



## **BREAKFAST OPTIONS**

All breakfast meals served with coffee/tea/decaf

<b>THE CONTINENTAL:</b> Assorted breakfast pastries, fresh fruit platter and assorted premium juices.	\$7.95 per person
<b>THE EARLY BIRD:</b> Assorted breakfast pastries, and assorted premium juices.	\$6.95 per person
<b>BREAKFAST WRAPS:</b> The Classic - Scrambled eggs, grilled ham and cheddar cheese The Sicilian - Scrambled eggs, spinach, tomato, garlic and fresh mozzarella The Farmer - Scrambled eggs, grilled fresh veggies and cheddar cheese Create your own wrap-ask us about different options	\$9.50 per person
<b>TRADITIONAL BREAKFAST:</b> Scrambled eggs, bacon, maple sausage, home fries and toasted English muffins.	\$10.50 per person
<b>GRANITE STATE BREAKFAST:</b> A hot buffet of maple French toast, traditional or western scrambled eggs, our own corned beef hash, smoked bacon and maple sausage. Served with toasted English muffins.	\$14.95 per person

## **TRY OUR SPECIALTIES**

Add these to your above breakfasts OR make them a meal  
by adding fruit salad, mini pastry platter, coffee/tea/decaf for an additional \$4.50 per person

<b>MILANESE TOURTE:</b> Herbed eggs with ham, spinach, roasted red peppers and Swiss cheese wrapped in puff pastry.	\$9.95 per person
<b>TEX MEX BREAKFAST LASAGNA:</b> Layers of tortillas, eggs, salsa, cheese, tomato and ground beef. Available with sausage or without meat. Vegetarian: \$5.95 per person      With meat: \$7.25 per person	
<b>ITALIAN FRITATTA:</b> Roasted red pepper, onion sausage, spinach and cheese.	\$9.95 per person
<b>BREAKFAST MAC 'N CHEESE FRITATTA:</b> Eggs with pasta and a blend of cheeses baked and topped with a buttery cracker crust.	\$8.50 per person

## BREAKFAST ADDITIONS

<b>MINI PASTRIES PLATTER:</b> A fine assortment of mini muffins, Danish and assorted pastries.	\$1.95 per person
<b>SEASONAL FRUIT PLATTER OR SALAD:</b> Fresh seasonal fruits sliced and artfully presented.	\$2.50 per person
<b>GRANOLA BAR:</b> Our own granola blend, 2 fresh and 2 dried fruits, yogurt, toasted coconut.	\$6.95 per person
<b>BREAKFAST PARFAIT BAR:</b> Vanilla yogurt, fresh fruit, dried fruit, our own granola blend, crumbled muffins and toasted coconut.	\$6.95 per person
<b>GRANITE STATE CORNED BEEF HASH:</b> Our own corned beef and maple sausage hash. Minimum of 10 people.	\$4.50 per person
<b>BAKED FRENCH TOAST:</b> Layers of French toast stuffed with your choice of caramel apple, cinnamon- blueberry, or create your own.	\$2.95 per person
<b>ASSORTED MINI QUICHES:</b> (serves 6 – 8) Choose from asparagus and havarti; broccoli and cheddar; spinach and mushroom; Quiche Lorraine; sausage and gruyere; western (ham, cheddar, mixed peppers, onions and mushrooms) or create your own.	\$16.95 each
<b>SAVORY BREAKFAST PIZZAS:</b> (14-16" pizza serves 4-6) We start with our homemade pizza dough, top that with scrambled eggs and cheese and add your favorite toppings.	\$17.95 each
<b>SWEET BREAKFAST PIZZAS:</b> (14-16" pizza serves 10-12) We use our homemade sweet dough and top it with sweet cream cheese and your favorite fruits. Try our apple cheddar or create your own.	\$21.95 each
<b>STEEL CUT OATMEAL:</b> Try it plain and fix it the way you like or try our own N.H. maple-apple version.	\$3.25 per person

## COLD LUNCH OPTIONS

All lunches include assorted sodas & bottled waters. Served buffet style unless otherwise requested.

