

Holiday Dinner Buffet Celebration

Three Hour Reception
Minimum of 30 guests

WELCOMING RECEPTION

One Hour of Service

Passed Hors D'oeuvres

Select Three

Shrimp Shooters

Spicy Gazpacho, Cocktail Shrimp

Teriyaki Beef Skewers

Toasted Sesame

Thai Chicken Skewer

Peanut Sauce

Asian Spring Roll

Served with Sweet and Sour Sauce

Mini Caesar Salad

*Parmesan Pumpernickel Crostini, Romaine
Chiffonade, Caesar Dressing*

Chicken Quesadilla

House-made Salsa

Spedini

*Prosciutto, Balsamic Reduction,
Fresh Mozzarella*

Sesame Chicken

Honey Mustard

Coconut Shrimp

Sweet and Sour Sauce

Spanakopita

*Baked Phyllo, Spinach, Cheese,
Mushrooms*

Stuffed Mushrooms

Vegetable or Sausage

Seafood Beggars Purse

Baked in a Rich Sauce

Maple Glazed Scallops

Wrapped in Bacon

Sirloin Crostini

*Peppercorn Crusted, Horseradish
Cream, Caramelized Onions*

All pricing is per person unless otherwise noted, minimums apply, all pricing includes 20 percent service, of which 13% distributed to the staff as gratuity, 7% taxable administrative fee retained by the hotel.

The Event Center | Courtyard by Marriott Nashua | 2200 Southwood Drive Nashua, NH 03063 | EventCenterNashua.com

Stationary Displays

Select One

Crostini Bar

*Honey-Walnut Goat Cheese Spread, Bacon-Apricot-Onion Jam,
Roasted Vegetable Bruschetta, Assorted Crackers, Toast Points*

Domestic and Imported Cheese Display

Fresh Fruits and Berries

Roasted and Grilled Vegetable Display

*Grilled Squashes, Red Onion, Roasted Red Peppers, Mushrooms, Asparagus, Broccoli,
Balsamic Reduction*

DINNER BUFFET

Two Hours of Service

Starters

Select Two

New England Clam Chowder

Rich, Creamy Authentic Flavor

Butternut Squash Bisque

Cinnamon Cream

Beet and Bleu Cheese Salad

*Roasted Beets, Crumbled Bleu Cheese, Pickled Red Onion, Arugula, Bleu Cheese,
Balsamic Vinaigrette*

Caesar Salad

Crisp Hearts of Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

The Event Center Salad

*Spinach, Dried Cranberries, Pickled Red Onion, Spiced Walnuts, Champagne Vinaigrette,
Crumbled Goat Cheese*

Garden Salad

Mixed Field Greens, Oven Roasted Tomatoes, Carrots, Cucumbers, Pickled Red Onion

Whole Grain Salad

Quinoa, Brown Rice, Arugula, Goat Cheese, Roasted Winter Vegetables, Citrus Vinaigrette

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Entrées

*Served with Chef's Selected Side Dishes
Select Two*

Horseradish Crusted Salmon

Spinach, Seafood Veloute

New England Haddock

Seasoned Ritz Cracker Crumbs, Lemon Beurre Blanc

New England Stuffed Chicken

Sage Bread Stuffing, Sherry Maple Cream

Hunters Chicken

*Bone-In Chicken, Wild Mushrooms, Roasted Bell Peppers, Caramelized Onions,
Bordelaise Sauce*

Traditional Chicken Breast

Marsala, Picatta or Francaise Style

Bacon Wrapped Pork Loin

Wrapped in Brown Sugar Peppered Bacon, Apple Cider Roasted Shallot Jus

Roast Sirloin of Beef

Natural Jus

Grilled Beef Tournedos

Cabernet Demi-Glace

Butternut Squash Ravioli

Egg Nog Cream

Lasagna Rolls

Ricotta, Mascarpone, Mozzarella, Pomodoro Sauce

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Desserts

*Freshly Brewed Regular and Decaffeinated Coffee, Assorted Fine Quality Teas
Select Two*

