

Events  
&  
Occasions

*Hors d'oeuvres*

*Served butler style. Priced per fifty pieces.*

**Scallops Wrapped in Bacon**

125<sup>-</sup>

**Crispy Phyllo Triangles**

*Choice of:*

Spinach and feta filling  
Baked brie and raspberry filling

105<sup>-</sup>

**Stuffed Mushroom Caps**

*Choice of:*

Seafood crumb stuffing  
Sausage and cheese stuffing  
Spinach and cheese stuffing

115<sup>-</sup>

**Vegetable Spring Rolls**

125<sup>-</sup>

**Shrimp Cocktail**

150<sup>-</sup>

**Crispy Chicken Tenders**

Served with a honey mustard  
dipping sauce

100<sup>-</sup>

**Petite Crab Cakes**

served with caper remoulade

135<sup>-</sup>

**Coconut Chicken Tenders**

110<sup>-</sup>

**Beef Teriyaki Skewers**

110<sup>-</sup>

**Chicken Satay Skewers**

Served with a peanut sauce

100<sup>-</sup>

**Chicken Teriyaki Skewers**

100<sup>-</sup>

**Bruschetta**

Balsamic marinated tomatoes and fresh  
basil topped with buffalo mozzarella

115<sup>-</sup>

**Swedish or Italian Meatballs**

105<sup>-</sup>

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*Enhanced Hors d'oeuvres Displays*

Displays must be ordered for the number of guests in your party.  
Prices are listed per person unless otherwise specified.

**Seasonal Market Crudité**

A selection of market fresh  
vegetables with assorted dips

3-

**Mediterranean Tapas Display**

A selection of imported cheeses, marinated  
vegetables, olive mix, tabouli,  
hummus, and pita bread

6.50

**Domestic Cheese Display**

Domestic and imported cheeses  
garnished with seasonal fruits  
and assorted crackers

4-

**Shrimp Cocktail Presentation**

Southern gulf shrimp steeped  
in our blend of spices  
accompanied with a cocktail sauce

2.95 per shrimp

**Fresh Fruit Display**

An variety of melons and other  
vine-fresh fruits and berries

4-

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Enhanced Hors d'oeuvres Stations

Minimum 50 ppl

Carving Stations

Stations are presented with freshly baked breads, rolls and creamy butter.  
Chef attended, \$75 per station carving fee.

**Slow Roasted Prime Rib**

Served with au jus and horseradish

12<sup>-</sup>

**Herb Crusted Breast of Turkey**

Served with cranberry sauce  
and pan gravy

8<sup>-</sup>

**Maple Glazed Virginia Ham**

8<sup>-</sup>

**Roast Tenderloin of Beef**

Served with a cabernet reduction

14<sup>-</sup>

**Roast Pork Loin**

Served with maple horseradish glaze

8<sup>-</sup>

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Three Course Plated Dinners

Plated dinners are limited to two entrée selections and include choice of appetizer and dessert

Entrées

Please select two.

**Chicken Marsala**

Pan roasted with mushrooms and a Marsala wine sauce

23<sup>-</sup>

**Tuscan Chicken**

With sundried tomatoes in a mascarpone tomato cream sauce

23<sup>-</sup>

**Turkey Dinner**

Roast breast of turkey with a sausage bread stuffing, served with pan gravy and cranberry sauce

23<sup>-</sup>

**Seafood Stuffed Haddock**

Fresh baked haddock with our seafood stuffing and topped with a lemon butter sauce

25<sup>-</sup>

**Grilled Filet Mignon (8oz)**

Served with a merlot demi glaze

30<sup>-</sup>

**Classic Surf & Turf**

6oz pan seared filet served with 2 jumbo stuffed shrimp

32<sup>-</sup>

**Baked Stuffed Chicken**

With our house bread stuffing topped with a velouté sauce

23<sup>-</sup>

**Chicken Cordon Bleu**

Stuffed with ham and Swiss cheese and served with a supreme sauce

23<sup>-</sup>

**Pan Roasted Herb Crusted Statler**

**Chicken Breast**

Served with pan jus

23<sup>-</sup>

**Pan Roasted Salmon**

Served with a maple glaze

25<sup>-</sup>

**Oven Roasted Pork Loin**

Served with pan jus

23<sup>-</sup>

**Roasted Prime Rib (12oz)**

Slow roasted with au jus

26<sup>-</sup>

**Grilled Vegetable Plate**

Zucchini, summer squash, tomato, baby carrot, asparagus and onion served over risotto

21<sup>-</sup>

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*Three Course Plated Dinners (Cont'd)*

Served with your choice of appetizer, starch and dessert  
as well as Chef's selection of seasonal vegetable and  
freshly baked rolls with creamy butter

*Appetizers*

*Please select one.*

**Chicken Soup**

**Hearty Minestrone**

**Tomato Rosemary Bisque**

**Mixed Greens Salad**

**Classic Caesar Salad**

*Starch*

*Please select one.*

**Rice Pilaf**

**Mashed Potato**

**Roasted Red Bliss Potatoes**

*Dessert*

*Please select one.*

**Chocolate Mousse**

**Apple Crisp**

**Strawberry Shortcake Cake**

**Chocolate Tiger Cake**

*Premium Desserts (add \$2)*

**Deluxe Chocolate Cake**

**NY Style Cheesecake**

**Carrot Cake**

*Coffee Station*

Freshly brewed regular and decaffeinated coffees as well as select teas

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Buffet Dinners

Dinner buffets are accompanied by Chef's selection of starch and seasonal vegetable as well as freshly baked rolls and creamy butter

The Fairways Buffet

28<sup>-</sup>

Soups

Please select one.

**Chicken Soup**  
**Hearty Minestrone**  
**Tomato Rosemary Bisque**

Salads

Please select two.

**Tossed Seasonal Greens**  
**Caesar Salad**  
**Tomato, Basil & Fresh Mozzarella Salad**

Entrées

Please select two.

**Bistro Steak**  
Served with a red wine peppercorn sauce

**Roast Pork Loin**  
Served with a maple horseradish glaze

**Grilled Salmon**  
Served with a maple glaze

**Seafood Stuffed Haddock**  
Fresh baked haddock with our seafood stuffing topped with a lemon butter sauce

**Chicken Marsala**  
Pan roasted with mushrooms and a Marsala wine sauce

**Roast Turkey**  
Served with pan gravy

**Baked Stuffed Chicken**  
With our house bread stuffing and topped with a velouté sauce

**Mediterranean Chicken**  
With feta cheese, spinach and tomatoes served with a garlic cream sauce

**Wild Mushroom Ravioli**  
Served with a tomato rosa sauce

Desserts

Assorted Desserts and Pastries  
Freshly brewed regular and decaffeinated coffees and select tea

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