

Banquet Dinner Reception

<i>Roast Prime Ribs of Beef, au jus</i> <i>Our Specialty for Over 50 Years!</i>	\$28.00
<i>Baked Boneless Breast of Chicken</i> <i>With cranberry-sage stuffing and pan gravy</i>	\$22.00
<i>Broiled Fresh Filet of Boston Haddock</i> <i>With our sherried seafood topping</i>	\$24.00
<i>Baked Stuffed Jumbo Gulf Stream Shrimp</i> <i>Four fantail shrimp served with drawn butter</i>	\$24.00
<i>Roast Vermont Tom Turkey</i> <i>With our cranberry-sage stuffing & homemade gravy</i>	\$22.00
<i>Grilled Filet of Fresh Atlantic Salmon</i> <i>Served with creamy dill sauce or Béarnaise sauce</i>	\$25.00
<i>Chicken Cordon Bleu</i> <i>Wrapped with baked ham & Swiss cheese</i>	\$24.00
<i>Char-Broiled Filet Mignon</i> <i>Served with Béarnaise sauce or Demi Glaze</i>	\$32.00
<i>Our Deluxe Surf & Turf</i> <i>Petit filet mignon accompanied by two baked stuffed shrimp</i>	\$30.00
<i>Seafood Duo Combination</i> <i>Seafood stuffing topped filet of haddock with baked shrimp</i>	\$26.00
<i>Center-Cut New York Sirloin Steak</i> <i>12 oz. of char-broiled perfection</i>	\$26.00

Please select for your entire group from the choices below:

Fresh Fruit Cup or Soup du Jour

Tossed Garden Salad

Dressing Choice of: Ranch, Italian or Raspberry Vinaigrette (Low-Fat)

Baked Potato, Baked Stuffed Potato, Rosette Potato, or Steamed Red Potatoes

Fresh Vegetables in Season

Home-Made Rolls

Coffee or Tea

And a choice of our desserts:

Brownie Mousse, Carrot Cake, Brownie a la mode, Black Forest Cake, or Ice Cream Puffs

Parties of 50 to 100 - Please Choose a Maximum of Three Entrees

Parties up to 200 - Please Choose a Maximum of Two Entrees

9% N.H. Meals Tax and 18% Gratuity will be added to each Dinner

A minimum attendance guarantee is required one week prior to each function.

Prices effective 01/01/2020 and subject to change