

Breakfast Buffets

Minimum of 15 Guests

Two Hours of Service

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Orange & Cranberry Juice

Nashua Continental \$15

*Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins,
Whipped Butter, Jams, Jellies, Peanut Butter, Yogurt, House-made Granola*

Rise & Shine \$18

*Fresh Cut Fruit, Assorted Mini Croissants, English Muffins,
Whipped Butter, Jams, Jellies, Scrambled Eggs,
Peppered Bacon or Maple Sausage, Breakfast Potatoes*

Healthy Start \$18

*Fresh Cut Fruit, Banana Nut Muffins,
Vegetable Frittata, Turkey Vegetable Hash*

Full American Breakfast Buffet \$22

Minimum of 25 Guests

*Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins,
Whipped Butter, Jams, Jellies, Scrambled Eggs, French Toast Casserole,
Peppered Bacon, Maple Sausage, Breakfast Potatoes*

Heading Out Breakfast \$16

Minimum of 10 Guests, Served Upon Departure

*Ham, Egg & Cheese Breakfast Sandwiches on English Muffin,
Banana, Granola Bar, Bottled Water*

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Plated Breakfast

Minimum of 10 Guests

Breakfast Pastry Basket Served Family Style Per Table

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Orange Juice

Predetermined Choice of Two Entrées

Traditional Start \$16

*Scrambled Eggs, Fresh Herbs, Cheddar Cheese,
Peppered Bacon or Maple Sausage, Breakfast Potatoes*

French Toast Casserole \$16

*Brioche Bread, Orange Custard, Seasonal Fruit Compote, Maple Syrup,
Peppered Bacon or Maple Sausage*

Garden Frittata \$16

*Egg Whites, Peppers, Onions, Roasted Tomatoes,
Goat Cheese, Breakfast Potatoes*

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Breakfast Buffet Station Enhancements

Minimum of 25 Guests

Omelet Station* \$9

*Ingredients Include: Peppered Bacon, Ham, Maple Sausage, Peppers, Onions,
Tomato, Broccoli, Spinach, Mushrooms, Cheddar Jack Cheese*

Honey Glazed Ham* \$150 each

Serves 25 Guests

Brown Sugar Crust, Maple Mustard

Rolled Oat Bar \$7

Minimum of 15 Guests

Steeped in Milk

*Dried Fruits, Toasted Nuts, Brown Sugar,
Cinnamon, Maple Syrup*

Yogurt Bar \$8

Minimum of 15 Guests

*Vanilla Greek Yogurt, House-made Granola,
Roasted Nuts, Dried Fruit*

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Breakfast Enhancements

BUFFET ENHANCEMENTS

Minimum of 15 Guests

- ~ **Fruit & Yogurt Parfait \$5 each**
Vanilla Greek Yogurt, Berry Compote, House Made Granola, Honey
- ~ **Stuffed Savory Croissant \$5 each**
Choice of Ham & Cheese or Spinach & Cheese
- ~ **Breakfast Sandwich \$7 each**
Scrambled Eggs, Bacon, Vermont White Cheddar, English Muffin
- ~ **Scrambled Egg Bundle \$4**
 - Western Scrambled \$6
 - Bacon, Sausage, Cheddar Scrambled \$6
 - Pepper, Mushroom & Onion Scrambled \$6
- ~ **Warm Deep Dish Buttermilk Tart \$5**
 - Cranberry-Apple
 - Blueberry-Granola
- ~ **Eggs Benedict \$7**
Toasted English Muffin, Poached Egg, Canadian Style Bacon, Hollandaise Sauce

BEVERAGES

- ~ Iced Tea or Lemonade \$2 per person
- ~ Assorted Breakfast Juices \$3 each
Cranberry & Orange Juice
- ~ Spring Still or Sparkling Bottled Water \$2 each
- ~ Life Water \$4 each
- ~ Assorted Pepsi Brand Sodas \$3 each
- ~ Starbucks Iced Bottled Coffee Products \$5 each

À LA CARTE PLATED ENHANCEMENTS

Minimum of 10 Guests

- ~ **Whole Fruit \$1**
- ~ **Brown Sugar Ham \$2**
- ~ **Scrambled Eggs \$2**
- ~ **Breakfast Potatoes \$2**
- ~ **Peppered Bacon \$3**
- ~ **Maple Sausage \$3**
- ~ **Fruit & Yogurt Parfait \$5**

BAKERY BY THE DOZEN

- ~ **Assorted Mini Flavored Croissants \$16**
Whipped Butter, Jellies, Jams
- ~ **House-baked Danish \$20**
- ~ **NY Bagels, Cream Cheese \$20**
- ~ **All Butter Croissants \$22**
Whipped Butter, Jellies, Jams
- ~ **House-baked Muffins \$24**
Whipped Butter
- ~ **Warm Cinnamon Rolls \$26**
Orange Glaze Drizzle

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Lunch Themed Buffets

Minimum of 20 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Iced Tea & Lemonade

Deli Board \$24

(Select One) Pasta Salad, Broccoli Salad or Artisanal Field Greens Salad

Chef's Seasonal Soup (Additional \$1)

New England Clam Chowder (Additional \$2)

