

SIGNATURE MENUS

DESIGNED FOR SOCIAL AND CORPORATE EVENTS



COCKTAIL RECEPTION

50 PERSON MINIMUM | \$50/PERSON

CHOOSE TWO STATIONARY DISPLAYS

Antipasto Display
Mediterranean Display
Classic Cheese Board
Vegetable Crudite Display

CHOOSE FOUR STATIONED APPETIZERS

POULTRY, BEEF & PORK SELECTIONS

Bacon Wrapped Brussels Sprouts with Honey Maple Glaze (GF/DF)
Southwest Chicken Quesadilla with Red Pepper Cream Sauce
Italian Meatball with Marinara Sauce
Thai Spiced Meatball in Sweet Chili Sauce

SEAFOOD SELECTIONS

Coconut Shrimp with Pineapple Compote
Applewood Bacon Wrapped Scallop with Maple Glaze
Poached Salmon on Rye Points with Mascarpone, Dill, Capers

VEGETARIAN SELECTIONS

Parmesan Arancini with Marinara Sauce
Stuffed Mushrooms with Spinach and Artichoke
Vegetable Spring Roll with Asian Dipping Sauce (DF)
Falafel (GF/DF)

INCLUDES FRESH BAKED COOKIES

SIGNATURE DINNER BUFFETS

DESIGNED FOR CORPORATE & SOCIAL BUFFET SERVICE



DINNER

THE SIGNATURE CONCORD BUFFET | \$60/PERSON

30 person minimum

CHOICE OF ONE SALAD:

House Salad with Champagne Vinaigrette (GF/DF)

Classic Caesar

Chef's Selection Seasonal Salad (GF)

Served with Warm Rolls and Butter

CHOICE OF ONE STARCH:

Herb Roasted Potatoes (GF/DF)

Garlic Mashed Potatoes (GF)

Rice Pilaf

CHEF'S SELECTION SEASONAL VEGETABLE (GF/DF)

CHOICE OF TWO ENTREES:

Chicken Marsala

Roasted Pork with Seasonal Chutney (GF/DF)

Beef Tips Simmered in Mushroom Demi-Glace (GF)

Baked Haddock with Beurre Blanc and Ritz Crumbs

Cheese Ravioli with Rosa Sauce, Spinach, Artichoke, Tomato

ADD THIRD ENTREE SELECTION | +\$10/PERSON

ASSORTED MINI DESSERT DISPLAY

COFFEE & TEA DISPLAY

PREMIUM ENTREE SELECTIONS

Stuffed Chicken with Smoked Ham, Gruyere and Spinach | +\$12/person

Salmon with Arugula and Orange Thyme Butter (GF) | +\$10/person

Sirloin with Classic Demi-Glace | +\$22/person

DINNER

ITALIAN INSPIRED BUFFET | \$42/PERSON

30 person minimum

House Salad with Italian Vinaigrette (GF/DF)

Caprese Salad with Fresh Mozzarella and Balsamic Reduction (GF)

Served with Warm Garlic Bread

Meatballs in Marinara

Baked Ziti with Melted Cheese

Tuscan Grilled Chicken

with Tomatoes, Caramelized Onions, Spinach and Mozzarella (GF)

ASSORTED MINI DESSERT DISPLAY

COFFEE & TEA DISPLAY

TURKEY DINNER BUFFET | \$32/PERSON

30 person minimum

House Salad with Italian Vinaigrette (GF/DF)

Served with Warm Rolls and Butter

Roasted Turkey with Gravy (GF)

Garlic Mashed Potatoes (GF)

Traditional Herb Stuffing

Chef's Selection Seasonal Vegetables (GF/DF)

APPLE CRISP WITH STREUSEL TOPPING

COFFEE & TEA DISPLAY

ADD SLICED HONEY HAM | +\$12/person

ADD SWEET POTATO CASSEROLE | +\$5/person

ADD GREEN BEANS WITH BACON & WALNUTS | +\$5/person

SIGNATURE ENHANCEMENTS

DESIGNED FOR CORPORATE & SOCIAL BUFFET SERVICE

ENHANCEMENTS

ANTIPASTO DISPLAY | \$14/PERSON

20 person minimum

Sliced Prosciutto & Pepperoni | Fresh Mozzarella Pearls | Grilled Italian Vegetables | Marinated Artichokes | Crostini & Focaccia

MEDITERRANEAN DISPLAY | \$12/PERSON

20 person minimum

Roasted Vegetables | Hummus | Feta Cheese | Olives | Pita Chips

CLASSIC CHEESE DISPLAY | \$10/PERSON

20 person minimum

Cheddar, Swiss & Pepper Jack with Dried Fruit and Assorted Crackers

ADD CHARCUTERIE MEATS | +\$4/PERSON

CRUDITE DISPLAY WITH HOUSE MADE RANCH | \$8/PERSON

20 person minimum

SEASONAL FRUIT DISPLAY | \$7/PERSON

20 person minimum

BUTLER-PASSED SELECTIONS

Per 50 pieces

POULTRY, BEEF & PORK SELECTIONS

Bacon Wrapped Brussels Sprouts with Honey Maple Glaze (GF/DF) \$150

Southwest Chicken Quesadilla with Red Pepper Cream Sauce \$150

Italian Meatball with Marinara Sauce \$150

Thai Spiced Meatball in Sweet Chili Sauce \$150

SEAFOOD SELECTIONS

Coconut Shrimp with Pineapple Compote \$175

Applewood Bacon Wrapped Scallop with Maple Glaze \$175

Poached Salmon on Rye Points with Mascarpone, Dill, Capers \$175

VEGETARIAN SELECTIONS

Parmesan Arancini with Marinara Sauce \$150

Stuffed Mushrooms with Spinach and Artichoke \$150

Vegetable Spring Roll with Asian Dipping Sauce (DF) \$150

Falafel (GF/DF) \$150

ASSORTED SODA & SELTZER

Billed on Consumption

ADD A DESSERT DISPLAY

20 person minimum

Assorted Mini Desserts \$12/person

Assorted Fresh Baked Cookies \$8/person

Assorted Mini Cheesecakes \$9/person

ADDITIONAL INFO

CHILDREN'S MEALS

Children's meals are available for children 12 years old and under. Please inquire with your sales manager for options and pricing.

SERVICE FEES & TAXES

A service fee of 22% and New Hampshire state tax of 8.5% is added to all food and beverage purchases.

GUARANTEES

Menus and pricing are guaranteed 90 days prior to your event. A guaranteed guest count is required 14 days before your event, no later. The final guaranteed guest count is non-negotiable and non-refundable.

If your guaranteed guest count increases within the 14 day window, additional charges may apply to cover the increased production cost of your event.

ALLERGEN AWARENESS

We are happy to accommodate food allergies, dietary restrictions, and preferences whenever possible. However, our kitchen is not allergen-free, so please be aware that some cross-contact may occur. Please inquire with your sales manager for special diets pricing, as additional charges may apply.

