

Town & Country Motor Inn

Banquet Dinner Reception

ROAST PRIME RIBS OF BEEF, au jus <i>Our Specialty for Over 50 Years!</i>	\$22.00
BAKED BONELESS BREAST OF CHICKEN <i>With Herbed Stuffing and Pan Gravy</i>	\$17.50
BROILED FRESH FILET OF BOSTON HADDOCK <i>With our Sherried Seafood Topping</i>	\$17.50
BAKED STUFFED JUMBO GULFSTREAM SHRIMP <i>Four Fantail Shrimp Served with Drawn Butter</i>	\$21.00
ROAST VERMONT TOM TURKEY <i>With Our Cranberry-Cornbread Stuffing & Home-Made Gravy</i>	\$17.50
GRILLED FILET OF FRESH ATLANTIC SALMON <i>Served with Creamy Dill Sauce or Béarnaise Sauce</i>	\$22.00
CHICKEN CORDON BLEU <i>Wrapped with Baked Ham & Swiss Cheese</i>	\$18.00
CHAR-BROILED FILET MIGNON <i>Served with Béarnaise Sauce</i>	\$25.50
OUR DELUXE SURF & TURF <i>Petit Filet Mignon Accompanied by Two Baked Stuffed Shrimp</i>	\$25.50
SEAFOOD DUO COMBINATION <i>Crab-Stuffed Haddock Filet with Baked Stuffed Shrimp</i>	\$21.00
SPINACH & ARTICHOKE STUFFED CHICKEN <i>Baked in a Flaky Puff Pastry Crust</i>	\$17.50
CENTER-CUT NEW YORK SIRLOIN STEAK <i>12 oz. of Char-Broiled Perfection</i>	\$20.50

All Dinners Include:

Choice of: Fresh Fruit Cup or Soup du Jour
Tossed Garden Salad

Dressing Choice of: Ranch, Italian, Poppyseed, Raspberry Vinaigrette (Lo-Fat) or French
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, Raspberry Crepes, 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

An 9% N.H. Rooms & Meals Tax will be added to each Dinner

An 18% Gratuity will be added to each Dinner

A minimum attendance guarantee is required one week prior to each function