Sliced Turkey Breast, Baked Ham, Grilled Vegetables, Swiss & Provolone Cheeses

Sandwich Breads & Rolls, Traditional Condiments

Deep River Potato Chips, Assorted Cookies

Sandwich Board \$26

(Select One) Pasta Salad, Broccoli Salad or Artisanal Field Greens Salad

Chef's Seasonal Soup

Sandwiches:

~ Turkey & Swiss on Sourdough with Lettuce, Tomato, Ancho-Chili Aioli

~ Tuna Salad Whole Wheat Wrap with Lettuce, Tomato

~ Grilled Vegetable Ciabatta with Boursin Cheese

Deep River Potato Chips, Assorted Cookies, Blondies & Brownies

Premium Sandwich Board \$27

(Select Two) Pasta Salad, Broccoli Salad, Fresh Hearts of Romaine, Artisanal Field Greens Salad, Coleslaw, Potato Salad, or Chef's Seasonal Soup

New England Clam Chowder (Additional \$2)

Sandwiches:

~ Warm Roast Beef, Dipped in Au Jus, Caramelized Onions, Vermont White Cheddar on Baguette

~ Grilled Ancho-Chipotle Chicken Breast on Ciabatta with Spinach & Roasted Tomato

~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion, Bibb Lettuce in a Spinach Wrap

Deep River Potato Chips, Whoopie Pies

Market Fresh Soup & Salad \$28

Minimum of 25 Guests

(Select One) Chef's Seasonal Soup or New England Clam Chowder, Broccoli Salad, Fresh Cut Fruit

(Select Two) Artisanal Field Greens, Fresh Hearts of Romaine, Pasta Salad, Chick Pea & Bean Salad, or Grilled Vegetable Salad

Toppings to Include: Tomatoes, Cucumbers, Peppers, Chick Peas, Carrots, Croutons, Parmesan Cheese, Pickled Vegetables, Hard Boiled Eggs, Candied Walnuts, Chilled Grilled Chicken, Sienna Vinaigrette, Ranch Dressing

Grilled Flank Steak or Cocktail Shrimp (Additional \$3)

Rustic Bread Basket, Whipped Butter

Banana Bread, Maple Butter

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Down Home BBQ \$28

(Select One) Artisanal Field Greens, Coleslaw, Potato Salad, Broccoli Salad or Grilled Vegetable Salad

(Select Two) Mesquite Grilled Salmon, BBQ Pulled Pork, Lemon-Pepper Grilled Chicken or Montreal Slow-Roasted Beef Brisket

Baked Beans, Cornbread, Maple Butter

Seasonal Cobbler, Whipped Cream

Little Italy \$28

(Select One) Hearts of Romaine, Antipasto Salad or Minestrone Soup

(Select Two) Baked Ziti, Penne Pomodoro, Butternut Squash Ravioli with Sage Brown Butter & Toasted Pine Nuts, Italian Sausage & Peppers with Long Rolls, Chicken Parmesan, Chicken Saltimbocca, or Eggplant Rollatini

Roasted Zucchini & Yellow Squash, Garlic Bread

Cannolis & Italian Cookies

Fajita Lunch Bar \$28

Fundido Cheese Dip, Tortilla Chips

*Fajita Chicken & Beef, Soft Flour Tortillas
Grilled Shrimp (Additional \$3)*

Spanish Rice & Beans, Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Guacamole & House-made Salsa

*Traditional Churros, Oreo Churros & Apple Filled Churros
Chocolate Sauce, Caramel Sauce, Raspberry Sauce*

Heading Out Lunch \$19

Minimum of 15 Guests, Served Upon Departure

Assorted Sandwiches to Include:

~ Turkey & Swiss on Sourdough with Lettuce, Tomato, Ancho Chili Aioli

~ Tuna Salad on Croissant with Lettuce and Tomato

~ Grilled Vegetable Ciabatta with Boursin Cheese

Deep River Potato Chips, Apple, Bottled Water

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Plated Lunch Menu

Minimum of 10 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Iced Tea or Lemonade

Pre-Set Artisan Field Green Salad with Sienna Vinaigrette,

Chef's Selected Accompaniments, Rustic Baked Rolls & Whipped Butter

(Select Two Pre-determined Entrées)

(Select Three Pre-determined Entrées Additional \$3)

Entrées

Garden Vegetable Gnocchi \$22

Potato Gnocchi, Spinach, Roasted Corn, Rosemary Brown Butter Sauce, Fried Leeks

Quinoa Cake \$22

Wilted Greens, Goat Cheese, Fire Roasted Tomato & Red Pepper Coulis

Classic Chicken Breast \$25

Picatta, Marsala or Francaise

Pork Loin \$25

Ancho Chipotle Rubbed, Caramelized Onion Demi-Glace

Grilled Salmon Fillet \$25

Hot Honey Glaze

Crusted Haddock \$25

Ritz Cracker, Lemon Beurre Blanc

Stuffed Chicken Breast \$28

French Cut, Prosciutto, Provolone & Spinach, Roasted Red Pepper Coulis

Grilled Hanger Steak \$28

Roasted Mushroom Demi Glace

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Desserts

(Select One)

