



# 2026 BUFFET MENU

15 person minimum

Oversized Banquet Tables - Custom floor plan - Banquet Chairs - China and glassware. Choice of white or ivory table linens and napkins. Access to room up to 2 hours prior to event.

## CUSTOM BUFFET MENU

### \$56 PER PERSON

#### SALADS

Includes Rolls and Butter

*Select One*

##### Baby Field Greens GF V

*Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette*

##### Arugula Salad +6 GF

*Dried Cranberries, Herbed Goat Cheese,  
Toasted Pistachios, Balsamic Glaze*

##### Classic Caesar

*Romaine, Shaved Parmesan, Croutons*

##### Caprese Salad +6 GF V

*Rainbow Cherry Tomatoes, Baby Greens,  
Fresh Mozzarella, Red Wine Vinaigrette*

#### SIDE SELECTIONS

*Select Two*

##### Herb Roasted Red Potatoes GF VG

*Olive Oil, Herb Seasonings*

##### Root Vegetables VG GF

*Roasted, Seasonally Selected*

##### Lyonnais Potatoes GF V

*Thin-Sliced Potatoes, Caramelized Onions,  
Butter Sauce*

##### Vegetable Medley VG GF

*Roasted, Seasonally Selected*

##### House Rice Pilaf V

*Orzo Rice, Diced Carrots, Celery,  
Onions, Vegetable Stock*

##### Roasted Asparagus VG GF +3

##### Honey Glazed

*Baby Carrots GF V +3*

#### ENTREES

*Select Two*

##### Penne alla Vodka V

*Penne, Creamy Tomato Vodka Pomodoro  
Sauce, Parmesan Cheese*

##### Butternut Squash Ravioli V

*Maple Cream Sauce, Fresh Sage*

##### Grilled Chicken Saltimbocca GF

*Provolone, Prosciutto, Wine Sauce,  
Fresh Sage*

##### Lemon & Herb Chicken GF

*Grilled Chicken, Lemon Herb Sauce,  
Fresh Herb Marinade*

##### Marry Me Chicken GF

*Sun-dried Tomatoes, Spinach, Cream Sauce*

##### Grilled Chicken Piccata GF

*Lemon-Caper Sauce*

##### Marinated Sirloin of Beef GF

*Mushroom au jus, Horse Radish Cream*

##### Cider Braised Pork Loin GF

*Seasoned with Salt, Pepper, Fresh Herbs*

##### Miso Glazed Salmon GF

*Japanese Seasoning, Soy Ginger Sauce*

##### Classic Baked Haddock

*Ritz Cracker Crumb Topping  
Choice of: Sherry Cream or Citrus Cream*

##### Grilled Caprese Chicken GF

*Sliced Mozzarella, Roasted Tomatoes,  
Basil, Balsamic Glaze*

##### Stuffed Chicken Florentine

*Breaded, Spinach, Cheese, White Wine Sauce*

##### Ricotta & Asparagus Stuffed Chicken

*Breaded, Ricotta Cheese, Asparagus,  
White Wine Sauce*

#### DESSERT

Includes Station with Regular Coffee, Decaffeinated Coffee, and Assorted Teas

*Select One*

##### Cookies & Brownies V

*House-Baked Assortment*

##### Chocolate Cake V

*Raspberry Coulis*

##### Trio of Mousse V GF

*Dark, White, Milk Chocolate*

## PROVIDENCE BUFFET \$33

**Baby Field Greens** GF V  
*Rainbow Tomatoes, Carrots, Croutons,  
Red Wine Vinaigrette*

**House-Made Potato Chips** GF VG

**Deli Meats & Cheeses** GF  
*Ham, Turkey, Roast Beef, Cheddar,  
Provolone and Swiss Cheese*  
*\*Add Chicken Salad +\$6 per person*

**Condiments Platter** V GF  
*Mustard, Mayonnaise, Lettuce, Tomato,  
Red Onion, Pickle Chips*

**Assorted Rolls & Breads**  
*Wheat, White, Kaiser, Sub Roll*

**Coffee and Tea Station**  
*Regular, Decaffeinated, Assorted Teas*

**Assorted Cookies & Brownies** V  
*House-Baked Assortment*

**Garlic Knots** V

**Caesar Salad**  
*Romaine, Croutons, Shaved Parmesan*

**Cavatappi in Pomodoro Sauce** V

**ITALIAN BUFFET \$38**

**Baked Stuffed Shells** V  
*Ricotta Cheese-Stuffed Shells, Mozzarella,  
Parmesan Cheese, Pomodoro Sauce*

**Chicken Parmesan**  
*Panko Bread Crumbs, Mozzarella,  
Pomodoro Sauce*

**Coffee & Tea Station**  
*Regular, Decaffeinated, Assorted Teas*

**Assorted Cookies & Brownies** V  
*House-Baked Assortment*

## SOUTH OF THE BORDER \$39

**Chips & Salsa** VG GF

**House Made Chili** GF  
*House Recipe with Prime Rib, Ground Beef*

**Southwest Salad** V GF  
*Romaine Lettuce, Roasted Corn, Tomatoes,  
Scallion, Cilantro, Tortilla Strips,  
Zesty Jalapeño Ranch*

