



Lunch
MENUS

Artisan Cafe Lunch

ASSORTED SANDWICHES & WRAPS

Roast Beef
Fresh Sliced Turkey Breast
Solid White Tuna Salad

ACCOMPANIMENTS

Appropriate condiments
Potato Salad OR Pasta Salad
Cole Slaw

SWEET ENDING

Cookies and an Apple

Served with Water, Iced Tea, and Lemonade

Available as stationary buffet style or "grab and go" boxed lunches

This menu must be combined with additional menu items to meet required minimums.
Please add 9% New Hampshire Meals Tax and 20% Service Charge. Prices are subject to change. Server fees may be required.

Lunch Buffet

LUNCH ENTRÉES

Please choose two entrée selections

New England baked Haddock with a Ritz Cracker topping

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

Roasted Chicken Breast...herbed roasted boneless chicken breast served with roasted peppers, tomatoes, asparagus & fresh mozzarella tossed with fresh basil

Sliced Roasted Sirloin served over fresh asparagus with a gorgonzola, scallion & bacon butter and cabernet demi

Herb marinated grilled sirloin tips served with garlicky mushrooms & broccoli in a Marsala wine sauce

Grilled Atlantic Salmon fillet with a Maple / Balsamic reduction

Freshly baked dinner rolls and butter, Caesar or mixed greens salad, seasonal vegetable medley and choice of roasted potatoes, mashed potatoes or rice pilaf.

SWEET ENDING

Assorted Cookies & Brownies
with
Coffee & Tea Service

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Available on weekdays for Corporate Events only.

Plated Lunch

FIRST COURSE SELECTIONS

Please choose one first course selection

New England clam chowder with oyster crackers
Mixed green & garden vegetable salad dressed with balsamic vinaigrette
Classic Caesar Salad with home made garlic croutons

ENTRÉE SELECTIONS

Select one or 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

New England baked Cod with a Ritz cracker topping

Seared Atlantic salmon fillet with a maple balsamic glaze

Herb marinated grilled Sirloin Tips with red wine demi glaze

Grilled 6 oz top sirloin of beef with Cabernet Shallot sauce

Herbed roasted chicken breast with mushrooms and a Marsala wine sauce

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

DESSERT SELECTIONS

Please choose one

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

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