Chocolate Mousse Cake

Seasonal Cheesecake

Carrot Cake

Boston Crème Pie

Apple Pie
Crème Anglaise

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Plated Dinner Menu

Minimum of 10 Guests

Three Course Meal

*Rustic Baked Dinner Rolls, Whipped Butter
Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas,
Iced Tea or Lemonade*

(Four Courses Additional \$5)

Starters

(Select One)

Chef's Soup

Seasonal Fresh Ingredients

New England Clam Chowder

(Additional \$2)

Caesar Salad

Hearts of Romaine, Rustic Croutons, Parmesan, Caesar Dressing

Wedge Salad

Iceberg Lettuce, Bacon Lardons, Cippolini Onions, Fried Carrots, Bleu Cheese Dressing

House Greens Salad

Field Greens, Pickled Onions, Cucumbers, Dried Tomatoes, Sienna Vinaigrette

Mushroom Risotto Fritters

Mushrooms, Herbs, Goat Cheese, Petite Greens, Roasted Garlic Aioli

Beet & Goat Cheese Salad

Field Greens, Shaved Celery, Roasted Beets, Goat Cheese, Maple Sherry Vinaigrette

Sweet Potato Gnocchi

Ginger-Honey Butter Sauce, Candied Pecans & Cinnamon Oil

(Additional \$3)

Prosciutto Spedini

Mozzarella, Arugula, Balsamic Reduction

(Additional \$3)

Crispy Pork Belly

Blackberry Port Wine Reduction, Sweet Potato Puree, Brussel Sprout Slaw

(Additional \$3)

Lobster Salad

North Atlantic Lobster, Celery, Apples, Dijon, Crème Fraîche, Field Greens,

Sweet Potato Chips

(Market Price)

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Entrées

*(Select Two Pre-determined Entrées)
(Three Pre-determined Entrées Additional \$3)
(Duet Plates Additional \$5)
Chef's Selected Accompaniments*

Stuffed Chicken Breast \$30

Cranberry Cornbread Stuffing, Maple Velouté

Chicken Classics \$30

Piccata, Marsala, or Française

Mushroom Sacchetti \$30

Julienne Garden Vegetables, Baby Spinach, Peppercorn Brandy Cream, Fried Garlic Chips

Herb Grilled Pork Chop \$32

Mustard Cider Jus

Hunter's Chicken \$32

Pan-Roasted French-Cut Chicken Breast, Wild Mushroom Ragout

Crusted Haddock \$32

Ritz Crackers, Lemon Beurre Blanc

Pan Seared Salmon Fillet \$35

Hot Honey Reduction

Hanger Steak \$35

Espresso Rubbed, Smoked-Tomato Balsamic Demi

Short Rib Pappardelle \$35

Wild Mushroom, Roasted Tomato, Cippolini Onion Ragout, Shaved Parmesan

Herb Roasted Prime Rib of Beef \$38

Minimum of 15

Prepared Medium Rare, Au Jus, Horseradish Cream

Grilled New York Strip Steak \$40

Prepared Medium Rare, Roasted Garlic, Tomatoes, Maître D' Herb Butter

Grilled Filet Mignon \$43

Prepared Medium Rare, Wild Mushroom Glace De Viande

Twin Lobster Tail (Market Price)

Chef's Grains, Vegetable Medley, Drawn Butter

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Desserts

(Select One)

Bailey's Chocolate Mousse Cake

Fresh Berry Tart

Carrot Cake

White Chocolate Raspberry Cheesecake

Chocolate Hazelnut Crunch Cake

Sticky Toffee Pudding Cake

Warm Apple Pie

Crème Anglaise

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Themed Buffet Dinner Menus

Minimum of 20 Guests

One and a Half Hours of Service

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks

Nashua Native \$35

(Select Two) Artisanal Field Green Salad, Hearts of Romaine Caesar Salad, Roasted Harvest Vegetable Salad, Waldorf Salad, New England Clam Chowder or Sweet Potato Bisque

(Select Two) Classic Chicken Breast (Marsala, Picatta, Française), Chasseur Chicken, Shrimp & Scallop Newburg, Hot Honey Salmon Fillet, Roasted Pork Loin with Apple Cider Jus, or Sliced Roasted Beef with Mushroom Gravy

Roasted Garlic Mashed Potatoes, Green Beans, Carrots, Rustic Rolls, Whipped Butter

Assorted Mousse Cups, Whipped Cream

Down Home BBQ \$36

(Select Two) Artisanal Field Greens, Coleslaw, Potato Salad, Cranberry Broccoli Salad or Grilled Vegetable Salad

(Select Two) Mesquite Grilled Salmon, BBQ Pulled Pork, Lemon Pepper Grilled Chicken or Montreal Slow Roasted Beef Brisket

Baked Beans, Cornbread, Maple Butter

Seasonal Cobbler, Whipped Cream

Italian Inspired Menu \$36

(Select Two) Hearts of Romaine Caesar Salad, Artichoke Caprese Salad, Antipasto Salad, Italian Wedding Soup or Minestrone Soup