**Chicken Fajitas** GF  
*Grilled Chicken, Bell Peppers, Onions,  
Shredded Cheese, Salsa, Sour Cream,  
Flour Tortillas*

**Chimichurri Rubbed Sirloin** GF  
*Sliced Sirloin, House-Made Chimichurri Sauce*

**Seasoned White Rice with Black  
Beans & Corn** GF VG

**Coffee and Tea Station**  
*Regular, Decaffeinated, Assorted Teas*

**Mini Churros with  
Caramel Sauce** V

**Roasted Tomato Soup** GF V  
*Roasted Plum Tomatoes, Onion, Vegetable Stock,  
Basil, Parmesan, Cream*

**Caesar Salad**  
*Romaine, Croutons, Shaved Parmesan*

**Vegetable Medley** GF V  
*Seasonal Mix, Roasted*

**MEDITERRANEAN \$40**

**Lemon-Herb Grilled  
Chicken Breast** GF  
*Lemon and Fresh Herb Marinade*

**Cheese Ravioli in  
Sundried Tomato Sauce** V  
*Cream Sauce, Sun-Dried Tomato, Basil, Parmesan*

**Shrimp Fra Diavolo** GF  
*Shrimp, Spicy Tomato-Broth*

**Coffee & Tea Station**  
*Regular, Decaffeinated, Assorted Teas*

**Assorted Cookies & Brownies** V  
*House-Baked Assortment*

**Warm Rolls & Butter**

**Baby Field Greens** GF V  
*Rainbow Tomatoes, Carrots,  
Croutons, Red Wine Vinaigrette*

**Vegetable Medley** GF VG  
*Seasonal Mix, Roasted*

**Marinated Sirloin of Beef** GF  
*Roasted Button Mushroom Jus*

**FAIRVIEW BUFFET \$42**

**Grilled Maple Bourbon Chicken** GF  
*Sweet & Smoky Sauce, Maple Bourbon, Cream*

**OR**

**Greek Style Chicken** GF  
*Grilled Chicken, Caramelized Onions, Roasted  
Tomatoes, Feta Cheese*

**Choice Of:**  
*House Rice Pilaf OR  
Herb Roasted Red Potato*

**Coffee and Tea Station**  
*Regular, Decaffeinated, Assorted Teas*

**Assorted Cookies & Brownies** V  
*House-Baked Assortment*

**Warm Rolls & Butter** V

**Baby Field Greens** GF V  
*Rainbow Tomatoes, Carrots, Croutons,  
Red Wine Vinaigrette*

**STATELINE BUFFET \$47**

**Marinated Sirloin of Beef** GF  
*Roasted Button Mushroom Jus,  
Horse Radish Cream*

**Broccoli and Pasta Alfredo**  
*Cavatappi, Fresh Broccoli, Cream Sauce*

**Chef's Starch & Vegetable** V GF

**Coffee and Tea Station**  
*Regular, Decaffeinated, Assorted Teas*

**Assorted Cookies & Brownies** V  
*House-Baked Assortment*

**Warm Rolls & Butter**

**Baby Field Greens** GF V  
*Rainbow Tomatoes, Carrots, Croutons,  
Red Wine Vinaigrette*

**Slow Roasted Prime Rib** GF  
*Au jus, Horseradish Cream*

**PRIME RIB BUFFET \$66**

**Greek Style Chicken** GF  
*Caramelized Onions,  
Roasted Tomatoes, Feta Cheese*

**Chef's Choice of Starch  
& Vegetable** V

**Coffee and Tea Station**  
*Regular, Decaffeinated, Assorted Teas*

**Assorted Cookies & Brownies** V  
*House-Baked Assortment*

**\* 30 person minimum requirement**

Unless otherwise noted buffets have a 15 person minimum requirement. 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 22% 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 Tax, currently 8.5% will be added to your total bill.

Package inclusions and prices are subject to change without notice.. 11/2025

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

GF Gluten-Free V Vegetarian VG Vegan & Vegetarian

\*Dietary restrictions, allergies, and Kosher requests may be subject to additional charges.