

# Celebrations at The Wayfarer

EVENT CENTER and BANQUET FACILITY

## Four Course Formal Dinner Service

*All dinners include a choice of appetizer, salad and entrée. Served Chef's selection of potato or rice, fresh seasonal vegetables and artisan breads and rolls with creamery butter. Finished with coffee, tea and decaf service and your choice of dessert.*

### Beef

#### ~ Prime Rib au Jus ~

Classic standing rib roast of beef cooked the way you like it

**\$39.95**

#### ~ Filet Mignon ~

Melt-in-your-mouth tenderloin served atop a sourdough crostini. Completed with Merlot and roasted shallot demi-glace

**\$41.95**

#### ~ New York Sirloin ~

Tender grilled strip steak served with wild mushroom Bordelaise

**\$39.95**

#### ~ Veal Saltimbocca ~

With lemon caper parsley butter

**\$39.95**

#### ~ Filet & Baked Stuffed Shrimp ~

Petite grilled filet topped with a Porcini mushroom sauce and accompanied by two seafood stuffed prawns

**\$43.95**

### Seafood

#### ~ Baked Stuffed Haddock ~

Served with a traditional seafood crumb stuffing and flavorful Mornay sauce

**\$32.95**

#### ~ Baked Stuffed Prawns ~

A rich seafood stuffing embellishes four large shrimp. Served with drawn butter

**\$39.95**

#### ~ Wood Grilled Fresh Salmon ~

Boneless fillet served with a delicious lemon basil sauce

**\$32.95**

#### ~ Baked Haddock ~

Chardonnay and garlic flavor this tender New England favorite

**\$30.95**

### Poultry

#### ~ Terrace Stuffed Chicken ~

Herb-encrusted breast of chicken topped with sautéed garlic, Roma tomatoes and Prosciutto with a mozzarella sauce

**\$27.95**

#### ~ Statler Breast of Chicken ~

Tender chicken breast filled with a wild rice stuffing

**\$27.95**

#### ~ Chicken Marsala ~

Sautéed breast of chicken finished with Marsala wine and mushroom demi-glace

**\$27.95**

#### ~ Grilled Chicken Mango ~

Herb marinated chicken breasts topped with a mango salsa

**\$27.95**

#### ~ Breast of Duck ~

Served with raspberry demi-glace

**\$31.95**

### Vegetarian

#### ~ Spinach and Gorgonzola Manicotti~

Fresh pasta filled with a blend of spinach, Gorgonzola and ricotta baked in Vodka sauce and cheese until bubbly

**\$27.95**

#### ~ Fresh Vegetable Risotto ~

Grilled marinated vegetables are presented with a creamy Reggiano risotto (Vegan available)

**\$27.95**

*Celebrations encourages creativity and are happy to create a unique menu just for you. Don't be afraid to share your dreams with your Sales Consultant.*

## Starters

### ~ Homemade Soup ~

Your chef will help create for you and your guests a traditional homemade soup

### ~ Fresh Fruit Cup ~

Fresh hand-cut seasonal fruit

### ~ Clam Chowder ~

Our award winning homemade clam chowder.  
Add \$2.00 per person

### ~ Italian Wedding Soup ~

Traditional Italian favorite. Add \$2.00 per person

### ~ Melon Wrapped in Prosciutto ~

Juicy melon wrapped in Italian  
Parma Prosciutto. Add \$2.00 per person

### ~ Maryland Crabcake ~

Succulent lump crabmeat seasoned with Old Bay and served  
with a mango cilantro Remoulade. Add \$4.00 per person

## Salads

### ~ Fresh Garden Salad ~

Crisp lettuce greens tossed with garden vegetables  
and our house Balsamic vinaigrette

### ~ Caesar Salad ~

Fresh cut romaine lettuce tossed with Bermuda onions,  
Parmesan cheese, homemade croutons and our own  
authentic creamy Caesar dressing

### ~ Wayfarer House Salad ~

Baby lettuce and mesclun tossed with garden vegetables,  
homemade croutons and our house dressing. Add \$1.00 per  
person.

### ~ Fresh Pear, Gorgonzola, & Spiced Candied Pecan Salad ~

Baby lettuce greens with fresh slices of pears, gorgonzola  
chunks topped with spiced candied pecans and served with a  
tarragon vinaigrette. Add \$2.50 per person

### ~ Baby Spinach with Sweet & Sour Hot Bacon Dressing ~

Baby spinach with fresh mushrooms, hard boiled eggs,  
and parmesan tossed in our homemade hot bacon  
dressing. Add \$2.50 per person

## Desserts

### ~ Chocolate Truffle Cake ~

Filled with chocolate mousse, iced with chocolate buttercream,  
glazed with ganache and garnished with hand rolled chocolate  
truffles. The absolute best!

### ~ Sabayon Torte ~

Chocolate sponge cake filled with a Marsala flavored chocolate  
mousse. Iced in whipped cream and garnished with chocolate  
shavings.

### ~ Lemon Raspberry ~

Yellow sponge cake filled with a seedless raspberry puree,  
lemon curd and whipped cream. Iced with a vanilla buttercream  
and garnished with lemon slices and raspberry jam.

### ~ New York Cheese Cake ~

Traditional cheese cake drizzled with strawberries.

### ~ Creme Brulee ~

Rich custard topped with a crunchy caramel

### ~ Mango Lime Charlotte ~

Yellow sponge cake and a refreshing mango & lime mousse.  
Surrounded with fresh baked ladyfingers and topped off with thin  
slices of mango.

### ~ Strawberry Marzipan ~

Filled with buttercream, Grand Marnier and whole strawberries  
and then draped in almond marzipan. Subject to availability.

**A 20% House Charge and 8% NH Meals Tax will be added.**