(Select Two) Baked Ziti, Penne Pomodoro, Butternut Squash Ravioli with Sage Brown Butter & Toasted Pine Nuts, Italian Sausage & Peppers, Chicken Parmesan, Chicken Saltimbocca, Eggplant Rollatini, or Lasagna Rolls

Roasted Zucchini & Yellow Squash, Garlic Bread

Cannolis & Italian Cookies

Taste of New England \$38

(Select Two) Three Bean Salad, Chopped Green Salad, Cranberry Broccoli Slaw, Potato Leek Soup, or Lobster Bisque

(Select Two) Chicken Cordon Blue with Dijon Mustard Sauce, Baked Haddock with Ritz Crumb Topping, Seafood Cakes with a Garlic Aioli, Seafood Pot Pie, Braised Pot Roast with Root Vegetables, Cranberry Cornbread Stuffed Turkey Breast with Pan Jus Lie, or Roasted Pork Loin with Apple Cider Jus

Corn & Pepper Succotash, Roasted Fingerling & Sweet Potatoes, Parker House Rolls, Whipped Butter

Apple Cobbler, Maple Pecan Bread Pudding

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Dinner Enhancements

Enhancements Sold in Conjunction with a Dinner Menu Package

Live Action Stations*

Minimum of 50 Guests

Two Hours Service

Pasta Station* \$12

Penne & Orecchiette

Marinara, Alfredo & Pesto Sauce

Tomatoes, Caramelized Onions, Broccoli, Mushrooms, Baby Spinach, Roasted Peppers,

Black Olives, Banana Peppers

Grilled Chicken, Italian Sausage

Grilled Shrimp (Additional \$3)

Paella Station* \$16

Saffron Rice, Mushrooms, Caramelized Onions, Andouille Sausage,

Mussels, Shrimp, Seafood Broth

Garlic Croustade

Mac & Cheese Bar* \$12

Creamy Blend of Vermont Cheddar & Gruyere Cheeses, Ham, Peppered Bacon, Caramelized

Onions, Mushrooms, Roasted Tomatoes, Scallions

Flambé Station* \$10

One Hour of Service

(Select one)

~ **Banana Foster**

Caramelized Bananas, Brown Sugar, Myers's Rum, Vanilla Ice Cream

~ **Strawberry Romanoff**

Fresh Strawberries, Brown Sugar, Myers's Rum, Vanilla Ice Cream

~ **Caramel Apple**

Sliced Apples, Brown Sugar, Myers's Rum, Vanilla Ice Cream

Build Your Own Ice Cream Sundae \$8

One Hour of Service

Vanilla Ice Cream, Whipped Cream, Maraschino Cherries, Chopped Nuts, Chocolate Chips,

Toasted Coconut, Berry Topping, Chocolate Sauce, Caramel Sauce, Heath Bar Crunch

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Carving Stations*

Two Hours of Service

Carving Stations Include Rustic Rolls, Whipped Butter

Honey Baked Ham* \$150

Serves 25 Guests

Brown Sugar Crust, Maple Mustard

Oven Roasted Boneless Turkey Breast* \$150

Serves 20 Guests

Cranberry Chutney, Pan Gravy

Roasted Pork Loin* \$275

Serves 50 Guests

Mustard & Herb Crusted, Apple Cranberry Chutney

Montreal Crusted Round of Beef* \$375

Serves 50 Guests

Au Jus, Horseradish Cream Sauce

Stationary Displays

Price Based on 50 Guests

Fresh Fruit Display \$150

Sliced Seasonal Fruits, Honey Yogurt Dip

Gourmet Egg Display \$150

Traditional Deviled, Smoked Salmon & Roe, Sriracha Chicken

Grilled & Fresh Vegetable Display \$150

*Grilled Portobello Mushrooms, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Flatbread Display \$150

- ~ Grilled Vegetable, Parmesan*
- ~ Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction*
- ~ Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction*

Chips & Dips \$150

*Bacon Horseradish Dip, Spinach & Cheese Fondue, House-made Salsa
Pita Chips, Tortilla Chips, Grilled French Bread*

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Crostini Bar \$175

*Maple Almond Goat Cheese, Bacon-Shallot Apricot Marmalade, Tomato Bruschetta
Grilled French Bread*

Mediterranean Display \$175

*Hummus, Tabbouleh, Olive Tapenade, Marinated Olives, Grilled & Roasted Vegetables
Pita Chips*

Pizza Bread \$175

- ~ Traditional Mozzarella & Tomato Sauce*
- ~ Pepperoni & Italian Sausage*
- ~ Roasted Vegetable*

Cheese Display \$175

*Domestic Cheeses & Accompaniments
Grilled French Bread, Assorted Crackers*

Artisan Cheese Display \$225

*Artisanal Cheeses, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

Slider Trio \$225

- ~ Bacon Cheeseburger, Caramelized Onions*
- ~ Chicken & Waffles, Hot Honey Sauce*
- ~ Pulled BBQ Pork, Coleslaw, Crispy Onions*

Antipasto \$275

*Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes & Portobello
Mushrooms, Roasted Fennel & Red Onions, Sopressata, Capicola, Provolone, Fresh Mozzarella*

Charcuterie Display \$275

*Domestic & Premium Cheeses, Cured Meats, Pickled Vegetables, Bacon-Shallot Apricot
Marmalade, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