Apple Pie Shooters

Granny Smith Apples, Whipped Cream

Seasonal Mousse Martinis

Flavored Mousse, Whipped Cream, Fresh Berries

Holiday Cookie Platter

An Array of Assorted Holiday Cookies

Bread Pudding

Whiskey Caramel Sauce

Berry Cobbler

Crème Anglaise

Whoopie Pies

Assorted Varieties

Yule Log

Chocolate Cake, Butter Cream Frosting

Flourless Chocolate Cake

Chocolate Ganache, Whipped Cream

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Plated Holiday Dinner

WELCOMING RECEPTION

One Hour of Service

Stationary Displays

Select One

Crostini Bar

*Honey-Walnut Goat Cheese Spread, Bacon-Apricot-Onion Jam,
Roasted Vegetable Bruschetta, Assorted Crackers, Grilled French Bread*

Domestic and Imported Cheese Display

Fresh Fruits and Berries

Passed Hors D'oeuvres

Select Three

Shrimp Shooters

Spicy Gazpacho, Cocktail Shrimp

Teriyaki Beef Skewers

Toasted Sesame

Thai Chicken Skewer

Peanut Sauce

Asian Spring Roll

Served with Sweet and Sour Sauce

Mini Caesar Salad

*Parmesan Pumpernickel Crostini,
Romaine Chiffonade, Caesar Dressing*

Spedini

*Prosciutto, Balsamic Reduction,
Fresh Mozzarella*

Chicken Quesadilla

House-made Salsa

Sesame Chicken

Honey Mustard

Coconut Shrimp

Sweet and Sour Sauce

Stuffed Mushrooms

Vegetable or Sausage

Seafood Beggars Purse

Baked in a Rich Sauce

Maple Glazed Scallops

Wrapped in Bacon

Sirloin Crostini

*Peppercorn Crusted, Horseradish
Cream, Caramelized Onions*

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MAIN COURSE

*Presented with Chef Selected Side Dishes
Fresh Baked Rolls with Whipped Butter
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Fine Quality Teas*

Starters

Select One

New England Clam Chowder

Rich, Creamy Authentic Flavor

Butternut Squash Bisque

Cinnamon Cream

Beet and Bleu Cheese Salad

Roasted Beets, Crumbled Bleu Cheese, Pickled Red Onion, Arugula, Bleu Cheese, Balsamic Vinaigrette

Caesar Salad

Crisp Hearts of Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

The Event Center Salad

Spinach, Dried Cranberries, Pickled Red Onion, Spiced Walnuts, Champagne Vinaigrette, Crumbled Goat Cheese

Garden Salad

Mixed Field Greens, Oven Roasted Tomatoes, Carrots, Cucumbers, Pickled Red Onion

Whole Grain Salad

Quinoa, Brown Rice, Arugula, Goat Cheese, Roasted Winter Vegetables, Citrus Vinaigrette

Entrées

Pre-determined Choice of Two

Horseradish Crusted Salmon

Spinach, Seafood Veloute

New England Haddock

Seasoned Ritz Cracker Crumbs, Lemon Beurre Blanc

New England Stuffed Chicken

Sage Bread Stuffing, Sherry Maple Cream

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Hunter Chicken

Bone-In Chicken, Wild Mushrooms, Roasted Bell Peppers, Caramelized Onions, Bordelaise Sauce

Grilled Beef Tournedos

Cabernet Demi-Glace

Roast Prime Rib

Garlic and Herb Crusted, Natural Jus

Filet Mignon

Dijon Demi-Glace

Bacon Wrapped Pork Chop

Wrapped in Brown Sugar Peppered Bacon, Apple Cider Roasted Shallot Jus

Butternut Squash Ravioli

Egg Nog Sauce

Vegetable Napoleon

Couscous Salad, Roasted Tomato, Portobello Mushroom, Eggplant, Cilantro Pesto, Olive Oil, Balsamic Reduction

