



MEMORIAL SERVICE BUFFET MENU

15 person minimum

Event Room Includes:
Oversized Banquet Tables -Custom floor plan - Banquet Chairs -China and glassware Choice of white or ivory linens and napkins . Set up and breakdown. Access to room up to 2 hours prior to event

STATIONARY PLATTERS UPON ARRIVAL

Assorted Culinary Display **V** 17

Imported and Domestic Cheeses, Fresh Fruit Garnish, Crackers, Seasonally Selected Fresh Cut Vegetable Crudite.

Served With Creamy Herb Dip

Add Gluten Free Crackers +5

Fresh Sliced Fruit **VG** **GF** 6

Seasonally Selected Sliced Fruits, Melons, Berries

Crudite **GF** **V** 8

Seasonally Selected Fresh Cut Vegetables, Creamy Herb Dip

Cheese & Crackers **V** 7

Imported and Domestic Cheeses, Fresh Fruit Garnish, Crackers

Add Gluten Free Crackers +5

BUFFET SELECTIONS

15 person minimum

ITALIAN BUFFET \$31

Chicken Parmesan

Panko Bread Crumbs, Mozzarella

Add Baked Stuffed Shells +8 **V**

Ricotta Cheese-Stuffed Shells, Mozzarella, Parmesan Cheese, Pomodoro Sauce

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Garlic Knots **V**

Caesar Salad

Romaine, Shaved Parmesan , Croutons

Cavatappi in Pomodoro Sauce **V**

Assorted Cookies & Brownies **V**

House-Baked Assortment

PROVIDENCE BUFFET \$33

Baby Field Greens **GF** **V**

Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette

Assorted Rolls & Breads

Wheat, White, Kaiser, Sub Roll

House-Made Potato Chips **GF** **VG**

Deli Meats & Cheese **GF**

Ham, Turkey, Roast Beef, Cheddar, Provolone and Swiss Cheese

**Add Chicken Salad +6 per person*

Condiments Platter **GF** **V**

Mustard, Mayonnaise, Lettuce, Tomato, Red Onion, Pickle Chips

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Assorted Cookies & Brownies **V**

House-Baked Assortment

STATELINE BUFFET \$47

Warm Rolls & Butter **V**

Baby Field Greens **GF** **V**

Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette

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

Marinated Sirloin of Beef **GF**

Roasted Button Mushroom Jus, Horse Radish Cream

Chicken, Broccoli and Pasta Alfredo

Cavatappi, Fresh Broccoli, Cream Sauce

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Assorted Cookies & Brownies **V**

House-Baked Assortment

BAR SERVICE OPTIONS

\$125 BAR SERVICE FEE WILL APPLY TO INCLUDE SET-UP/BREAKDOWN AND BARTENDER

Cash Bar

Guest pays for beverages by cash or credit.

Consumption Bar **GF**

Beverage orders will be tallied and paid for at the conclusion of the event by the host via cash or credit card.

Prepaid Fountain Soda 6

Coke, Diet Coke, Sprite

GF Gluten-Free **V** Vegetarian **VG** Vegan / Vegetarian

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 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