



## BREAKFAST

### Plated Breakfast

*Each selection comes with fresh fruit and baskets of croissants*

Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate

Selection of Juices

Short Stack Buttermilk Pancakes, New England Maple Syrup,  
Applewood Bacon - \$12

Sausage and Vermont Cheddar Omelet, Home Fries,  
Applewood Bacon - \$14

Eggs Benedict, English Muffin, Canadian Bacon, Poached Eggs,  
Hollandaise, Home Fries - \$16

### Granite State Continental - \$13

Freshly Baked Sweet Apple Tarts, Croissants, Blueberry Muffins

Assorted Bagels Flavored Cream Cheese

Sliced Seasonal Fruit and Berries

Assorted Chobani Yogurts, Inn Made Cranberry-Almond Granola

Vermont Butter, Preserves

Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate

Selection of Juices

### The Healthy Start - \$14

Steel Cut Oatmeal, Brown Sugar, Toasted Coconut, Raisins, Fresh  
Berries, Dried Cranberries, New England Maple Syrup

Assorted Chobani Yogurts, Inn Made Cranberry-Almond Granola

Sliced Seasonal Fruit and Berries

Blueberry Muffins

Vermont Butter, Preserves

Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate

Selection of Juices

### Upper Valley Breakfast Buffet - \$19

Assorted Bagels, Flavored Cream Cheese

Freshly Baked Sweet Apple Tarts, Croissants Blueberry Muffins

Vermont Butter, Preserves

Scrambled Eggs with Fresh Herbs and Vermont Jack Cheese

Applewood Bacon or Sausage

Buttermilk Pancakes, New England Maple Syrup

Breakfast Potatoes

Sliced Seasonal Fruit and Berries

Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate

Selection of Juices

### Hilton Brunch - \$26

*Select One:*

Baked Sole Fillets Stuffed with Atlantic Shellfish,

Bread Crumbs and Thermidor Sauce

or Chicken Breast, Lemon, Thyme, Chardonnay Butter Sauce

Freshly Baked Sweet Apple Tarts, Croissants Blueberry Muffins

Applewood Bacon or Sausage

Cinnamon French Toast, Buttermilk Pancakes

New England Maple Syrup

Vermont Butter, Preserves

Breakfast Potatoes

Sliced Seasonal Fruit and Berries

Butternut Squash Ravioli, Maple Cream Sauce, Toasted Pecans

Seasonal Vegetables

Slow Roasted Sirloin Horseradish Cream Red Wine Au Jus

Scrambled Eggs with Fresh Herbs and Vermont Jack Cheese

Dark Roast Coffee, Iced Coffee, Tazo Tea, and Hot Chocolate

Selection of Juices

*20 person minimum*

## BREAKFAST CONTINUED

### **Chef Attended Omelet Station - \$8**

Eggs, Egg Whites, Baby Spinach, Hot House Tomatoes, Crimini Mushrooms, Bell Peppers, Vermont Jack Cheese, Vermont Goat Cheese, Feta, Red Onion, Country Sausage, Bacon, Ham

*Chef Attendant Fee \$75 | 20 person minimum*

### **Chef Attended Carving Stations Upon Request - \$12**

Slow Roasted Sirloin, Horseradish Cream, Red Wine Jus

*Chef Attendant Fee \$75 | 20 person minimum*

### **Breakfast Enhancements**

*To be added to any breakfast menu*

Assorted Bagels, Smoked Salmon, Cream Cheese, Traditional Accompaniments - \$7

Assorted Bagels Flavored Cream Cheese, Vermont Butter Preserves - \$3

Croissants, Vermont Butter, Preserves - \$3

Steel Cut Oatmeal, Brown Sugar, Toasted Coconut, Raisins, Fresh Berries, Dried Cranberries, New England Maple Syrup - \$3

