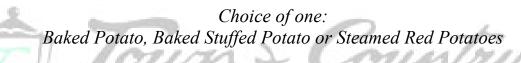
2023 Banquet Dinner Reception

Roast Prime Ribs of Beef, au jus	\$34.00
Our Specialty for Over 60 Years!	
Baked Boneless Breast of Chicken	\$26.00
With cranberry-sage stuffing and pan gravy	
Broiled Fresh Filet of Boston Haddock	\$27.00
With our sherried seafood topping	
Baked Stuffed Jumbo Gulf Stream Shrimp	\$28.00
Four fantail shrimp served with drawn butter	
Roast Vermont Tom Turkey	\$26.00
With our cranberry-sage stuffing & homemade gravy	
Grilled Filet of Fresh Atlantic Salmon	\$28.00
Served with creamy dill sauce or Béarnaise sauce	y
Chicken Cordon Bleu	\$28.00
Wrapped with baked ham & Swiss cheese	
Char-Broiled Filet Mignon	\$37.00
Served with Béarnaise sauce or Demi Glaze	
Our Deluxe Surf & Turf	\$36.00
Petit filet mignon accompanied by two baked stuffed shrimp	
Seafood Duo Combination	\$29.00
Seafood stuffing topped filet of haddock with baked shrimp	
Center-Cut New York Sirloin Steak	\$30.00
12 oz. of char-broiled perfection	
Vegetarian Sun-Dried Tomato Ravioli	\$25.00
Served over homemade Marinara	
Children's Chicken Fingers (10 and under)	\$13.00
Served with French fries and vegetable	

Please select for your entire group from the choices below:

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

Dressing Choice of two: Ranch, Italian, Parmesan Peppercorn, Bleu Cheese or Raspberry Vinaigrette (Low-Fat)



Also included:

Fresh Vegetables in Season

Home-Made Rolls

Coffee or Tea

Choose one of our homemade 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 8.5% N.H. Meals Tax and 20% Gratuity will be added to each dinner A minimum attendance guarantee is required one week prior to each function.

Prices are effective January 1, 2023, and subject to change