



Main Street ■ North Conway Village, NH ■ (603)356-4747 ■ www.chefsmarketnorthconway.com

FAMILY-STYLE MENU

Menu is priced a la carte – based on 8-10 servings ■ Side dish options available

- Apple and Cranraisin Stuffed Chicken*** \$60 (10 servings)
Boneless breast of chicken wrapped around a flavorful stuffing of sautéed apples and cranraisins topped with a savory chicken gravy
- Balsamic Bistro Tenders*** \$69 (8-10 servings)
Grilled Black Angus bistro 3 oz tenders basted with a balsamic BBQ glaze
- Beef and Broccoli Sauté*** \$67 (8-10 servings)
Sautéed medallions of Black Angus beef and broccoli tossed in a soy plum sauce
- Beef Cabernet*** \$67 (8-10 servings)
Medallions of Black Angus beef lightly seasoned and sautéed in a robust cabernet sauce
- Chicken and Broccoli Alfredo*** \$65 (8-10 servings)
Boneless breast of chicken and broccoli simmered in a rich alfredo sauce tossed with penne rigatta
- Chicken Lemonaise*** \$65 (8-10 servings)
Medallions of chicken pan-seared with shallots and broccoli in a lemon wine sauce
- Chicken Marsala*** \$69 (8-10 servings)
Pan-seared boneless chicken breast with forest mushrooms, roasted shallots and prosciutto, finished in a marsala wine sauce
- Chicken Pot Pie*** \$60 (8-10 servings)
Tender chunks of chicken and vegetables simmered in a savory supreme sauce served atop a pastry pillow
- Eggplant Ricotta Stacks*** \$50 (10 servings)
Eggplant sliced and encrusted with parmesan, then layered between an herb ricotta cheese and sliced tomatoes, topped with our signature tomato-basil sauce
- Market Meatloaf*** \$60 (8-10 servings)
Black Angus Beef ground and seasoned with roasted garlic and spices, slow-roasted, accompanied by a mushroom gravy
- New England Style Haddock*** \$65 (8-10 servings)
Native haddock topped with a light cracker crumb topping and oven-broiled in white wine and lemon garnished with fresh chives and finished with a lobster sauce
- Pork Loin and Pear*** \$68 (10 servings)
Pork medallions pan-seared with prosciutto and pears topped with a ginger pear chutney

<i>Roast Pork Tenderloin</i>	\$69 (8-10 servings)
Slow-roasted pork tenderloin encrusted with walnuts and served with a maple glaze	
<i>Roasted Vegetable Alfredo Lasagna</i>	\$65(10-12 servings)
Roasted vegetables layered between pasta and cheeses, topped with alfredo sauce	
<i>Seafood Newburg</i>	\$78 (8-10 servings)
Haddock, baby shrimp and scallops simmered in a sherrie lobster sauce accented with scallions and served over delicate ows of Pastry	
<i>Stuffed Sole Calvados</i>	\$68 (8-10 servings)
Fresh filet of sole stuffed with a delicate blend of shrimp, artichoke and almond and served with an apple brandy cream sauce	
<i>Tomato Basil Beef Lasagna</i>	\$65(10-12 servings)
Ground Black Angus beef layered between pasta and mozzarella, provolone, ricotta and parmesan cheeses topped with our signature tomato-basil sauce	
<i>Tri-Color Tortellini</i>	\$55 (8-10 servings)
Cheese filled tri-color tortellini tossed with your choice of pesto or homemade tomato-basil sauce	
<i>Wild Mushroom Pie</i>	\$48 (6-8 servings)
Shitake, portabella and forest mushrooms sautéed with roasted garlic cabernet wine, baked in a delicate pastry shell and topped with a roasted red pepper sauce	

Menu is priced a la carte and based on 8-10 servings.

Available for pick-up hot, or cold with complete heating instructions.

On-site Personal Chef Service available for an additional cost – please call for details.

Customized menus and dessert options also available - please call for Chef consultation.

Please add 8% tax and 16% service fee, if applicable.

Menu and pricing subject to change without notice.