# Luncheon Buffets

# THE SANDWICH BOARD \$24 PER PERSON

SALAD

(Please Select One)

MESCLUN GREENS WITH TOMATOES, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE

CAESAR SALAD WITH PARMESAN, FOCACCIA CROÛTONS & LEMON

**SANDWICHES** 

(Please Select Three)

TURKEY, APPLE WOOD SMOKED BACON & VERMONT CHEDDAR
HAM, SWISS, AND ARUGULA
ROAST BEEF, BRIE & SPINACH

SALAMI, MORTADELLA, PROVOLONE & VINEGAR PEPPERS
GRILLED VEGETABLES & GOAT CHEESE
CHICKEN SALAD WITH GREEN APPLES

CAPRESE: FRESH MOZZARELLA, TOMATO & BASIL

**SIDES** 

(Please Select Two)

POTATO SALAD

PASTA SALAD

CHICK PEA SALAD

**HUMMUS WITH PITA** 

**COUS COUS SALAD** 

FRUIT SALAD

TOASTED BARLEY WITH CRANBERRIES & TOASTED ALMONDS
ROASTED CARROT & FETA SALAD

DESSERT BAKESHOP COOKIES AND BROWNIES

French Roast coffee, decaffeinated coffee, herbal teas, sparkling water and assorted bottled sodas are included

# ALL-AMERICAN DELI BUFFET

\$24 PER PERSON

A SELECTION OF SMOKED TURKEY BREAST, COUNTRY HAM, ROAST BEEF, TUNA SALAD & EGG SALAD SWISS, VERMONT CHEDDAR & PEPPER JACK CHEESES

PASTA SALAD & FIELD GREENS SALAD

POTATO CHIPS & FRUIT SALAD

ASSORTED BAKESHOP ROLLS, SLICED BREADS & ASSORTED CONDIMENTS

**BAKE SHOP COOKIES & BROWNIES** 

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

# HEALTHY DELI BUFFET

GROUPS OF 20 GUESTS OR MORE

\$27 PER PERSON

SMOKED TURKEY, LEAN ROAST BEEF, HUMMUS, ROASTED VEGETABLES & TUNA SALAD

VERMONT CHEDDAR, GOAT CHEESE & FRESH MOZZARELLA

WRAPS & HOUSE BAKED BREADS

ROASTED RED PEPPER SPREAD & WHOLE GRAIN MUSTARD

TOASTED BARLEY SALAD WITH CRANBERRIES & TOASTED ALMOND

CHOPPED ROMAINE WITH OIL FREE VINAIGRETTE

FRUIT SALAD, ASSORTED HAND FRUITS & YOGURT

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

# NEW YORK DELI BUFFET GROUPS OF 20 GUESTS OR MORE

\$28 PER PERSON

PASTRAMI, CORNED BEEF, SMOKED TURKEY, ROAST BEEF, DEVILED HAM SALAD & TUNA SALAD

SWISS, AMERICAN & BOURSIN CHEESE

BAGELS, CROISSANTS, RYE BREAD & BAKE SHOP ROLLS

GARDEN SALAD & FRUIT SALAD

POTATO SALAD, COLE SLAW & SAUERKRAUT

HORSERADISH, MAYONNAISE, HONEY MUSTARD & RUSSIAN DRESSING

ASSORTED SEASONAL PIES

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

# ITALIAN DELI BUFFET

GROUPS OF 20 OR MORE GUESTS

\$28 PER PERSON

GENOA SALAMI, MORTADELLA, HAM & SMOKED TURKEY

TUNA SALAD WITH OLIVE OIL & ARTICHOKES, ROASTED PORTOBELLO MUSHROOMS

PROVOLONE, FRESH MOZZARELLA & RICOTTA

FOCACCIA & CIABATTA BREADS

TORTELLINI SALAD & CAESAR SALAD

OIL & VINEGAR, GRAIN MUSTARD & GARLIC AIOLI

BISCOTTI & TIRAMISU

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

# THE SALAD BAR GROUPS OF 20 GUESTS OR MORE

\$30 Per Person

ROMAINE LETTUCE & CAESAR DRESSING

MESCLUN LETTUCE WITH BALSAMIC VINAIGRETTE

GRILLED CHICKEN, ATLANTIC SALMON, CHILLED SLICED TENDERLOIN & CRISPY FALAFEL

TOMATOES, CUCUMBERS, CARROTS, RADISHES, CROÛTONS & PARMESAN

COUS COUS SALAD, FRUIT SALAD & CHICK PEA SALAD

BAKE SHOP ROLLS & VERMONT BUTTER

COOKIES, BROWNIES & LEMON BARS

FRENCH ROAST COFFEE AND DECAFFEINATED COFFEE AND HERBAL TEAS

SPARKLING WATER AND ASSORTED BOTTLED SODAS

# THE EXECUTIVE BUFFET

# Groups of 20 guests or more \$35 Per Person

# SOUP OR SALAD

(Please Select Two)

# MESCLUN GREENS WITH TOMATOES, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE SPINACH SALAD WITH SHAVED RED ONIONS, BLUE CHEESE, DRIED CRANBERRIES & DIJON VINAIGRETTE CAESAR SALAD WITH PARMESAN, FOCACCIA CROÛTONS & LEMON ROASTED BUTTERNUT SQUASH BISQUE, TOASTED PUMPKIN SEEDS ROASTED TOMATO & CHEDDAR SOUP, FOCACCIA & GREEN ONIONS

Accompanied by House Baked Rolls & Vermont Butter

# **ENTRÉES**

(Please Select Two)

### HERB ROASTED BREAST OF CHICKEN

Local Honey, Spinach & Dijon Glaze

### SLOW BRAISED POT ROAST

Red Wine, Mushrooms

#### BALSAMIC MARINATED SKIRT STEAK

Arugula, Charred Onions, Parmesan

### SCOTTISH SALMON FILLET

Chives, Lemon, Tomato

### SESAME CHICKEN STIR FRY

Asian Vegetables, Sticky Soy Glaze

### ROASTED PORTOBELLO MUSHROOMS

Barley, Mushroom Jus

### FIVE CHEESE TORTELLONI

Spinach, Roasted Tomatoes, Parmesan

\*\*Chef's Selection of Starch and Vegetable

French Roast coffee, decaffeinated coffee, herbal teas, sparkling water and assorted bottled sodas are included

BAKESHOP COOKIES AND BROWNIES & BARS

 $^{**}$ All prices are subject to N.H. State Tax.