

## **Corporate Catering Packages and Menus**

### **Breakfast**

*All Breakfasts Include OJ and Carafes of Regular and Decaf Coffee with Milk, Cream, Sugar and Sugar Substitutes, and Fresh Fruit  
All Prices are Per Person*

**Coffee and Pastries \$10**  
*Assorted Homemade Muffins and Scones*

**Expanded Coffee and Pastries \$14**  
*Assorted Homemade Muffins, Scones, Breakfast Breads and Bagels with Spreads and Cream Cheese  
Add House Smoked Salmon: \$4/Person*

**Breakfast Sandwiches \$12**  
*Choice of Bacon, Ham, Spinach or Cheese Breakfast Sandwiches*

**Breakfast Buffet \$20**  
*Scrambled Farm Eggs, Bacon, Sausage, Hash Browns, Fruit Salad, Assorted Homemade Breakfast Pastries*

### **Snacks**

**Healthy Snack \$15**  
*Granola, Yogurt and Fresh Fruit*

**Fresh Fruit and Local Cheese \$15**  
*Fresh Fruit, Crudités and Spreads, Local Cheeses and Cured Meats*

**Mediterranean Mezze and Crudite \$14**  
*Mediterranean Inspired Dips and Spreads, Flatbread, Crudite, Olives and Marinated Feta*

**Charcuterie Board \$17**  
*Local and Homemade Pates, Terrines and Cured & Smoked Meats, with Assorted Mustards, Pickles and Crostini*

**Cookies and Brownies \$5**  
*An Assortment of Homemade Cookies and Brownies*

*There is additional service charge and 9% New Hampshire sales tax.*

## **Lunch**

### **Sandwich Platter \$21**

*Served with Chips, Fruit and Assorted Cookies and Brownies*

*Choose Three Sandwiches*

*Choose one Salad*

### **Lunch Box \$20**

*Served with Chips, Apple and Cookie*

*Choose Three Sandwiches*

### **Assorted Salads w/ Chicken \$18**

*Choose 3 Salads, Topped with Grilled Organic Chicken*

*Served with Cookies and Brownies*

*Substitute Scottish Salmon: \$3/person per salad*

*Substitute Grass Fed Local Flank Steak: \$4/person per salad*

### **Hot Lunch Buffet \$27**

*Served with Assorted Cookies and Brownies*

*Groups of 12 or More Only Please*

*Choose One Salad*

*Choose Two Entrees or One Entree and One Pasta*

*Choose Two Sides*

## **Dinner**

**Dinner Buffet \$35**

*Choose One Salad*

*Choose One Pasta*

*Choose Two Entrees*

*Choose Two Sides*

*Choose One Dessert*

**-OR-**

***Select one of our Catering Packages***

*For Parties of 25 or More*

*There is additional service charge and 9% New Hampshire sales tax.*

**Sandwiches:**

**Roast Beef** - Local Grass-Fed Roast Top Round, Our Own Mixed Greens, Tomato, Swiss, Horseradish Sauce on Potato Roll

**Veggie** - Hummus, Sprouts, Avocado, Tomato, Cucumber, Feta, Our Own Mixed Greens on 12 Grain Bread

**Turkey** - Brined and Smoked Local Turkey Breast, Our Own Mixed Greens, VT Cheddar, Tomato, Garlic Aioli on Sourdough

**Caprese** - Tomato, Mozzarella, Basil Pesto, Balsamic Vinaigrette on Ciabatta

**Ham** - Black Forest Ham, VT Cheddar, Our Own Mixed Greens, Tomato on Sourdough

**Curried Chicken Salad** - Grilled Organic Chicken, Curry Aioli, Raisins, Grapes, Walnuts on Wrap

**BLT** - House-Smoked Bacon, Our Own Mixed Greens, Tomato, Garlic Aioli on Sourdough

**Tuna Salad** - Line and Pole Caught Albacore, Oven Dried Farm Tomatoes, Kalamata Olives, Rosemary Aioli on Sourdough

**Salads:**

**Farm Greens** - Our Own Mixed Greens, Fresh Seasonal Veggies, Sherry Vinaigrette

**Classic Caesar** - Shaved Parmesan, Herb Croutons, Romaine, Creamy Parmesan Dressing

**Panzanella** - Tomatoes, Cucumbers, Grilled Sourdough, Red Onion, Red Wine Vinaigrette

**Entrees:**

**Herb Roasted Chicken** - Local Organic Chicken Rubbed with Dijon Mustard and Fresh Herbs

**Grilled Scottish Salmon** - Served with Shallot and Whole Grain Mustard Vinaigrette

**Grilled Local Grass-Fed Flank Steak** - Served with Chimichurri

**Eggplant Parmesan** - Crispy Eggplant, Mozzarella, Basil, Fresh Tomato Sauce

**Bacon Wrapped Niman Ranch Pork Loin** - House-Smoked Bacon, Roasted Apples and Cider Glaze

**Grilled Local Grass-Fed Steak Tips** - Soy and Brown Sugar Marinade

**Sides:**

Roasted Fingerling Potatoes with Rosemary and Garlic

Grilled Asparagus with Lemon and Olive Oil

Roasted Garlic Mashed Potatoes

Grilled Broccoli Rabe with Olive Oil, Garlic and Chili Flake

Orzo Pasta Salad with Tomato, Feta, Red Onion, Red Wine Vinaigrette

Sautéed Green Beans With Shallots and Lemon

Roasted Local Heirloom Carrots Glazed with Maple and Thyme

*There is additional service charge and 9% New Hampshire sales tax.*

**Pasta:**

**Lasagna Bolognese** - Layered Pasta with a Beef and Tomato Ragu, Ricotta and Parmesan Cheeses

**Penne Marinara** - Penne Pasta with Homemade Marinara and Fresh Basil

**Mac and Cheese** - Topped with Garlic and Herb Bread Crumbs

**Penne Pesto** - Penne with Basil-Parmesan Pesto, Roasted Tomatoes and Pine Nuts

**Potato Gnocchi** - Wild Mushrooms, Parmesan and Cream

**Desserts:**

Apple Crisp

Seasonal Pie

Cookie and Brownie Platter

Lemon and Raspberry Bars

**Catering Packages****Southern BBQ \$35**

Pulled Pork, BBQ Chicken, Collard Greens, Mac and Cheese, Jalapeño Cornbread with Whipped Honey Butter, Coleslaw and Watermelon  
Add Smoked Baby Back Ribs: \$6/person

**Clam Bake \$Market**

Clam Chowder, Corn on the Cob, New Potatoes, Baked Cod, Steamed Mussels and Clams, Served with Lemons and Drawn Butter

**Summer Grill \$35**

Local Grass-Fed Burgers, All-Beef Hot Dogs, Grilled Organic Chicken, Potato Salad, Coleslaw, Corn on the Cob with all the Traditional Fixings

*There is additional service charge and 9% New Hampshire sales tax.*