## **Banquet Dinner Reception**

Roast Prime Ribs of Beef, au jus Our Specialty for Over 50 Years!	\$26.00
Baked Boneless Breast of Chicken With Herbed Stuffing and Pan Gravy	\$20.00
Broiled Fresh Filet of Boston Haddock With our Sherried Seafood Topping	\$22.00
Baked Stuffed Jumbo Gulf Stream Shrimp Four Fantail Shrimp Served with Drawn Butter	\$24.00
Roast Vermont Tom Turkey With Our Cranberry-Cornbread Stuffing & Home-Made Gravy	\$20.00
Grilled Filet of Fresh Atlantic Salmon Served with Creamy Dill Sauce or Béarnaise Sauce	\$24.00
Chicken Cordon Bleu Wrapped with Baked Ham & Swiss Cheese	\$21.00
Char-Broiled Filet Mignon Served with Béarnaise Sauce	\$29.00
Our Deluxe Surf & Turf Petit Filet Mignon Accompanied by Two Baked Stuffed Shrimp	\$27.00
Seafood Duo Combination Crab-Stuffed Haddock Filet with Baked Stuffed Shrimp	\$24.00
Center-Cut New York Sirloin Steak 12 oz. of Char-Broiled Perfection	\$25.00

Please select for your entire group from the choices below:

Fresh Fruit Cup or Soup du Jour
Tossed Garden Salad
Dressing Choice of: Ranch, Italian or Raspberry Vinaigrette (Low-Fat)
Baked Potato, Baked Stuffed Potato, Rosette Potato, or Steamed Red Potatoes
Fresh Vegetables in Season

Home-Made Rolls Coffee or Tea

And a choice of our desserts:

Brownie Mousse, Carrot Cake, Brownie a la mode, Black Forest Cake, or Ice Cream Puffs

Parties of 50 to 100 - Please Choose a Maximum of Three Entrees
Parties up to 200 - Please Choose a Maximum of Two Entrees
9% N.H. Meals Tax and 18% Gratuity will be added to each Dinner
A minimum attendance guarantee is required one week prior to each function.

Prices effective 01/01/2017 and subject to change