

# Dinner Selections

All functions are limited to TWO entrée selections. Dinners are served with appetizer, salad, rolls with butter, vegetable, starch, desserts and coffee service.

## **Vegetable Selection** (choose one):

Asparagus with hollandaise sauce, fresh green beans with or without dill butter sauce or medley of zucchini, summer squash & baby carrots

## **Starch Selection** (choose one):

Baked potato, oven roasted red bliss potatoes, wild rice, rice pilaf, garlic mashed potatoes

<b><u>Chicken Parmesan</u></b> Lightly breaded breast with marinara sauce and melted mozzarella cheese	<b>\$16.95</b>	<b><u>Baked Stuffed Haddock</u></b> Fresh haddock with a seafood stuffing	<b>\$19.95</b>
<b><u>Chicken Marsala</u></b> Boneless breast sautéed with mushrooms in a marsala wine sauce	<b>\$17.95</b>	<b><u>Baked Haddock</u></b> Fresh haddock baked with white wine and lemon butter topped with light Ritz cracker topping	<b>\$17.95</b>
<b><u>Chicken Piccata</u></b> Chicken sautéed with capers, lemon and white wine garnished with dices tomatoes	<b>\$16.95</b>	<b><u>Teriyaki Salmon</u></b> Fresh salmon fillet with a teriyaki glaze	<b>\$18.95</b>
<b><u>Baked Stuffed Chicken</u></b> Lightly breaded boneless breast with corn bread, sausage and apple stuffing topped with apple cider sauce	<b>\$17.95</b>	<b><u>Poached Salmon</u></b> Fresh salmon poached in white wine and lemon served with a fresh dill sauce	<b>\$18.95</b>
<b><u>Roasted Tenderloin</u></b> Sliced tenderloin of beef served with Bordelaise sauce	<b>\$22.95</b>	<b><u>Baked Eggplant Parmesan</u></b> Lightly breaded eggplant layered with parmesan cheese and marinara sauce	<b>\$14.95</b>
<b><u>Veal Piccata</u></b> Veal medallions sautéed with capers, lemon and white wine garnished with diced tomatoes	<b>\$21.95</b>	<b><u>Pasta Primavera</u></b> Penne pasta and fresh vegetables tossed in your choice of Alfredo, Marinara or garlic butter sauce	<b>\$12.95</b>

**Lasagna (cheese, meat or vegetable) \$13.95**

Homemade lasagna layered with ricotta cheese, marinara sauce and mozzarella

**Chicken Capri \$16.95**

Chicken Sauteed with diced tomato, onions, artichoke hearts, garlic, white wine and parmesan cheese

**Children's Meals**

Chicken fingers with French fries **\$9.95**

Penne pasta with your choice of marinara, alfredo or butter sauce **\$9.95**

\*\*\* Children's meals include:  
cucumber, celery and carrot with ranch dressing for dipping.

**Salads**

(Choose one)

Garden Salad

Caesar Salad

Strawberry & baby spinach Salad

Mixed Mesclun Green Salad with crumbled blue cheese and toasted

walnut vinaigrette

Greek Salad

**Appetizers**

(Choose One)

Soup du Jour

Fresh fruit cup

Stuffed Mushroom Caps (4)

Bruchetta (2)

**Desserts**

(choose one)

Apple Crisp

Cannoli

Cheese Cake /Raspberry Sauce

Lemon Cream Napoleon

Decadent Chocolate Cake

Dessert of the Month

All prices are subject to 9% NH meals tax and 20% service charge.

# *Dinner Buffet*

Minimum 50 people

## **SALADS**

(Select Two)

Garden Salad, Caesar Salad, Strawberry & baby spinach Salad,  
Mixed Mesclun Green Salad or Greek Salad

## **ENTRÉE SELECTION**

(Select Two)

Chicken Capri

Chicken Marsala

Veal Parmesan

Bake Lasagna

Chicken Parmesan

Baked Haddock

Baked Stuffed Haddock

Manicotti

Chicken Piccata

Barbecued Beef Tips

Eggplant Parmesan

## **STARCH**

(select One)

oven roasted red bliss potatoes

wild rice, rice pilaf

garlic mashed potatoes

Pasta with Maranara or Alfredo or Garlic Butter Sauce

## **Vegetable**

(Select One)

Asparagus with hollandaise sauce

fresh green beans with or without dill butter sauce

medley of zucchini, summer squash & baby carrots

Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$16.95**

All prices are subject to 9% NH meals tax and 15% service charge.