Assorted Chobani Yogurts, Inn Made Cranberry-Almond Granola - \$4

Fresh Fruit Smoothies - \$5

Sliced Seasonal Fruit and Berries - \$5

Greek Yogurt - \$3

### **Breakfast Sandwiches**

Fried Egg, Prosciutto Ham, Baby Spinach, European Croissant - \$5

Breakfast Burrito, Sausage, Scrambled Eggs, Vermont Cheddar, Salsa - \$4

Egg McHilton - English Muffin, Fried Egg, Sausage, American Cheese - \$5

Toasted Bagel, Applewood Smoked Bacon, Vermont Cheddar, Fried Egg - \$5

### **A La Carte Breakfast Items**

Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate - \$4

Selection of Juices - \$3

Whole, Skim, or 2% Milk - \$2

Assorted Soft Drinks, Seltzers, Bottled Water - \$3

Assorted Bagels, Flavored Cream Cheese, Vermont Butter, Preserves - \$21/dozen

European Croissants, Chocolate Croissants - \$25/dozen

Freshly Baked Sweet Apple Tarts, Croissants, Blueberry Muffins - \$29/dozen

Assorted Energy and Protein Bars - \$3

# BREAK

## Mid-Morning Boost - \$10

Assorted Granola Bars  
Assorted Whole Fruit  
Fresh Fruit Smoothies  
Assorted Soft Drinks, Seltzers, Bottled Water

## The Pretzel Bar - \$12

Warm Bavarian Pretzels  
Assorted Sauces: Three Cheese Sauce, Salted Caramel  
Chocolate Fondue, Deli Mustard  
Assorted Toppings: Toasted Coconut, Chocolate Sprinkles  
Assorted Soft Drinks, Seltzers, Bottled Water

## Day at the Movies - \$10

Movie Theatre Popcorn  
Chips  
Novelty Candy  
Assorted Soft Drinks, Seltzers, Bottled Water

## The Apple Orchard - \$8

Whole Fresh Apples  
Warm Apple Turnovers, Caramel Sauce  
Spiced Cider Doughnuts  
Chilled or Mulled Cider

## Afternoon Energizer - \$12

Roasted Red Pepper Hummus  
Toasted Pita  
Carrot, Celery Sticks  
Assorted Nuts  
Assorted Whole Fruit  
Protein Bars  
Assorted Soft Drinks, Seltzers, Bottled Water

## All Day Beverage Break - \$12

**Half Day Beverage Break - \$8**  
Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate  
Selection of Juices  
Assorted Soft Drinks, Seltzers, Bottled Water  
*Unsweetened Iced Tea, Lemonade, add \$2*

## Nachos Grande Break - \$10

Loaded Baked Nachos: Tortilla Chips, Cheese, Peppers,  
Onions, Tomatoes, Jalapeños, Sour Cream, Salsa, Guacamole  
Lime Icy Virgin Margaritas

## Gourmet Coffee Break - \$8

Dark Roast Coffee, Iced Coffee, Whipped Cream  
Chocolate Syrup, Caramel Syrup, French Vanilla Syrup  
Hazelnut Syrup, Chocolate Powder, Cinnamon  
Chocolate Sprinkles  
Italian Biscotti  
Chocolate Covered Espresso Beans

## Gourmet Popcorn Break - \$5

Three Selections of Chef's Choice Sweet and Savory Popcorn  
Chex Trail Mix  
Assorted Soft Drinks, Seltzers, Bottled Water

## Gourmet Hot Chocolate Station - \$4

Hot Chocolate  
Peppermint Sticks  
Whipped Cream  
Marshmallows  
Chocolate Syrup  
Cinnamon Sprinkles

## The Dipper - \$4

Inn Made French Onion Dip, Spinach Artichoke Dip  
Fresh Salsa, Tortilla Chips, Toasted Pita Chips, Crostini  
Kettle Style Potato Chips  
Assorted Soft Drinks, Seltzers, Bottled Water

## À La Carte Break Items

Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate - \$4  
Assorted Soft Drinks, Seltzers, Bottled Water - \$3  
Assorted Cookies - \$18/dozen  
Chocolate Fudge Brownies - \$18/dozen  
Spiced Cider Doughnuts - \$17/dozen  
Coconut Macaroons - \$12/dozen

