

the FALLS EVENT CENTER MENU

DINNER – PLATED OR BUFFET

All Dinners include your choice of salad, vegetable, starch, dessert and freshly brewed gourmet regular and decaffeinated coffee.

Salads (Choose One)

Caesar Salad
Chopped Romaine with Homemade Croutons,
Parmesan Cheese and Classic Caesar Dressing

Fresh Garden Salad
Leafy Greens, Chopped Cucumbers, Tomatoes and
Shredded Carrots, with Buttermilk Ranch Dressing
and Balsamic Vinaigrette

Field Green Salad
Mixed Greens, Chopped Cucumbers and Tomatoes,
Dried Cranberries, Candied Pecans, Crumbled Goat
Cheese and Zinfandel Vinaigrette

Spinach Salad
Baby Spinach, Hard-boiled Eggs, Red Onions,
Homemade Toasted Croutons and Bacon Vinaigrette

Strawberry Spinach Salad

Roasted Beet Salad
Micro Greens, Farm Sweet Beets, Sugar Glazed Walnuts,
Crumbled Bleu Cheese and Champagne Vinaigrette

Tomato and Mozzarella Salad
With Fresh Basil and Balsamic Reduction

Traditional Home-Style Potato Salad

Greek Pasta Salad

Traditional Coleslaw

Fresh Fruit and Berry Salad

Greek Salad
Chopped Romaine, Kalamata Olives, Tomatoes,
Cucumbers, Feta and Greek Dressing

Black Bean, Corn and Red Pepper Salad

Quinoa Salad
With Edamame, Chopped Roasted Red Peppers and
Tarragon, tossed with Lemon Herb Vinaigrette

Vegetables (Choose One)

Farm Fresh Green Beans

Fresh Asparagus

Corn on the Cob (Seasonal)

Grilled and Chilled Vegetable Display (Seasonal)

Mixed Peas and Carrots

Honey Glazed Carrots

Butternut Squash (Seasonal) Oven Roasted
or Mashed

Seasonal Vegetable Medley

Starches (Choose One)

Rice Pilaf

Smashed Red Bliss Potatoes

Garlic Mashed Potatoes

Oven Roasted Potatoes

Homestyle Mac and Cheese

Sweet Potatoes (Oven Roasted or Mashed)

Penne Pasta with Marinara Sauce

Crispy Polenta

Traditional Stuffing

Scalloped Potatoes

Dessert Cake (Choose One)

Chocolate

Carrot

Apple Spice

Lemon Poppy

*Minimum 20 guests for above items

**A 20% Service Charge and 9% NH Sales Tax will be added to all orders

the FALLS EVENT CENTER MENU

Poultry

Chicken Piccata
Lemon, Parsley, Artichokes and Capers in a White Wine Sauce

Chicken Marsala
Sliced Mushrooms in Marsala Wine Sauce

Chicken Florentine
Sautéed Spinach in a Roasted Garlic Cream Sauce

Chicken Parmesan Cutlets
With Rustic Marinara

Chicken Saltimbocca
With Lemon Sauce

Ranch Marinated Buffalo Chicken
With Bleu Cheese Cream Sauce

Slow Grilled Boneless BBQ Chicken Breast

Orange Ginger Chicken
Scallion-mandarin Orange Sauce

Oven Roasted Turkey Breast
Cranberry Sauce and Turkey Gravy

Stuffed Chicken Breast

- Cranberry and Apple
- Spinach, Boursin Cheese and Sun-dried Tomato
- Chicken Cordon Blue (Ham and Swiss Cheese)

Beef

Herb Roasted Sirloin

House Marinated Grilled Flank Steak

Slow Roasted Beef Tenderloin

House Marinated Grilled Steak Tips

Beef Teriyaki Stir Fry Tossed in Sesame Ginger Sauce

Pork

Maple Mustard Glazed Pork Loin

Apple Marinated Pork Loin

Brown Sugar Bacon Wrapped Pork Loin

Herb Garlic Marinated Pork Loin with Cider Glaze

*Minimum 20 guests for above items

**A 20% Service Charge and 9% NH Sales Tax will be added to all orders

the FALLS EVENT CENTER MENU

Lamb

Herb Roasted Leg of Lamb or Lamb Roast

Mint Pesto Crusted Rack of Lamb

Pasta and Vegetarian

Three Cheese Ravioli with Rustic Marinara Sauce

Penne Pasta with Chicken, Broccoli and Alfredo Sauce

Ziti Pasta with Italian Sausage, Fire-roasted Peppers
and Pomodoro Sauce

Meat and Cheese Lasagna

Vegetable Lasagna

Butternut Squash Ravioli with Maple Cream Sauce
and Candied Pecans

Lobster Ravioli with Brown Butter Sauce

Ziti Pasta Primavera with Light Garlic Cream Sauce

Penne Pasta Marinara

Home-Style Mac and Cheese

Vegetable Stir Fry

Eggplant Parmesan Cutlets with Rustic Marinara

Seafood

Oven Baked Haddock with a Ritz Cracker Crumb Topping
Served With Lemon Wedges

Grilled Salmon Filet with Tarragon Butter Sauce

Shrimp Scampi Sautéed Shrimp with
Compound Garlic Butter

*Minimum 20 guests for above items

**A 20% Service Charge and 9% NH Sales Tax will be added to all orders

the FALLS EVENT CENTER MENU

HORS D'OEUVRES

Meat Hors d'Oeuvres

Italian Meatballs
Sweet and Sassy Meatballs
Swedish Meatballs
Homemade Mini Reubens
Grilled Rosemary Lamb Lollipops with
Chimichurri Sauce
Mini Beef Wellingtons
Italian Sausage Stuffed Mushroom Caps
Braised Short Ribs on Truffled Potato Croquet
With Balsamic Reduction and Micro Greens
Prosciutto Wrapped Asparagus
With Boursin and Parmesan Cheese

Seafood Hors d'Oeuvres

Scallops Wrapped in Bacon with
Brown Sugar Glaze
Chipotle Crab Cakes with Lime Cilantro Aioli
Maryland Crab Cakes with
Tomato Remoulade
Coconut Shrimp with Sweet and
Spicy Orange Ginger Sauce
Duck Trap Smoked Salmon on a
Potato Gaufrette With Lemon Dill Sour Cream
Shrimp Shooters Served in a Shot Glass
With Seaweed Salad and
Horseradish Cocktail Sauce
California Rolls with Pickled Ginger, Wasabi
And Soy Sauce
Lobster Claw Cocktail with Micro Greens
and Tomato Remoulade in a Square Mini Cup

Poultry Hors d'Oeuvres

Coconut Chicken with Sweet and
Spicy Orange-Ginger Sauce
Chicken Quesadilla Trumpets
Chicken Tenders
Chicken Waldorf Salad on Endive Cups

Vegetarian Hors d'Oeuvres

Assorted Mini Quiche
Veggie Spring Rolls with
General Tso's Dipping Sauce
Fig and Goat Cheese on Flat Bread
Spanakopita
Spinach and Parmesan Cheese
Stuffed Mushrooms
Asparagus and Asiago Cheese
Wrapped in Puff Pastry
Mushroom Vol Au Vont
European Cucumber Cup with
Honey Dill Cream Cheese
Deviled Eggs
Fresh Fruit Skewer
Tomato, Basil and Mozzarella Crostinis
with Balsamic Reduction
Ice Cold Watermelon Cubes with
Tarragon Brie Cheese
And Balsamic Syrup (Seasonal)
Tortelli Pasta Skewers Marinated with Herbs

**A 20% Service Charge and 9% NH Sales Tax will be added to all orders