



# 2025 BUFFET MENUS

15 person minimum

Oversized Banquet Tables - Custom floor plan - Banquet Chairs - China and glassware. Choice of white or ivory table linens and napkins. Access to room up to 2 hours prior to event.

## CUSTOM BUFFET MENU

\$49 PER PERSON

COMPLIMENTARY FOUNTAIN SODA STATION INCLUDED COKE, DIET COKE, SPRITE

### SOUP

Includes Rolls and Butter

Select One

#### Roasted Tomato **GF**

Oven Roasted Plum Tomatoes, Seasonings, Chicken Stock

#### Pasta Fagioli

Pasta, Beans, Vegetables, Tomato Broth

#### Potato Leek **GF**

Classic French Soup, Roasted Potatoes, Leeks

#### New England Clam

Chowder +1

### SALADS

Select Two

#### Baby Field Greens **GF V**

Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette

#### Arugula **GF V**

Dried Cranberries, Herbed Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette

#### Classic Caesar **V**

Romaine, Shaved Parmesan, Croutons

#### Baby Spinach **GF V**

Mixed Berries, Goat Cheese, Red Onion, Cranberry Vinaigrette

#### Caprese **V**

Rainbow Cherry Tomatoes, Baby Greens, Fresh Mozzarella, Balsamic Glaze

#### Quinoa **GF V**

Apples, Pecans, Baby Kale, Feta Cheese, Lemon Vinaigrette

### SIDE SELECTIONS

Select Two

#### Lyonnais Potatoes **GF V**

Thin sliced pan-fried potatoes, caramelized onions, butter sauce

#### Herb Roasted Red Potatoes **GF VG**

Olive Oil, Herb Seasonings

#### Root Vegetables **VG GF**

Roasted, Seasonally Selected

#### Honey Glazed Baby Carrots **GF V**

#### Roasted Asparagus **VG GF**

#### Vegetable Medley **VG GF**

Roasted, Seasonally Selected

#### House Rice Pilaf

Buttery Rice, Diced Carrots, Onions, Chicken Stock

### ENTREES

Select Two

#### Penne alla Vodka **V**

Penne, Tomato Vodka Pomodoro Sauce, Parmesan Cheese

#### Butternut Squash Ravioli **V**

Maple Cream Sauce

#### Grilled Chicken Saltimbocca **GF**

Provolone, Prosciutto, Wine Sauce, Fresh Sage

#### Lemon & Herb Chicken **GF**

Grilled Chicken, Lemon, Fresh Herb Marinade

#### Marry Me Chicken **GF**

Sun-dried Tomatoes, Spinach, Cream Sauce

#### Grilled Chicken Piccata **GF**

Citrusy Lemon Caper Sauce

#### Marinated Sirloin of Beef **GF**

Mushroom Au jus

#### Cider Braised Pork Loin **GF**

#### Braised Short Ribs **GF** +4

Red Wine Braised

#### Miso Glazed Salmon **GF**

Japanese seasoning, Soy Ginger Sauces

#### Classic Baked Haddock

Choice of: Sherry Cream or Citrus Butter

#### Grilled Caprese Chicken

Sliced Mozzarella, Roasted Tomatoes, Basil, Fresh Balsamic Glaze

#### Stuffed Chicken Florentine

Spinach, Cheese, White Wine Sauce

### DESSERT

Includes Coffee Station with Regular, Decaffeinated, and Assorted Teas

Select One

#### Cheesecake **V**

Berry Compote

#### Chocolate Cake **V**

Raspberry Coulis

#### Tiramisu **V**

Chocolate Coulis

# SPECIALTY BUFFETS

15 person minimum

## TASTE OF SPAIN \$32

Chips & Salsa **V**  
House Made Chili **GF**  
Southwest Salad **V**

Chicken Fajitas  
Seasoned White Rice with Black Beans & Corn

Mini Churros with Caramel Sauce  
Coffee & Tea Station  
*Regular, Decaffeinated, Assorted Teas*

Chimichurri Rubbed Sirloin **GF**

## MEDITERRANEAN \$36

Pasta Fagioli Soup  
Arugula Salad **GF V**  
Honey Glazed Carrots **GF V**

Cheese Ravioli in Sundried Tomato Sauce **V**  
Lemon-Herb Grilled Chicken Breast **GF**

Shrimp Fra Diavolo **GF V**  
Assorted Cookies & Brownies Platter  
Coffee & Tea Station