## Executive All Day Break - \$32

### Continental

Selection of Juices  
Freshly Baked Sweet Apple Tarts, Croissants, Blueberry Muffins  
Assorted Bagels, Flavored Cream Cheese  
Sliced Seasonal Fruit and Berries  
Vermont Butter, Preserves  
Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate

### Morning Refresh

Energy Bars  
Assorted Chobani Yogurts  
Inn Made Cranberry Almond Granola  
Bottled Water  
Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate

### Afternoon Refresh

Warm Bavarian Pretzels with Deli Mustard  
Chocolate Chip Cookies  
Assorted Whole Fruit  
Assorted Soft Drinks, Seltzers, Bottled Water  
Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate

# LUNCH

## Plated Lunch

All Plated Lunches Include

Appetizer

Freshly Baked Rolls

Vegetable

Starch

Dessert

Unsweetened Iced Tea, Lemonade

Add Dark Roast Coffee, Iced Coffee, Tazo Tea, Hot Chocolate - \$2

## Appetizer - Select One

Mixed Greens, Aged Gouda, Pumpkin Seed Brittle, Fresh Apples  
Honey Roasted Garlic, Blueberry Vinaigrette

Mixed Field Greens, Shaved Cucumbers, Red Onions, Baby Tomatoes  
Carrots, Garden Herb Vinaigrette

Crisp Romaine Hearts, Shaved Parmesan Cheese, Inn Made Croutons  
Creamy Caesar Dressing

Baby Spinach, Crumbled Aged Blue Cheese, Macerated Red Onions  
Toasted Almonds, Seasonal Berry and Champagne Vinaigrette

Homemade Soup D'Jour, Chefs Selection of Fresh Ingredients

French Onion Soup, Caramelized Onions

Brandied Scented Beef Broth, Vermont Cheddar Crostini

## Entrées

### New England Maple House Chicken - \$23

Roasted Maple Brined Statler Chicken Breast  
Herb Studded Pan Sauce

### Stuffed Filet of Sole - \$24

Atlantic Shellfish Butter Breadcrumbs Thermidor Sauce

### Pork Tenderloin Medallions - \$23

Bacon Apple Chutney

### Grilled Atlantic Salmon - \$26

Vine Ripe Tomato and Shallot Crust, Lemon-Basil Sauce

### Pan Seared Beef Sirloin, Classic Bearnaise - \$26

Roasted Garlic Braising Liquids, Crispy Onions

### Jumbo Gulf Shrimp Scampi - \$24

Garlic Roasted Shrimp, Lemon-herb Butter Sauce

### Cider Braised Chicken - \$25

Bacon Wrapped Stuffed Chicken, Caramelized Shallot Demi

### Four Cheese Ravioli Margherita - \$22

Fresh Tomatoes, Basil, Fresh Mozzarella, Garlic, Olive Oil

### Vegetable Ratatouille - \$22

Grilled Eggplant, Zucchini, Squash, Peppers, Tomatoes

Curried Scented Tomato Sauce, Steamed Jasmine Rice

## Starch and Vegetable Options: Select One of each

Roasted Rosemary Heirloom Potatoes

Creamy Whipped Potatoes

Rice Pilaf

Seasonal Vegetables

Green Bean Almandine

Maple Butternut Squash

## Dessert - Select One

Raspberry or Lemon Sorbet with Seasonal Fruit

New York Style Cheesecake, Strawberries  
Whipped Cream

Chocolate Flourless Torte, Whipped Cream  
Salted Caramel Drizzle

Spiced Rum and Marscapone Tiramisu

Chocolate Mousse Three Layer Cake

## Boxed Lunch - \$20

All Box Lunches Include:

Whole Fruit

New England Style Potato Salad

Chocolate Chip Cookie

Trail Mix

Assorted Soft Drinks, Seltzer, Bottled Water

## Green Mountain Wrap

Marinated Grilled Chicken, Crisp Romaine Hearts

Creamy Caesar Dressing, Shaved Parmesan Cheese

Garlic Croutons, Flour Tortilla

## The Appalachian Hiker

Black Forest Ham, Double Cream Brie, Roasted Red Peppers

Dijon Mustard, Baby Spinach, Multigrain Bread

## The Wilder

Roasted Turkey Breast, Vermont Cheddar, Vine Ripe Tomato

Avocado, Red Onion, Boston Lettuce, Herb Mayonnaise

King Arthur Brioche Bun

## The Upper Valley Wrap

Locally Grown Micro Greens, Baby Spinach, Carrots

Cucumber, Roasted Red Pepper Hummus

Balsamic Reduction, Flour Tortilla

## The Ivy Leaguer

Roast Beef, Caramelized Onions, Mushrooms, Boursin Cheese

Micro Greens, Focaccia Bread

# LUNCH BUFFET

All buffets include Unsweetened Iced Tea, Lemonade  
\$2 - Add Dark Roast Coffee, Tazo Tea, Hot Chocolate

## The New Englander - \$26

New England Clam Chowder  
Cole Slaw  
Baked Boston Cod, Lemon Butter Breadcrumbs  
Citrus-Herb Crusted Chicken Breast, Natural Pan Jus  
Oven Roasted Vegetables  
Roasted Red Bliss Potatoes  
Corn Bread  
Baked Apple Tart, Vanilla Whipped Cream

## Comfort Zone - \$25

Bacon Cheddar Ale Bisque  
Boston Bibb Lettuce, Creamy Ranch Dressing, Tomatoes, Onions  
Julienne Carrots, Shaved Cucumbers  
Southern Fried Chicken, Country Gravy  
Sliced London Broil, Au Jus  
Inn Made Macaroni and Cheese  
Corn Bread, Honey Butter  
Cookies, Brownies

## The Tuscan Hills - \$26

Italian Style Vegetable Soup  
Classic Caesar Salad, Shaved Parmesan, Garlic Croutons  
Four Cheese Ravioli, Garden Herb Pesto, Blistered Grape Tomatoes  
Chicken Marsala, Mixed Mushrooms, Marsala Wine Sauce  
Shrimp and Salmon Cioppino, Herbs, Tomato-White Wine Broth  
Inn Made Meatballs, Marinara Sauce  
Chef's Selection of Seasonal Vegetables  
Crispy Garlic bread  
Spiced Rum and Mascarpone Tiramisu

## Soup and Salad - \$21

Chef's Selection of Two Soups  
Salad Bar:  
Grilled and Marinated Chicken Breast  
Roasted Sirloin  
Chicken or Tuna Salad  
Assorted Salad Greens  
Shaved Parmesan, Chopped Egg, Peppers, Croutons, Craisins  
Applewood Bacon, Toasted Nuts, Mushrooms, Marinated Chickpeas  
Tomatoes, Red Onion, Cucumber, Carrots, Cottage Cheese  
Fresh Baked Rolls  
Assorted Salad  
Dressings Assorted  
Desserts

## The Fiesta - \$23

Sopa Con Pollo  
Pulled Pork Carnitas  
Chicken Fajita, Peppers, Onions  
Flour Tortillas, Shredded Lettuce, Diced Tomatoes  
Onions, Sour Cream, Guacamole, Salsa  
Jalapeno Poppers  
Spanish Saffron Rice and Beans  
Tortilla Chips  
Cinnamon Spice Sugar Cookies

## Grafton Deli - \$20

Inn Made Soup De Jour  
New England Style Potato Salad  
Vegetable Pasta Salad  
Chicken or Tuna Salad  
Sliced Swiss, Vermont Cheddar and Provolone Cheese  
Thinly Sliced Cold Cuts, Turkey Breast, Ham, Roast Beef, Genoa Salami  
Mayonnaise, Spicy Brown Mustard, Roasted Red Pepper Hummus  
Pesto, Lettuce, Tomato, Red Onion, Pickles  
Assorted Artisanal Breads  
Kettle Style Chips  
Assorted Cookies