**DELI BUFFET:** \$13.95 per person  
 A presentation of turkey, ham, roast beef and assorted cheeses. Relish Tray (lettuce, tomato, onion, pickles and hot peppers). Assorted breads and condiments served with potato chips.  
 Choice of two salads: Garden, Caesar, Pasta or Potato.

**SANDWICH PICKER:** \$13.95 per person  
 Choice of two salads: Garden, Caesar, Pasta or Potato. An assortment of specialty sandwiches listed below cut into small portions served with potato chips.

### SPECIALTY SANDWICHES

**ITALIAN** – Mortadella, capicola, salami and provolone with roasted peppers, basil infused oil, vinegar, lettuce and tomato

**TURKEY DAY** – Smoked turkey, cranberry chutney, and cheddar cheese with lettuce and tomato

**ROAST BEEF FLORENTINE** – Roast beef with roasted garlic mayonnaise, provolone cheese and baby spinach

**HAM 'N SWISS** – Sliced ham, caramelized onions and Swiss cheese served with honey mustard, lettuce and tomato

**CHICKEN PESTO** – Pesto marinated grilled chicken, sliced and served with fresh mozzarella and tomato

**TMB** – Tomatoes, fresh mozzarella and basil pesto

**SALAD BAR:** \$12.95 per person  
 Create your own personal salad with a buffet of traditional salad bar favorites including 2 meats. Also includes one of our signature specialty salads:

### SIGNATURE SPECIALTY SALADS

**Chicken or Shrimp Caesar Salad** - Romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing and your choice of grilled chicken or shrimp.

**Sesame Beef or Chicken Salad** – Asian noodles tossed with sautéed vegetables and an Asian dressing topped with grilled beef or chicken.

**Spinach Salad** – Traditional with bacon, hardboiled eggs, caramelized onions and balsamic dressing or with your choice of dried cranberries, candied pecans and extra sharp cheddar cheese, or fresh strawberries, feta cheese and walnuts with a balsamic reduction

Choice of 2 Salad Dressings: Creamy or Light Caesar, Balsamic, Italian, Bleu Cheese, Ranch, Light Ranch, Greek, Honey Mustard, Oriental Sesame, Parmesan Peppercorn, Thousand Island and Olive Oil and Vinegar

**CORNUCOPIA:** \$17.95 per person  
 A beautifully displayed, extensive selection of antipasto vegetables, meats, cheeses, and fruits served with breads and crackers.

**Add a cookie & brownie platter to the above lunch buffets for an additional \$2 per person.**

## LUNCH ON THE GO

**GRANITE STATE BLACK BAG:** \$12.50 per person  
 Individual black bag lunch with choice of: specialty sandwich, pretzels or chips, water or soda, and a choice of fruit or freshly baked cookie/brownie.

## HOT LUNCH OPTIONS

All lunches include assorted sodas, bottled waters, and cookies/brownies. Served buffet style unless otherwise requested.

### **PASTA ENTREES:** \$14.95 per person

Pasta Entrees include garlic bread and choice of salad: Caesar or garden salad. Fresh seasonal vegetable.

Choose two of the following:

**Baked Ziti**

**Meat, Vegetable or Cheese Lasagna**

**Chicken and Vegetable Pesto Pasta**

**Chicken and Broccoli Alfredo**

**Home-style Macaroni 'n Cheese**

**Eggplant and Tomato Stacker**

**Eggplant Parmigiana**

### **CHICKEN ENTREES:** \$15.95 per person

Entrees include choice of: Caesar or garden salad. Choice of starch: rice, pasta or potato. Fresh seasonal vegetable. Choose two of the following:

**Parmesan Crusted Chicken with Fresh Tomato Salsa**

**White Chicken and Spinach Lasagna**

**Chicken Parmigiana**

**Baked Chicken Burritos**

**Chicken Piccata**

**Chicken Marsala**

**Chicken Saltimbocca**

### **MEAT ENTREES:** \$16.95 per person

Entrees include choice of: Caesar or garden salad. Choice of starch: rice, pasta or potato. Fresh seasonal vegetable. Choose two of the following:

**Maple Glazed Pork Tenderloin**

**Marinated Beef Tips of the Day**

**Roast Pork Tenderloin with Wild Mushroom and Leek Compote**

**Beef Stroganoff**

**Beef Stir Fry**

### **SEAFOOD ENTREES:** Market Price

Entrees include choice of: Caesar or garden salad. Choice of starch: rice, pasta or potato. Fresh seasonal vegetable. Choose two of the following:

**Shrimp Scampi**

**Salmon your way – choose from Cajun Blackened, grilled with lemon & dill,**

**Stir Fry Shrimp**

**Baked Stuffed Haddock**

**Cajun Blackened Shrimp Alfredo over Pasta**

### **GRANITE STATE GRILLED PIZZA BUFFET:** \$13.95 per person

Choose one of our favorites or create your own. Served with a choice of Caesar or garden salad.

5 Cheese Pizza

Pesto Chicken Pizza

BBQ Chicken Pizza

Cajun Bacon Pizza

Chicken Caesar Salad Pizza

The Carnivore Pizza

Beef or Chicken Fajita Pizza

Taco Pizza

## BREAK OPTIONS

### DESIGN YOUR OWN BREAK:

<b>Coffee, Tea, Decaf:</b>	\$2.25 per person	<b>Vegetable and Dips:</b>	\$2.95 per person
<b>Assorted Sodas:</b>	\$1.95 per person	<b>Chips and Salsa:</b>	\$2.95 per person
<b>Assorted Bottled Waters:</b>	\$1.95 per person	<b>Cheese/Cracker Tray:</b>	\$2.95 per person
<b>Seasonal Whole Fruit:</b>	\$1.25 per person	<b>Cookie/Brownie Tray:</b>	\$2.25 per person
<b>Assorted Bagels w/cream cheese:</b>	\$2.50 per person	<b>Tubs O' Cereal &amp; Milk:</b>	\$1.95 per person

## BREAK PACKAGES

### BASIC BREAK PACKAGE: \$13.75 per person

**Morning:** Assorted baked goods and pastries, whole fruit, juices, water, coffee/tea/decaf

**Mid-Morning:** Coffee, tea and decaf is refreshed. Assorted sodas and bottled water.

**Mid-Afternoon:** Warm cookies and brownies, assorted sodas and bottled water

### ONE "BAR" BREAK PACKAGE: \$16.95 per person

**Morning:** Assorted baked goods and pastries, whole fruit, juices, water, coffee/tea/decaf

**Mid-Morning:** Coffee, tea and decaf is refreshed. Assorted sodas and bottled water.

**Mid-Afternoon:** Assorted sodas and bottled water and your choice of one "BAR" from below:

**PUDDING PARFAIT BAR:** Vanilla and chocolate pudding served with crushed cookies, brownies, chocolate syrup and whipped cream.

**ICE CREAM SUNDAE BAR:** Your choice of two flavors of ice cream served with hot fudge, caramel sauce, crushed candies, crushed cookies, jimmies, nuts and whipped cream.

**CRUNCHY BAR:** A buffet of vegetable crudité's, cheese and crackers, assorted nuts, sliced fruit, and granola bars.

### TWO "BAR" BREAK PACKAGE: \$19.95 per person

**Morning:** Assorted juices, coffee/tea/decaf and "**Breakfast Parfait Bar**": our own granola blend, crumbled muffins, 2 fresh and 2 dried fruits, yogurt and toasted coconut

**Mid-Morning:** Coffee, tea and decaf is refreshed. Assorted sodas and bottled water.

**Mid-Afternoon:** Assorted sodas and bottled water and your choice of one "BAR" from below:

**CHEESECAKE BAR:** Slices of New York style cheesecake with hot fudge, caramel, chopped nuts, warm fruit sauces, fresh strawberries, and whipped cream.

