

the FALLS EVENT CENTER MENU

LUNCH BUFFETS

The Falls "Build Your Own" Deli Board (Minimum 25 Guests)

Salads (Please Select Two):

- Fresh Garden Salad (Leafy Greens, Cucumbers, Tomatoes and Shredded Carrots with Buttermilk Ranch Dressing and Balsamic Vinaigrette)
- Fresh Sliced Fruit and Berry Platter
- Classic Caesar Salad
- Pasta Salad
- Traditional Home Style Potato Salad

Assortment of Rolls and Wraps to include:

Sliced Maple Glazed Ham, Roast Beef, Turkey Breast, Roasted Vegetables and Hummus, Tuna Salad and Waldorf Chicken Salad

*Gluten Free Bread Available Upon Request at an additional \$1.00 per roll/wrap

Provolone and American Cheese

Lettuce, Tomatoes and Pickles

Hellman's Mayonnaise and Gulden's Mustard

Individual Bags of Chips

Assortment of Freshly Baked Cookies and Brownies

The Sandwich Board

Salads (Please Select Two):

- Fresh Garden Salad (Leafy Greens, Chopped Cucumbers, Tomatoes and Shredded Carrots with Buttermilk Ranch Dressing and Balsamic Vinaigrette)
- Fresh Sliced Fruit and Berry Platter
- Classic Caesar Salad
- Pasta Salad
- Traditional Home Style Potato Salad

Assortment of Deli Sandwiches and Wraps to include:

Sliced Maple Glazed Ham, Roast Beef, Turkey Breast, Roasted Vegetables and Hummus, Tuna Salad and Waldorf Chicken Salad

*Gluten Free Bread Available Upon Request at an additional \$1.00 per sandwich

Individual Bags of Chips

Pickles, Hellman's Mayonnaise and Gulden's Mustard

Assortment of Freshly Baked Cookies and Brownies

**Gluten Free Sandwiches/Rolls/Wraps Available

*Minimum 20 Guests

A 20% Service Charge and 9% NH Sales Tax will be added to all food & beverage orders.

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LUNCH BUFFETS

Add Hot Soup to Any Lunch Buffet

Choose From: Chicken Noodle, Tomato Garden Veg (GF/V/DF) Italian Wedding, Butternut Squash and Apple Bisque (GF/V/DF), Beef Barley and Loaded Baked Potato.

Contemporary Comfort

Please Select One:

- Fresh Garden Salad (Leafy Greens, Chopped Cucumbers, Tomatoes and Shredded Carrots with Buttermilk Ranch Dressing and Balsamic Vinaigrette)
- Seasonal Vegetable Medley

Please Select One:

- Chicken Piccata – Mushrooms, Parsley, Artichokes and Capers with a Lemon Wine Sauce
- Chicken Marsala – Mushrooms and Madiera Wine Sauce
- Chicken Bruschetta - Diced Tomatoes, Garlic Basil and Mozzarella

House Marinated Grilled Flank Steak with Demi Glaze

Roasted Red Bliss Potatoes

Luncheon Rolls and Butter

Assorted Cookies and Brownies

The Southwest

- Southwest Salad – Romaine Lettuce, Summer Corn, Black Beans, Cucumbers, Tomatoes, Cheddar Jack Cheese, Fried Onions and Chipotle Ranch Dressing
- Tri Color Chips and Our Own Salsa
- Grilled and Sliced Fajita Chicken OR Fajita Steak
- Spanish Rice
- Hard Shell and Soft-Shell Tortilla
- Shredded Cheddar Cheese
- Assorted Cookies and Brownies

A Taste of Italy

Please Select One:

- Fresh Garden Salad (Leafy Greens, Chopped Cucumbers, Tomatoes and Shredded Carrots with Buttermilk Ranch Dressing and Balsamic Vinaigrette)
- Seasonal Vegetable Medley
- Sliced Fruit and Berry Platter
- Classic Caesar Salad

Please Select Two:

- Shrimp Scampi Ravioli with Light Garlic, Tomato Cream Sauce
- Fontina and Basil Sacchetto Pasta with Rustic Marinara
- Penne, Chicken and Broccoli
- Mediterranean Roasted Vegetable Ravioli with Roasted Red Pepper Pomodoro Sauce
- Butternut Squash Ravioli with Maple Cream Sauce and Candied Pecans (Seasonal)

Luncheon Rolls and Butter

Assorted Cookies and Brownies

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The Falls Classic

Please Select One:

- Fresh Garden Salad (Leafy Greens, Chopped Cucumbers, Tomatoes and Shredded Carrots with Buttermilk Ranch Dressing and Balsamic Vinaigrette)
- Classic Caesar Salad (Our Own Toasted Croutons Parmesan Cheese and Tangy Dressing)
- Seasonal Vegetable

Please Select One:

- Stuffed Chicken with Boursin Cheese, Spinach and Sun-dried Tomato with a Light Velouté Sauce
- Stuffed Chicken with Prosciutto and Fontina Stuffing with a Red Wine Demi Glaze

Pork Loin with Homemade Apple Chutney and Juniper Cider Glaze

Garlic Mashed Potatoes

Luncheon Rolls and Butter

Assorted Cookies and Brownies

Executive Luncheon

Fresh Garden Salad (Leafy Greens, Chopped Cucumbers, Tomatoes and Shredded Carrots with Champagne Vinaigrette Dressing)

Choice of Toppings to include: Grilled Shrimp, Grilled Chicken, Avacado Slices, Chickpeas and Hard-Boiled Eggs

Chef James' Quinoa Salad

Luncheon Rolls and Butter

Dessert: Chef's Choice

Freshly Brewed Gourmet Regular Coffee and Assorted Tazo Teas (Decaf Availalbe Upon Request)

This Menu Can Be Modified and Served Gluten-Free

All Lunch Buffets include Freshly Brewed Regular Coffee and Assorted Flavored Teas (Decaf Availalbe Upon Request)

Individual Bottled Waters and Assorted Soft Drinks available

*Minimum 20 Guests

A 20% Service Charge and 9% NH Sales Tax will be added to all food Et beverage orders.