



dinner
MENUS

Buffet Dinner

ENTRÉE SELECTIONS

Please select two entrée items

Grilled Atlantic salmon fillet with a maple balsamic drizzle

New England baked Haddock with a Ritz cracker topping

Mediterranean Shrimp sautéed with olives, capers, tomato, garlic and red onion
in a white wine and fresh basil sauce

Sauteed Curried Tofu in a coconut cream sauce, Asian vegetables

Herbed Roasted Chicken Breast boneless chicken breast served with roasted
peppers, tomatoes, asparagus & fresh mozzarella tossed with fresh basil wine sauce

Brookstone Chicken Breast stuffed with dried cranberry
and apple stuffing drizzled with a sage and chardonnay sauce

Grilled Sirloin carved over grilled asparagus
with a gorgonzola, scallion & bacon butter and cabernet demi

Herb rubbed and roasted boneless Prime Rib of Beef,
carved and served with horseradish sour cream

*Includes freshly baked dinner rolls & butter, Caesar and mixed greens salad, seasonal
vegetable medley and your choice of roasted potatoes, mashed potatoes or rice pilaf.*

DESSERT

Mini pastries or Cookies and Brownies
with Coffee & Tea Service

Please add 9% New Hampshire Meals Tax and 20% Service Charge. Prices are subject to change. Server fees may be required.
Available on weekays for Corporate Events only.

Plated Dinner

FIRST COURSE SELECTION

Please select one

New England clam chowder with oyster crackers
Mixed green & garden vegetable salad dressed with balsamic vinaigrette
Pear and Goat Cheese salad, served with candied Walnuts Champagne vinaigrette
Classic Caesar Salad with home made focaccia garlic croutons

MAIN COURSE SELECTIONS

Please select two, pre count required

Vegetable Ravioli filled with grilled vegetables and cheese served atop
buttered snap peas, bell peppers, leeks and carrots in a basil pesto wine sauce

Seared Atlantic Salmon fillet with a Maple & Balsamic reduction

East Coast baked Haddock Filet topped with a Ritz cracker topping

Herbed roasted chicken breast with Spinach, Portobello Mushrooms and
a Marsala wine sauce

Brookstone Chicken Breast stuffed with dried cranberry
and apple stuffing drizzled with a sage and chardonnay sauce

Char-grilled 8 oz tenderloin of beef with a cabernet shallot sauce

Slow Roasted 12 oz Prime Rib of Beef with au jus & horseradish cream

DESSERT SELECTION

Please select one

Chocolate Mousse Cake with seasonal berry sauce
Seasonal Cheese cake with whipped cream & appropriate sauce
Raspberry Sorbet with fresh berries

Coffee & Tea Service

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