2026 Luncheon Menu

LUNCHEON ENTREES

Please select a maximum of two entrees for group

Boneless Breast of Chicken with Cranberry Sage Stuffing
Teriyaki Chicken with Rice Pilaf
Roast Turkey with Pan Gravy
Maple Glazed Ham with Pineapple-Orange Sauce
Baked Fresh Filet of Haddock
Ocean Fresh Seafood Newburg in a Puff Pastry

$24.00

Roast Prime Rib of Beef, au jus
Baked Stuffed Shrimp
Poached Salmon

$28.00

Childrens Chicken Finger (10 and under)

$15.00

Luncheon Entrees include homemade dinner rolls,
and a predetermined choice of soup du jour or garden salad,
potato, vegetable, dessert and coffee.

HOT LUNCHEON BUFFET

Plated Garden Salad
Homemade Rolls
Baked Chicken w/Cranberry Stuffing
Baked Haddock w/Seafood Topping
Pasta Primavera w/Alfredo Sauce
Mashed Potato or Rice Pilaf
Chef's Vegetable
Homemade Dessert

$30.00
Minimum of 30 Guests

8.5% N.H. Meal Tax and 20% Gratuity will be added to each meal.
(A minimum attendance guarantee is required three business days prior to each function)
Luncheon pricing offered until 2:30pm

COMPLETE COLD CUT BUFFET

(Minimum of 30 Guests)

Deli Luncheon Meats & Tuna Salad, Assorted Cheeses,
Fresh Homemade Rolls, Pasta Salad, Caesar Salad &
Fresh Homemade Soup and Dessert

$24.00

SOUP & SANDWICH

(Select one choice and maximum of 30 guests)

Triple-Deck Turkey Club
Monte Christo
(Baked Ham & Swiss on French toast)
Char-Broiled Hamburger or Cheeseburger
Grilled Chicken Sandwich with Lettuce & Tomato on a Toasted Roll
French Dip
(Open-Faced Roast Beef with au jus)

All sandwiches served with Potato Chips (Add French Fries for $1.00), soup du jour, Beverage, and Dessert.

$19.00

BOXED LUNCHES TO GO

Available upon request
Homemade Sandwich, Bottled Water or Soft Drink, Chips, Fruit and Pastry

$15.00

8.5% N.H. Meal Tax and 20% Gratuity will be added to each meal.
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Prices effective January 1, 2026, and subject to change