

GROUP DINNER MENU

GROUPS OF 20 OR MORE, ENTRÉE COUNTS ARE REQUIRED 7 DAYS PRIOR TO YOUR EVENT

APPETIZERS- SELECT ONE

CARROT GINGER SOUP

SMOKED TOMATO BISQUE

NEW ENGLAND CLAM CHOWDER

POTATO & CARAMELIZED ONION SOUP

GARDEN SALAD, CHERRY TOMATOES, CUCUMBERS, CARROT RIBBONS, RED WINE VINAIGRETTE

BABY SPINACH, BLUEBERRIES, TOASTED ALMONDS, BRIOCHE CROUTONS, LEMON HONEY VINAIGRETTE

ENTREES- SELECT TWO

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ALL ENTRÉES ARE ACCOMPANIED BY THE CHEF'S SELECTION OF SEASONAL STARCH & VEGETABLE

ROASTED FRENCHED STATLER CHICKEN BREAST \$59

Sweet Onion Jus

CRAB & LEEK STUFFED SOLE \$66

Anise Beurre Blanc

PAN SEARED SALMON FILLET \$62

Arugula & Roasted Tomato Pesto (Pesto Does Not Contain Nuts)

PROSCIUTTO WRAPPED CHICKEN BREAST \$58

Parmesan & Basil Stuffing, Mustard Infused Glace De Poulet

MAPLE SMOKED PORK LOIN MEDALLION \$59

Bourbon Apple Butter

HERB ROASTED COD LOIN \$64

Warm Mediterranean Salad

CENTER CUT FILET MIGNON MARKET

Red Wine Demi-Glace

SLOW ROASTED SIRLOIN MARKET

Port Demi Demi-Glace

VEGETARIAN PASTA \$52

Shaved Parmesan, Baby Arugula

NOT ACCOMPANIED BY A SEASONAL STARCH & VEGETABLE

GRAINS & ROASTED VEGETABLES \$54

Basil Pesto, Baby Greens

NOT ACCOMPANIED BY A SEASONAL STARCH & VEGETABLE

DESSERTS- SELECT ONE

CHOCOLATE MOUSSE

Sweetened Ricotta, Oreo Crumble (Gluten Free without Crumble), Raspberries

VANILLA BEAN CRÈME BRULÉE (GF)

Chocolate Covered Coconut Macaroon, Strawberry Compote

DOUBLE CHOCOLATE CAKE

Milk Chocolate Sauce, Amarena Cherries, Frangelico Cream, Crushed Hazelnuts

RUM SOAKED SPONGE CAKE

Pastry Cream, Fresh Fruits, Raspberry Coulis, Coconut Tuile

CHOCOLATE BAG \$6 SURCHARGE

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

COFFEE AND TEA SERVICE IS INCLUDED

PRICES ARE SUBJECT TO N.H. STATE TAX
EXECUTIVE CHEF - TINA VERVILLE