



# CATERING MENU

## Breakfast

### COFFEE & JUICE

3.50 per person

### LIGHT CONTINENTAL

- Coffee + Juice - Freshly Baked Muffins -  
5.00 per person

### CONTINENTAL BREAKFAST

- Coffee + Juice-Assorted Doughnuts + Assorted Muffins-Whole Fruit -  
9.00 per person

### HEALTHY START

- Coffee + Juice - Assorted Granola Bars - Mini Muffins - Assorted Yogurts - Fresh Fruit Salad -  
10.00 per person

### BREAKFAST BUFFET

- Coffee + Juice - Assorted Doughnuts + Freshly Baked Muffins - Fresh Whole Fruit - Scrambled Eggs - Home Fries - Applewood-smoked Bacon + Sausage Links -  
15.00 per person

### PASTRY & MUFFIN PLATTER

- Assorted Danish pastries and a variety of freshly baked muffins -  
\$45.00

## Quiche

— PRICED PER 25-30 PIECES —

### VEGETABLE

- Spinach, broccoli, tomato, red onion, cheddar-jack cheese -  
\$90.00

### MEAT LOVERS

- Sausage, applewood-smoked bacon, ham, cheddar-jack cheese -  
\$100.00

### ASSORTED PETITE QUICHE

- Garden vegetable, three-cheese, broccoli + cheese and Lorraine -  
\$60.00

ADD CAESAR SALAD OR TOSSED GARDEN SALAD TO YOUR QUICHE SELECTION FOR AN ADDITIONAL \$3.00 PER PERSON

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### LUNCHEON BUFFET

- Choose up to three sandwiches with choice of dill potato salad or tossed salad. Served with artisan breads, assorted cheese, lettuce and tomato. Includes chocolate chip cookies and fudge brownies for dessert. -  
16.00 per person
- + Tuna Salad - Egg Salad - Chicken Salad - Roast Beef - Ham - Turkey Breast +

# Platters, Boards & Dips

— EACH PLATTER SERVES 25 PEOPLE —

## CHEESE & CRACKER BOARD \$70.00

- A variety of domestic cheeses with assorted crackers -
- + Add cranberry-cinnamon Chèvre, Boursin cheese + Brie \$80.00 +

## VEGETABLE CRUDITÉS \$50.00

- Raw vegetables, creamy ranch dip -

## ANTIPASTO PLATTER \$120.00

- A variety of Italian deli meats and imported cheese, stuffed olives, pepperoncini, mixed nuts, onion-apricot jam, hot pepper relish, seasonal fruit -

## SHRIMP COCKTAIL \$90.00

- Jumbo shrimp served with our house cocktail sauce + fresh lemon -

## ASPARAGUS FRESCO \$75.00

- Imported prosciutto, roasted red peppers, and provolone wrapped around fresh asparagus -

## GARLIC CROSTINI \$60.00

- Fresh mozzarella, tomato, fresh basil, balsamic reduction -

## SPINACH ARTICHOKE DIP \$60.00

- Topped with melted Parmesan, served with corn tortilla chips -

## CUCUMBER SLIDERS \$50.00

- Assorted artisan cocktail rolls, garlic-herb cream cheese spread, fresh dill, cucumber -

## ASSORTED FINGER SANDWICH PLATTER \$75.00

- Brioche finger rolls filled with tuna salad, egg salad and lemon-tarragon chicken salad -

## ARTISAN WRAPS

- An assortment of wraps prepared in a variety of combinations: Turkey breast, provolone, sun-dried tomatoes, basil pesto + baby spinach - Hummus + Veggie - Turkey breast, roast beef or ham with greens, tomatoes, assorted cheese + condiments -  
12.00 per person

# Hors D'oeuvres

— PRICED PER 25-30 PIECES —

## SCALLOPS WRAPPED IN BACON

- Fresh local sea scallops, applewood-smoked bacon, maple syrup glaze -  
Market Price