## Flatbread Pizza Buffet - \$22

Assorted Flatbread Pizzas  
Build Your Own Caesar Salad:  
Creamy Caesar Dressing, Crispy Romaine Lettuce, Garlic Croutons,  
Shaved Parmesan Cheese  
Marinated Steak and Grilled Chicken Breast  
Tri-Colored Tortellini Salad, Fresh Tomatoes, Crumbled Feta Cheese,  
Baby Spinach, Roasted Garlic Vinaigrette  
Novelty Ice Cream Bar

## River Valley Barbeque - \$24

Chili Con Carne  
Cole Slaw  
Kettle Chips, Inn Made French Onion Dip  
Cheeseburger Sliders  
Garlic and Herb Vegetables  
Herb Roasted Chicken  
Barbecue Pork Spare Ribs  
Lemons Bars, Brownies  
BBQ, Mayonnaise, Mustard, Ketchup  
Lettuce, Tomato, Red Onion, Pickles

# RECEPTIONS

## Hors d' Oeuvres

### \$30 per dozen

Mediterranean Chickpea Falafel  
Baby Spinach and Parmesan Crostini  
Smoked Salmon and Cucumber Canape  
Tomato and Mozzarella Bruschetta  
Spanakopita  
Crab and Avocado Maki Roll

### \$36 per dozen

Fried Pork Pot Stickers, Assorted Dipping Sauces  
Beer Battered Sole Filet Strips, Remoulade  
Vegetable Spring Rolls, Sweet Thai Chili Sauce  
Vegetarian Spinach and Herb Stuffed Mushroom  
Pork Tenderloin Satay, Thai Peanut Sauce  
Sesame Crusted Chicken, Sweet Chili Sauce  
Grilled Chicken Quesadilla, Chipotle Crème Fraiche  
Curried Chicken Satay, Thai Peanut Sauce  
Spicy Tuna Maki Roll

### \$42 per dozen

Beer Battered Jumbo Shrimp, Remoulade  
Mini Meatballs with Mushroom Gravy  
Grilled Lamb Lollipops, Mint Basil Pesto  
Jumbo Shrimp Cocktail  
Southern Style Crab Cakes, Remoulade  
Jumbo Lump Crab and Boursin  
Stuffed Mushrooms  
Goat Cheese and Lobster Arancini  
Spicy Thai Shrimp Spring Rolls  
Beef Teriyaki Satay, Thai Peanut Sauce  
Roasted Shrimp Scampi  
Blackened Scallops, Cilantro Lime Aioli  
Jumbo Scallops and Applewood Bacon  
Shrimp Tempura Maki Roll

## Display Stations

### Garden Vegetable Crudité - \$4

Seasonal Vegetables, Pesto, Hummus, Ranch

### Antipasto - \$10

Imported and Local Charcuterie and Cheeses Assortment of Roasted and Pickled Vegetables, Olives, Mustard Assorted Crackers, Crostini

### Mediterranean Station - \$7

Hummus, Inn Made Chick Pea Falafel  
Marinated Olives, Roasted Red Pepper Pesto  
Tabbouleh, Pita Chips

### Fruit Display - \$5

Sliced Seasonal Fruit Display

### Dim Sum - \$10

Pork Dumplings , Vegetable Spring Rolls  
Ponzu Sauce, Sweet Thai Chili Sauce  
Spicy Peanut Sauce, Asian Slaw

### Sweet Treats - \$9

Assortment of Petite Desserts  
Dark Roast Coffee, Tazo Tea, Hot Chocolate

### Cheese Board - \$6

Assorted Domestic Hard and Soft Cheese  
Fruit, Assorted Crackers, Crostinis

### Artisan Fruit and Cheese Display - \$9

Assorted Hard and Soft Imported and Local Cheese, Assorted Fruit and Berry Display  
Chutneys, Jams, Assorted Crackers, Crostini

### Raw Bar - \$15

Jumbo Shrimp Cocktail, Oysters  
Clams on the Half Shell, Horseradish  
Traditional Cocktail Sauce  
Garlic Aioli, Mignonette  
Hot Sauce, Lemons

