



PLATED DINNER MENU

\$78.00 per person

SALAD

Pre-Select One

Seasonal Greens with Carrot Ribbons, Cucumbers & Cherry Tomatoes,
Champagne Vinaigrette

Baby Spinach Salad with Blue Cheese, Red Onions, Hard Boiled Egg &
Toasted Walnut Vinaigrette

Caesar Salad, Parmesan, Focaccia Croutons

Roasted Beets, Arugula, Feta, Toasted Pine Nuts, Lemon Honey Vinaigrette

~Freshly Baked Dinner Rolls with Creamery Whipped Butter~

ENTREES

Pre-Select 2 Proteins & 1 Vegetarian or Vegan

Roasted Atlantic Salmon, Fennel & Herb Salad, Orange Butter Sauce

Herb Crusted Haddock, Lemon, Capers, Brown Butter

Grilled Pork Tenderloin, Roasted Porcini Mushroom Sauce

Wild Mushroom Confit Chicken Breast, Piccata Sauce

Braised Short Rib, Creamy Polenta, Natural Jus

Rigatoni Pasta, Cherry Tomatoes, Zucchini, Pesto, Shaved Parmesan

Ratatouille, Red Pepper Coulis, Herb Bread Crumb & Balsamic Reduction (V)

Herb Marinated Top Sirloin Steak, Garlic Herb Butter **Add:** \$5/person

Petite Filet Mignon, Fresh Rosemary, Black Pepper, Garlic Butter **Add:** \$8/person

DUET

Only Choice along with a Vegetarian/Vegan Option

Petite Filet of Beef & Grilled Jumbo Gulf Shrimp, Herb Butter / **Add:** \$10.00 per person

Petite Filet of Beef & Steamed Lobster Tail / **Add:** \$18.00 per person

Served with Chef's Choice of Accompaniments

*An exact count of each selection is required (14) business days
prior to your event by name and table assignment.*

Prices subject to change based on market value

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.



PLATED DESSERT

Pre-Select One

HOT APPLE TART

Oatmeal Streusel, Granny Smith Apples, Crème Anglaise, Butterscotch Caramel Sauce

KEY LIME TART

Lime Custard Filling, Whipped Cream, Candied Lime Zest

NY CHEESECAKE

Raspberry Coulis, Whipped Cream, Shaved Chocolate

STRAWBERRY SHORTCAKE

Fluffy Buttermilk Biscuit, Macerated Berries, Vanilla Whipped Cream

CHOCOLATE FLOURLESS TORTE (G.F.)

Raspberry Coulis

TIRAMASU

Coffee-Soaked Ladyfingers, Mascarpone, Espresso

RUM BABA

Rum-Soaked Cake, Pastry Cream

PANA COTTA (G.F.)

Sweet Cream Custard, Fresh Berry Sauce

CHOCOLATE MOUSSE (G.F.)

Sweet Cream Custard, Fresh Berry Sauce

All Entrees Include Coffee, Decaf & Tea Station

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