

Good Morning Breakfast Buffet

Buffets include freshly brewed regular and decaffeinated coffees, select teas, and chilled juices

Fresh Starts

The following are included with buffet entrée prices:

Seasonal Fresh Fruits

Freshly Baked Muffins and Danish

Choice of Bacon or Sausage Links

Home Fries

Entrées

Classic Scrambled Eggs

Cheese Blintzes

Finished with strawberry, blueberry or apple fruit sauce

Classic French Toast

Served with maple syrup

Silver Dollar Pancakes

Served with maple syrup

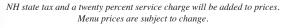
Eggs Benedict

Poached egg and Canadian bacon with hollandaise atop an English muffin

Choice of one entrée 14⁻

Choice of two entrées 16⁻

Choice of three entrées 18







Brunch Buffet

Buffet includes assorted muffins & pastries, freshly brewed regular and decaffeinated coffees, select teas, and chilled juices.

Classic Brunch Buffet

Salad

Please select one

Tossed Seasonal Greens

Caesar Salad

Tomato, Basil & Mozzarella Salad

Entrées

Please select two Additional entrée add \$4

Classic Scrambled Eggs

Classic French Toast

Served with maple syrup

Silver Dollar Pancakes Served with maple syrup

Baked Stuffed Chicken With our house bread stuffing and topped with a veloutè sauce

Seafood Stuffed Haddock

Baked in white wine topped with our own seafood stuffing and served with a lemon butter sauce

> **Pan Roasted Salmon** Served with a maple glaze

> > **Chicken Picatta**

With lemon and capers served with a white wine sauce

Pasta Primavera

Fresh seasonal vegetables with a light white wine sauce

Accompaniment
Please select three

Seasonal Sliced Fresh Fruit

Green Bean & Carrot Medley

Home Fries

Bacon

Roasted Red Bliss Potatoes

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



Three Course Plated Luncheon

Plated luncheons are limited to two entrée selections. 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

Entrées

Chicken Marsala

Pan roasted with mushrooms and a Marsala wine sauce

19-

Seafood Stuffed Haddock

Baked in white wine topped with our own seafood stuffing and served with a lemon butter sauce

20-

New England Stuffed Chicken Breast

Filled with a house bread stuffing topped with a veloutè sauce

19-

Bistro Steak

Sliced beef topped with a red wine peppercorn sauce

20-

Home Style Turkey Dinner

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

18-

Pan Roasted Salmon

Served with a maple glaze

20-

Dessert

Please select one.

Apple Crisp Strawberry Shortcake Cake Chocolate Mousse Chocolate Tiger Cake (Premium Desserts, Add \$2)

Deluxe Chocolate Cake NY Style Cheesecake Carrot Cake

Coffee Station

Freshly brewed regular and decaffeinated coffees as well as select teas

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Menu prices are subject to change.



Luncheon Buffets

Cold Luncheon Buffets

Includes freshly brewed regular and decaffeinated coffees, select teas, and assorted soft drinks

17-

Choice of Soup from the Luncheon Selections

Potato Salad and Pasta Salad

An assortment of premade sandwiches and wraps or a deli tray with assorted cheeses and breads

Choice of Three: ham, turkey, roast beef, tuna salad or chicken salad Served with potato chips, condiments and cookies and brownies for dessert

Hot Luncheon Buffets

Hot luncheon buffet includes Chef's choice of starch and vegetable, freshly baked rolls and creamy butter as well as freshly brewed regular and decaffeinated coffees, select teas and assorted soft drinks

Classic New Hampshire Buffet

19-

Soup

Please select one.

Salad

Please select one.

Chicken Soup **Hearty Minestrone Tomato Rosemary Bisque** Cream of Broccoli & Cheddar

Tossed Seasonal Greens Caesar Salad Tomato, Basil and Fresh Mozzarella Salad

Entrées

Additional entrée add \$4

Bistro Steak

Served with a red wine peppercorn sauce

Served with a maple horseradish glaze

Grilled Salmon

Served with a maple glaze

Chicken Marsala

Roast Pork Loin

Pan roasted with mushrooms and a Marsala wine sauce

Seafood Stuffed Haddock

Baked in white wine topped with our own seafood stuffing and served with a lemon butter sauce

Baked Stuffed Chicken

With our house bread stuffing and topped with a veloutè sauce

Pasta Primavera

Fresh, seasonal vegetables in a light white wine sauce **Cheese Tortellini**

Topped with alfredo sauce

Assorted Desserts and Pastries

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