THE ALL AMERICAN
Tossed Garden Salad with Two Dressings
Grilled Maine Family Farms Hamburgers
Steamed Kayem Hot Dogs
Rolls and Buns
Sliced Cheddar and Swiss Cheese
Lettuce, Sliced Local Tomatoes, Diced Onions
Assorted Condiments
Dill Pickles
Molasses Baked Beans
Cape Cod Kettle Chips
Sliced Seedless Watermelon
Lemonade and Iced Tea
Cookies and Brownies

THE ALL AMERICAN DELUXE
Tossed Garden Salad with Two Dressings
Grilled Honey Mustard Glazed Chicken Breast
Jack’s Smoked Tomato BBQ Pork Ribs
Southwestern Style Corn
Roasted Red Potatoes
Three Bean Chili
Sliced Seedless Watermelon
Roasted Poblano Cornbread with butter
Lemonade and Iced Tea
Cookies and Brownies

BBQ Buffet
25 Person Minimum
($5.00 per person charge if count is under minimum)

Deluxe! $24.00

WEB MENU
UNH Conferences and Catering
## HOT BUFFET SELECTIONS

Buffets Include Entrée Selections  
Tossed Garden Salad with Dressings  
Vegetable Du Jour  
Potato or Rice Du Jour  
Dinner Rolls and Butter  
Iced Tea and Iced Water

### Lunch
- Choice of Two Entrees: $28.00
- Choice of Three Entrees: $32.75

### Dinner
- Choice of Two Entrees: $34.00
- Choice of Three Entrees: $41.50

## ENTRÉE SELECTIONS

### BEEF

**Maple Bourbon Marinated Sirloin Tips**  
Finished with Roasted Onions and a Forest Blend of Mushrooms and Herbs

**Herbed Beef Filet**  
Char-Grilled Beef Medallions with Smoked Tomato Bordelaise

**Grilled Hoisin Beef**  
Sesame Citrus Marinated Steak Tips with Steamed Peppers and Broccoli

### POULTRY

**Moroccan Style Chicken**  
Mint and Citrus Marinated, Grilled Chicken Breast with Apricot-Berbere Chutney

**Creole Chicken**  
Roulade of Chicken with Sausage-Cornbread Stuffing;  
Finished with a Smoky Tomato Veloute

**Southwestern-Style Grilled Chicken Breast**  
Chili-Lime Marinated Chicken Breast Served with a Grilled Pineapple-Poblano Salsa

**Chicken Rustica**  
Pan Seared Chicken Breast Topped with Cremini Mushrooms, Grilled Leeks,  
Roasted Local Tomatoes and Fresh Herbs

---

2018/19 CATERING MENU

---

---

---

---

---

---

---
ENTRÉE SELECTIONS CONTINUED

PORK

Maple Chipotle Pork
Maple Chipotle-Glazed Pork Loin with Fresh Ginger-Peach Chutney

Cider Glazed Stuffed Pork
Cider Marinated Pork Loin with Dried Cranberry, Herb and Toasted Pecan Stuffing

SEAFOOD

Baked Stuffed Cod
Fresh Filet of Atlantic Cod with Shrimp, Scallop, and Lobster, Baked to Perfection and Topped with a Citrus-Herb Butter

Char-Grilled Fillet of Salmon
Filet of Salmon; Finished with a Tarragon-Honey Mustard Glaze

Catch of the Day
Local, Sustainable Fish Fillet Gently Cooked in a Mildly Spiced Sauce of Onions, Saffron, Olives, Tomatoes, White Wine and Herbs

VEGETARIAN

Tortelloni with Basil Pistou
Cheese Tortelloni with Roasted Seasonal Vegetables and Artichoke Hearts, Roasted Garlic and a Basil-Parmesan Pistou Sauce (no nuts)

Pasta Verdure (Vegan)
Rotini Pasta Served in a Roasted Vegetable, Fresh Herb and Local Tomato Sauce; Finished with Extra Virgin Olive Oil

Butternut Squash Ravioli
Butternut Squash Raviolis with Caramelized Shallots, Brown Butter and Fresh Sage

Savory Stuffed Squash (Vegan and Gluten Free)
Maple-Glazed Squash Roasted with Ginger, Local Apple, Roasted Root Vegetable and Brown Rice Stuffing (Seasonal)

Stuffed Portobello Mushroom
Balsamic Marinated Portobello Mushroom Baked with Herbs, Sun-Dried Tomatoes, Crumbled Blue Cheese and Aged Vermont Cheddar
2018/19 CATERING MENU

**THE BAJA**

Grilled Melon and Heirloom Tomato Salad; *Mixed Greens, Crumbled Feta and Jalapeno-Mint Vinaigrette*

