

Events
&
Occasions

Hors d'oeuvres

Served butler style. Priced per fifty pieces.

Scallops Wrapped in Bacon

135⁻

Crispy Phyllo Triangles

Choice of:

spinach and feta filling
baked brie and raspberry filling

110⁻

Stuffed Mushroom Caps

Choice of:

seafood crumb stuffing
sausage and cheese stuffing
spinach and cheese stuffing

115⁻

Vegetable Spring Rolls

125⁻

Shrimp Cocktail

150⁻

Crispy Chicken Tenders

served with a honey mustard
dipping sauce

105⁻

Petite Crab Cakes

served with caper remoulade

135⁻

Coconut Chicken Tenders

110⁻

Beef Teriyaki Skewers

115⁻

Chicken Satay Skewers

served with a peanut sauce

105⁻

Chicken Teriyaki Skewers

105⁻

Bruschetta

balsamic marinated tomatoes and fresh
basil topped with buffalo mozzarella

115⁻

Swedish or Italian Meatballs

110⁻

*NH state tax and a twenty percent service charge will be added to prices.
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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
garnished with seasonal fruits
and assorted crackers
4-

Fresh Fruit Display
A variety of melons and other
vine-fresh fruits and berries
4-

Mediterranean Tapas Display
A selection of imported cheeses, marinated
vegetables, olive mix, tabouli,
hummus and pita bread
6.50

Shrimp Cocktail Presentation
Southern gulf shrimp steeped
in our blend of spices
accompanied with a cocktail sauce
2.95 per shrimp

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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

Market

Maple Glazed Virginia Ham

9-

Roast Pork Loin

served with maple horseradish glaze

8-

Herb Crusted Breast of Turkey

served with cranberry sauce
and pan gravy

9-

Roast Tenderloin of Beef

served with a cabernet reduction

14-

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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

Pan roasted with mushrooms and a Marsala wine sauce

25⁻

Tuscan Chicken

With sundried tomatoes in a mascarpone tomato cream sauce

25⁻

Turkey Dinner

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

25⁻

Seafood Stuffed Haddock

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

27⁻

Grilled Filet Mignon (8oz)

Served with a merlot demi glaze

32⁻

Classic Surf & Turf

6oz pan seared filet served with 2 jumbo stuffed shrimp

35⁻

Baked Stuffed Chicken

With our house bread stuffing topped with a velouté sauce

25⁻

Chicken Cordon Bleu

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

25⁻

Pan Roasted Herb Crusted Statler

Chicken Breast

Served with pan jus

25⁻

Pan Roasted Salmon

Served with a maple glaze

27⁻

Oven Roasted Pork Loin

Served with pan jus

25⁻

Roasted Prime Rib (12oz)

Slow roasted with au jus

Market

Grilled Vegetable Plate

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

24⁻

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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 Mousse

Apple Crisp

Strawberry Shortcake Cake

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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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

29-

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

Entrées

Please select two.
Additional entrée add \$4.

Bistro Steak
served with a red wine peppercorn sauce

Grilled Salmon
served with a maple glaze

Chicken Marsala
pan roasted with mushrooms
and a Marsala wine sauce

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

Roast Pork Loin
served with a maple horseradish glaze

Seafood Stuffed Haddock
fresh baked haddock with our seafood
stuffing topped with a lemon butter sauce

Roast Turkey
served with pan gravy

Mediterranean Chicken
with feta cheese, spinach and tomatoes
served with a garlic cream sauce

Wild Mushroom Ravioli
served with a tomato rosa sauce

Dessert

Assorted Desserts and Pastries
Freshly brewed regular and decaffeinated coffees and select tea

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