



APPETIZERS

Meatballs - \$36*
 Mini Arancini - \$36*
 Scallops with Bacon Sauce - \$36*
 Crostini of the Day - \$36*
 Cheese Board - \$25
 Charcuterie Board - \$25
 *12 piece platter

Flatbreads - \$6 ea
 Marinated Steak Tips - \$4 ea
 Burger Sliders - \$4 ea
 Pulled Pork Sliders - \$4 ea
 Mini Caramelized Onion Tartlets - \$4 ea
 Shrimp Cocktail - \$3 ea
 Fresh Oysters with Magnonette - \$4 ea

PRIX FIXE

Our prix fixe menu includes: A first course option of a seasonal soup or salad, two entrée options, and two dessert options. Bread, coffee, tea and soda are included. All entrées come with Chef's choice of seasonal vegetable and starch as appropriate.

Firsts

Seasonal soup or seasonal salad

Entrées

Two options from "Entrée" column \$35 pp
 Separate children's menu offered for 12 and under - \$15 pp

Entrée Choices

Fresh Fettuccine Bolognese
 Vegetable Risotto
 Chef's selection House Pasta
 Herb Encrusted Baked Fish
 Chicken Marsala

Special Choices - \$5 pp

Salmon
 Swordfish
 Seasonal fish and Risotto
 Lobster Alfredo

Premium Choices - \$10 pp

Marinated Skirt Steak
 Short Rib
 Filet Mignon
 Hanger Steak

Desserts

Two options from "Dessert Options" column - included

Dessert Options

Vanilla Ice Cream with Caramel or Hot
 Fudge Sauce
 Chocolate Kahlua Cake
 Chocolate cake with White Frosting
 Yellow Cake with Chocolate Frosting

Premium Desserts - \$2 pp

Flourless Chocolate Cake with Ice Cream
 Carrot Cake with Cream Cheese Frosting
 Lemon Cheesecake
 Boston Cream Pie

ADDITIONAL SIDES - \$6

Cauliflower Gratin
 Crispy Fried Potatoes and Onions
 Roasted Asparagus with Peppered Bacon
 House made French Fries

Broccoli Rabe with Balsamic Reduction
 Brussels Sprouts
 Grilled Seasonal Vegetables

Please Note: Any item may be replaced with equivalent item based on seasonal availability.
 A \$500 deposit is required to hold your date and time.
 All prices above do not include Alcoholic beverages, 20% gratuity and 9% NH State Meals Tax.

2015 OCCASION MENU