

# Custom a la Carte Lunch Menu

(10-19 Guests)

## ~SALAD or SOUP~

**New England Clam Chowder**

**Chef's Soup of the Day**

**Hearts of Romaine Caesar**

*Focaccia Croutons, Parmigiano Reggiano, Marinated White Anchovy*

**Mixed Baby Field Greens**

*Sugared Curried Walnuts, Shaved Red Onion, Great Hill Blue Cheese & Maple Apple Cider Vinaigrette*

## ~ENTREES~

**Pan Seared Salmon Cakes \$21**

*Served with Watercress, Shaved Fennel & Roasted Tomato Salad,  
Oil Cured Olives & Preserved Lemon Vinaigrette*

**Grilled Miso Chicken \$23**

*Rice Noodle Salad, Shiitake Mushrooms & Scallions*

**Pressed Rubeen Sandwich \$16**

*Shaved Corned Beef with Sauerkraut & 1000 Island Dressing,  
Smothered in Baby Swiss & Topped with Whole Grain Mustard on  
House made Marble Rye with Herb-Parmesan Hand-cut French Fries*

**Pumpkin Torteloni \$20**

*Tossed with Butternut Squash, Mushrooms & Sage in a Brown Butter Cream Sauce*

\*Prices are subject to 17% Service Charge, 3% Function Fee, 8% N.H. State Tax.

Option A

# Custom a la Carte Lunch Menu

(10-19 People)

## ~SALAD or SOUP~

**New England Clam Chowder**

**Chef's Soup of the Day**

**Hearts of Romaine Caesar**

*Focaccia Croutons, Parmigiano Reggiano, Marinated White Anchovy*

**Mixed Baby Field Greens**

*Sugared Curried Walnuts, Shaved Red Onion, Great Hill Blue Cheese & Maple Apple Cider Vinaigrette*

## ~ENTREES~

**Herb Grilled Steak Cobb Salad \$21**

*Romaine Lettuce, Creamy Blue Cheese, Applewood Smoked Bacon, Tomatoes, Egg & Avocado*

**Pan Roasted Atlantic Salmon Filet \$24**

*Beluga Lentil & Smoked Salmon Ragout, Watercress Puree*

**Crispy Coconut Cashew Chicken Salad \$19**

*Asian Vegetable Salad Dressed with Sweet Rice Wine Sesame Vinaigrette, Topped with Sweet Soy and Fried Wontons*

**Crispy Lemon Sole Sandwich \$18**

*Crispy Panko Crusted Lemon Sole on a Grilled Onion Roll with Remoulade Sauce & Herb-Parmesan Hand-cut French Fries*

\*Prices are subject to 17% Service Charge, 3% Function Fee, 8% N.H. State Tax.

Option B

# Custom a la Carte Lunch Menu

(10-19 People)

## ~SALAD or SOUP~

**New England Clam Chowder**

**Chef's Soup of the Day**

**Hearts of Romaine Caesar**

*Focaccia Croutons, Parmigiano Reggiano, Marinated White Anchovy*

**Mixed Baby Field Greens**

*Sugared Curried Walnuts, Shaved Red Onion, Great Hill Blue Cheese & Maple Apple Cider Vinaigrette*

## ~ENTREES~

**Bamboo Steamed Shrimp & Jumbo Sea Scallops \$25**

*Baby Bok Choy, Spaghetti Cut Carrots, Jasmine Rice, Sweet Soy & Chili Sauces*

**Grilled Miso Chicken \$23**

*Rice Noodle Salad, Shiitake Mushrooms & Scallions*

**"Steak Frites" \$31**

*Peppercorn Crusted Angus Sirloin Steak with Sweet Potato Fries, Creamed Spinach & Italian Mustard Fruit Aioli*

**Pumpkin Torteloni \$20**

*Tossed with Butternut Squash, Mushrooms & Sage in a Brown Butter Cream Sauce*

\*Prices subject to 17% Service Charge, 3% Function Fee, 8% N.H. State Tax.

Option C