Brunch Menu

Freshly Baked Sweet Breads
Accompanied by creamy butter, jam, cream cheese, peanut butter and honey

Local Eggs (select one)
Fluffy Scrambled Eggs
Eggs Benedict
Poached Egg topped with Mornay Sauce with Canadian Bacon on an English Muffin

Apple Wood Smoked Bacon
Pork Sausage Links

Entrée (select one)
Roast Beef Tenderloin
Accompanied by Horseradish Aioli Cream and Stone Ground Mustard

Teriyaki Marinated Grilled Chicken Breast

Mustard and Apricot Glazed Ham
Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Buttermilk Pancakes, French Toast or Belgian Waffles
Served with Fresh Fruit and Real NH Maple Syrup

Garden Fresh Salad
Spring Mix of Radicchio, Spinach and Frisee with Cucumber and Tomato
with a Homemade House Vinaigrette

Fresh Seasonal Berries
Served with Fresh Whipped Cream, Brown Sugar and Vanilla Yogurt Dip

Freshly Brewed Fair-Trade Aspretto Coffee, assortment of Herbal and Non-Herbal Teas, Iced Tea, Lemonade, Fruit-Infused Water and Juice Bar

$23.00 per guest
Plated Dinner

Hors d’Oeuvres on Display
Seasonal Harvest Display of the Freshest Vegetables, Fruit and Domestic Cheeses served with Homemade Dips, Crackers and Artisan Breads

Butler Passed Hors d’Oeuvres (select three)
Marinated Sun-Dried Tomato and Fresh Mozzarella Cheese on Bruschetta
Vegetarian Spring Rolls with Sweet Chili Sauce
Melon wrapped with Imported Prosciutto
Applewood Smoked Salmon Crostini
Mini Phyllo Cup filled with Garlic Artichoke Dip

Salad (select one)
Garden Fresh salad
Spring mix of Radicchio, Spinach and Frisee with Cucumber and Tomato
Served with a Colby-Sawyer House Vinaigrette

Classic Caesar Salad
Spinach, Red Leaf and Crisp Romaine Salad
Tossed with Dried Cranberries, Mandarin Oranges and Toasted Sunflower Seeds

Entrees (select three)
New York Strip Steak
Port Wine Reduction

Sautéed Chicken
Sherry and Wild Mushrooms

Grilled Salmon
Dill Butter Sauce

Roasted Vegetable Lasagna
Marinara Sauce

All Entrees are accompanied by chef’s selection of starch, seasonal vegetables and freshly baked dinner rolls and creamy butter.

Dessert (select one)
Crème Brulee
Flourless Chocolate Gateau
Seasonal Berries in a Pastry Cup with a Fresh Fruit compote
White Chocolate Raspberry Cheesecake
Apple Tart with a Marzipan Crust and Crème en Glace

$50 per guest
Premium Buffet Menu

Hors d’Oeuvres on Display
Seasonal Harvest Display of the Finest Vegetables, Fruit and Domestic Cheeses
Served with Homemade Dips, Crackers and Artisan Breads

Butlered Hors d’Oeuvres (select three)
Blue Crab Lumps with Remoulade Sauce on Water Crackers
Duck Breast atop Sesame Crostini with Raspberry Melba Sauce
Phyllo Cups filled with Brie Cheese and Fresh Blueberries
Asparagus wrapped in Puff Pastry with Dijon Mustard
Vegetarian Spring Rolls with Sweet Chili Sauce
Melon wrapped with Imported Prosciutto
Applewood Smoked Salmon Crostini

Salad (select one)
Garden Fresh Salad
Spring mix of Radicchio, Spinach, and Frisee with Cucumber and Tomato
Served with a Homemade House Vinaigrette

Classic Caesar Salad
Spinach, Red Leaf and Crisp Romaine Salad
Tossed with Dried Cranberries, Mandarin Oranges and Toasted Sunflower Seeds

Entrees (select three)
Pesto Crusted Salmon
Parmesan Cheese
Sautéed Chicken
Creamy Chive Sauce
Marinated Grilled Flank Steak
Apple Brandy Reduction
Roasted Vegetable Lasagna
Marinara Sauce

Broccoli and Cauliflower Mélange
Garlic Grilled Asparagus Tips
Brown Sugar and Butter Whipped Sweet Potatoes
Warm Fresh Rolls with Creamy Butter

Dessert (select one)
Crème Brûlée
Flourless Chocolate Gateau
Seasonal Berries in a Pastry Cup with a Fresh Fruit compote
White Chocolate Raspberry Cheesecake
Apple Tart with a Marzipan Crust and Crème en Glace

$50 per guest
Conference Menu

Continental Breakfast

Seasonal Fresh Fruit Tray

Freshly Baked Sweet Breads (choose three)
Coffee Cakes, Mini-Cinnamon Buns, Fruit Danish, Assorted Bagels, Scones, Fruit Croissants or Muffin of the Day
Accompanied by creamy butter, jam, cream cheese, peanut butter and honey

Freshly Brewed Fair-Trade Aspretto Coffee, an assortment of Herbal and Non-Herbal Teas, Iced Tea, Lemonade, Fruit-Infused Water station and Juice Bar

Mid-Morning Break

Coffee and Tea Service
Mixed Dried Fruits and Nuts with Granola and Yogurt

Lunch Buffet

Garden Fresh Salad
Spring mix of Radicchio, Spinach and Frisee with Cucumber and Tomato
Served with a Homemade House Vinaigrette

Pepper Parmesan Pasta salad
Vinaigrette Red Potato Salad
Cape Cod Potato Chips

The Little Italy
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers
Served on a Bulky Roll with Garlic Mayonnaise Spread

The Autumn Harvest
Smoked Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Tomato
Served on a Bulky Roll

The Colby-Sawyer Veggie Wrap
Roasted Vegetables, Creamy Hummus, Avocado, Zucchini, Red Peppers, and Red Leaf Lettuce
Served in a Spinach Tortilla

Freshly Baked Homemade Cookies and Brownies

$28 per guest