysters on the Half Shell, Ahi Tuna Poke Tasting Spoon,  
Jumbo Shrimp, Accompaniments

### RAW BAR WITH SUSHI

Oysters on the Half Shell, Ahi Tuna Poke Tasting Spoon,  
Jumbo Shrimp, Shrimp Tempura Roll, California Roll, Spicy Tuna Roll,  
Accompaniments

### TENDERLOIN CARPACCIO

Extra Virgin Olive Oil, Lemon Juice, Fresh Cracked Pepper, Cornichons,  
Toasted Crostini, Horseradish Cream

# FOOD STATIONS

› MINIMUM OF 25 GUESTS

### SALAD BAR GF, V

Mixed Greens, Cherry Tomatoes, Shaved Carrots, Cucumber,  
Red Onion, Dried Cranberries, Sliced Almonds, Shredded Cheese,  
Crumbled Bacon, Ranch and Brown Derby Dressing.  
Served with Freshly Baked Rolls.

### PASTA BAR V

Penne Pasta with Marinara Sauce, Cheese Ravioli with Alfredo Sauce,  
Served with Freshly Baked Rolls.

**Add Homemade Italian Meatballs, 3 PER GUEST**

### MASHED POTATO BAR GF

Whipped Yukon and Sweet Potatoes, Broccoli Florets,  
Roasted Mushrooms, Crumbled Bacon, Cheddar Cheese,  
Sour Cream, Gravy, Whipped Butter, Chives

### WING BAR GF

Plain, Buffalo, and Barbecue Jumbo Wings, Celery and Carrot Sticks,  
Ranch and Blue Cheese Dip

### STIR FRY

Vegetarian Vegetable Mix, Vegetable Pot Stickers, Scallion Rice,  
Choice of Chicken or Beef

### BUILD-YOUR-OWN FAJITA BAR

Chipotle-marinated Chicken, Tortillas, Chili Lime Rubbed Steak,  
Cilantro Lime Rice, Lettuce, Tomato, Black Bean and Corn Salsa

### SLIDER BAR WITH FRENCH FRIES

SELECT ONE

- **ITALIAN MEATBALL:** Marinara, Mozzarella Cheese
- **PULLED PORK:** Barbecue Sauce, Coleslaw
- **PULLED CHICKEN:** Barbecue Sauce, Coleslaw
- **HADDOCK:** Tartar Sauce, Shredded Lettuce

### PIZZA BAR

SELECT TWO

- **MARGHERITA:** San Marzano Tomato Sauce, Mozzarella, Basil
- **MEAT LOVER'S:** Italian Sausage, Pepperoni, Applewood Bacon, Mozzarella, San Marzano Tomato Sauce, Oregano, Parmesan
- **BUFFALO CHICKEN:** Crispy Buffalo Chicken, Ranch, Blue Cheese Crumbles, Applewood Bacon, Cheese, Scallions
- **VEGETARIAN:** Boursin Cheese, Roasted Mushrooms, Spinach, Roasted Tomatoes, Mozzarella Cheese, San Marzano Tomato Sauce, Truffle Oil

**Gluten Free Crust Available, 2 PER GUEST**

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# CHEF-ATTENDED STATIONS

Includes Freshly Baked Dinner Rolls

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## WHOLE PRIME RIB <sup>GF</sup>

› a minimum of 35 guests  
Au Jus, Horseradish Cream Sauce

## ROAST TENDERLOIN <sup>GF</sup>

› a minimum of 20 guests  
Flavorful Spice Rub, Horseradish Cream Sauce

## ROASTED ROSEMARY NEW YORK STRIP <sup>GF</sup>

› a minimum of 30 guests  
Rosemary, Red Wine Demi

## SLOW ROAST TURKEY <sup>GF</sup>

› a minimum of 25 guests  
Gravy, Cranberry Sauce

## BAKED HAM <sup>GF</sup>

› a minimum of 40 guests  
Apricot Ginger Glaze, Sweet Rosemary Mustard Sauce

## MAPLE AND CIDER PORK LOIN <sup>GF</sup>

› a minimum of 25 guests  
Heritage Pork Loin, Brined for Twelve Hours, Apple Compote

## PARMESAN PASTA WHEEL <sup>V</sup>

› a minimum of 50 guests  
Parmesan Pasta Wheel, Penne, Broccoli Rabe, Roasted Mushrooms, Roasted Tomato, Grated Parmesan, Black Pepper

# DESSERT STATIONS

› MINIMUM OF 25 GUESTS

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## FRESHLY BAKED ASSORTED COOKIES AND BROWNIES

## ASSORTED TRUFFLES AND DESSERT BARS

## ASSORTED SPONGE CAKE <sup>GF</sup>

Vanilla Layered Sponge Cake with Strawberry Cream;  
Chocolate Dreaming Cake with Vanilla Mousse and Fudge

