

Celebrations at The Wayfarer

EVENT CENTER and BANQUET FACILITY

Create your Own Dinner Buffet

All Dinner Buffets are served with your choice of one Soup, two Salad and Vegetables, two Side Dishes and two or three Entrées. Served Artisan Breads & Rolls served with creamery butter and Coffee, Decaf, Tea Service and Chef's assorted pastry table. Pricing based on a 50 person minimum on all dinner buffets.

Entrée Selections

Two Entrées \$29.95

Three Entrées \$33.95

Beef

~ Sliced Sirloin au Poivre ~

With three peppercorn sauce

~ Beef Bordelaise ~

Tender sliced sirloin served with a red wine mushroom demi-glace

~ Beef Stroganoff ~

Tender braised beef in a tangy sour cream mushroom sauce

~ Chef Carved Prime Rib ~

Classic standing rib roast of beef cooked the way you like it. Add \$4.00 per person.

Seafood

~ Salmon ~

Fresh broiled salmon finished with a sesame citrus glaze

~ Seafood Imperial ~

Real crabmeat, shrimp and scallops in a white wine cream sauce with roasted red peppers and artichoke hearts

~ Baked Stuffed Haddock ~

Served with a traditional seafood crumb topping

Poultry

~ Chicken Parmesan ~

Breaded chicken breast topped with marinara sauce and a blend of cheese

~ Chicken Marsala ~

Medallions of sautéed chicken breast are topped with a traditional Marsala mushroom demi glaze seasoned with Prosciutto and fresh sage

~ Pecan Chicken ~

Pecan encrusted chicken breast finished with a sweet cranberry maple glaze

~ Turkey ~

Roasted tom turkey served with stuffing, gravy and cranberry sauce

Pork

~ Honey Mustard Glazed Ham ~

Pit style ham served with honey mustard glaze

~ Roast Pork Loin ~

Roasted pork loin served with savory stuffing and gravy

~ Jamaican Jerked Pork Loin ~

Spicy loin of pork completed with a mango cilantro salsa

Vegetarian

~ Pasta Primavera ~

An array of julienne vegetables tossed with a garlic plum tomato sauce topped with fresh shredded Parmesan cheese

~ Tortellini Fresco ~

Cheese filled tortellini tossed with diced Roma tomatoes, roasted garlic, a chiffonade of fresh basil, and sweet red peppers

~ Chef's Carving Station ~

(counts as two entrées)

Our uniformed chef will carve for you and your guests: roast sirloin, herb seasoned turkey breast and honey mustard glazed ham.

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Create your Own Dinner Buffet Accompaniments

Soups

(choice of one)

~ Beef Barley ~

~ Tomato Bisque ~

~ Hearty Vegetable ~

~ Corn Chowder ~

~ Cream of Broccoli ~

Clam Chowder ~
(add \$2.00 per person)

Salads & Vegetables

(choice of two)

~ Tossed Salad ~

Honey Glazed Carrots ~

~ Caesar Salad ~

Seasoned Corn ~

~ Pasta Primavera ~

Green Beans Almandine ~

~ Homemade Potato Salad ~

Chef's selection of seasonal Vegetable ~

~ Mediterranean Couscous Salad ~

Side Dishes

(choice of two)

~ Roasted Red Bliss potato ~

~ Wild Rice Pilaf ~

~ Loaded Mashed Potato ~

~ Pasta Tossed in Pesto ~

~ Candied Sweet Potato ~

~ Wild Mushroom Risotto ~

~ Parsley Buttered Potatoes ~

~ Baked Macaroni and Cheese ~

Dessert

~ Chef's Assorted Pastry Table ~

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