



2018 Banquet Lunch Menu

Salads

(All salads are served with fresh baked rolls, choice of dessert and choice of coffee or soda carafes)

Chef Salad 🍷 **\$10.95**

Fresh chopped red leaf lettuce with tomato wedges, cucumbers, red onions, and hardboiled egg. Topped with pinwheels of black forest ham, oven roasted turkey, and provolone cheese. Choice of two dressings

Chicken Caesar Salad 🍷 **\$10.95**

Fresh chopped romaine lettuce with shredded parmesan cheese and Italian seasoned croutons, tossed with house made Caesar dressing and topped with herbed grilled chicken. (Substitute marinated Teres Major Steak add \$3.00)

Country Club Salad 🍷 **\$10.95**

Crisp chopped romaine lettuce topped with cherry tomatoes, crumbled bacon, feta cheese, and herbed grilled chicken. Drizzled with KCC's cool green chile ranch. (Substitute marinated Teres Major Steak add \$3.00)

California Cobb Salad 🍷 **\$12.95**

Fresh chopped red leaf lettuce with crispy chopped bacon, wedged tomatoes, fresh sliced avocado, crumbled blue cheese and topped with herbed grilled chicken. Choice of two dressings.

Tortellini Salad 🍷 **\$13.95**

Mixed baby field greens topped with chilled cheese tortellini, cherry tomatoes, sautéed champagne onions, crumbled feta cheese, and crispy tortilla curls. Drizzled with house made honey-balsamic vinaigrette and topped herbed grilled chicken. (Substitute marinated Teres Major Steak add \$3.00)

Dessert Selections

Chocolate mousse, warm apple crisp with cinnamon whipped cream, carrot cake with cream cheese frosting and whipped cream, double chocolate cake, assorted cookies or fudge brownies

Prices do not include the required 9% NH Meal and Room Tax or a 20% service charge. All prices and items are subject to change. Meals and Rentals Tax License No. 002201 Revised:5/24/2018



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Sandwiches

(All sandwiches are served with a choice of dessert and choice of coffee or soda carafes)

Herbed Grilled Chicken Sandwich 🍷 **\$14.95**

Char grilled chicken breast rubbed with fresh herbs. Served on a grilled French bulkie roll with lettuce, tomato, onion, your choice of cheese (Provolone, cheddar, Swiss, or smoked Gouda), and French fries.

Half and a Cup 🍷 **\$10.95**

Half of a deli wrap sandwich served with a cup of house made soup, potato chips, and dill pickle spear. Choose from Black Forest ham, oven roasted turkey, roast beef, tuna salad, or Waldorf chicken salad

Dessert Selections

Chocolate mousse, warm apple crisp with cinnamon whipped cream, carrot cake with cream cheese frosting and whipped cream, double chocolate cake, assorted cookies or fudge brownies

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Plated Entrées

(All entrées are served with garden salad, choice of one dessert, coffee or soda carafes)

All plated selections must be pre-ordered and a final count of each dish must be ordered 7 days prior to the event.

Choice of Two:

Crab Stuffed Baked Flounder 🍷 **\$18.95**

Flakey flounder with lump crab stuffing baked and topped with béarnaise sauce. Served with house made rice pilaf and medley of vegetables

Grilled Salmon Filet with Pesto Butter 🍷 **\$17.95**

Grilled 6 oz. salmon filet finished with white wine, lemon, and pesto butter. Served with house made rice pilaf and medley of vegetables

Chicken Marsala Classico 🍷 **\$16.95**

Sautéed 6 oz. chicken breast with mushrooms, fresh garlic, and topped with a sweet Marsala wine sauce. Served with rosemary roasted potatoes and medley of vegetables.

Chicken Piccata Classico 🍷 **\$16.95**

Sautéed 6 oz. chicken breast with fresh garlic and artichoke hearts, topped with a fresh lemon and white wine sauce. Served with house made rice pilaf and medley of vegetables.

Chicken Mediterranean 🍷 **\$16.95**

Grilled herbed chicken breast topped with a mixture of artichoke hearts, asparagus, Kalamata olives, and tomatoes tossed with fresh basil pesto, served with rice pilaf and medley of vegetables.

Asian Vegetable Stir Fry 🍷 **\$14.95**

Red and green peppers, onions, shoestring carrots, broccoli, and bok choy sautéed with sesame oil, fresh garlic, soy sauce, and ginger, served over vegetable fried rice.

Tortellini Primavera 🍷 **\$14.95**

Spring vegetables, three cheese tortellini, fresh garlic, Parmesan cheese, and white wine sauce with fresh lemon and herbs.

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Buffet Style

(A minimum of 25 guests is required)

Brown Bag Lunch 🍷 \$9.95

Choice of deli oven roasted turkey, Black Forest ham or roast beef wrap, bag of potato chips, choice of fresh baked cookie or brownie, whole fresh fruit and canned soda or bottled water

Light Lunch Buffet 🍷 \$11.95

Choice of soup du jour, choice of one salad, fresh baked rolls or bread, choice of one dessert and coffee or soda carafes

Deli Sandwich Buffet 🍷 \$15.95

Choice of soup du jour, house made potato or pesto pasta salad, assorted deli meats, cheeses, breads and condiments. Served with sliced tomato, onion and lettuce, potato chips, dill pickle spears, choice of one dessert and coffee or soda carafes

BBQ Buffet 🍷 \$15.95

Tossed garden salad, coleslaw, choice of house made pesto pasta or potato salad, grilled hot dogs, cheeseburgers, hamburgers, potato chips, dill pickle spears, choice of one dessert and coffee or soda carafes

Dessert Selections

Chocolate mousse, warm apple crisp with cinnamon whipped cream, carrot cake with cream cheese frosting and whipped cream, double chocolate cake, assorted cookies or fudge brownies

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