## MINI CHEESECAKES

New York and Chocolate Cheesecakes, Dark Chocolate Ganache-dipped Strawberries

## DOUGHNUTS

Locally Baked assortment

## MINI CANNOLIS

Traditional Shell with Ricotta Filling Dipped in a Variety of Toppings: Plain, Chocolate Chips, Toffee, and Toasted Coconut

## APPLE CRISP

Cinnamon Whipped Cream

## BAKER'S STATION

Freshly Baked Cookies and Brownies, Dessert Bars, Dark and White Chocolate Mousse Shooters

## ICE CREAM SUNDAE BAR

Vanilla and Chocolate Gifford's Ice Cream, Whipped Cream, Sprinkles, Crushed Oreo Cookies, M&M's, Chocolate and Caramel Syrup, Cherries

## ICE CREAM SANDWICH BAR

Vanilla and Chocolate Gifford's Ice Cream, Sprinkles, Crushed Oreo Cookies, M&M's, Colossal Chocolate Chip and S'more Cookies

## COFFEE

Regular and Decaffeinated Coffee, and Hot Tea

## HOT CHOCOLATE

Whipped Cream, Marshmallows, Peppermint Sticks

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# TRADITIONAL DINNER BUFFET

› MINIMUM OF 35 GUESTS

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee, and Hot Tea

## *First Course*

SELECT TWO

### MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

### TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### GREEK SALAD GF, V

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

### SOUP OF THE DAY

### CLAM CHOWDER

## *Entrée*

SELECT THREE

### HERB-ROASTED CHICKEN GF

Marinated in Fresh Herbs, Pan-Roasted

### CHICKEN PICCATA

Lemon and Caper Sauce, Fresh Parsley

### STUFFED CHICKEN BREAST

Sage Bread Stuffing, Country Chicken Gravy

### TRADITIONAL ROAST TURKEY

Sliced Oven-Roasted Turkey Breast, Sage Bread Stuffing, Gravy, Cranberry Sauce

### BEEF BOURGUIGNON

Caramelized Onions, Mushrooms, Red Wine Gravy

### BRAISED BEEF BRISKET GF

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

### RITZ BAKED HADDOCK

Herb and Ritz Crust, Lemon and White Wine

### HERB-CRUSTED SALMON

Pan-Roasted, Dijonnaise Sauce

### EGGPLANT PARMESAN V

Lightly Breaded, Marinara Sauce, House Blend Cheese, Parmesan, Linguine

### GNOCCHI V

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## *Starch*

SELECT ONE

BUTTER WHIPPED  
POTATOES GF

ROASTED RED POTATO  
WEDGES GF

CONFETTI RICE PILAF GF

## *Dessert*

SELECT ONE

APPLE CRISP, CINNAMON WHIPPED CREAM

DARK AND WHITE CHOCOLATE MOUSSE  
PARFAIT

ASSORTED TRUFFLES AND DESSERT BAR

VANILLA LAYERED SPONGE CAKE,  
STRAWBERRY CREAM GF

CHOCOLATE DREAMING CAKE, VANILLA  
MOUSSE GF

# PREMIUM DINNER BUFFET

› MINIMUM OF 35 GUESTS

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee, and Hot Tea

## *First Course*

SELECT TWO

### MIXED GREEN SALAD <sup>GF, V</sup>

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

### TRADITIONAL CAESAR SALAD <sup>GF</sup>

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### GREEK SALAD <sup>GF, V</sup>

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

### CAPRESE SALAD WITH ARUGULA <sup>GF, V</sup>

Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Vinaigrette

### SPINACH AND MUSHROOM SALAD <sup>GF</sup>

Spinach, Crumbled Bacon, Chopped Egg, Sliced Mushrooms, Red Onion, Dijon Mustard and Honey Dressing

### SOUP OF THE DAY

### CLAM CHOWDER

## *Entrée*

SELECT TWO

### HERB-ROASTED CHICKEN <sup>GF</sup>

Marinated in Fresh Herbs, Pan-Roasted

### CHICKEN MARSALA

Sautéed Mushrooms, Roasted Tomatoes, Marsala Wine Sauce

### MEDITERRANEAN CHICKEN BREAST

Boneless and Sautéed, Artichoke Hearts, Lemon, Capers, Parsley, Garlic, Extra Virgin Olive Oil

### MARINATED STEAK TIPS

Tenderloin Brochettes, Red Wine Sauce

### BRAISED BEEF BRISKET <sup>GF</sup>

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

### CRAB & ARTICHOKE-CRUSTED HADDOCK, 48

Lemon Beurre Blanc

### SALMON HOLLANDAISE <sup>GF</sup>

Pan-Roasted, Lemon Hollandaise

### EGGPLANT ROLLATINI <sup>V</sup>

Flash-Fried Breaded Eggplant, Whipped Ricotta, Mozzarella, San Marzano Tomato Sauce, Parmesan