### Sushi Station - \$5

Spicy Tuna Maki Roll  
Shrimp Tempura Maki Roll  
Crab and Avocado Maki Roll  
Ponzu Sauce, Pickled Ginger, Wasabi

## Chef Attended Stations

*Minimum of 20 guests*

*Chef Attendant Required - \$75*

### Roasted Pork Tenderloin - \$12

Maple Caramelized Apples  
Onions  
Cider Pan Jus  
Dijon Mustard Aioli  
Sliced Rolls

### Slow Roasted Tenderloin of Beef - \$18

Horseradish Cream, Dijon Mustard  
Mushroom Demi, Sliced Rolls  
*Bacon Wrapped Tenderloin of Beef, add \$20*

### Pasta Station - \$12

Ravioli Penne Pasta  
Bow Tie Pasta  
Mushrooms  
Bolognese Garden  
Herb Pesto  
Marinara Sauce  
Roasted Vegetable Ratatouille  
Garlic Bread  
Shaved Parmesan Cheese

### Carved Prime Rib of Beef - \$15

Horseradish Cream  
Rosemary Jus  
Dijon Mustard  
Sliced Rolls

### Roasted Breast of Turkey - \$12

Warm Cranberry Apple Compote  
Pan Gravy  
Sliced Rolls

# DINNER

## Plated Dinner

*All Plated Dinners Include*

Choice of Salad

Freshly Baked Rolls

Starch

Vegetable

Dessert

Dark Roast Coffee, Tazo Tea, Hot Chocolate

## Salad Course - *Select One*

Mixed Greens, Aged Gouda, Pumpkin Seed Brittle, Fresh Apples, Honey Roasted Garlic and Blueberry Vinaigrette

Classic Caesar, Crisp Romaine Hearts, Shaved Parmesan, Inn Made Croutons, Creamy Caesar Dressing

Mixed Field Greens, Cucumbers, Red Onion, Tomatoes, Carrots, Garlic Herb Vinaigrette

Baby Spinach Salad, Crumbled Aged Blue Cheese, Macerated Red Onion, Toasted Almonds, Mixed Berry Champagne Vinaigrette

Caprese Salad, Assorted Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction

