

# LUNCHEON BUFFETS

## THE SANDWICH BOARD- \$24 PER PERSON

### SALAD- PLEASE SELECT ONE

MESCLUN GREENS WITH TOMATOES, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE

CAESAR SALAD WITH PARMESAN, FOCACCIA CROUTONS & LEMON

### SANDWICHES- PLEASE SELECT THREE

TURKEY, APPLE WOOD SMOKED BACON & VERMONT CHEDDAR

HAM, SWISS, AND ARUGULA

ROAST BEEF, BRIE & SPINACH

SALAMI, MORTADELLA, PROVOLONE & VINEGAR PEPPERS

GRILLED VEGETABLES & GOAT CHEESE

CHICKEN SALAD WITH GREEN APPLES

CAPRESE: FRESH MOZZARELLA, TOMATO & BASIL

### SIDES- PLEASE SELECT TWO

POTATO SALAD

PASTA SALAD

CHICK PEA SALAD

HUMMUS WITH PITA

COUS COUS SALAD

FRUIT SALAD

TOASTED BARLEY WITH CRANBERRIES & TOASTED ALMONDS

ROASTED CARROT & FETA SALAD

### DESSERT

BAKESHOP COOKIES AND BROWNIES

FRENCH ROAST COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS, SPARKLING WATER  
AND ASSORTED BOTTLED SODAS ARE INCLUDED

## ALL-AMERICAN DELI BUFFET- \$24 PER PERSON

A SELECTION OF SMOKED TURKEY BREAST, COUNTRY HAM, ROAST BEEF, TUNA SALAD & EGG SALAD  
SWISS, VERMONT CHEDDAR & PEPPER JACK CHEESES

PASTA SALAD & FIELD GREENS SALAD

POTATO CHIPS & FRUIT SALAD

ASSORTED BAKESHOP ROLLS, SLICED BREADS & ASSORTED CONDIMENTS

BAKE SHOP COOKIES & BROWNIES

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

## HEALTHY DELI BUFFET- \$27 PER PERSON

GROUPS OF 20 GUESTS OR MORE

SMOKED TURKEY, LEAN ROAST BEEF, HUMMUS, ROASTED VEGETABLES & TUNA SALAD

VERMONT CHEDDAR, GOAT CHEESE & FRESH MOZZARELLA

WRAPS & HOUSE BAKED BREADS

ROASTED RED PEPPER SPREAD & WHOLE GRAIN MUSTARD

TOASTED BARLEY SALAD WITH CRANBERRIES & TOASTED ALMOND

CHOPPED ROMAINE WITH OIL FREE VINAIGRETTE

FRUIT SALAD, ASSORTED HAND FRUITS & YOGURT

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

## NEW YORK DELI BUFFET- \$28 PER PERSON

GROUPS OF 20 GUESTS OR MORE

PASTRAMI, CORNED BEEF, SMOKED TURKEY, ROAST BEEF, DEVILED HAM SALAD & TUNA SALAD

SWISS, AMERICAN & BOURSIN CHEESE

BAGELS, CROISSANTS, RYE BREAD & BAKE SHOP ROLLS

GARDEN SALAD & FRUIT SALAD

POTATO SALAD, COLE SLAW & SAUERKRAUT

HORSERADISH, MAYONNAISE, HONEY MUSTARD & RUSSIAN DRESSING

ASSORTED SEASONAL PIES

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

## ITALIAN DELI BUFFET- \$28 PER PERSON

GROUPS OF 20 GUESTS OR MORE

GENOA SALAMI, MORTADELLA, HAM & SMOKED TURKEY

TUNA SALAD WITH OLIVE OIL & ARTICHOKES, ROASTED PORTOBELLO MUSHROOMS

PROVOLONE, FRESH MOZZARELLA & RICOTTA

FOCACCIA & CIABATTA BREADS

TORTELLINI SALAD & CAESAR SALAD

OIL & VINEGAR, GRAIN MUSTARD & GARLIC AIOLI

ASSORTED HOUSE MADE CANNOLIS

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

## THE SALAD BAR- \$30 PER PERSON

GROUPS OF 20 GUESTS OR MORE

GRILLED CHICKEN, ATLANTIC SALMON, CHILLED SLICED TENDERLOIN & CRISPY FALAFEL

ROMAINE LETTUCE & CAESAR DRESSING

MESCLUN LETTUCE WITH BALSAMIC VINAIGRETTE

TOMATOES, CUCUMBERS, CARROTS, RADISHES, CROÛTONS & PARMESAN

COUS COUS SALAD, FRUIT SALAD & CHICK PEA SALAD

BAKE SHOP ROLLS & VERMONT BUTTER

COOKIES, BROWNIES & LEMON BARS

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

## THE EXECUTIVE BUFFET- \$35 PER PERSON

GROUPS OF 20 GUESTS OR MORE

### SOUP OR SALAD- PLEASE SELECT TWO

MESCLUN GREENS WITH TOMATOES, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE

SPINACH SALAD WITH SHAVED RED ONIONS, BLUE CHEESE, DRIED CRANBERRIES & DIJON VINAIGRETTE

CAESAR SALAD WITH PARMESAN, FOCACCIA CROÛTONS & LEMON

ROASTED BUTTERNUT SQUASH BISQUE, TOASTED PUMPKIN SEEDS

ROASTED TOMATO & CHEDDAR SOUP, FOCACCIA & GREEN ONIONS

ACCOMPANIED BY HOUSE BAKED ROLLS & VERMONT BUTTER

### ENTRÉES- PLEASE SELECT TWO

HERB ROASTED BREAST OF CHICKEN

*Local Honey, Spinach & Dijon Glaze*

SLOW BRAISED POT ROAST

*Red Wine, Mushrooms*

BALSAMIC MARINATED SKIRT STEAK

*Arugula, Charred Onions, Parmesan*

SCOTTISH SALMON FILLET

*Chives, Lemon, Tomato*

SESAME CHICKEN STIR FRY

*Asian Vegetables, Sticky Soy Glaze*

ROASTED PORTOBELLO MUSHROOMS

*Barley, Mushroom Jus*

FIVE CHEESE TORTELLONI

*Spinach, Roasted Tomatoes, Parmesan*

INCLUDES THE CHEF'S SELECTION OF STARCH AND VEGETABLE

### DESSERT

BAKESHOP COOKIES, BROWNIES AND BARS

FRENCH ROAST COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS, SPARKLING WATER  
AND ASSORTED BOTTLED SODAS ARE INCLUDED

ALL PRICES ARE SUBJECT TO N.H. STATE TAX.

EXECUTIVE CHEF - TINA VERVILLE