

Dinner Buffet

\$45 per person plus any additional add-ons. All upgrades and add-ons are priced per person.

All prices are subject to 8.5% NH Meals Tax and 18% Service Charge.

Minimum of 40 people.

Salads

Starch Choice

(Please Select One)

Baked Potatoes

Mashed Potatoes

Rice pilaf

Fresh Vegetable Choice

(Please Select One)

~Butternut Squash^

Fresh Green Beans

~Fresh Broccoli~

~Sautéed Medley~

Vegetable upgrade

Fresh Grilled Asparagus \$1

Entrée Selections

(Please Select Two)

~ Chicken Cordon Bleu~

Enveloped in Golden Puff Pastry Atop Supreme Sauce

~ Chicken Broccoli Alfredo~

Boneless chicken and fresh broccoli sauteed with a blend of cream, butter and parmesan cheese. Tossed with fettucine pasta.

~Chicken Parmesan~

Lightly breaded, layered with Sweet Basil Marinara & Mozzarella, paired with bowtie pasta

~ Chicken Marsala~

Pan Golden Chicken sauteed with Fresh Mushrooms, finished in a Marsala Wine Sauce. (can be served over pasta upon request)

~Half Roasted Chicken~

Marinated half roasted chicken breast.

~ Grilled Marinated Beef Tips~

Generously cut sirloin beef tips in our house marinade, grilled and served with sautéed peppers and onions

Baked Mac & Cheese

Cavatappi pasta baked with our rich cheese blend
Topped with seasoned bread crumbs

Buffalo chicken-add \$2 per person

Pulled pork-add \$2 per person

Lobster & bacon-add \$4 per person

Fresh Broiled Haddock

Freshest Catch lightly topped with Seasoned Crumbs, White Wine & Lemon Butter

Fresh Broiled Salmon

Broiled with Citrus Butter, topped with Seasoned Crumbs

~Baked Stuffed Haddock~

En casserole with Seafood Stuffing, topped with Mornay Sauce

~Vegetable Pasta Primavera~

Fresh selection of garden vegetables, sauteed with pasta and tossed in a marinara or garlic and oil sauce.

Desserts

(Please Select One)

"Homemade Apple Crisp"

"Strawberry shortcake"

"Cheesecake with Strawberries"