



## *Dinner Entrées*

### ***Chicken Saltimboca***

*Sautéed Chicken Breast with Shallots, Garlic, Mushrooms, Deglazed with Marsala, Topped with Fresh Sage, Prosciutto and Fontina Cheese*

### ***Chicken Cordon Bleu***

*Chicken Breast Stuffed with Smoked Ham and Swiss, Breaded, Baked then Served with Classic Brown Sauce*

### ***Chicken Picatta Franchese***

*Chicken Sautéed Golden Brown in a Parmesan Egg Batter, Finished with a Lemon White Wine Garlic Sauce*

### ***Veal Porterhouse Chop***

*Pan Roasted Veal Porterhouse Deglazed with Port Wine and Finished with a Citrus & Thyme Butter*

### ***Roasted Stuffed Pork Loin***

*Center-Cut Pork Loin Stuffed with Spinach, Garlic, Fresh Herbs, Roasted Red & Yellow Bell Peppers, Served With a Rosemary and Garlic Pan Jus*

### ***Stuffed Meatloaf***

*Contemporary Style Meatloaf Filled with Smoked Ham and Imported Provolone Accompanied by a Mushroom Demi-Glace*

### ***N.Y. Sirloin***

*Pan Seared, Pepper Encrusted Prime Steak Drizzled with a Cracked Pepper Bourbon Cream Sauce*

### ***Roasted Vegetable Phyllo Star***

*Thin Layers of Phyllo Dough Filled with Roasted Vegetables, Imported Goat Cheese, and Finished with a Warm Roasted Yellow Tomato Sauce*

### ***Pan Seared Swordfish Steak***

*Spice Rubbed Swordfish Steak Pan Seared and Paired with a Pineapple Mango Salsa*

### ***Teriyaki Miso Glazed Salmon***

*Char Grilled Salmon Served Over a Nest of Marinated Asian Vegetable Slaw*

### ***Addition of Seasonal Soup***

*Chicken and Vegetable Noodle, New England Clam Chowder,  
Lobster Bisque or Vegetable Minestrone*

*\$2.95*

*Pricing is on a per person basis (unless otherwise specified) and must be ordered for the guaranteed number of attendees.*

*Please add 9% NH rooms & meals tax and 18% service charge to menu prices.*

*Non-profit organizations please inquire about tax exemption.*



## **Dessert**

*(please select two)*

### **Carrot Cake**

*Spice Cake with Fresh Grated Carrot, Sugared Walnuts, Sweet Cream Cheese Frosting*

### **Raspberry Cheesecake**

*Creamy Cheesecake, Graham Cracker Crust, Raspberry Glace*

### **Peanut Butter Mousse Cake**

*Moist Chocolate Cake, Peanut Butter Mousse, Chocolate Ganache*

### **Strawberry Shortcake**

*Yellow Sponge Cake, Fresh Strawberries, Sweet Whipped Cream*

### **Chocolate Ganache Torte**

*Butter Shortbread Crust, Fresh Raspberry Preserves, and Rich Chocolate Ganache*

### **Meyer Lemon Tart**

*Almond Shortbread, Chantilly Cream, Blueberry Sauce*

### **~ Dinner Display is served with ~**

*Chef's Choice of Seasonal Salad or Classic Caesar Salad*

*Chef's Choice of Vegetable and Starch*

*Coffee, Decaffeinated Coffee, and Assorted Teas*

*Choice of Two Selections \$37.00*

*Choice of Three Selections \$41.00*

### **Dessert Enhancements**

#### **Crème Brulee**

*Classic Vanilla Bean Custard with Caramelized Sugar and Fresh Berries*

#### **Molten Chocolate Lava Cake**

*Rich Chocolate Cake Served Warm with a Molten Center*

#### **Hand Made Truffles**

*Dark Chocolate, Raspberry, Bavarian, Mocha, Caramel, White Chocolate*

*\$2.95*

**Host Bar or Cash Bar: \$250.00 set up and service per bar, one bar recommended per 100 guests.**

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