

Light Luncheon Menu

~Appetizer~

(Please select one)

Chef's Selection of Seasonal Soup

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Field greens Salad with Seasonal Accompaniments & Vinaigrette

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Fresh Fruits & Berries presented in a Chilled Martini Glass

Accompanied by Inn Baked Breads and Butter

~Entrées~

(Please select one)

Herb Roasted Chicken Breast

over Seasonal Greens with Toasted Walnuts, Dried Cranberries & a Maple Vinaigrette

Vegetable & Goat Cheese Quiche

Served with a Roasted Tomato & Haricot Vert Salad

Truffled Chicken Salad

with Arugula, Sweet Baby Tomatoes & Shaved Sweet Onions

Chilled Poached Atlantic Salmon Filet

Soft Herb Crème Fraiche, Potato & Frisee Salad

Three Cheese & Vegetable Croustade

with Cracked Olive & Tomato Ragout, Parmesan Crisps

~Beverages~

Freshly Brewed Coffee, Tea & Decaffeinated Coffee

\$24.00 per person*

A minimum of 21 guests is required

**Prices are subject to 17% Service Charge, 3% Function Fee, and 9% N.H. State Tax.*