

BVI BUFFET COLLECTION

PLEASE SELECT ONE FOOD STATION STYLE, 20 GUEST MINIMUM

NORTH END \$52

SALAD

TINY TOMATO & FRESH MOZZARELLA SALAD WITH ARUGULA & BALSAMIC
CAESAR SALAD, GLUTEN FREE UPON REQUEST

Accompanied by House Baked Focaccia

ENTRÉES

SLOW ROASTED MEATBALLS WITH RIGATONI
CHICKEN PARMESAN
THYME & GARLIC ROASTED ZUCCHINI, GLUTEN FREE
ROSEMARY ROASTED RED POTATOES, GLUTEN FREE

DESSERT

TIRAMISU & BISCOTTI

NEW ENGLAND \$52

SOUP & SALAD

GARDEN SALAD WITH LOCAL MAPLE VINAIGRETTE, GLUTEN FREE
ROASTED BUTTERNUT SQUASH SOUP, GLUTEN FREE

Accompanied by House Baked Breads

ENTRÉES

GRILLED CHICKEN WITH ROSEMARY JUS, GLUTEN FREE
ATLANTIC SALMON WITH LEMON CHIVE BUTTER, GLUTEN FREE
ROASTED CARROTS & PARSNIPS, GLUTEN FREE
WILD RICE PILAF

DESSERT

WARM APPLE CRISP & WHIPPED CREAM

EXECUTIVE BUFFET \$52

SOUP & SALAD- SELECT TWO

FIELD GREENS SALAD WITH SEASONAL ACCOMPANIMENTS & BALSAMIC VINAIGRETTE, GLUTEN FREE

CAESAR SALAD WITH PARMESAN, FOCACCIA CROÛTONS, GLUTEN FREE UPON REQUEST

ROASTED BUTTERNUT SQUASH BISQUE, TOASTED PUMPKIN SEEDS, GLUTEN FREE

ROASTED TOMATO & CHEDDAR SOUP, FOCACCIA & GREEN ONIONS, GLUTEN FREE UPON REQUEST

Freshly Baked Dinner Rolls & Sweet Butter

ENTRÉES- SELECT TWO

ALL ENTRÉES CHEF 'S SELECTION OF STARCH AND VEGETABLE

PAN ROASTED BREAST OF CHICKEN

Rosemary & Parmesan Cream, Gluten Free

SOY & SAKE MARINATED SKIRT STEAK \$2.00 SURCHARGE PER PERSON

Braised Shiitake Mushrooms & Scallions, Gluten Free Upon Request

HERB CRUSTED SALMON

Tomato, Caper & Garlic Relish, Gluten Free

SESAME CHICKEN STIR FRY

With Bok Choy & Lo Mein Noodles

ROASTED GARLIC & SPINACH TORTELLONI

Wild Mushrooms, Spinach & Parmesan Cream

DESSERT

AN ASSORTMENT OF PETITE PASTRIES, GLUTEN FREE UPON REQUEST

SOUTH OF FRANCE \$55

SOUP & SALAD

SALAD NICOISE, GLUTEN FREE

LAMB & LENTIL SOUP, GLUTEN FREE

Accompanied by Baguette & Sourdough Boules

ENTRÉES

TARRAGON ROASTED CHICKEN, GLUTEN FREE

SLOW ROASTED SIRLOIN WITH RED WINE SAUCE, GLUTEN FREE

PROVENCAL VEGETABLE STEW, GLUTEN FREE

DIJON ROASTED POTATOES, GLUTEN FREE

DESSERT

ASSORTED FRUIT CREPES WITH POWDERED SUGAR & WHIPPED CREAM

CAPE COD MARKET

SOUP

NEW ENGLAND CLAM CHOWDER

Accompanied by Corn Bread

ENTRÉES

GREEN ONION & HAM HOCK POTATO SALAD, GLUTEN FREE

CHOPPED ICEBERG SALAD WITH BLUE CHEESE VINAIGRETTE, GLUTEN FREE UPON REQUEST

1 ¼ POUND LAZY MAN STYLE LOBSTERS, GLUTEN FREE

BBQ CHICKEN BREASTS, GLUTEN FREE

GARLIC & HERB STEAMED MUSSELS, GLUTEN FREE

CORN ON THE COBB, GLUTEN FREE

DESSERT

BUILD YOUR OWN STRAWBERRY SHORTCAKES

COFFEE AND TEA SERVICE IS INCLUDED
ALL PRICES ARE SUBJECT TO N.H. STATE TAX

EXECUTIVE CHEF - TINA VERVILLE