



2025 Memorial Service Menu

15 person minimum

Event Room Includes:
Oversized Banquet Tables - Custom floor plan - Banquet Chairs - China and glassware Choice of white or ivory linens and napkins . Set up and breakdown. Access to room up to 2 hours prior to event

STATIONARY PLATTERS UPON ARRIVAL

Assorted Culinary Display (V) 10

Imported and Domestic Cheeses, Fresh Fruit Garnish, Crackers, Seasonally Selected Fresh Cut Vegetable Crudite.

Served With Creamy Herb Dip

Add Gluten Free Crackers +5

Fresh Sliced Fruit (VG) (GF) 6

Seasonally Selected Sliced Fruits, Melons, Berries

Crudite (GF) (V) 6

Seasonally Selected Fresh Cut Vegetables, Creamy Herb Dip

Cheese & Crackers (V) 5

Imported and Domestic Cheeses, Fresh Fruit Garnish, Crackers

Add Gluten Free Crackers +5

BUFFET SELECTIONS 15 person minimum

PROVIDENCE BUFFET \$28

Baby Field Greens (GF) (V)

Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette

**Chef's Platter of
Deli Meats & Cheese**

Assorted Rolls & Breads

Wheat, White, Kaiser, Sub Roll

Condiments Platter (GF) (V)

**Assorted Cookies &
Brownie Platter**

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Fountain Soda

Coke, Diet Coke, Sprite

ITALIAN BUFFET \$28

Garlic Knots

Caesar Salad (V)

Romaine, Shaved Parmesan, Croutons

Cavatappi Pasta (V)

in Pomodoro Sauce

Chicken Parmesan

Add Baked Stuffed Shells (V)

+\$8 per person

Fountain Soda

Coke, Diet Coke, Sprite

Assorted Cookies &

Brownie Platter

Coffee Station

Regular, Decaffeinated, Assorted Teas

STATELINE BUFFET \$40

Warm Rolls & Butter

Baby Field Greens (GF) (V)

Rainbow Tomatoes, Carrots, Croutons,

Red Wine Vinaigrette

**Chef's Choice of Vegetable
& Starch** (GF) (V)

Chicken, Broccoli, Pasta Alfredo

Bistro Sirloin Au Jus (GF)

Roasted Button Mushrooms

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Fountain Soda

Coke, Diet Coke, Sprite

Assorted Cookies &

Brownies Platter

BAR SERVICE OPTIONS

\$125 BAR SERVICE FEE WILL APPLY TO INCLUDE SET-UP/BREAKDOWN AND BARTENDER

Cash Bar

Guest pays for beverages by cash or credit.

Consumption Bar (GF)

Beverage orders will be tallied and paid for at the conclusion of the event by the host via cash or credit card. A 13% tip for the bartender(s) will be applied to the final bill prior to being presented for payment.

(GF) Gluten-Free (V) Vegetarian (VG) Vegan / Vegetarian

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. All prices are subject to a 20% administrative fee applied to all food and beverage charges. The administrative fee does not represent a tip, gratuity, or service charge for service bartenders, waitstaff employees, or service employees. A NH State Meals Tax, currently 8.5% will be added to your total bill.

Package inclusions and prices are subject to change without notice.

Before placing your order, please inform your server if a person in your party has a food allergy. Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges