

Budget Style

Dinner Rolls + Butter

Salads
(select one)
Traditional Garden Salad with Vinaigrette
Caesar Salad
Bowtie Pasta Salad with Fresh Vegetables

Budget Station Entrees

(select two)

Grilled Marinated Chicken Breasts with Supreme Sauce
Broiled Salmon with Lemon Butter Sauce
Roast Sliced London Broil with Mushroom Gravy
Ziti, Chicken, & Broccoli
Penne Florentine (Spinach, Tomato, & Feta)
Sausages, Peppers, & Onions
Baked Stuffed Shells in Marinara Sauce
Chicken Parmesan with Penne Pasta
Baked Ziti Parmesan with Meatballs
Vegetarian meal available upon request

Starches

(select one)

Roasted Red Bliss Potatoes
Baked Potato
Garlic Mashed Potatoes
Traditional Mashed Potatoes
Rice pilaf

Vegetables

(select one)

Buttered Baby Carrots
Seasonal Vegetable Medley
Green Beans Almondine
Green Beans with Garlic Butter
Sweet Buttered Corn
Glazed Baby Carrots

Tea, Regular & Decaffeinated Coffee
Cake Service
\$30.00 per person + tax + gratuity

Plated Style

Dinner Rolls + Butter

Salads
(select one)
Traditional Garden Salad with Vinaigrette
Caesar Salad
Bowtie Pasta Salad with Fresh Vegetables

Plated Entrees

(select one)

Chicken Cordon Bleu with Supreme Sauce
Baked Stuffed Chicken with Creamy Gravy
Broiled Salmon with Lemon Butter Sauce
Rosemary Roast Pork Chop with Béarnaise Sauce
Roast Sliced London Broil with Mushroom Gravy
Vegetarian meal available upon request

Starches

(select one)

Roasted Red Bliss Potatoes
Baked Potato
Garlic Mashed Potatoes
Traditional Mashed Potatoes
Rice pilaf

Vegetables

(select one)

Buttered Baby Carrots
Seasonal Vegetable Medley
Green Beans Almondine
Green Beans with Garlic Butter
Sweet Buttered Corn
Glazed Baby Carrots

Tea, Regular & Decaffeinated Coffee
Cake Service

\$35.00 per person + tax + gratuity

Includes all flatware, stemware, china, & linens.
Not limited to what you see above.
Please call Michael for changes.

Additional Menu Items

Appetizers

(select one)
\$2.50 per person
Fresh Fruit Cup
Chicken Rice Soup
Italian Wedding Soup
Penne Alfredo
Orange Sherbert

Caring Stations

(available with buffet menu only)

\$3.95 per person (select one)
Rosemary Roasted Turkey Breast
Honey Baked Ham

\$4.95 per person (select one)
Herb Crusted Pork Loin
Sliced Roast Beef

\$6.95 per person (select one)
Roast Tenderloin of Beef
Roast Sliced Sirloin of Beef

Additional Enhancements

Antipasto Platter
Maryland Crab Dip with Crostini
Spinach & Artichoke Dip with Crostini
Add \$2.50 per person, per item.

Stationary Hors D'oeuvres

- Crudité of Fresh Vegetables with Dip
- Cheese & Cracker Platter
- Fresh Fruit Platter
- **Shrimp Cocktail

Add \$2.50 per person, per item.
 **Add \$4.00 per person.

Passed Hors D'oeuvres

- Bacon Wrapped Scallops
- Stuffed Mushrooms
- Mini Bruschetta
- Mini Crab Cakes
- Mini Beef Wellingtons
- Spanikopitas

Add \$2.50 per person, per item.

Dessert Station

- Fresh Berry Trifle with Homemade Whipped Cream
- Chocolate Mousse Cake
- New York Cheese Cake with Fresh Strawberry Sauce
- Warm Bread Pudding with Rum Sauce
- Mélange of Fresh Fruits

Add \$2.75 per person, per item.

If you didn't see what you would like,
 please call and we will create a custom
 formal menu just for you!

Formal menu is available
 please contact for details.



Formal Menu

Chef Michael Ouellette

(603)490-9168

Salem, New Hampshire