*Regular, Decaffeinated, Assorted Teas*

## ITALIAN BUFFET \$38

Garlic Knots  
Caesar Salad **V**  
*Romaine, Croutons, Shaved Parmesan*  
Baked Stuffed Shells **V**

Cavatappi Pasta **V**  
*Pomodoro Sauce*  
Chicken Parmesan  
*Panko Bread Crumbs, Mozzarella*

Assorted Cookies & Brownie Platter  
Coffee & Tea Station  
*Regular, Decaffeinated, Assorted Teas*

## FARVIEW BUFFET \$40

Warm Rolls & Butter  
Baby Field Greens **GF V**  
*Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette*  
Choice Of:  
*House Rice Pilaf OR Herb Roasted Red Potato*

Vegetable Medley **GF VG**  
Bistro Sirloin Au jus with Roasted Button Mushrooms **GF**  
Choice of: **GF**  
*Maple Bourbon Chicken OR Greek Style Chicken*

Assorted Cookies & Brownies Platter  
Coffee & Tea Station  
*Regular, Decaffeinated, Assorted Teas*

## SMOKE HOUSE BBQ \$44

Corn Bread with Maple Butter **V**  
Potato & Egg Salad **GF**  
*Red Potato, Celery, Scallion, Egg, Bacon*  
Baked Macaroni & Cheese **V**

Slow Roasted St. Louis Ribs **GF**  
*House-made BBQ Sauce*  
Slow Cooked Quarter Chicken **GF**

Assorted Cookies & Brownies Platter  
Coffee & Tea Station  
*Regular, Decaffeinated, Assorted Teas*

## PRIME RIB BUFFET \$60

Warm Rolls & Butter  
Baby Field Greens **GF V**  
*Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette*  
Chef's Choice of Starch & Vegetable **GF V**

Slow Roasted Prime Rib **GF**  
*Au jus, Horseradish Cream*  
Greek Style Chicken **GF**  
*Caramelized Onions, Roasted Tomatoes, Feta Cheese*

Assorted Cookies & Brownies Platter  
Coffee & Tea Station  
*Regular, Decaffeinated, Assorted Teas*

\* 30 person minimum requirement

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*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*

**GF** Gluten-Free **V** Vegetarian **VG** Vegan & Vegetarian

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# 2025 COLD BUFFETS

15 person minimum

Oversized Banquet Tables - Custom floor plan - Banquet Chairs - China and glassware. Choice of white or ivory table linens and napkins. Access to room up to 2 hours prior to event.

## CREATE YOUR OWN SALAD BAR \$30

### SELECT TWO

- Quinoa **GF** **VG**
- Toasted Pecans **GF** **VG**
- Crispy Wontons **V**
- Candied Walnuts **V**
- Croutons **V**

### SELECT TWO

- Herb Grilled Chicken **GF**
- Marinated Steak Tips **GF**
- Cajun Shrimp **GF**
- Hard Boiled Eggs **GF** **V**
- Tofu **GF** **VG**

### SELECT TWO

- Baby Field Greens **GF** **VG**
- Romaine Hearts **GF** **VG**
- Baby Kale **GF** **VG**
- Baby Spinach **GF** **VG**
- Arugula **GF** **VG**

### SELECT TWO

- Red Wine Vinaigrette **V** **GF**
- Jalapeno Ranch **GF**
- Balsamic Vinaigrette **VG** **GF**
- Apple Cider Vinaigrette **V** **GF**
- Lemon Vinaigrette **V** **GF**
- Classic Caesar **GF**

### SELECT FOUR

- |                                  |   |  |
|----------------------------------|---|--|
| Tomatoes <b>VG</b> <b>GF</b>     | Roasted Beets <b>VG</b> <b>GF</b>         | Shredded Smoked Cheddar <b>V</b> <b>GF</b> |
| Cucumbers <b>VG</b> <b>GF</b>    | Chickpeas <b>VG</b> <b>GF</b>             | Broccoli <b>VG</b> <b>GF</b>               |
| Greek Olives <b>VG</b> <b>GF</b> | Crumbled Goat Cheese <b>V</b> <b>GF</b>   | Cauliflower <b>VG</b> <b>GF</b>            |
| Carrots <b>VG</b> <b>GF</b>      | Great Hill Bleu Cheese <b>V</b> <b>GF</b> | Pickled Red Onion <b>VG</b> <b>GF</b>      |

