

Daytime  
Events  
&  
Occasions

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 <sup>-</sup>
Choice of two entrées	16 <sup>-</sup>
Choice of three entrées	18 <sup>-</sup>

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



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Brunch Buffet

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

Classic Brunch Buffet  
21-

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 velouté 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**

**Home Fries**

**Roasted Red Bliss Potatoes**

**Green Bean & Carrot Medley**

**Bacon**

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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<sup>-</sup>

**New England Stuffed Chicken Breast**  
Filled with a house bread stuffing  
topped with a veloutè sauce  
19<sup>-</sup>

**Home Style Turkey Dinner**  
Roast breast of turkey with sausage  
bread stuffing and served with cranberry  
sauce and pan gravy  
18<sup>-</sup>

**Seafood Stuffed Haddock**  
Baked in white wine topped with  
our own seafood stuffing and served  
with a lemon butter sauce  
20<sup>-</sup>

**Bistro Steak**  
Sliced beef topped with a  
red wine peppercorn sauce  
20<sup>-</sup>

**Pan Roasted Salmon**  
Served with a maple glaze  
20<sup>-</sup>

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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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.*

**Chicken Soup**

**Hearty Minestrone**

**Tomato Rosemary Bisque**

**Cream of Broccoli & Cheddar**

Salad

*Please select one.*

**Tossed Seasonal Greens**

**Caesar Salad**

**Tomato, Basil and Fresh Mozzarella Salad**

Entrées

*Please select two*

*Additional entrée add \$4*

**Bistro Steak**

Served with a red wine peppercorn sauce

**Roast Pork Loin**

Served with a maple horseradish glaze

**Grilled Salmon**

Served with a maple glaze

**Chicken Marsala**

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 velouté sauce

**Pasta Primavera**

Fresh, seasonal vegetables  
in a light white wine sauce

**Cheese Tortellini**

Topped with alfredo sauce

Desserts

**Assorted Desserts and Pastries**

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