

NH

★ NEATLY HOSTED ★

SEATED BANQUET DINNER

AN ELEVATED PLATED DINING EXPERIENCE

Each banquet experience includes artisan bread & butter,
your selected courses, and coffee & tea service.



FIRST COURSE

— SELECT ONE —

CLASSIC CAESAR SALAD

Crisp romaine, shaved Parmesan,
herb croutons & creamy
Caesar dressing

BABY GREENS & GOAT CHEESE

Mixed baby greens, goat cheese,
candied walnuts, dried cranberries &
balsamic vinaigrette

BURRATA & HEIRLOOM TOMATO

Creamy burrata, seasonal tomatoes,
baby arugula, basil oil &
balsamic reduction

ROASTED BUTTERNUT SQUASH SOUP

Velvety roasted squash,
warm spices & herb crème fraîche

WILD MUSHROOM BISQUE

Roasted wild mushrooms,
thyme & a touch of cream



ENTRÉES

— SELECT UP TO THREE —

POULTRY

HERB-ROASTED CHICKEN

Herb-marinated chicken breast, roasted garlic jus,
whipped Yukon potatoes & seasonal vegetables

CHICKEN MARSALA

Pan-seared chicken breast, wild mushrooms &
Marsala wine sauce, served with Parmesan
mashed potatoes and haricots verts

STUFFED CHICKEN FLORENTINE

Chicken breast filled with spinach, ricotta &
herbs, finished with a light roasted garlic
cream sauce

BEEF

BRAISED SHORT RIB

Slow-braised beef short rib, red wine demi-glace,
creamy mashed potatoes & roasted root vegetables

FILET MIGNON

Grilled beef tenderloin, rosemary demi-glace,
potato gratin & seasonal vegetables

NEW YORK STRIP

Herb-grilled strip steak, shallot jus,
roasted fingerling potatoes & asparagus

SEAFOOD

PAN-SEARED SALMON

Atlantic salmon, lemon beurre blanc,
herb roasted potatoes & seasonal vegetables

HERB-CRUSTED COD

Herb-crusted cod, citrus butter sauce,
wild rice pilaf & haricots verts

SEARED SEA BASS

Pan-seared sea bass, lemon-herb sauce,
Parmesan risotto & asparagus

VEGETARIAN & VEGAN

WILD MUSHROOM RISOTTO

Arborio rice, roasted wild mushrooms,
Parmesan, fresh herbs & truffle essence

STUFFED PORTOBELLO

Roasted portobello filled with spinach,
quinoa and seasonal vegetables,
finished with roasted tomato sauce

BUTTERNUT SQUASH RAVIOLI

Brown butter sage sauce,
toasted walnuts & Parmesan



DESSERT COURSE

— SELECT ONE —

NEW YORK CHEESECAKE

Seasonal berry compote

CHOCOLATE MOUSSE CAKE

Rich chocolate mousse,
chocolate ganache &
fresh berries

TIRAMISU

Espresso-soaked ladyfingers,
mascarpone cream & cocoa

WARM APPLE TART

Caramelized apples,
cinnamon & vanilla
crème anglaise

LEMON BERRY TART

Lemon curd, fresh
seasonal berries &
whipped cream

PREMIUM BANQUET ENHANCEMENTS



SURF & TURF

Filet mignon paired with
butter-poached lobster
or jumbo shrimp



DUAL ENTRÉE PLATE

Petite filet paired with
herb-roasted chicken or salmon



PASTA COURSE

Add a chef-inspired pasta course
between the starter and entrée



AMUSE-BOUCHE

A chef-selected bite presented
before the first course



SORBET INTERMEZZO

Seasonal sorbet served between
courses as a palate cleanser



ELEVATED DESSERT TRIO

Three petite desserts presented
as a composed tasting plate

SUGGESTED BANQUET FORMATS

3

Classic

THREE-COURSE DINNER

First Course • Entrée • Dessert

4

Signature

FOUR-COURSE DINNER

First Course • Pasta or Intermezzo
Entrée • Dessert

5

Grand

FIVE-COURSE DINNER

Amuse-Bouche • First Course • Pasta Course
Entrée • Dessert



THOUGHTFUL DETAILS. ELEVATED EXPERIENCES. NEATLY HOSTED.