Viennese Station \$10 per Guest

*Miniature Cheesecakes, Cannoli's, Cream Puffs, Eclairs, Coconut Macaroons, Chocolate Mousse
Cake, Fruit Tarts with Berries, Butter Sugar Cookies, Seasonal Mousse Cups*

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7% retained by hotel as administrative fees.*

Receptions

One Hour of Service

Hors D'Oeuvres

Priced per 100 pieces

COLD

- ~ Sriracha Chicken Deviled Eggs \$300
- ~ Asparagus Salad \$300
Shaved Fennel, Orange
- ~ Prosciutto Wrapped Melon \$300
Balsamic Drizzle
- ~ Mini Caesar Salad \$300
Parmesan Tuille
- ~ Mozzarella Crostini \$300
Grape Tomato Relish
- ~ Smoked Salmon \$400
Chive Cream Cheese, Cucumber
- ~ Grilled Tofu \$400
Asian Sesame Slaw, Fried Wonton
- ~ Grilled Shrimp Bloody Mary Shooters \$400
- ~ Roast Beef Crostini \$400
Chive, Horseradish Cream
- ~ Antipasto Skewer \$400
Genoa Salami, Olive, Artichoke Heart, Mozzarella
- ~ Caprese Skewer \$400
Mozzarella, Tomato, Pepperoni, Pesto Drizzle
- ~ Vegetable Tacos \$400
Romaine, Roasted Corn Salsa, Avocado, Sour Cream
- ~ Asian Crab \$400
Crispy Wonton, Sesame Slaw, Fresh Crabmeat
- ~ Lobster Roll Slider \$600

HOT

- ~ Sausage Stuffed Mushroom Caps \$300
- ~ Asian Chicken Cashew Spring Roll \$300
- ~ Coney Island Cocktail Franks \$300
- ~ Mac & Cheese Bites \$300
- ~ Vegetable Spring Roll \$300
Soy Lime Sauce
- ~ Baked Brie \$300
Bacon, Red Onion & Apricot Jam
- ~ Chicken Satay \$300
Spicy Thai Peanut Sauce
- ~ Chicken Cordon Bleu \$300
Honey Mustard
- ~ Scallop Wrapped in Bacon \$400
- ~ Chicken or Beef Wellington \$400
- ~ Short Rib & Manchego Cheese Empanada \$400
- ~ Chicken & Lemongrass Potsticker \$400
- ~ Edamame Dumpling \$400
- ~ Sesame Chicken Skewer \$400
- ~ Beef Satay \$400
Sriracha Soy Lime Glaze
- ~ Mini Crab Cake \$500
Tartar Sauce
- ~ Rosemary Skewered Grilled Scallop \$500
- ~ Shrimp Tempura \$500
- ~ Marinated, Grilled Beef Tip Kabobs \$500

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Stationary Displays

Price Based on 50 Guests

Fresh Fruit Display \$150

Sliced Seasonal Fruits, Honey Yogurt Dip

Gourmet Egg Display \$150

Traditional Deviled, Smoked Salmon & Roe, Sriracha Chicken

Grilled & Fresh Vegetable Display \$150

*Grilled Portobello Mushrooms, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Flatbread Display \$150

*~ Grilled Vegetable, Parmesan
~ Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction
~ Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction*

Chips & Dips \$150

*House-made Salsa, Bacon Horseradish Dip, Spinach & Cheese Fondue
Pita Chips, Tortilla Chips, Grilled French Bread*

Crostini Bar \$175

*Maple-Almond Goat Cheese, Bacon-Shallot Apricot Marmalade, Tomato Bruschetta
Grilled French Bread*

Mediterranean Display \$175

*Hummus, Tabbouleh, Olive Tapenade, Marinated Olives, Grilled & Roasted Vegetables
Pita Chips*

Pizza Bread \$175

*~ Traditional Mozzarella & Tomato Sauce
~ Pepperoni & Italian Sausage
~ Roasted Vegetable*

Cheese Display \$175

*Domestic Cheeses & Accompaniments
Grilled French Bread, Assorted Crackers*

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Artisan Cheese Display \$225

*Artisanal Cheeses, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

Slider Trio \$225

*~ Bacon Cheeseburger, Caramelized Onions
~ Chicken & Waffles, Hot Honey Sauce
~ Pulled BBQ Pork, Coleslaw, Crispy Onions*

Antipasto \$275

*Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes &
Portobello Mushrooms, Roasted Fennel & Red Onions
Sopressata, Capicola, Provolone, Fresh Mozzarella*

Charcuterie Display \$275

*Domestic & Premium Cheeses, Cured Meats,
Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

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'Build Your Own' Receptions

Minimum of 50 Guests

Two Hours of Service

\$45

Passed Hor D'oeuvres

One Hour of Service

COLD

(Select Two)

- ~ **Sriracha Chicken Deviled Egg**
- ~ **Asparagus Salad**
Shaved Fennel, Orange
- ~ **Prosciutto Wrapped Melon**
Balsamic Drizzle
- ~ **Mini Caesar Salad**
Parmesan Tuille
- ~ **Antipasto Skewer**
Genoa Salami, Olive, Artichoke Heart, Mozzarella
- ~ **Caprese Skewer**
Mozzarella, Tomato, Pepperoni, Pesto Drizzle

