



DINNER BUFFET MENU OPTIONS

(Over 20 Guests)

GULF OF MAINE

Mixed Green Salad
Lobster Bisque
Baked Haddock or Roasted Salmon
Grilled Chicken
Roasted Carrots
Green Beans
Rice Pilaf
\$72.00 per person


THE WHITE MOUNTAINS

Field Greens, Gorgonzola Cheese, Candied Pecans, Dried Cranberries & Maple Vinaigrette
Grilled Chicken, Rosemary Jus
Pepper Crusted Sirloin, Red Pepper Sauce
Sour Cream Crushed Red Bliss Potatoes, Chives
Herb Roasted Carrots
Assorted Dinner Rolls, Maple Butter
Cheesecake, Raspberry Coulis
\$65.00 per person

FARMSTEAD SUPPER

Baby Kale Salad, Apples, Candied Walnuts, Blue Cheese, Cider Vinaigrette
Whole Roasted Chicken, Herb Jus
Maple Brined Roasted Pork Loin, Spiced Apples
Crushed Red Bliss Potatoes
Honey Glazed Root Vegetables
Dinner Rolls, Whipped Butter
Flourless Chocolate Tart, Raspberry Coulis
\$55.00 per person

Tax & Service Charge: All Food and Beverage related charges are subject to an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. This Service Charge is not a gratuity. In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.





DINNER BUFFET MENU OPTIONS

(Over 20 Guests)

THE NORTH END BUFFET

Tomato Bisque
Garlic Bread
Caprese Salad & Caesar Salad
Traditional Chicken Parmesan
Meatballs, Rustic Tomato Sauce
Rigatoni Ala Vodka, Shaved Parmesan
Roasted Cauliflower
Tiramisu

\$65.00 per person

THE DOWN EAST BUFFET

Dinner Rolls
New England Clam Chowder
Green Salad, Maple Cranberry Vinaigrette
Yankee Pot Roast, Root Vegetables
Baked Haddock, Buttery Cracker Crumbs
Roasted Potatoes
Honey Roasted Carrots

\$65.00 per person

THE OLD NORTH CHURCH BUFFET

Tomato & Fresh Mozzarella Salad, Arugula,
Balsamic Glaze
House Salad, Mixed Vegetables, Vinaigrette
Assorted Dinner Rolls & Focaccia
Pan Seared Pork Loin, Vinegar
Roasted Chicken
Cheese Tortellini, Garlic Butter Sauce
Thyme Seasoned Green & Yellow Squash
NY Style Cheesecake, Raspberry Coulis

\$68.00 per person

Tax & Service Charge: All Food and Beverage related charges are subject to an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. This Service Charge is not a gratuity. In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.

