

Banquet Dinner Reception

<i>Roast Prime Ribs of Beef, au jus</i> <i>Our Specialty for Over 50 Years!</i>	\$27.00
<i>Baked Boneless Breast of Chicken</i> <i>With Herbed Stuffing and Pan Gravy</i>	\$21.00
<i>Broiled Fresh Filet of Boston Haddock</i> <i>With our Sherried Seafood Topping</i>	\$23.00
<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-Cornbread Stuffing & Home-Made Gravy</i>	\$21.00
<i>Grilled Filet of Fresh Atlantic Salmon</i> <i>Served with Creamy Dill Sauce or Béarnaise Sauce</i>	\$24.00
<i>Chicken Cordon Bleu</i> <i>Wrapped with Baked Ham & Swiss Cheese</i>	\$22.00
<i>Char-Broiled Filet Mignon</i> <i>Served with Béarnaise Sauce</i>	\$30.00
<i>Our Deluxe Surf & Turf</i> <i>Petit Filet Mignon Accompanied by Two Baked Stuffed Shrimp</i>	\$28.00
<i>Seafood Duo Combination</i> <i>Crab-Stuffed Haddock Filet with Baked Stuffed Shrimp</i>	\$25.00
<i>Center-Cut New York Sirloin Steak</i> <i>12 oz. of Char-Broiled Perfection</i>	\$25.00

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 01/01/2018 and subject to change

As of 1/10/2018