

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 entree 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

HEIRLOOM TOMATO SALAD

Maplebrook Farm Stracciatella, Balsamic Pickled Onion, Watercress, Basil Pistou, Pine Nuts

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

LOCAL CORN BISQUE

Maine Lobster, House Cured Bacon, Fennel Frond

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 FARMS STATLER CHICKEN \$46

YELLOWFIN TUNA..... \$50

AUSTRALIAN GRASS-FED LAMB RACK..... \$64

14 OZ. PRIME RIBEYE \$66

8 OZ. BEEF TENDERLOIN FILET \$63

WHEATBERRIES & VEGETABLES \$44

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

DESSERTS- PLEASE SELECT ONE

VANILLA BEAN CREME BRÛLÉE

Citrus Marmalade, Madeleines, Candied Citrus

MIXED BERRY SHORTCAKE

Pan-Fried Pound Cake, Almond Streusel, Orange Liqueur Macerated Mixed Berries, Chantilly Cream

DESSERTS CONTINUED ON PAGE 2

SAMOA CHEESECAKE

Cheesecake, Chocolate Ganache, Coconut Macaroon, Dulce de Leche, Candied Kumquat, Shortbread Cookie

MILE HIGH CHOCOLATE CAKE \$3 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