# SOUP SELECTION 

Select One

| Roasted Tomato (1) (1) (1) Pasta Fagioli (a) (1) | Potato and Leek (1) (1) (1) | New England Clam Chowder $+1.00$ |
| :---: | :---: | :---: |
| SALAD SELECTION Indudes Rolls and Butter Select Two |  |  |
| Arugula <br> Dried Cranberries. Goat Cheese. Pistachios. Balsamic Vinaigrette | Classic Caesar (1) Romaine. Croutons <br> Spinach | Caprese <br> Rainbow Cherry Tomatoes. <br> Baby Greens. Fresh <br> Mozzarella. Balsamic Glaze |
| Baby Field Greens <br> Red Onion. Tomatoes. <br> Carrots. Red Wine Dressing | Mixed Berries. Goat Cheese. <br> Red Onion. Cranberry <br> Vinaigrette | Quinoa <br> Apples. Pecans. Baby Kale. Feta. Lemon Vinaigrette |
| Side Selection <br> Select Two |  |  |
| Lyonnaise Potatoes (1) (1) (1) | Roasted Asparagus (1) (1) (1) |  |
| Creamy Polenta (1) | Honey Glazed Baby Carrots (1) (1) |  |
| Herb Roasted Potatoes (1) (1) (1) | Vegetable Medley (1) (1) (1) |  |
| Root Vegetables (1) () (1) |  |  |
| Select Two Entrees \$42 per person/ Three Entrees \$49 |  |  |
|  |  |  |
| Penne al a vodka (1) (1) | Marinated Sirloin of Beef Mushroom Au jus | Classic Baked Haddock <br> Choice of: Sherry Cream or Citrus Butter |
| Butternut Squash Ravioli with Maple Cream Sauce | Braised Short Ribs +4 | Crispy Chicken Roulade <br> Choice of one: <br> Florentine. Caprese. Ricotta <br> \& Asparagus |
| Chicken Saltimbocca | Cider Brined Pork Loin |  |
| Marry Me Chicken (1) | Lemon \& Herb Grilled | Miso Glazed Salmon |

Chicken Piccata ©


Field Greens Salad
Red wine vinaigrette
Cher's Platter of Deli Meats \& Cheeses

Chips \& Salsa (1) (1) (1) Housemade Chili Southwest Salad Chicken Fajitas

Assorted Rolls \& Breads
Wheat. White. Kaiser. Italian sub rolls
Lettuce, Tomatoes, Pickles Served with appropriate sandwich condiments

Assorted Cookies \& Brownies Platter
Coffee Station
Regular. Decaffeinated.
Assorted teas

## TASTE OF SPAIN <br> 32

Rice with Black Beans \& Corn
Chimi Churri Rubbed Sirloin

Churros with Caramel Sauce
Coffee Station
Regular. Decaffeinated. Assorted Teas

## MEDITERRANEAN BUFFET 36

Pasta Fagioli (1) ( )
Arugula Salad (1) (ㅇ) (1)
Tomato. Cucumber \& Feta Salad () ©
Cheese Ravioli in Sundried Tomato Sauce

Baby Field Greens
Romaine Hearts
Quinoa
Croutons
Tomatoes
Cucumbers
Greek Olives
Carrots

Lemon-Herb Chicken
Shrimp Fra Diavolo Roasted Baby Carrots © ©

Coffee Station
Regular. Decaffeinated.
Assorted Teas
Tiramisu
Mini Pastries

Create your Salad Bar 30
Select Two
Baby Kale
Baby Spinach Select Two:
Toasted Pecans
Crispy Wontons Select Four :
Pickled Red Onion
Roasted Beets
Chic Peas
Crumbled Goat Cheese
Select Two
Cajun Shrimp ©
Hard Boiled Eggs

Arugula

Candied Walnuts

Great Hill Bleu Cheese Shredded Smoked Cheddar Broccolli Cauliflower

Tofu
\& Vegetarian
Red Wine Vinaigrette Jalapeno Ranch

Balsamic Vinaigrette
Apple Cider Vinaigrette

Lemon Vinaigrette
Classic Ceasar

## COMPLIMENTARY FOUNTAIN SODA STATION INCLUDED <br> * COKE, DIET COKE, Sprite <br> 15 PERSON MINIMUM FOR ALL BUFFETS Gluten- Free (1) Vegetarian (1) Vegan