Marinated, Locally-Sourced White Fish

Marinated Grilled Tofu

Coconut Rice with Jerk Spices

Shredded Lettuce, Red Cabbage, Diced Tomatoes, Sliced Avocado Tossed with Lime Juice, Black Bean-Poblano Salsa, Chipotle-Lime Crème Hot Sauce, Sliced Green Onions, Cilantro

Flour Tortillas

Iced Tea and Iced Water

**Lunch** $26.50

**Dinner** $30.00

**ITALIAN BUFFET**

Minestrone Soup

Mesclun Greens, Roasted Pepper Strips, Cherry Tomatoes, Cucumbers and Parmesan with Balsamic Vinaigrette

Chicken Parmesan

Manicotti Primavera

Roasted Garlic Bread

Iced Tea and Iced Water

**Lunch** $20.00

**Dinner** $21.00

**THAI BUFFET**

Thai Sweet Potato Soup

Ginger Marinated Cucumber Salad

Peanut Encrusted Chicken Breast *with Steamed Broccoli*

Spicy Thai Beef *with Green Curry and Eggplant*

Stir-Fried Vegetables *with Black Beans*

Coconut Jasmine Rice

Assorted Dinner Rolls *with Butter*

Iced Tea and Iced Water

**Lunch** $25.75

**Dinner** $28.00

---

*25 Person Minimum*  
($5.00 per person charge if count is under minimum)
25 Person Minimum
($5.00 per person charge if count is under minimum)

GREEN MOUNTAIN BUFFET
Lunch  $29.50
Dinner  $33.50

Vermont Cheddar and Ale Soup
Baby Spinach with Grilled Pears, Dried Cranberries, Spiced Walnuts and Vermont Maple Vinaigrette
Chicken Breast with Apple Infused Wine Sauce
Honey Mustard Crusted Salmon Filet
Grilled Portobello Mushroom Quarters; Broiled with Blue Cheese, Aged Vermont Cheddar, Herbs and Sun-Dried Tomatoes
Roasted Garlic Smashed Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls with Butter
Iced Tea and Iced Water

SANTA FE BUFFET
Lunch  $22.25
Dinner  $24.75

Tortilla Soup
Sautéed Beef and Chicken with Peppers and Onions
Grilled Spiced Tofu Marinated with Fresh Lime, Smoked Paprika and Cumin
Shredded Lettuce and Shredded Cheeses
Roasted Poblano Guacamole, Chive Sour Cream and Local Tomato Salsa
Warm Flour Tortillas
Black Beans and Southwestern Spiced Rice
Iced Tea and Iced Water

THE NEW ENGLANDER
Lunch  $31.50
Dinner  $33.50

New England Clam Chowder with Oyster Crackers
Mixed Green and Baby Spinach Salad with Spiced Walnuts, Grilled Apples, Aged Vermont Cheddar, Sliced Cucumbers; Cranberry Vinaigrette
Stuffed Local Pollock with Crab and Shrimp
Grilled, Marinated Chicken Breast with Wild Maine Blueberry-Balsamic BBQ Sauce
Steamed Corn with Sea Salt and Thyme Butter
Roasted Potatoes with Smoked Paprika
Jack's NH Maple Baked Beans
Michelle's Homemade Brown Bread Bites with Butter
Iced Tea and Iced Water
2018/19
CATERING
MENU

WEB MENU

25 Person Minimum
($5.00 per person charge if count is under minimum)

WHITE MOUNTAIN BUFFET

Roasted Corn and Pepper Chowder
Baby Field Greens with Honey Spiced Walnuts,
Grilled Local Apples & Pomegranate-Molasses Vinaigrette
Chicken Breast with a Sweet Shallot,
Local Pear Ginger Chutney
Apple Cider Glazed Pork Loin; Dried Cranberry, Herb and Toasted Pecan Stuffing
Gemelli Pasta; Tossed with Sun-Dried Tomatoes, Capers, Peas, Grilled Onions and Zucchini
NH Maple Roasted Sweet Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls with Butter
Iced Tea and Iced Water

Lunch $28.00
Dinner $29.00

MOROCCAN BUFFET

Baby Spinach Salad with Orange Sections, Hard Boiled Eggs,
Cured Black Olives; Mango-Thyme Vinaigrette
Beef Tagine with Tomatoes, Onions and Caramelized Prunes
Grilled Marinated Chicken Breast with Lemon, Mint and Toasted Pine Nut Oil
Spaghetti Squash with Harissa Spiced Butter
Basmati Rice with Roasted Red Onions
Seasonal Vegetables with Olive Oil and Smoked Sea Salt
Naan Wedges
Iced Tea and Iced Water

Lunch $28.00
Dinner $31.50