## Entrée Course

### Rack of Lamb - \$59

Dijon Mustard and Hazelnut Crust, Rosemary Demi

### Grilled Center Cut Filet Mignon - \$59

Red Wine Mushroom Demi

### Crab and Lobster Stuffed Jumbo Shrimp - \$49

Citrus Herb Butter Sauce

### Stuffed Statler Chicken Breast - \$49

Baby Spinach, Mushrooms, Boursin, Pan Jus

### Cider Braised Chicken - \$45

Bacon Wrapped Stuffed Chicken, Caramelized Shallot Demi

### Garlic Crusted Grilled New York Sirloin - \$49

Garlic and Herb Chimichurri

### Lobster Tail and Petite Filet Mignon - \$75

Béarnaise Sauce

### Sole Fillets Stuffed with Atlantic Shellfish - \$45

Herbed Bread Crumbs, Thermidor Sauce

### Spice Rubbed Pork Tenderloin - \$41

Roasted Onion and Vermont Maple Demi

### Four Cheese Ravioli Margherita - \$32

Fresh Tomatoes, Basil, Fresh Mozzarella, Olive Oil

### Vegetable Ratatouille - \$32

Grilled Eggplant, Zucchini, Squash, Peppers, Tomatoes

Curried Scented Tomato Sauce, Steamed Jasmine Rice

### Vegetable - *Select One*

Oven Roasted Vegetables

Green Beans Almondine

Maple Butternut Squash

Roasted Asparagus

Julienne Carrots

### Starch - *Select One*

Roasted Rosemary Heirloom Potatoes

Creamy Whipped Potatoes

Rice Pilaf

Risotto

### Dessert - *Select One*

Raspberry or Lemon Sorbet with Seasonal Fruit

Chocolate Mousse, Whipped Cream, Shaved Chocolate

New York Style Cheesecake, Strawberries, Whipped Cream

Chocolate Flourless Torte, Whipped Cream, Salted Caramel Drizzle

Spiced Rum and Mascarpone Tiramisu

Chocolate Mousse Three Layer Cake



# DINNER BUFFET

All buffets include Dark Roast Coffee, Tazo Tea, Hot Chocolate

## Lebanon Dinner Buffet - \$45

Minimum of 25 guests; \$4 under minimum fee

Includes Selection of Freshly Baked Rolls, Chef's Selection of Vegetable, Starch, Dessert

### Appetizer - Select Three

Caesar Salad, Crisp Romaine Hearts, Shaved Parmesan Cheese, Inn Made Croutons, Creamy Caesar Dressing  
Garden Salad, Mixed Field Greens, Shaved Cucumbers, Red Onions, Tomatoes, Carrots, Garden Herb Vinaigrette  
Spinach Salad, Crumble Aged Blue Cheese, Macerated Red Onion, Toasted Almonds, Mixed Berry Champagne Vinaigrette  
Caprese Salad, Assorted Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction  
Tortellini Salad  
Inn Made Soup Du Jour  
New England Clam Chowder  
French Onion Soup, Caramelized Onions, Brandied Beef Broth, Cheddar Crostini

### Entrées - Select Two

Baked Boston Cod, Herb Bread Crumbs, Lemon Butter  
Atlantic Salmon Filet, Shallot and Tomato Compound Butter  
Roasted Pork Tenderloin, Cranberry Pear Compote  
Jumbo Shrimp Scampi, Roasted Garlic, White Wine, Lemon Butter Sauce  
Rosemary Steak Tips, Pearl Onions, Button Mushrooms  
Roasted Herb Scented Chicken Breast, Natural Pan Jus  
Four Cheese Ravioli Margherita, Tomato, Basil, Fresh Mozzarella  
Roasted New York Sirloin, Cilantro Chimichurri  
Chicken Saltimbocca, Prosciutto, Fontina, Sage Demi  
Grilled Vegetable Ratatouille, Curry Spiced Tomato Sauce  
Braised Boneless Short Rib, Roasted Onions, Cabernet Wine Demi Glace  
Roasted Boneless Chicken Thighs, Grilled Pineapple, Coconut Curry Sauce

## Themed Dinner Buffets

### "A Touch of Italy" - \$42

Select One:

Caesar Salad, Crisp Romaine Hearts, Shaved Parmesan Cheese, Inn Made Croutons, Creamy Caesar Dressing  
Minestrone Soup  
Sausage with Peppers and Onions OR Meatballs with Marinara  
Salmon, Shrimp, Mussels, Chorizo  
Chicken Saltimbocca  
Pesto Tortellini  
Penne Marinara  
Garlic Bread  
Spiced Rum and Mascarpone Tiramisu

### German Night - \$40

German Style Potato Salad  
Cider Braised Red Cabbage  
Sauerkraut  
Bratwurst  
Knockwurst Beef  
Sauerbraten  
Chicken Cutlet Schnitzel  
German Style Chocolate Cake

### New England Clam Bake - \$42

New England Clam Chowder  
Cole Slaw  
Corn Bread  
Corn on the Cob  
Boiled Red Bliss Potatoes  
Baked Boston Cod  
Garlic White Wine Steamers  
Lemon and Herb Scented Chicken Breast  
Apple Pie, Lemon Bars  
\*Add 1 1/4lb. Lobster at Market Price\*

### Northern Comfort - \$40

Cheddar Ale Soup  
Boston Bibb Lettuce, Creamy Ranch Dressing, Tomatoes, Onions, Julienne Carrots, Shaved Cucumbers  
Southern Fried Chicken, Country Gravy  
Sliced Roasted Sirloin  
Inn Made Macaroni and Cheese  
Corn Bread, Honey Butter  
New York Style Cheese Cake, Strawberries, Whipped Cream