[^0]Garlic Knots
Caesar Salad
Garlic Croutons. Parmesan
Cheese
Baked Stuffed Shells

Warm Rolls \& Butter
Field Greens Salad (1) (1) Red Wine Vinaigrette
House Rice (1) (1) (1) Roasted Corn. Black Beans
Bistro Sirloin Au jus Roasted Button Mushrooms

Warm Rolls \& Butter
Field Greens Salad (1) (1) Red Wine Vinaigrette
Cher's Choice of Starch \& Vegetable

Corn Bread
Maple Butter
Potato Salad (1) (1)
Mac \& Cheese

Warm Rolls \& Butter
Field Greens Salad (1) (1)
Red Wine Vinaigrette
Cher's Choice of Vegetable \& Starch (1) () (바

ITALIAN

Chicken Parmesan minimum

> Cavatappi Pasta with Marinara O ©
> "Substitute Marinara for Alfredo Sauce \$9pp

Assorted Cookies \& Brownies Platter

Coffee Station
Regular. Decaffeinated.
Assorted teas

Spice Rubbed Grilled
Chicken OR
Greek Style Chicken
Seasonal Vegetable Medley
Assorted Cookies \& Brownies Platter

| Granite State |  |
| :---: | :---: |
| Bistro Sirloin Au Jus Roasted Button Mushrooms | Assorted Cookies \& Brownies Platter |
| Greek Style Chicken Carmelized Onions. Roasted Tomatoes. and Feta | Coffee Station Regular. Decaffeinated. Assorted Teas |

## SMOKEHOUSE BBQ 44

| Slow Cooked St. Louis Ribs House-made $B B Q$ sauce | Assorted Cookies \& Brownies Platter |
| :---: | :---: |
| Slow Cooked Quarter Chicken | Coffee Station <br> Regular: Decaffeinated <br> Assorted Teas |
| PRIME RIB ${ }^{55}$ |  |
| Slow Roasted Prime Rib Hand carved. Au Jus. | Assorted Cookies \& Brownies Platter |
| Greek Style Chicken Carmelized onion. Roasted Tomatoes, Feta | Coffee Station Regular. Decaffeind Assorted Teas |

CHEF'S CHOICE ENTREES AVALLABLE UPON REQUEST
*Dietary restrictions, allergies, and Kosher requests may be subject to additional charges. Gluten-Free Plated Entree 45 Vegetarian Plated Entree 45
Vegan Plated Entree 45 Gluten- Free (1) Vegetarian © Vegan ©
Before placing your order, please inform your server if a person in your party has a food allergy. Modifications to a menu selection or entree to accommodate a guest's preference. dietary restriction. or allergy may incur additional charges
Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. All prices are subject to a $20 \%$ administrative fee applied to all food and beverage charges. The administrative fee does not represent a tip. gratuity. or service charge for service bartenders, waitstaff employees, or service employees. A NH State Meals

Vendor Plated Entree $4 \bigcirc$
Children's Entree 20 Tax. currently $8.5 \%$ will be added to your total bill. Package inclusions and prices are subject to change without notice.

## SOUP OR SALAD

Includes Warm Rolls \& Butter Select One / Soup Et Salad Selection \$5pp

Roasted Tomato (1) (1) (1) Pasta Fagioli (1) ( ) Potato and Leek (1) (1) (1) NE Clam Chowder +1

Mixed Baby Lettuce (1) (1) (1) Cucumber. Tomato. Carrots. Red Wine Vinaigrette

## Classic Caesar

Romaine. Garlic Croutons. Parmesean

## Side Selections

Baby Arugula
Gorgonzola. Red Onion. Pine Nuts. Balsamic Dressing
Spinach (1)
Crispy bacon. Goat Cheese. Heirloom Tomatoes. Shaved Shallot

Choice of Two<br>Wild Rice (c) (ㄷ) Honey Glazed Carrots (1) (1) (1) Roasted Vegetable Medley (1) (1) (1) Root Vegetables (1) ( ) (1) Asparagus (1) () (1)

Roasted Fingerling Potatoes Red Bliss Potatoes (1) (1) (1) Yukon Gold Mashed (1) Sweet Potato Puree (1) Basmati Rice (1) (1) (1) Jasmine Rice (1) () (1)