### GNOCCHI <sup>V</sup>

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## *Chef-Attended Carving Station*

SELECT ONE

### WHOLE PRIME RIB <sup>GF</sup>

### NEW YORK STRIP LOIN OF BEEF <sup>GF</sup>

### SLOW ROAST TURKEY <sup>GF</sup>

## *Starch*

SELECT ONE

### BUTTER WHIPPED POTATOES <sup>GF</sup>

### ROASTED RED POTATO WEDGES <sup>GF</sup>

### CONFETTI RICE PILAF <sup>GF</sup>

## *Dessert*

SELECT ONE

### APPLE CRISP, CINNAMON WHIPPED CREAM

### VANILLA LAYERED SPONGE CAKE, STRAWBERRY CREAM <sup>GF</sup>

### ASSORTED MINI CHEESECAKES, DARK CHOCOLATE GANACHE-DIPPED STRAWBERRIES

### CHOCOLATE DREAMING CAKE, VANILLA MOUSSE <sup>GF</sup>

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity

GF Indicates items are gluten free. V indicates items are vegetarian. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.

# PLATED DINNER

› MEAL COUNTS DUE 14 DAYS PRIOR TO THE EVENT

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated, and Hot Tea

## *First Course*

SELECT ONE

### MIXED GREEN SALAD <sup>GF, V</sup>

Baby Field Greens, Diced Garden Vegetables, Brown Derby Dressing

### TRADITIONAL CAESAR SALAD

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### GREEK SALAD <sup>GF, V</sup>

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

## *Entrée*

SELECT TWO

### CHICKEN FLORENTINE

Panko-breaded, Stuffed with Spinach and Swiss Cheese, Extra Virgin Olive Oil, Chicken Velouté

### STUFFED CHICKEN "ALLA PARMIGIANA"

Lightly Breaded, Four Cheeses, Marinara Sauce, Linguine

### NEW YORK STRIP STEAK <sup>GF</sup>

Prime Twelve Ounce Cast Iron-Seared to Medium Rare, Rich Cabernet Sauvignon Sauce

### ROAST BEEF TENDERLOIN <sup>GF</sup>

Prime Six Ounce Tenderloin, Black Garlic and Thyme Rub, Roasted to Medium Rare, Rich Cabernet Sauvignon Sauce

### FILET MIGNON <sup>GF</sup>

Prime Six Ounce Filet, Cast Iron-Seared to Medium Rare, Rich Cabernet Sauvignon Sauce

### NEW ENGLAND SURF AND TURF

Prime Six Ounce Filet, and Choice of Baked Stuffed Shrimp or Rockport Lobster Tail

## *Starch*

SELECT ONE

BUTTER WHIPPED  
POTATOES <sup>GF</sup>

ROASTED RED POTATO  
WEDGES <sup>GF</sup>

CONFETTI RICE PILAF <sup>GF</sup>

## *Dessert*

SELECT ONE

APPLE BLOSSOM PASTRY, CINNAMON  
WHIPPED CREAM

CHEESECAKE WITH SEASONAL BERRIES

CAPRESE SALAD WITH ARUGULA <sup>GF, V</sup>  
Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs,  
Basil Pesto Vinaigrette

### SPINACH AND MUSHROOM SALAD <sup>GF</sup>

Spinach, Crumbled Bacon, Chopped Egg, Sliced Mushrooms,  
Red Onion, Dijon Mustard and Honey Dressing

### SOUP OF THE DAY

CLAM CHOWDER <sup>ADD 3 PER GUEST</sup>

### RITZ BAKED HADDOCK

Herb and Ritz Crust, Lemon and White Wine

### CRAB & ARTICHOKE-CRUSTED HADDOCK

Lemon Beurre Blanc

### HORSERADISH-CRUSTED SALMON

Horseradish Herb Butter Crust, Whole Grain Dijonnaise

### BAKED STUFFED JUMBO SHRIMP

Crab-stuffed, Ritz Cracker Crumbs, Lemon Beurre Blanc

### MAPLE AND CIDER PORK LOIN <sup>GF</sup>

Heritage Pork Loin, Brined for Twelve Hours, Apple Compote

### GNOCCHI, 38 <sup>V</sup>

Tomato Rosé Sauce, Sautéed Baby Spinach, Broccoli Rabe,  
Chiffonade Basil

### EGGPLANT "ALLA PARMIGIANA" <sup>V</sup>

Lightly Breaded, Four Cheeses, Sun-drenched California Tomatoes,  
Marinara Sauce, Linguine

VANILLA SPONGE CAKE LAYERED,  
STRAWBERRY CREAM <sup>GF</sup>

DARK CHOCOLATE CAKE, CHOCOLATE  
DRIZZLE, AND RASPBERRIES

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