### SALAD BAR MENU INCLUDES:

#### Complimentary Fountain

#### Soda Station

*Coke, Diet Coke, Sprite*

#### Coffee & Tea Station

*Regular, Decaffeinated, Assorted Teas*

#### Assorted Dessert Bars

*Sweet Bars, Blondies, Chocolate Delights*

## PROVIDENCE BUFFET \$28

### Baby Field Greens **GF** **V**

*Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette*

### Assorted Rolls & Breads

*Wheat, White, Kaiser, Sub Roll*

### Condiments Platter **V** **GF**

**Chef's Platter of Deli Meats & Cheeses**  
**Complimentary Soda Station**

*Coke, Diet Coke, Sprite*

### Coffee & Tea Station

*Regular, Decaffeinated, Assorted Teas*

**Assorted Cookies & Brownie Platter**

**GF** Gluten-Free

**V** Vegetarian

**VG** Vegan / Vegetarian

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# 2025 PLATED MENU

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## SOUP OR SALAD

Includes warm rolls and butter served tableside.  
*Select Soup OR Salad*

- Roasted Tomato Soup **GF**
- Pasta Fagioli Soup
- Potato Leek Soup **GF**
- New England Clam Chowder +1

- Classic Caesar **V**  
*Romaine, Garlic Croutons, Parmesan*
- Baby Field Greens **GF V**  
*Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette*

- Baby Arugula Salad **V GF**  
*Dried Cranberries, Goat Cheese, Pistachios, Balsamic Vinaigrette*
- Baby Spinach Salad **GF V**  
*Mixed Berries, Goat Cheese, Red Onion, Cranberry Vinaigrette*

## SIDE SELECTION

*Select Two*

- Herb Roasted Red Potatoes **VG GF**
- Yukon Gold Mashed **GF V**
- Mashed Sweet Potato **GF V**
- House Rice Pilaf **VG GF**

- Roasted Asparagus **VG GF**
- Seasoned White Rice with
- Black Beans & Corn **VG GF**

- Honey Glazed Carrots **V GF**
- Vegetable Medley **VG GF**
- Roasted Root Vegetables **VG GF**

## POULTRY 38 Select One Entree

Grilled Chicken Saltimbocca  
*Prosciutto, Sage, White Wine Sauce*

Greek Chicken **GF**  
*Caramelized Onions, Roasted Tomatoes, Feta Cheese*

Marry Me Chicken **GF**  
*Sun-dried Tomatoes, Spinach, Cream Sauce*

## SEAFOOD 48

Herb Crusted Haddock **GF**  
*Fresh Herb Crust, Lemon Butter Sauce*

## BEEF

Cabernet Braised Short Ribs **GF**  
*Red Wine Braised* 65

## ENTREE SELECTION

- Choice of 2 Entrees \$3pp - Choice of 3 Entrees \$5pp

Chicken Florentine  
*Chicken Stuffed with Spinach, Cheese, White Wine Sauce*

Grilled Chicken Marsala  
*Mushrooms, Nutty Marsala Wine Sauce*

Lemon Herb Grilled Chicken **GF**  
*Lemon and Fresh Herb Marinade*

Grilled Chicken Caprese  
*Mozzarella, Roasted Tomatoes, Fresh Basil, Balsamic Glaze*

Ricotta & Asparagus Stuffed Chicken  
*Ricotta Cheese, Asparagus, White Wine Sauce*

Baked Haddock  
*Ritz cracker crumb topping  
Choice of: Sherry Cream or Citrus Butter*

Herb Rubbed Filet **GF**  
*Rosemary, Thyme, Parsley* 85

Atlantic Salmon **GF**  
*Plain or Sherry Mustard Crusted*

Espresso Rubbed Bistro Sirloin **GF**  
*Fresh Ground Espresso Crusted* 60

## DESSERT Includes tableside coffee and tea service

Select One  
Cheesecake  
*Berry Compote*

Chocolate Cake  
*Raspberry Coulis*

Tiramisu  
*Chocolate Coulis*

**GF** Gluten-Free    **V** Vegetarian    **VG** Vegan & Vegetarian

## CHEF'S CHOICE ENTREE AVAILABLE UPON REQUEST

*\*Dietary restrictions, allergies, and Kosher requests may be subject to additional charges.*

Gluten- Free Plated Entree **GF** 45

Vegetarian/Vegan **VG V** 45

Children's Chicken Fingers & Fries 25

Vendor Plated Entree 45

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