

Banquet A La Carte Menu

GROUPS OF 20-30 PEOPLE

A custom menu will be designed and printed listing the selections that you have chosen from our menu below. You are free to choose one selection from the soup and salad selections, two entree selections, and one dessert selection. Your guests will order from this limited menu that you have created the day of your event.

SOUPS & SALADS (PLEASE SELECT ONE)

CLAM CHOWDER

New England Style

ROASTED SQUASH BISQUE

Pumpkin Seed Oil, Roasted Pear, Charred Green Onion & Pepita Salad

MESCLUN SALAD

Herbs, Shaved Fennel, Toasted Hazelnut, Winter Citrus, Pomegranate Vinaigrette

FRISÉE SALAD

Red Onion, Brûléed Bayley Hazen Blue Stuffed Pear, Roasted Cranberry Vinaigrette, Prosciutto Crackle

ENTRÉES (PLEASE SELECT TWO)

SCOTTISH SALMON FILLET

\$51

PAN ROASTED LOCAL CHICKEN

\$48

PROSCIUTTO WRAPPED COD FILLET

\$52

LONG ISLAND DUCK BREAST

\$53

QUINOA & CHESTNUT STUFFED BUTTERNUT SQUASH

\$43

**Not accompanied by the Chef's Selection of Starch & Vegetable*

KUROBUTA PORK TWO WAYS

\$53

PRIME RIBEYE

14oz \$66

CENTER CUT FILET

8oz \$63

***All Entrees unless otherwise noted are Accompanied by Chef's Selection of Starch and Vegetables*

DESSERTS
(PLEASE SELECT ONE)

BRANDIED PEAR BREAD PUDDING

Spiced Brioche, Brandy Poached Pear, Pomegranate

VANILLA CRÈME BRULÉE

Cinnamon Pecan Brioche Pinwheels, Maple Butternut Squash Jam

RICOTTA CITRUS CHEESECAKE

Orange Supremes, Hibiscus & Berry Syrup, Graham Cracker Tuile

FLOURLESS CHOCOLATE CAKE

Peanut Butter Banana Ice Cream, Strawberry Caramel, Peanut Butter Crumble

CHOCOLATE BAG

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

Coffee and Tea are Included

***All prices are subject to N.H. State Tax.*