## Town & Country 2025 Banquet Dinner Reception

Roast Prime Ribs of Beef, au jus Our Specialty for Over 60 Years!	\$37.00
Baked Boneless Breast of Chicken With cranberry-sage stuffing and pan gravy	\$29.00
Broiled Fresh Filet of Boston Haddock With our sherried seafood topping	\$29.00
Baked Stuffed Jumbo Gulf Stream Shrimp Four fantail shrimp served with drawn butter	\$31.00
Roast Vermont Tom Turkey With our cranberry-sage stuffing & homemade gravy	\$29.00
Grilled Filet of Fresh Atlantic Salmon Served with Béarnaise sauce	\$31.00
Chicken Cordon Bleu Wrapped with baked ham & Swiss cheese	\$31.00
Char-Broiled Filet Mignon Served with Béarnaise sauce or Demi Glaze	\$41.00
<i>Our Deluxe Surf &amp; Turf Petit filet mignon accompanied by two baked stuffed shrimp</i>	\$39.00
Seafood Duo Combination Seafood stuffing topped filet of haddock with baked shrimp	\$32.00
Center-Cut New York Sirloin Steak 12 oz. of char-broiled perfection	\$34.00
Vegetarian Stuffed Shells Served with homemade Marinara sauce	\$28.00
Children's Chicken Fingers (10 and under) Served with French fries and vegetable.	\$15.00

Please select for your entire group from the choices below:

Choice of one: Fresh Fruit Cup, Soup du Jour or Tossed Garden Salad

Dressing Choice of two: Ranch, Italian, Parmesan Peppercorn, Bleu Cheese or Raspberry Vinaigrette (Low-Fat)

Choice of one: Baked Potato, Baked Stuffed Potato or Steamed Red Potatoes

Also included:

Fresh Vegetables in Season

Home-Made Rolls

Coffee or Tea

Choose one of our homemade 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 8.5% N.H. Meals Tax and 20% Gratuity will be added to each dinner A minimum attendance guarantee is required one week prior to each function.

Prices are effective January 1, 2025, and subject to change