

Group Lunch Menu

Groups of 20 or more

First Courses

(Please select one)

Potato and Roasted Garlic Bisque

Baby Spinach Salad with Shaved Red Onions, Toasted Walnut Vinaigrette and Great Hill Blue Cheese

Mixed Baby Field Greens with Seasonal Vinaigrette & Accompaniments

Accompanied by Inn Baked Breads and Butter

Main Courses

(Please select two)

An exact count of each selection is required

Herbed Chicken Baguette

Sharp Vermont Cheddar, Red Peppers & Roasted Garlic served with House made Potato Chips

Italian Panini

Mortadella, Soppressata, Prosciutto, Fresh Mozzarella, Tomatoes & Arugula served with House Made Potato Chips

Roasted Vegetable and Hummus Wrap

With Frisee & Shallot Vinaigrette

Pan Roasted Atlantic Salmon

Saffron Rice & Cherry Tomato, Basil Vinaigrette

Pan Seared Breast of Chicken

Roasted Creamer Potatoes & Rosemary Sauce

Pan Seared Sea Scallops

Warm Potato Salad & Shaved Fennel Orange Salad

Honey Almond Crusted Pork Loin

Sour Cream Whipped Potatoes & Apple Cranberry Chutney

Pan Roasted Skirt Steak

Soy Braised Shiitake Mushrooms & Gingered Basmati Rice

Wild Mushroom Tortelloni

Sautéed Spinach & a Pistachio Sherry Cream Sauce

Beverages

Freshly Brewed Coffee or a Selection of Fine Teas

Desserts

(please select one)

Chocolate Mousse

Whipped Cream & Chocolate Lattice

Vanilla Bean Crème Caramel

Almond Florentine & Fresh Fruit

Lemon Mousse Tart

Blueberry Sauce & Gingersnap Crust

Chocolate Bag

*Signature Chocolate Bag filled with White & Dark Chocolate Mousses, Fresh Berries & Chambord Soaked Sponge Cake
Additional \$6 per person*

\$30.00 per person

**Prices subject to Function Fee and N.H. State Tax*