## EnTREE SELECTIONS

Select One Entree. Choice of 2 Entrees \$3pp. Choice of 3 Entrees \$5pp
POULTRY 38

Greek (1)
Marry Me ©
Saltimbocca (1)

Traditional Baked Haddock
Sherry Cream or Citrus Butter
Herb Crusted Haddock ©

Marsala
Lemon Herb Grilled
SEAFOOD 48
Atlantic Salmon
Plain or Sherry Mustard Crusted
1//4 lb Lobster Mkt Price

## BEEF

Espresso Rubbed Bistro
Cabernet Braised Short Rib Sirloin © 60

Crispy Roulade
Choice of:
Florentine. Caprese. Ricotta \& Asparagus

## DESSERT SELECTION

Choice of One
includes Coffee Service, Regular, Decaffeinated, Assorted Teas Cheese Cake

Chocolate Cake
Tiramisu
with Berry Compote

## CHEF'S CHOICE ENTREES AVAILABLE UPON REQUEST

"Dietary restrictions. allergies. and Kosher requests may be subject to additional charges.

Gluten-Free Plated Entree 45
Vegetarian/Vegan Plated Entree 45
Gluten- Free Vegetarian

Vendor Plated Entree 45
Children's Chicken Fingers \& Fries 20

[^1]
## Stationary Platters

> Assorted Culinary (0) 8
> Imported and Domestic Cheeses.
> Fresh fruit: Crackers. Vegetable Crudite.
> Served With Creamy Herb Dip
> Add Guten-free Craders t5
> Crudite (1) (1) 5
> Fresh Cut Vegetables.Creamy Herb Dip

Cheese and Crackers (1) 5
Imported and Domestic Cheeses. Crackers. Fresh
Seasonal Fruit Garnish
Add Gluten Frree Cradkers t5
Fresh Fruit (1) (1) 6
Sliced Seasonal Fresh Fruit

## STATIONARY DISPLAYS

## Antipasto 400

Italian Hams. Salami. Provolone Cheese. Fresh
Mozzarella. Herb and Balsamic Grilled Vegetables.
Kalamata Olives. Hot Peppers. Served with Crostini Bread
Baked Brie (c) 140
Brie en Croute with Sweet Orange Marmalade.
Warm French Bread

5 people
Mediterranean (c) (1) 300
Hummus. Tabouli. Sundried Tomato Tapenade. Kalamata Olives. Feta Cheese Served with Flat Bread. Pita Chips
Spinach \& Artichoke Dip (1) (17) 350
Artichokes. Baby Spinach. and Creamy Cheeses. Blended and Baked. Served with Toasted Pita Chips *Serves 50 people

## Passed Hors d'oeuvres

Parmesan Herb Stuffed Mushroom © 150 Short Rib Hand Pie 400
Tomato Mozzarella Bruschetta (a)
Chicken Lemongrass Dumplings
Crab Rangoon
Chilled Shrimp Cocktail (i) (c)
Vegetable Egg Roll
Spanikopita (o)
Potato Croquette (400
Beef Empanada ..... 400
Onion Soup Boule ..... 400
Scallops Wrapped in Bacon ..... 550
Chicken Wellington ..... 650
Beef Wellington ..... 500
Sriracha Meatball ..... 600
CHEF'S CHOICE ENTREES AVAILABLE UPON REQUEST
"Dietary restrictions, allergies, and Kosher requests may be subject to additional charges.Gluten-Free Plated Entree 45 Vendor Plated Entree40
Vegetarian/Vegan Plated Entree45 Children's Entree20
Gluten- Free (1) Vegetarian ..... o
Vegan ..... (1)
FOR YOUR TABLE

Round Centerpiece Mirror per table
3 Glass Votive Holders with Candles per table House Lantern Centerpiece
White. Black. Glass. or Small Candelabra Candelabra Centerpiece25
Colored Napkins
3 Damask Overlay ..... 5
White or Ivory
5 3/4 Length Table Linen ..... 10
White or Ivory
Mahogany Chiavari Chair ..... 6
Chair Cover ..... 3
White or Ivory
Chair Cover with Colored Sash ..... 6.50

[^2]
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