



2019-20 Event Menu

All priced à la carte per guest

BREAKFAST

Includes Coffee, Tea, and Water. Add Orange and Cranberry juice \$1.75.

Interactive Parfait Bar

Greek yogurt paired with your favorite toppings.
Granola, raisins, fresh apples and walnuts.
\$8

Chef Prepared Omelets

Enjoy a freshly made omelet made to order with fresh ingredients including bacon, ham, sausage, red bell peppers, onions, tomato, baby spinach, cheddar cheese.
\$14

Continental Breakfast

Freshly baked pastries, yogurt, donuts and fruit.
Toast and bagels, with butter and assorted jellies.
\$9

Scrambled Eggs,

Bacon or Sausage and Home Fries
\$10

LUNCH

SANDWICHES

Served with freshly fried potato chips and choice of one salad.

Sandwiches are served with sliced cheddar & Swiss cheese, lettuce, tomato, onion and pickle.

BBQ Pulled Pork Sandwich - \$9

Tender pulled pork with chipotle citrus BBQ sauce.

Cheeseburger Sliders - \$9

Served on freshly baked rolls

Deli (Pick two) - \$10

Salad Sandwiches served on a Croissant:
Egg Salad, Tuna Salad, Ham or Chicken Salad

Sliced Deli Meats served on assorted Breads:
Ham, Turkey or Pastrami

HOT ENTREES

\$10

Bacon Wrapped Meatloaf

with mashed potatoes and gravy

Crab Cake Stuffed Baked Sole

with hollandaise sauce

Macaroni and Cheese

Roasted Vegetable Lasagna

with garlic bread

Pork Tenderloin

with apple cider demi glace

SALADS

Pasta salad, Potato salad or coleslaw

House Salad

Fresh greens, cherry tomatoes, cucumbers, carrots and bell peppers.

Served with Blue Cheese, Ranch and Vinaigrette dressing

Caesar Salad

Crisp romaine lettuce tossed with caesar dressing, croutons and Parmesan cheese.

Add Additional Salad - \$3

SOUPS

\$6 Each

Beef Chili, Tomato Basil (vegan), Seafood Chowder, Vegetable Chili

SWEET TREATS

Apple Crisp - \$5

Cherry Cobbler - \$5

Cookie & Brownie - \$5

Pumpkin or Apple Pie - \$5

S'mores Bar - \$6

SNACKS

\$5 each

Candy Buffet

Gourmet Popcorn station

Chips and Salsa

Fresh Fried Mount Sunapee Potato Chips

Interactive Trail Mix Bar

featuring local ingredients sourced from New Hampshire.





DINNER OPTIONS

Cocktail Reception

A two-hour food service with a cheese and cracker display, fresh vegetable display, and choice of three "Stationary Hot Appetizers".

\$21.95

Cocktail Reception with an Interactive Station

A two hour food service with above "Cocktail Reception" package and your choice of a "Carving Station" or an "Interactive Station" selection.

\$28.95

Cocktail Reception and Two Entrée Buffet

A one hour cocktail reception with a cheese and cracker display, fresh vegetable display, and choice of two "Stationary Hot Appetizers" followed by a buffet of mixed green salad, rolls and butter, choice of two hot "Entrée Selections" and choice of starch, vegetable, and Sweet Treats.

\$39.50

Cocktail Reception and Two Entrée Plated Dinner

A one hour cocktail reception with a cheese and cracker display, fresh vegetable display, and choice of two "Stationary Hot Appetizers" followed by a plated mixed green salad, rolls and butter, choice of two "Plated Entrée Selections", choice of starch, vegetable, and Sweet Treats.

\$44.95

Plated Duet

A one hour cocktail reception with a cheese and cracker display, fresh vegetable display, and choice of two "Stationary Hot Appetizers" followed by a plated mixed green salad, rolls and butter, choice of two Petite "Plated Entrée Selections" and choice of starch, vegetable, and Sweet Treats.

\$47.95

Stationary Hot Appetizers

Assorted Mini Meatballs

Spanakopita

Warm Artichoke Dip
with pita chips

Crab Rangoon

Bacon Wrapped Artichokes,
Shrimp, or Scallops

Mini Franks en Croute

Chicken Satay
with Thai peanut sauce

Pesto Shrimp Skewers

Stuffed Mushrooms
(bacon/cheese, sausage/garlic, or vegetarian)

Carving Station Selections

\$16.95

Slow Roasted Top Round of Beef

Boneless Pork Loin

Roast Turkey

Roasted Beef Tenderloin
Smoked Ham, Roasted Prime Rib
+\$4.95

All carving station items come with appropriate sauces and/or condiments and rolls.

Interactive Station Selections

Mac and Cheese Station

Mashed Potato Station

Pasta Station





Buffet Entrée Selections

Macaroni and Cheese

Bacon Wrapped Meatloaf
served with vegetable pan gravy

Three Meat Lasagna
with garlic bread

Potato Crusted Baked Haddock
with lemon

Herb Crusted Pork Loin

Chicken Kiev
Cabot cheddar and applewood smoked bacon
stuffed chicken breast finished with
roasted garlic cream sauce.

Plated Entrée Selections

Pan Seared Beef Tenderloin
with mushroom bordelaise sauce

Chicken Kiev
with roasted garlic and peppercorn cream

Grilled NY Sirloin
with bleu cheese and apple wood bacon compound butter.
Topped with crispy fried onions

Cedar Plank Salmon
with blueberry current glaze

Potato Crusted Baked Haddock
with grilled lemon

Crab Cake
stuffed shrimp with bernaise

Starch Sides

(Pick one)

Chive Mashed Potatoes

French Onion Roasted Fingerling Potatoes

Maple Glazed Baked Sweet Potatoes

Wild Grain Rice

Vegetable sides

(Pick one)

Pan Seared Brussel Sprouts

Butternut Squash *(seasonal)*

Maple Carrots

Green Bean Almondine

Roasted Cauliflower