HOT

(Select Two)

- ~ **Vegetable Spring Roll,**
Soy Lime Sauce
- ~ **Baked Brie**
Bacon, Red Onion & Apricot Jam
- ~ **Chicken Satay**
Spicy Thai Peanut Sauce
- ~ **Chicken Cordon Bleu**
- ~ **Asian Chicken Cashew Spring Roll**
- ~ **Beef Satay**
Sriracha Soy Lime Glaze
- ~ **Sausage Stuffed Mushroom Caps**

Stationary Displays

Two Hours of Service

(Select Two)

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Gourmet Egg Display

Traditional Deviled, Smoked Salmon & Roe, Sriracha Chicken

Cheese Display

*Domestic Cheeses & Accompaniments
Grilled French Bread, Assorted Crackers*

Slider Trio

- ~ *Bacon Cheeseburger, Caramelized Onions*
- ~ *Chicken & Waffles, Hot Honey Sauce*
- ~ *Pulled BBQ Pork, Coleslaw, Crispy Onions*

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Grilled & Fresh Vegetable Display

*Grilled Portobello Mushrooms, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Flatbread Display

*~ Grilled Vegetable, Parmesan
~ Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction
~ Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction*

Crostini Bar

*Maple-Almond Goat Cheese, Bacon-Shallot Apricot Marmalade, Tomato Bruschetta
Grilled French Bread*

Mediterranean Display

*Hummus, Tabbouleh, Olive Tapenade, Marinated Olives, Grilled & Roasted Vegetables
Pita Chips*

Antipasto

*Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes & Portobello Mushrooms, Roasted Fennel & Red Onions, Sopressata, Capicola, Provolone, Fresh Mozzarella
(Additional \$3)*

Charcuterie Display

*Domestic & Premium Cheeses, Cured Meats, Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers
(Additional \$5)*

Live Action Stations*

*Two Hours of Service
(Select One)*

Pasta Station

*Penne & Orecchiette
Marinara, Alfredo & Pesto Sauce
Tomatoes, Caramelized Onions, Broccoli, Mushrooms, Baby Spinach,
Roasted Peppers, Black Olives, Banana Peppers
Grilled Chicken, Italian Sausage
Grilled Shrimp (Additional \$3)*

Paella Station

*Saffron Rice, Mushrooms, Caramelized Onions, Andouille Sausage, Mussels, Shrimp, Seafood Broth
Garlic Croustade*

Mac & Cheese Bar

*Creamy Blend of Vermont Cheddar & Gruyere Cheeses,
Ham, Peppered Bacon, Caramelized Onions, Mushrooms,
Roasted Tomatoes, Scallions*

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Carving Stations*

Two Hours of Service

*Chef's Selected Vegetable, Mashed Potatoes, Rustic Rolls, Whipped Butter
(Select One)*

Honey Glazed Ham

Brown Sugar Crust, Maple Mustard

Oven Roasted Boneless Turkey Breast

Cranberry Chutney, Pan Gravy

Roasted Pork Loin

Mustard & Herb Crusted, Apple Cranberry Chutney

Montreal Crusted Strip Loin of Beef

*Au Jus, Horseradish Cream Sauce
(Additional \$5)*

Dessert Displays

One Hour of Service

(Select One)

(Select Two Additional \$5)

Seasonal Crisp

Crème Anglaise

New England Cornbread Pudding

Maple Bourbon Sauce

Chocolate Mousse Cake

Gourmet Cookie Tray

Cheesecake Bites

Assorted Whoopie Pies

Mini Cupcakes

Cannoli & Eclair Display

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Beverage Experience

The Event Center Bar Packages

	1 Hour	2 Hours	3 Hours	4 Hours
Soda, Iced Tea & Lemonade	\$4.00	\$6.00	\$7.00	\$8.00
Beer, Wine & Soda	\$14.00	\$18.00	\$24.00	\$28.00
*Select Liquors, Beer, Wine & Soda	\$16.00	\$20.00	\$26.00	\$30.00
*Premium Liquors, Beer, Wine & Soda	\$18.00	\$22.00	\$28.00	\$32.00

BEER & WINE BAR PACKAGE

4 Beer Selections (2 Domestic, 2 Premium)

4 Wine Selections (2 House Red, 2 House White)

SELECT BAR PACKAGE

Select Brand Spirits such as Smirnoff Vodka, Gordon's Gin,

Bacardi Rum, Captain Morgan's Rum, Jose Cuervo Tequila,

Canadian Club Whiskey, Dewar's White Label Scotch & Jim Beam Bourbon

4 Beer Selections (2 Domestic, 2 Premium)

4 Wine Selections (2 House Red, 2 House White)

PREMIUM BAR PACKAGE

Premium Brand Liquors such as Tito's Vodka, Bombay Sapphire Gin,

Bacardi Rum, Captain Morgan's Rum, Patron Silver Tequila,

Jack Daniels Whiskey, Johnny Walker Black Scotch & Maker's Mark Bourbon

4 Beer Selections (2 Domestic, 2 Premium)

4 Wine Selections (2 House Red, 2 House White)

Domestic Beers

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

Premium Beers

Corona, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal Beer, Blue Moon,

Sierra Nevada, Tuckerman's

House Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$75 per 80 guests Bar Set Up Fee, fee waived with minimum \$350 beverage revenue. Minimum full bar set up 30 guests.