Desserts

Select One

Bread Pudding

Whiskey Caramel Sauce

Berry Cobbler

Crème Anglaise

Egg Nog Cheesecake

Cinnamon Cream

Yule Log

Chocolate Cake, Butter Cream Frosting

Flourless Chocolate Cake

Chocolate Ganache, Whipped Cream

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Holiday Reception

*Two Hours of Service
Minimum 30 Guests*

WELCOMING RECEPTION

One Hour of Service

Passed Hors D'oeuvres

Select Three

Shrimp Shooters

Spicy Gazpacho, Cocktail Shrimp

Spedini

Fresh Mozzarella, Prosciutto, Balsamic Reduction

Thai Chicken Skewers

Peanut Sauce

Teriyaki Beef Skewers

Toasted Sesame

Asian Spring Roll

Sweet and Sour Sauce

Sirloin Crostini

Peppercorn Crusted, Horseradish Cream, Caramelized Onion

Chicken Quesadilla

House-made Salsa

Sesame Chicken

Honey Mustard Sauce

Spanakopita

Baked Phyllo, Spinach, Cheese, Mushrooms

Stuffed Mushrooms

Vegetable or Sausage

Coconut Shrimp

Sweet and Sour Sauce

Maple Glazed Scallops

Wrapped in Bacon

Seafood Beggars Purse

Baked with a Rich Sauce

Mini Caesar Salad

Parmesan Pumpernickel Crostini, Romaine Chiffonade, Caesar Dressing

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Stationary Displays

Select One

Fresh Vegetable Shooters

Red and Green Peppers, Carrot and Celery Sticks, Cucumber, Grape Tomatoes, Broccoli Florets, Ranch Dressing

Crostini Bar

Honey-Walnut Goat Cheese, Bacon-Apricot-Onion Jam, Roasted Vegetable Bruschetta, Assorted Crackers, Grilled French Bread

Antipasto

Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Herb Marinated Kalamata Olives, Grilled Asparagus, Eggplant, Balsamic Marinated Mushrooms, Pepperoncinis

Roasted and Grilled Vegetable Display

Grilled Squashes, Red Onion, Roasted Red Peppers, Mushrooms, Asparagus, Broccoli, Balsamic Reduction

DINNER RECEPTION

Two Hours of Service

Starters

Select One

New England Clam Chowder

Rich, Creamy Authentic Flavor

Butternut Squash Bisque

Cinnamon Cream

Beet and Bleu Cheese Salad

Roasted Beets, Crumbled Bleu Cheese, Pickled Red Onion, Arugula, Balsamic Vinaigrette

Caesar Salad

Crisp Hearts of Romaine Lettuce, Croutons, Parmesan, Caesar Dressing

The Event Center Salad

Spinach, Dried Cranberries, Pickled Red Onion, Spiced Walnuts, Champagne Vinaigrette, Crumbled Goat Cheese

Whole Grain Salad

Quinoa, Brown Rice, Arugula, Goat Cheese, Roasted Winter Vegetables, Citrus Vinaigrette

Garden Salad

Mixed Field Greens, Oven Dried Tomatoes, Carrots, Cucumbers, Pickled Red Onion

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Live Action Stations

*Fresh Baked Rolls with Whipped Butter
Select Two*

Carving Station*

Select One

Honey Ham with Raisin Sauce

Top Round of Beef with Horseradish Cream & Peppercorn Gravy

Roast Loin of Pork with Dried Cranberry Bordelaise

Roast Turkey with Pan Gravy & Cranberry Sauce

Pasta Bar*

Choose from Penne Pasta or Cheese Ravioli, Marinara and Alfredo Sauce, Tomatoes, Onions, Broccoli, Mushrooms, Baby Spinach, Black Olives, Roasted Peppers, Grilled Chicken, Honey Ham

Seafood Scampi

Shrimp, Bay Scallops, Calamari, Garlic Butter Sauce, Bamboo Rice

Mac and Cheese Bar

Bacon, Roasted Peppers, Scallions, Caramelized Onions, Peas, Roasted Broccoli, Grilled Chicken

**Chef attendant fee required. Attendant fee \$100.*

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Desserts

*Freshly Brewed Regular and Decaffeinated Coffee, Assorted Fine Quality Teas
Select Two*

Apple Pie Shooters

Granny Smith Apples, Whipped Cream

Seasonal Mousse Martinis

Flavored Mousse, Whipped Cream, Fresh Berries

Holiday Cookie Platter

Array of Assorted Holiday Cookies

Bread Pudding

Whiskey Caramel Sauce

Whoopie Pies

Assorted Varieties

Yule Log

Chocolate Cake, Buttercream Frosting

Flourless Chocolate Cake

Chocolate Ganache, Whipped Cream

Berry Cobbler

Crème Anglaise

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