

Events  
&  
Occasions

*Hors d'oeuvres*

*Served butler style. Priced per fifty pieces.*

**Scallops Wrapped in Bacon**

105<sup>-</sup>

**Crispy Phyllo Triangles**

*Choice of:*

Spinach and feta filling  
Baked brie and raspberry filling

105<sup>-</sup>

**Petite Crab Cakes**

served with caper remoulade

135<sup>-</sup>

**Stuffed Mushroom Caps**

*Choice of:*

Seafood crumb stuffing  
Sausage and cheese stuffing  
Spinach and cheese stuffing

115<sup>-</sup>

**Mini Beef Wellingtons**

stuffed with mushroom duxelle

160<sup>-</sup>

**Vegetable Spring Rolls**

125<sup>-</sup>

**Shrimp Cocktail**

150<sup>-</sup>

**Crispy Chicken Tenderloin**

Served with a honey mustard  
dipping sauce

100<sup>-</sup>

**Beef Teriyaki Skewers**

105<sup>-</sup>

**Miniature Quiche**

*Choice of:*

Jalapeño and roasted red pepper  
Spinach and feta  
Ham and cheese

95<sup>-</sup>

**Chicken Satay Skewers**

Served with a peanut sauce

100<sup>-</sup>

**Chicken Teriyaki Skewers**

100<sup>-</sup>

**Bruschetta**

Balsamic marinated tomatoes and fresh  
basil topped with buffalo mozzarella

115<sup>-</sup>

**Salmon Canapé**

Salmon mousse in a cucumber canapé

115<sup>-</sup>

*NH state tax and an eighteen percent service charge will be added to prices.  
Menu prices are subject to change.*



Events  
&  
Occasions

*Enhanced Hors d'oeuvres Displays*

Displays must be ordered for the number of guests in your party.  
Prices are listed per person unless otherwise specified.

**Seasonal Market Crudité**

A selection of market fresh  
vegetables with assorted dips

3-

**Domestic Cheese Display**

Domestic and imported cheeses  
with seasonal fruits and  
assorted crackers

4-

**Fresh Fruit Display**

An variety of melons and other  
vine-fresh fruits and berries

4-

**Antipasto Platter**

Salami, prosciutto, breaded eggplant,  
marinated artichoke hearts,  
plum tomatoes and  
buffalo mozzarella

6.50

**Shrimp Cocktail Presentation**

Southern gulf shrimp steeped  
in our blend of spices  
accompanied with a cocktail sauce

2.95 per shrimp

*NH state tax and an eighteen percent service charge will be added to prices.  
Menu prices are subject to change.*



Events  
&  
Occasions

*Enhanced Hors d'oeuvres Stations*

Minimum 50 ppl

*Carving Stations*

*Stations are presented with freshly baked breads, rolls and creamy butter.  
Chef attended, \$75 per station carving fee.*

**Slow Roasted Prime Rib**

Served with au jus and horseradish

12<sup>-</sup>

**Herb Crusted Breast of Turkey**

Served with cranberry sauce  
and pan gravy

8<sup>-</sup>

**Maple Glazed Virginia Ham**

8<sup>-</sup>

**Roast Tenderloin of Beef**

Served with a cabernet reduction

14<sup>-</sup>

**Roast Pork Loin**

Served with maple horseradish glaze

8<sup>-</sup>

*NH state tax and an eighteen percent service charge will be added to prices.  
Menu prices are subject to change.*



Events  
&  
Occasions

Three Course Plated Dinners

Plated dinners are limited to two entrée selections and include choice of appetizer and dessert

Entrées

Please select two.

**Chicken Marsala**

With Crostini and white mushrooms, pan roasted with a Marsala wine sauce

22<sup>-</sup>

**Chicken Florentine**

Italian cheeses and spinach topped with an alfredo cream sauce

22<sup>-</sup>

**Turkey Dinner**

Roast breast of turkey with a sausage bread stuffing, served with pan gravy and cranberry sauce

22<sup>-</sup>

**Seafood Stuffed Haddock**

Fresh baked haddock with our seafood stuffing and topped with a lemon butter sauce

24<sup>-</sup>

**Grilled Filet Mignon**

Served with a merlot demi glaze

28<sup>-</sup>

**Classic Surf & Turf**

Pan seared filet served with 2 jumbo stuffed shrimp

32<sup>-</sup>

**Baked Stuffed Chicken**

With our house bread stuffing topped with a Voulette sauce

22<sup>-</sup>

**Chicken Cordon Bleu**

Stuffed with ham and Swiss cheese and served with a supreme sauce

22<sup>-</sup>

**Pan Roasted Herb Crusted Statler**

**Chicken Breast**

Served with pan jus

22<sup>-</sup>

**Pan Roasted Salmon**

Served with a lemon dill sauce

22<sup>-</sup>

**Oven Roasted Pork Loin**

Served with pan jus

22<sup>-</sup>

**Roasted Prime Rib (8oz)**

Slow roasted with pan jus

24<sup>-</sup>

**Grilled Vegetable Plate**

Zucchini, summer squash, tomato, baby carrot, asparagus and onion served over saffron risotto

19<sup>-</sup>

NH state tax and an eighteen percent service charge will be added to prices.  
Menu prices are subject to change.



Events  
&  
Occasions

*Three Course Plated Dinners (Cont'd)*

Served with your choice of appetizer, starch and dessert  
as well as Chef's selection of seasonal vegetable and  
freshly baked rolls with creamy butter

*Appetizers*

*Please select one.*

**Chicken Soup**

**Hearty Minestrone**

**Tomato Rosemary Bisque**

**Mixed Greens Salad**

**Classic Caesar Salad**

*Starch*

*Please select one.*

**Rice Pilaf**

**Mashed Potato**

**Roasted Red Bliss Potatoes**

*Dessert*

*Please select one.*

**Chocolate Cake**

**Carrot Cake**

**Cheesecake**

**Apple Crisp**

**Tiramisu**

**Strawberry Shortcake Cake**

*Coffee Station*

Freshly brewed regular and decaffeinated coffees as well as select teas

*NH state tax and an eighteen percent service charge will be added to prices.  
Menu prices are subject to change.*



Events  
&  
Occasions

*Buffet Dinners*

Dinner buffets are accompanied by Chef's selection of starch and seasonal vegetable as well as freshly baked rolls and creamy butter

*The Fairways Buffet*  
28<sup>-</sup>

*Soups*

*Please select one.*

**Chicken Soup**

**Hearty Minestrone**

**Tomato Rosemary Bisque**

*Salads*

*Please select two.*

**Tossed Seasonal Greens**

**Caesar Salad**

**Tomato, Basil and Fresh Mozzarella Salad**

**Pasta Salad**

**Potato Salad**

*Entrées*

*Please select two.*

**Bistro Steak**

Served with a horseradish demi

**Grilled Salmon**

Served with a lemon dill sauce

**Chicken Marsala**

With Crostini and white mushrooms,  
pan roasted with a Marsala wine sauce

**Mediterranean Haddock**

With spinach and feta cheese topped  
with a prima rosa sauce

**Chicken Picatta**

With lemon and capers served  
with a white wine sauce

**Roast Pork Loin**

Served with a maple horseradish glaze

**Pasta Primavera**

Fresh seasonal vegetables  
with a light white wine sauce

**Roast Turkey**

Served with pan gravy

*Desserts*

**Assorted Desserts and Pastries**

Freshly brewed regular and decaffeinated coffees and select tea

*NH state tax and an eighteen percent service charge will be added to prices.  
Menu prices are subject to change.*

