



PLATED ENTRÉES

Menu served with warm dinner rolls, seasonal vegetable, coffee & tea service

FIRST COURSE

Select One

Greek Salad
Spinach Salad

Tossed Garden Salad

Caesar Salad
Soup du Jour

ENTRÉE

Select One or Two

Broiled Chicken 17.50
Eight-ounce boneless breast of chicken broiled in our special sauce

Broiled Haddock 22.95
Nine-ounce filet of fresh North Atlantic haddock
With crumb topping 23.95
With seafood crumb topping 27.95

Filet Mignon 30.95
Seven-ounce filet of Black Angus tenderloin served with mushroom sauce

Chicken Tenders 16.95
Our famous fried chicken tenders served with duck sauce

Broiled Salmon 22.95
Ten-ounce filet of fresh Atlantic salmon

Prime Rib of Beef 34.00
Sixteen ounce cut of boneless rib eye served au jus

Chicken Kabob 18.95
Charbroiled skewer of marinated chicken breast, green peppers, onions and tomatoes

Barbequed Lamb Kabob 24.00
Marinated lamb skewered with green pepper and onion

Broccoli Alfredo 18.95
Penne pasta and sautéed broccoli served in an alfredo sauce with garlic bread

Roasted Turkey 18.95
Oven roasted, sliced turkey breast served with bread stuffing and cranberry sauce

Beef Tenderloin Kabob 24.00
Marinated beef tenderloin skewered with green pepper, onion and tomato

Vegetable Stir Fry 18.95
Medley of fresh vegetables sautéed in olive oil and served over pasta or rice

Baked Stuffed Shrimp 24.00
Three baked jumbo shrimp stuffed with our homemade crumb stuffing and served with drawn butter

Black Angus Sirloin 24.95
Ten-ounce choice, centered cut of Black Angus beef

Vegetable Lasagna 18.95
Hearty slice of homemade lasagna including spinach, summer squash, green pepper, and zucchini served with garlic bread

STARCH

Select One

Roasted Red Bliss Potatoes

Baked Potato

Homemade Mashed Potatoes

House Rice Pilaf

Roasted Fingerling Potatoes

*All prices are subject to 9% NH meals tax and service charge
Prices and menus subject to change without notice
All buffets served to a minimum of 25 guests*