**CHOCOLATE BAR:** A fudgy brownie as a base to top with chocolate ice cream, chocolate sauce, chocolate whipped cream, chocolate shavings, crushed chocolate cookies and a chocolate covered cherry!

**SOUTHWESTERN SNACK BAR:** Tortilla chips served with salsa, guacamole, sour cream, scallions, hot cheese dip, Espinaca, and bean dip.

## “BAR” MENU

Great for an afternoon treat or a light meal. Our signature “bars” include assorted sodas/bottled waters.

- SALAD BAR:** \$12.50 per person  
 Fresh romaine lettuce and spring mix displayed with Chef’s selection of 10 traditional salad bar favorites including 2 protein selections. Served with choice of 2 dressings: Creamy or Light Caesar, Balsamic, Italian, Bleu Cheese, Ranch, Light Ranch, Greek, Honey Mustard, Oriental Sesame, Parmesan Peppercorn, Thousand Island & Oil and Vinegar
- PASTA SALAD BAR:** \$12.50 per person  
 Tri-colored rotini serves as a base to mix with grilled veggies, diced cold cuts, assorted cheeses, olives and choice of two dressings.
- BAKED POTATO BAR:** \$10.95 per person  
 A large baked potato offered with sour cream, bacon, cheese, scallions, chili and broccoli.
- TACO BAR:** \$15.95 per person  
 Seasoned ground beef and shredded chicken served with a buffet of shredded cheese, lettuce, diced tomato, diced onions, salsa, sour cream and hard and soft shells. Served with Spanish rice and cheesy refried beans.
- FAJITA BAR:** \$18.50 per person  
 Sizzling hot marinated beef and chicken strips, grilled peppers and onions served with flour tortillas, cheddar cheese, sour cream, salsa, our own fresh guacamole, cheesy refried beans and Spanish rice.
- PASTA BAR:** \$15.95 per person  
 Penne pasta and cheese tortellini served along with our own tomato marinara and Alfredo sauce with meatballs, garlic bread and Caesar salad.
- SLIDER BAR:** \$14.95 per person  
 Hand formed mini burgers and buns served with all the traditional condiments and your choice of Bleu cheese, cheddar cheese, caramelized red onions, sautéed mushrooms, bacon, roasted red peppers, roasted garlic mayonnaise and BBQ sauce
- PUDDING PARFAIT BAR:** \$9.95 per person  
 Vanilla and chocolate pudding served with crushed cookies, brownies, chocolate syrup and whipped cream.
- ICE CREAM SUNDAE BAR:** \$9.95 per person  
 Your choice of two flavors of ice cream served with hot fudge, caramel sauce, crushed candies, crushed cookies, jimmies, nuts and whipped cream.
- CHEESECAKE BAR:** \$10.95 per person  
 Slices of New York style cheesecake with hot fudge, caramel, chopped nuts, warm fruit sauces, fresh strawberries, and whipped cream.
- CHOCOLATE BAR:** \$13.75 per person  
 A fudgy brownie as a base to top with chocolate ice cream, chocolate sauce, chocolate whipped cream, chocolate shavings, crushed chocolate cookies and a chocolate covered cherry!

## DINNER OPTIONS

All dinners include coffee/tea/decaf, rolls & butter and Chef's dessert. Served buffet style unless otherwise requested.

