

CUSTOMIZE YOUR BUFFET

Single Entrée - Your choice of one entree, one starch, and one vegetable. \$22.00

Double Entrée - Your choice of two entrees, one starch, and one vegetable. \$26.00

Triple Entrée - Your choice of three entrees, one starch, and one vegetable. \$30.00

SALAD SELECTIONS

Tossed Garden Salad

Fresh garden greens tossed with cherry tomatoes, sliced red onions, shredded carrots, and cucumbers with two dressing selections.

Traditional Caesar Salad

Romaine lettuce with house croutons, shredded parmesan cheese and Caesar dressing.

STARCH CHOICES

Mashed Potato

Roasted Rosemary Red Bliss Potato

Rice Pilaf

Jasmine Rice

Mashed Sweet Potato

Sweet Potato Maple Wedges

Penne Pasta

VEGETABLE CHOICES

Butternut Squash

Sauteed Zucchini and Summer Squash

Sweet Corn Medley

Green Beans Almondine

Honey Glazed Carrots

Roasted Brusell Sprouts

Grilled or Roasted Asparagus

ENTRÉE SELECTIONS

Chicken Cordon Bleu

Chicken Marsala

Chicken and Broccoli Alfredo

Chicken Parmesan

Chicken Picatta

NH Maple Chicken with Walnuts

Sauteed Chicken with Sundried Tomatoes and Artichokes in a White Wine Garlic Sauce

Roasted Turkey with Herb Stuffing

Steamship Roast Beef (Min. 60 people)

House Marinated Steak Tips

Sliced Roast Beef with Au Jus

Slow Roasted Prime Rib (add \$3.00 pp)

Meat or Vegetable Lasagna

Baked Ziti

Baked Haddock with Lemon Butter Crumbs

Maple Glazed Salmon

Vegetable Primavera

Vegetable Stirfry

Vegetarian Spinach, Pesto, and Feta Lasagna

BUFFET DINNER PACKAGES

THE BLUE ~ \$23.99

Fresh Tossed Garden Salad
with choice of dressing

Freshly Baked Rolls and Butter

Chicken Cordon Bleu

Blue Ribbon Garlic Mashed
Potatoes

Assorted Vegetable Medley

Blueberry Cobbler

THE SOUTHERN BBQ ~ \$24.99

Fresh Tossed Garden Salad
with choice of dressing

Freshly Baked Rolls and Butter

Baby Back Ribs

Boneless BBQ Chicken Breasts
Potato Salad

Baked Beans and Corn on the Cob

Peach Cobbler

THE COUNTRY ~ \$25.99

Fresh Tossed Garden Salad
with choice of dressing

Freshly Baked Rolls and Butter

House Meatloaf

Roast Pork, Stuffing, Gravy and
Mashed Potatoes

Green Beans Almondine

Rum Raisin Bread Pudding with
Whipped Cream

THE ITALIAN ~ \$23.99

Caesar Salad with Garlic Bread

Penne Pasta with choice of
Marinara, Alfredo or Pesto

Chicken Parmesan

Meat or Vegetable Lasagna

Tiramisu for Dessert

THE HOLIDAY ~ \$22.99

Fresh Tossed Garden Salad
with choice of dressing

Freshly Baked Rolls and Butter

Gravy and Cranberry Sauce

Choice of Roast Turkey or Spiral
Ham with Herb Stuffing

Mashed Sweet Potatoes, Peas
and Pearl Onions

Choice of Pumpkin or Apple Pie

LUNCHEON AND LIGHTER FARE

FINGER SANDWICH BUFFET ~ \$12.99

Assorted Finger Sandwiches, Egg, Tuna and Chicken Salad, White and Wheat Bread, Potato or Pasta Salad, Pickles and Chips

6 IN. SUBMARINE SANDWICH BUFFET ~ \$15.99

Choice of Two: Sausage with Peppers and Onions, Pulled Pork, Meatball, or Hot Roast Beef on Sub Rolls. Choice of Potato or Pasta Salad, Pickles and Chips

SOUP AND SANDWICH BUFFET ~ \$14.99

Your choice of Soup or Chowder, Deli Meat and Cheese Platter with our House Rolls, Pickles, Chips and Tossed Garden Salad

COOKOUT ~ \$13.99

Hamburgers, Hotdogs, Buns, Chips, Lettuce, Tomato, Onions, Pickles and Cheese

DELI PLATTER BUFFET ~ \$12.99

Roast Beef, Ham, Turkey, American, Swiss and Cheddar Cheese, House Rolls, Lettuce, Tomato, Pickles, and Chips

APPETIZERS

The following items are priced per person. There will be an additional \$200 fee for appetizer buffets held in our function space. These buffets include table linens and paper napkins. Non alcoholic beverages will be an additional charge.

CHICKEN TENDERS ~ \$2.00

CHICKEN WINGS ~ \$1.75 Plain, BBQ, Teriyaki, or Buffalo. Add \$.50 for celery, carrots and bleu cheese.

SAUSAGE OR SPINACH STUFFED MUSHROOM CAPS ~ \$2.00

BRUSCHETTA ~ \$1.75

PIZZA FLATBREAD SQUARES ~ \$2.00

FIG AND GOAT CHEESE BRUSCHETTA ~ \$2.00

MINI COCKTAIL MEATBALLS ~ \$2.00 Swedish, BBQ, or Sweet 'n Sour

CHEESE AND CRACKER TRAY ~ \$2.75

VEGETABLE CRUDITE ~ \$2.00

HOT SPINACH DIP WITH CRACKERS ~ \$2.00

CHICKEN TERIYAKI SKEWERS ~ \$2.50

MARINATED BEEF TIP SKEWERS ~ \$3.50

RISOTTO BALLS ~ \$2.00

CAPRESE SKEWERS ~ \$2.50

***SCALLOPS WRAPPED IN BACON ~ \$3.00** Per piece

***MINI CRAB CAKES ~ \$2.00** Per piece

***MAPLE BACON WRAPPED CHICKEN BITES ~ \$1.25** Per piece

***POT STICKERS WITH HOISON SAUCE ~ \$2.25** Per piece

***SHRIMP COCKTAIL ~ \$2.25** Per piece

FUNCTION MENU 2017



57 Blair Road, Campton, NH 03223
(603) 536-1331 • www.farmtablenh.com

Our lower level function room seats up to 100 people comfortably for a sit down dinner or buffet for your special event such as wedding, birthday party, anniversary, bridal or baby shower, graduation, bereavement, office party or reunion.

All buffets are priced for a minimum of 40 people in our function room or 30 people in the main dining room.

We also offer breakfast/brunch buffets and cater offsite events. Please inquire within for pricing.

A 9% NH Sales tax + 20% service charge will be added to your package. This includes setup, buffet service, clearing, cleanup, coffee, tea and soda, as well as china, linens and cloth napkins. There is an extra \$75.00 bartender fee for up to 5 hours.

Due to strict Board of Health regulations guests may not bring in any food to be served. Wedding cakes are the only exception.

Plated meals are available for just \$2.00 more per person than our already low buffet price.

The suggestions listed are merely that...suggestions. We pride ourselves on being able to accommodate any menu you desire. Please let us know if you have any special requests.