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Bar Enhancements

WINE PAIRINGS

We would be happy to assist you in choosing a Red and a White Wine to complement your event

House Wines \$28

LaBelle Winery Private Label Event Center Wine \$38

Premium Wines Prices Vary

ACTION STATIONS

One Hour of Service

Bellini Bar \$8

Prosecco, Fruit Puree, Assorted Fruit

Mimosa Bar \$8

Sparkling Wine, Premium Fruit Juice Blends

Sangria Bar \$8

*Rich, Sweet & Fruity Red & White Sangria
Select Fresh Fruit*

Bloody Mary Bar \$10

*Tabasco, Horseradish, Bacon, Asparagus Spears, Celery Sticks, Pickle Spears,
Lemon & Lime Wedges, Antipasto Skewers*

Mojito Bar \$10

Fresh Citrus, Mint, Orange Liqueur, Rum, Soda Water

Margarita Bar \$10

*Casamigos Blanco Tequila, Orange Liqueur, Citrus, Berries, Jalapeños, Pineapple,
Sugar or Salt Rim*

HOSTED & CASH BAR PRICING

Priced Per Drink, Inclusive of Tax & Service Charges

	Host Bar	Cash Bar
Select Cocktails	\$9	\$10
Premium Cocktails	\$11	\$12
Domestic Beer (Select 2)	\$6	\$6
Import and Craft Beer (Select 2)	\$7	\$8
House Wine (Select 2 White, 2 Red)	\$8	\$9
LaBelle Winery Private Label Event Center Wine	\$9	\$10
Premium Wine	Prices Vary	Prices Vary
Sparkling Wine	\$9	\$9

\$75 per 80 guests Bar Set Up Fee, fee waived with minimum \$350 beverage revenue. Minimum full bar set up 30 guests.

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Celebration Brunch

Minimum of 25 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks
\$27

Displayed Selections

(Select Three)

(Select Four \$5 Additional)

Nashua Continental

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Peanut Butter, Yogurt, House-made Granola

Yogurt Bar

Vanilla Greek Yogurt, House-made Granola, Roasted Nuts, Dried Fruit

French Toast Casserole

Brioche Bread, Orange Custard, Seasonal Fruit Compote, Maple Syrup

Deep Dish Buttermilk Tart

Cranberry-Apple or Blueberry Granola

Frittata

Scrambled Eggs, Ham, Peppers, Onions, Cheddar Cheese

Domestic & Premium Cheese Display

*Chef's Selected Cheeses, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

Grilled & Fresh Vegetable Display

*Grilled Portobello Mushroom, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Flatbread Display

- ~ Grilled Vegetable, Parmesan
- ~ Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction
- ~ Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction

Mediterranean Display

*Hummus, Tabbouleh, Olive Tapenade, Marinated Olives, Grilled & Roasted Vegetables
Pita Chips*

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Sandwich Board

- ~ Turkey & Swiss on Sourdough with Lettuce, Tomato, Ancho-Chili Aioli
 - ~ Tuna Salad Whole Wheat Wrap with Lettuce, Tomato
 - ~ Grilled Vegetable Ciabatta with Boursin Cheese
- Deep River Potato Chips

Little Italy

Baked Ziti, Penne Pomodoro, Chicken Parmesan, Italian Sausage & Peppers with Long Rolls

Premium Sandwich Board

- ~ Warm Roast Beef, Dipped in Au Jus, Caramelized Onions, Vermont White Cheddar on Baguette
 - ~ Grilled Ancho-Chipotle Chicken Breast on Ciabatta with Spinach & Roasted Tomato
 - ~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion, Bibb Lettuce in a Spinach Wrap
- Deep River Potato Chips
(Additional \$3)

Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes & Portobello Mushrooms, Roasted Fennel & Red Onions
Sopressata, Capicola, Provolone, Fresh Mozzarella
(Additional \$3)

Charcuterie Display

Domestic & Premium Cheeses, Cured Meats, Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers
(Additional \$5)

Dessert Displays

(Select One)

(Select Two Additional \$5)

Display and Serve Your Celebration Cake

Prepared by Your Preferred Bakery

Gourmet Cookie Tray

Macaroons, Kitchen Sink & Raspberry Shortbread Cookies

Cheesecake Bites

Assorted Whoopie Pies

Mini Cupcakes

Cannoli & Eclair Display

Seasonal Crisp

Crème Anglaise

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Celebration of Life

Minimum of 25 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks
\$29

Displayed Selections

(Select Three)

(Select Four \$5 Additional)

Nashua Continental

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Peanut Butter, Yogurt, House-made Granola

