



A LA CARTE MENU

Breakfast

- Sausage Cheese Strata or Vegetable Potato Strata \$24.99 (serves 10-15 people)
- Meat, Vegetable, or Crustless Quiche
- Garden Vegetable Egg White Scramble
- Breakfast Burritos with Salsa & Sour Cream
- Seasoned Breakfast Potatoes \$2.49 per person
- Fresh Yogurt & Granola Parfaits \$3.99 each
- Jumbo Homemade Muffins \$18.99 per dozen
- Mrs. Yant's Braided Almond Danish \$15.00
- Sour Cream Coffeecake, Blueberry Crumble Cake, or Raspberry Cream Cheese Coffeecake \$25.00
- Morning Pastries, Muffins & Scones \$2.99 per person
- Fair Trade Coffee Service \$15.00 per pot

Lunch

- Hearty Deli Wrap or Sandwich Platters with 12 whole pieces plus chips & pickles \$79.99 per platter
- Fresh Focaccia Sandwiches by the dozen \$50.00
- Homemade Soups \$10.99 per quart
- Homemade Salad Dressings & Vinaigrettes \$4.99 per pint

Fresh Green Salads

\$2.99 per person

- Fresh Fruit Salad with Berries
- Caesar Salad
- Garden Salad
- Cafe Salad
- Seasonal Salad
- Greek Salad
- Cobb Salad
- Strawberry Feta Salad
- Bacon & Egg Vegetable Chop Salad
- Spinach Salad
- Caprese Salad

Deli Salads

\$2.99 per person

- Old Fashioned Potato Egg Salad
- Tortellini Pesto Salad
- Roasted Vegetable Orzo Salad
- Indonesian Rice Salad
- Ravioli Sweet Basil Salad
- Chipolte Sweet Potato & Cheddar Salad
- Broccoli Raisin Walnut Salad
- Roasted Vegetable Salad
- Bacon Broccoli Sunflower Salad
- Southwest Black Bean Salad
- Mediterranean Quinoa Salad
- Raw Vegetable Salad
- Creamy Coleslaw
- Sundried Tomato Pasta
- Antipasto Pasta Salad
- Caesar Potato Salad
- Greek Orzo Salad
- Ultimate Tabbouleh
- Caprese Tortellini Salad
- Tuna Macaroni Salad
- Peanut Noodle Salad
- All American Picnic Pasta Salad
- Cucumber Dill Salad



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Starters

- Spinach Artichoke Dip with Carrots, Celery & Tortilla Chips \$40 (serves 15)
- Vegetable Crudite & Tortellini with Creamy Dill and Hummus Dip \$30 (serves 15)
- Domestic & Imported Cheese Display with Berries, Grapes & Crackers \$30 (serves 15)

On the Side

\$2.49 per person

- Herb Roasted Red Potatoes
- Rice Pilaf
- Mashed Potatoes
- Rosemary Sweet Potatoes
- Roasted Vegetables
- Butternut Squash
- Fresh Seasonal Vegetable Medley

Sweet Endings

dozen person minimum

- Homemade Cookie & Brownie Platters \$2.99 per person
 - Elegant Dessert Display \$4.99
 - Fruit & Berry Pies \$15.99
 - New York Cheesecake with Strawberries \$25.00
- More sweet options in our bakery and cake menu online!

What's For Dinner?

Pasta & Garlic Bread \$39.99 each

- Baked Three Cheese Macaroni & Cheese
- Chicken Broccoli Alfredo
- Pasta Primavera
- Eggplant Parmesan over Pasta
- Chicken Parmesan over Pasta
- Penne Rosa
- Cheese, Veggie or Meat Lasagna (\$45.99-meat)
- Butternut Pesto Lasagne
- Chicken Artichoke Lasagne
- Mediterranean Chicken & Pasta
- Baked Rigatoni with Sausages & Peppers
- Butternut Ravioli with Maple Cream Sauce

Main Dishes \$45.99

- Chicken Florentine with Lemon Garlic Cream Sauce
- Chicken Cordon Bleu
- Tequila Lime Chicken
- Apple Walnut Cheddar Chicken
- Chicken Kiev
- Chicken Piccata
- Chicken Marbella
- Beef, Chicken or Black Bean Enchiladas (AMAZING)
- Marinated Beef Tips \$65.99

- Country Meatloaf & Gravy
- Roast Sirloin & Horseradish Cream \$69.99
- Spice Loved & Rubbed Roast Pork Loin with Cornbread Sausage Stuffing
- Crab Cakes with Lemon Basil Tartar \$75.99
- Lemon Butter Sweet Cracker Crumb Haddock
- Atlantic Salmon with Lemon Chive Herb Butter

Savory Pies \$18.99 each

- Chicken Pot Pie/Pork Pie/ Broccoli Cheddar

Please order 24-48 hours in advance. 9% NH Rooms & Meals tax applicable to all food and beverage purchases. Complimentary plastic ware included with all a la carte orders. Special requests, dietary needs, just let us know!