**PASTA ENTREES:** \$19.95 per person  
Entrees include choice of: Caesar or garden salad. Fresh seasonal vegetable. Choose two of the following:

**Chicken and Broccoli or Vegetable Alfredo**  
**Baked Ziti**  
**Spaghetti and Meatballs**  
**Meat, Vegetable or 4 Cheese Lasagna**  
**Chicken and Vegetable Pesto Pasta**  
**Eggplant and Tomato Stack:**  
**Layers of sliced eggplant, spinach and fresh mozzarella topped with our fresh marinara sauce.**

**CHICKEN ENTREES:** \$20.95 per person  
Entrees include choice of: Caesar or garden salad. Choice of starch: rice, couscous, pasta or potato. Fresh seasonal vegetable. Choose two of the following:

**Chicken Kebabs**  
**Chicken Piccata**  
**Chicken Marsala**  
**Chicken Saltimbocca**  
**Chicken Parmigiana**  
**Chicken and Spinach White Lasagna**  
**Parmesan Crusted Chicken with Fresh Tomato Salsa**  
**Baked Chicken Burritos**  
**Grilled Chicken with a Raspberry Crème Sauce**  
**Baked Stuffed Chicken:** Parmesan Style  
Wild Mushroom and Gruyere  
Smoked Gouda with Maple Bacon  
Apple Cheddar  
Broccoli and Cheddar  
Cranberry Corn Bread  
Italian Meat and Cheese

**MEAT ENTREES:** \$21.95 per person  
Entrees include choice of: Caesar or garden salad. Choice of starch: rice, couscous, pasta or potato. Fresh seasonal vegetable. Choose two of the following:

**Maple Glazed Pork Tenderloin**  
**Maple Glazed Boneless Pork Chop with Apple Compote**  
**Roast Pork Tenderloin with Wild Mushroom and Leek Compote**  
**Beef Stroganoff**  
**Brown Sugar and Stout Marinated Beef Tips**  
**Marinated Beef Tips of the Day**  
**Beef Kebabs**  
**Baked Beef Burritos**  
**London Broil with a Port Wine Demi Glace**

**SEAFOOD ENTREES:**

Market Price

Entrees include choice of: Caesar or garden salad. Choice of starch: rice, couscous, pasta or potato. Fresh seasonal vegetable. Choose two of the following:

**Marinated Swordfish Kabobs**  
**Maple Glazed or Blackened Salmon**  
**Grilled Salmon with a Dill Vodka Crème Sauce**  
**Cajun Blackened Shrimp Alfredo**  
**Curried Shrimp and Scallops**  
**Scallops Nantucket**  
**Baked Stuffed Cod or Haddock**  
**Marinated Grilled Shrimp and Scallop Skewers**  
**Baked Stuffed, Grilled or Steamed Lobster**  
**Toasted Sesame Sea Bass**

**SPECIAL DINNERS:**

Call for Pricing

Entrees include choice of: Caesar or garden salad. Choice of starch: rice, couscous, pasta or potato. Fresh seasonal vegetable. Choose two of the following:

**Roast Turkey**  
**Baked Spiral Ham**  
**Prime Rib with Au Jus and Horseradish**  
**Hand Carved Dijon and Herb Crusted Sirloin**  
**Stuffed Beef Tenderloin with Port Wine Reduction**

**OUR COMFORT FOODS**

Entrees include choice of: Caesar or garden salad. Served with fresh seasonal vegetable.

<b>Sheppard's Pie</b>	\$14.95
<b>Chicken Pot Pie</b>	\$14.95
<b>Homestyle Mac 'N Cheese</b>	\$13.95
<b>Red Beans &amp; Rice</b>	\$15.95
<b>Chicken Gumbo</b>	\$15.95

**DINNER ADDITIONS****SOUPS AND STEWS:**

\$3.50 per person

**Seasonal Vegetable**  
**Potato Leek**  
**Sante Fe Soup – A mild chili based soup with ground chicken, four beans and corn.**  
**White Chicken Chili**  
**Traditional Chili**  
**Corn Chowder**  
**Clam Chowder**  
**Chicken Stew**  
**Chicken & Dumplings**  
**Beef Stew**

