

BANQUET À LA CARTE MENU

GROUPS OF 30 GUESTS OR LESS

A custom menu will be designed and printed, without pricing, listing the selections you have chosen from our menu below. Prices are listed next to each entrée which include a first course, entrée, dessert and coffee and tea service. No entrée counts are needed for this menu, your guests may order the day of your event.

SOUPS & SALADS- PLEASE SELECT ONE

CLAM CHOWDER

New England Style

HERON POND FARM BEET SALAD

Frisée, Pistachio, Bucheron, Blood Orange Vinaigrette

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

LOCAL RED KURI SQUASH BISQUE

Pumpkin Seed Oil, Black Pepper Walnuts

ENTRÉES- PLEASE SELECT TWO

A VEGETARIAN SELECTION WILL ALWAYS BE AVAILABLE UPON REQUEST THE NIGHT OF THE EVENT IN ADDITION TO YOUR TWO ENTRÉE CHOICES

ALL ENTREES ARE ACCOMPANIED BY CHEF'S SELECTION OF STARCH AND VEGETABLE

SCOTTISH SALMON FILLET \$51

VERNON FAMILY FARM STATLER CHICKEN \$46

HERB MARINATED SWORDFISH LOIN..... \$50

CHILE RUBBED ROBIE FARM PORK TENDERLOIN..... \$48

LONG ISLAND DUCK BREAST \$54

14 OZ. PRIME RIBEYE \$66

8 OZ. BEEF TENDERLOIN FILET \$63

STUFFED DELICATA SQUASH..... \$44

Not Accompanied by the Chef's Selection of Starch & Vegetable

DESSERTS- PLEASE SELECT ONE

VANILLA BEAN CREME BRÛLÉE

Wine Poached Pear, Molasses Cookie

DESSERTS CONTINUED ON PAGE 2

BLUEBERRY PANNA COTTA

Hibiscus Syrup, Pomegranate Seeds, Citrus Supreme, French Almond Wafer

PUMPKIN CHEESECAKE

Espresso Cookie, Dulce de Leche, Honeycomb, Coffee Anglaise, Chantilly

APPLE CIDER CAKE

Cream Cheese Icing, Lager Apple Compote, Caramel Sauce, Cider Reduction, Oat Crumble

MILE HIGH CHOCOLATE CAKE \$4 SURCHARGE

Coffee Liqueur Infused Chocolate Cake, Dark Chocolate Mousse, Coffee Reduction, Pastry Cream

CHOCOLATE BAG \$6 SURCHARGE

White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake

COFFEE AND TEA ARE INCLUDED

All prices are subject to N.H. State Tax

EXECUTIVE CHEF - TINA VERVILLE