

Tier One Group Dinner Menu

Groups of 20 or More

APPETIZERS

(Please Select One)

ROASTED SQUASH SOUP

NEW ENGLAND CLAM CHOWDER

SMOKED TOMATO BISQUE

WHITE BEAN & KALE SOUP

(Add Chorizo \$2 Per Person)

PETITE MIXED GREENS, DRY FRUITS, SMOKED MOZZARELLA, BALSAMIC VINAIGRETTE

BABY ICEBERG LETTUCE, BACON, TOMATOES, BLUE CHEESE DRESSING

ENTREES

(Please Select Two)

An Exact Count of Each Selection is Required

ROASTED FRENCHED BREAST OF CHICKEN \$59

Cranberry Apple Gastrique

LOCAL CRAB & LEEK STUFFED HADDOCK LOIN \$62

Parsley, Cream, & Lemon Sauce

NORTH ATLANTIC SEA SCALLOPS \$70

Herbed Tomato Cream Sauce

PAN ROASTED SALMON FILET \$62

Citrus Herb Sabayon

PROSCIUTTO WRAPPED CHICKEN BREAST \$58

Parmesan & Basil Stuffed, Mustard Infused Chicken Demi-Glace

APPLE STUFFED PORK MEDALLION \$59

Cranberry Apple Gastrique

CENTER CUT FILET MIGNON \$MARKET

Red Wine Demi

GRILLED SIRLOIN STEAK \$MARKET

Port Demi

VEGETARIAN PASTA \$52

DESSERTS

(Please Select One)

CHOCOLATE MOUSSE

Coffee Pastry Cream, Coconut Powder, Fresh Strawberries

VANILLA BEAN CRÈME BRULÉE

Maple Cookie

CARAMEL ALMOND CAKE

Almond Cake, Caramel Sauce, Chocolate Sauce, Candied Walnuts Oreo Crumbs, Whipped Cream, Fresh Fruit

BLUEBERRY ALMOND CAKE

Almond Sponge Cake with Streussel, Lemon Curd, Blueberry Compote

CHOCOLATE BAG

*White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake
(\$6.00 Surcharge)*

Gluten-free options available for \$4 surcharge per person

*Entrée selections and final counts for each entrée are required 7 days prior to your event.
Prices Subject to an Additional 20% and N.H. State Tax*

Peter Agostinelli Executive Chef

Jack, Andrea and Jon Carnevale, Innkeepers