## STUFFED MUSHROOMS \$80.00

- Button mushrooms, lump crab meat stuffing + Parmesan -

## COCKTAIL MEATBALLS \$65.00

- Choose your style: Swedish, Korean or Sweet + Sour -

## LOADED POTATO SKINS \$65.00

- With cheddar-jack cheese, crispy bacon bits and scallions. Served with sour cream -

## CHICKEN TENDERS \$70.00

- Deep-fried, breaded chicken tenders served with a variety of dipping sauces -

## BUFFALO CHICKEN TENDERS \$75.00

- House buffalo sauce, bleu cheese + creamy ranch, celery, carrots -

## BUFFALO CHICKENS WINGS \$75.00

- Oven-baked wings, house buffalo sauce, bleu cheese + creamy ranch, celery, carrots -

## Dinner Buffet

— \$38.00 PER PERSON —

### FIRST COURSE (CHOOSE ONE)

- \* HOMEMADE SOUP \*
- \* TOSSED GARDEN SALAD \*
- \* CAESAR SALAD \*

### ENTRÉES (CHOOSE TWO)

- \* BOURBON STEAK TIPS \*
- \* CRABMEAT STUFFED BAKED HADDOCK \*
- \* LEMON-HERB GRILLED CHICKEN BREAST \*
- \* GRILLED SALMON, LEMON-DILL CREAM SAUCE \*
- \* TOFU + VEGETABLE STIR-FRY \*

### SIDES (INCLUDED)

- \* GARLIC MASHED POTATOES OR RICE PILAF \*
- \* VEGETABLE DU JOUR \*
- \* ASSORTED DINNER ROLLS WITH WHIPPED BUTTER \*

### DESSERTS (CHOOSE ONE)

- \* BROWNIE CHIP PIE \*
- \* CARROT CAKE \*
- \* CHOCOLATE CHIP CHEESECAKE \*

## Add-Ons

### COFFEE & TEA BUFFET \$35.00

- One pot of regular coffee, decaf coffee and hot water with assorted herbal teas -
- + Additional pots are \$8.00 each +

### FRESH FRUIT ARRANGMENT

- Beautifully displayed -
- Market Price

### SWEET TREATS PLATTER \$50.00

- Assorted mini cheesecake, layered bars + fudge brownies -

## Pasta Entrées

— PRICED PER PAN (25-30 SERVINGS) —

### MACARONI & CHEESE \$115.00

- Elbow macaroni, cheese sauce, bread crumbs -
- + add chicken breast \$145.00 +

### PENNE & MEATBALLS \$130.00

- Pork + beef Italian meatballs, marinara sauce, served over penne pasta -

### WHITE VEGETABLE LASAGNA \$130.00

- Parmesan cream sauce, ricotta, mozzarella, zucchini, summer squash, onion, spinach, tomato -

### LASAGNA BOLOGNESE \$145.00

- Bolognese sauce, ricotta, fresh mozzarella -

### CHICKEN PARMESAN \$145.00

- Breaded chicken breast, marinara sauce, Parmesan, fresh mozzarella, served over penne pasta -

### EGGPLANT PARMESAN \$130.00

- Breaded eggplant, marinara sauce, Parmesan, fresh mozzarella, served over penne pasta -

### WILD MUSHROOM RAVIOLI \$130.00

- Porcini, Crimini + Shitake mushroom stuffed ravioli, Marsala cream sauce -

### BROCCOLI ALFREDO \$115.00

- Rotini pasta, broccoli, Alfredo sauce -
- + add chicken breast \$145.00 +

ADD CAESAR SALAD OR TOSSED GARDEN SALAD, GARLIC BREAD AND FOUNTAIN SODAS TO YOUR PASTA SELECTION FOR AN ADDITIONAL \$7.00 PER PERSON

Please note that NH rooms & meals tax and a 20% service charge will be added to your total bill.