Frittata

Scrambled Eggs, Ham, Peppers, Onions, Cheddar Cheese

French Toast Casserole

Brioche Bread, Orange Custard, Seasonal Fruit Compote, Maple Syrup

Chips 'n Dips

*Bacon-horseradish Dip, Spinach & Cheese Fondue, House-made Salsa
Pita Chips, Tortilla Chips, Grilled French Bread*

Domestic & Premium Cheese Display

*Chef's Selected Cheeses, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

Grilled & Fresh Vegetable Display

*Grilled Portobello Mushrooms, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers,
Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Flatbread Display

~ *Grilled Vegetable, Parmesan*
~ *Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction*
~ *Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction*

Sandwich Board

~ *Turkey & Swiss on Sourdough with Lettuce, Tomato, Ancho-Chili Aioli*
~ *Tuna Salad Whole Wheat Wrap with Lettuce, Tomato*
~ *Grilled Vegetable Ciabatta with Boursin Cheese*
Deep River Potato Chips

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Little Italy

Baked Ziti, Penne Pomodoro, Chicken Parmesan, Italian Sausage & Peppers with Long Rolls

Premium Sandwich Board

~ Warm Roast Beef, Dipped in Au Jus, Caramelized Onions & White Cheddar on Baguette

~ Grilled Ancho-Chipotle Chicken Breast Ciabatta with Spinach & Roasted Tomato

~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion & Bibb Lettuce in a Spinach Wrap

Deep River Potato Chips

(Additional \$3)

Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes & Portobello

Mushrooms, Roasted Fennel & Red Onions,

Sopressata, Capicola, Provolone, Fresh Mozzarella

(Additional \$3)

Charcuterie Display

Domestic & Premium Cheeses, Cured Meats,

Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard

Grilled French Bread, Assorted Crackers

(Additional \$5)

Dessert Displays

(Select One)

(Select Two Additional \$5)

Seasonal Crisp

Crème Anglaise

Chocolate Mousse Cake

Gourmet Cookie Tray

Macarons, Kitchen Sink & Raspberry Shortbread Cookies

Cheesecake Bites

Assorted Whoopie Pies

Mini Cupcakes

Cannoli & Eclair Display

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Teen Celebration Menu

Minimum of 25 Guests
Two Hours of Service
Soft Drinks & Shirley Temples
\$29

Displayed Selections

(Select Three)

(Select Four Additional \$5)

Chips & Dips

*Bacon Horseradish Dip, Spinach & Cheese Fondue, Guacamole, House-made Salsa
Pita Chips, Tortilla Chips, Grilled French Bread*

Pizza Bread Display

Traditional, Pepperoni, Buffalo Chicken

Chicken Corner

*Chicken Wings, Chicken Tenders, Boneless Chicken Wings
Buffalo, BBQ & Mango Habanero Sauce*

Fried Frenzy

*French Fries, Fried Mac & Cheese Bites, Chicken Fingers
Ketchup, Honey Mustard, Cheese Sauce*

Fundido Bar

*Cheese Quesadilla, Beef Taquitos
House-made Salsa, Sour Cream, Guacamole, Spicy Queso Dip
Tri-Color Corn Chips & Flour Tortilla Chips*

House of Italy

*Baked Rigatoni, Pomodoro, Ricotta, Mozzarella
Italian Sausage & Meatballs, Italian Sub Rolls*

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Cheese Display

Grilled French Bread, Assorted Crackers

Slider Trio

*Bacon Cheeseburger, Caramelized Onions
Chicken & Waffles, Hot Honey Sauce
Pulled BBQ Pork, Coleslaw, Crispy Onions*

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Dessert Displays

(Select One)

(Select Two Additional \$5)

Display and Serve Your Celebration Cake

Prepared by Your Preferred Bakery

Chocolate Layer Cake

NY Style Cheesecake

Cherry Compote, Whipped Cream

Cookies and Cannolis

Miniature Cannolis & Assorted House Baked Cookies

Churro Trio

Traditional, Oreo Bite, Apple Filled

Warm Chocolate Sauce, Caramel Sauce, Powdered Sugar & Cinnamon

Build Your Own Ice Cream Sundae

Minimum of 50 Guests

One Hour of Service

*Vanilla Ice Cream, Whipped Cream, Maraschino Cherries, Chopped Nuts, Chocolate Chips,
Toasted Coconut, Berry Topping, Chocolate Sauce, Caramel Sauce
(Additional \$8)*

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Team Award Menu

Minimum of 25 Guests

Chef's Selection of Two Side Dishes

Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks

\$29

Dinner Buffet

SALAD SELECTIONS

(Select One)

Artisanal Field Green Salad

Ranch & Sienna Vinaigrette

Hearts of Romaine Caesar Salad

ENTRÉE SELECTIONS

(Select Two)

Chicken Parmesan

Marinara, Mozzarella Cheese

Chicken Classic

Française, Marsala or Piccata

Roast Turkey Breast

Cranberry Cornbread Stuffing, Gravy

Flank Steak

Herb Demi Glace

Roasted Pork Loin

Apple Cider Jus

PASTA SELECTIONS

(Select One)

Baked Ziti

Penne Pomodoro

Cheese Ravioli, Marinara

Baked Macaroni & Cheese

DESSERT

Display and Serve Your Celebration Cake

Prepared by Your Preferred Bakery

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