## HORS D'OEUVRES

<b>CHEESE DISPLAY WITH CRACKERS:</b>	\$2.50 per person
A display of imported and domestic cheeses served with crackers	
<b>FRESH VEGETABLE CRUDITE:</b>	\$1.95 per person
A display of fresh seasonal vegetables served with spinach garlic dip and fresh dill dip	
<b>FRESH FRUIT PLATTER:</b>	\$2.25 per person
A display of sliced fresh seasonal fruit	
<b>BAKED BRIE EN CROUTE:</b>	
A wheel of brie with roasted garlic and caramelized onions wrapped in puff pastry and baked. Served with rustic breads and assorted crackers	
Small – 5-6" \$30.00	
Large - 10-12" \$60.00	
<b>CORNUCOPIA:</b>	\$8.95 per person
An extensive display of fresh fruits, assorted cheeses, cured meats and grilled vegetables served with assorted crackers and fresh breads.	
<b>ARTICHOKE WITH PITA CHIPS:</b>	\$1.95 per person
Creamy artichoke dip served with pita chips	
<b>ASSORTED PALMIERS:</b>	\$1.00 per person
An assortment of sundried tomato and parmesan, honey ham and Swiss wrapped in puff pastry and sliced into individual portions	
<b>STUFFED CHERRY TOMATOES:</b>	\$1.00 per person
Stuffed with herbed cream cheese	
<b>GLOBE GRAPES:</b>	\$1.00 per person
Stuffed with lemon cream cheese	
<b>BRUSCHETTA WITH FRESH TOMATO TOPPING:</b>	\$1.95 per person
Grilled bread slices topped with fresh tomato, basil and parmesan cheese	
<b>TOMATO, BASIL &amp; FRESH MOZZARELLA SKEWERS:</b>	\$1.95 per person
Cherry tomatoes with fresh basil leaves and marinated mozzarella	
<b>ANTIPASTO SKEWERS:</b>	\$2.50 per person
Marinated vegetables, artichoke hearts, roasted peppers and cheese with cured meats or without	
<b>STUFFED MUSHROOMS:</b>	\$2.50 per person
Choose from vegetable, spinach and feta, or sausage stuffing	
<b>ASSORTED PINWHEEL OR TEA SANDWICHES:</b>	\$1.25 per person
Assorted ham, roast beef and turkey pinwheel sandwiches or traditional tea sandwiches of cucumber, chicken salad, eggs salad and watercress	
<b>WILD MUSHROOM SAUTE WITH PITA TOASTS:</b>	\$2.25 per person
Assorted mushrooms sautéed with fresh herbs and garlic with a hint of cream served with crunchy pita chips	
<b>CURRIED ROOT VEGETABLE PANCAKES WITH HOISIN GINGER SAUCE:</b>	\$2.50 per person
Shredded sweet potato, carrot and parsnip pan-fried and served with a hoisin ginger sauce.	
<b>MINI MANICOTTI:</b>	\$1.95 per person
Hand stuffed with spinach and ricotta and bathed in our own roasted tomato marinara	
<b>SHRIMP COCKTAIL:</b>	\$3.25 per person
2 jumbo shrimp served with a traditional cocktail sauce and a honey chipotle sauce	
<b>ASSORTED 2" MINATURE QUICHES:</b>	\$1.95 per person
Choose a classic or create your own	
<b>CHICKEN MARSALA "POPS":</b>	\$2.50 per person
Tender chicken medallions skewered with a button mushroom bathed in rich Marsala sauce	
<b>PORK OR CHICKEN SATAY WITH PEANUT SAUCE:</b>	\$2.50 per person
Curried pork or chicken skewers served with a spicy peanut sauce	
<b>HERBED BEEF:</b>	\$3.50 per person
Bites of chilled tenderloin of beef wrapped with herbed cream cheese and fresh red pepper	
<b>BEEF ROLLS WITH SCALLION DIPPING SAUCE:</b>	\$3.00 per person
Marinated beef wrapped around scallions and red peppers served with a scallion soy dipping sauce	
<b>SHRIMP AND CUCUMBER CANAPÉS:</b>	\$2.50 per person
Canapés topped with a dill sauce, shrimp and sliced cucumber	
<b>BACON WRAPPED SCALLOPS:</b>	\$3.50 per person
Handmade with maple black pepper drizzle	