

# Sunapee Dinner Buffets

Dinner buffets include coffee and water service with meal.

- Four Course Buffet** - Appetizer buffet; bread bar with spreads; choice of salad; choice of two entrées, two starches, and two vegetables; and choice of dessert buffet. .... 34.95
- Single Entrée Buffet** - Dinner rolls with butter and choice of salad and one entrée, starch, and vegetable. .... 23.95
- Two Entrée Buffet** - Assorted breads and rolls with butter; choice of salad; and choice of two entrées, two starches, and two vegetables. .... 27.95
- Additional Entrée** - Per person charge per selection. .... 4.00
- Additional Accompaniments** - Per person charge per selection. .... 2.00
- Plated Service Available** - Choice of one salad, one vegetable, pair entrée(s) with starch(es).  
Includes rolls with butter and coffee service. Per person charge. .... 4.00
- Children's Pricing** - 5 to 9 years old 1/2 price, Under 5 no charge.

## Hors D Oeuvres

*Assorted Mini Meatballs*

*Fresh Fruits & Vegetables*

*Warm Artichoke Crab Dip w/ Pita  
Crisps*

*Meat, Cheese, & Crackers w/  
Savory Spreads*

### *Appetizer Buffet*

*Includes chef's assortment of listed selections. 8.95*

## Salad Selections

*Tossed Green Salad w/ Dressings*

*Chopped Mediterranean Salad*

*Italian Pasta Salad*

*Caesar Salad*

*Spinach w/ Walnuts & Gorgonzola*

*Citrus Broccoli w/ Bacon*

### *Plated Salad Course*

*Service charge per person. 2.00*

## Entrée Selections

*Turkey Mornay* - Fresh broccoli and red pepper rolled in turkey breast with gruyere velouté.

*Grilled Beef Tips* - Marinated beef tips with caramelized onions and roasted peppers.

*Roasted Portabella Caps* - Filled with ratatouille, topped with Romano and infused olive oil.

9% NH room and meals tax & 18% gratuity not included.

- Steak Au Poivre* - Seared flat iron steak with green peppercorn mustard demi-glaze, MR.
- Baked Manicotti* - Stuffed with four cheese blend and topped with sauce pomodoro.
- Sole Turbin* - Filet of sole rolled with spinach and saffron scallop mousse.
- Stuffed Chicken Breast* - Seasoned chicken breast with sage bread stuffing and gravy.
- Glazed Pork Medallions* - Loin medallions over creamed leeks topped with port wine sauce.
- Cedar Planked Salmon* - Side of salmon with dill butter & lemon.
- Oven Roasted Salmon* - Filet of salmon on a bed of julienne vegetables with citrus glaze.

## Carvery Entrées

Selections count as entrée for base buffet packages. Per person charge is in addition to base price and includes chef/ attendants.

- Roast Top Round of Beef* - Served with au jus & horseradish sauce. .... 1.75
- Prime Rib* - Served with bistro mustard, au jus, & horseradish sauce. .... 5.25
- Ham Jam Bon* - Mustard glazed smoked ham with spicy mustard & chutney. .... 1.75
- Roast Rack of Pork* - Accompanied with bistro sauce, gravy, & cranberry chutney. .... 3.25
- Leg of Lamb* - Accompanied with mint jelly & rosemary demi-glaze. .... 1.75
- Roast Turkey Breast* - Served with pan gravy & cranberry relish. .... 1.75
- Cracked Lobster* - Tails & claws with drawn butter & lemon. .... market
- Whole Beef Wellington* - Accompanied with roasted garlic demi-glaze. .... 6.25
- Halibut en Croûte* - Accompanied with lemon caper aioli. .... market
- Sesame Crusted Ahi Tuna Loin* - Served with tamari, wasabi, & pickled ginger. .... market
- Santa Fe Chicken Roulade* - Stuffed with poblano chilis, cornbread, & jack cheese. .... 2.75

## Accompaniments

### Vegetables

- Fresh Steamed Broccoli*
- Honey Glazed Carrots*
- Summer Squash Melange*
- Cheddar Cauliflower Bake*

- Fire Roasted Medley*
- Braised Red Cabbage*
- Maple Butternut Squash*
- Corn & Lima Bean Succotash*

### Starches

- Roast Red Potatoes*
- Whipped Home-style Potatoes*
- Harvest Rice Pilaf*

- Roasted Garlic Mashed Potatoes*
- Potatoes Au Gratin*
- Orzo with Brown Butter Sauce*

9% NH room and meals tax & 18% gratuity not included.