



Main Street ■ North Conway Village, NH ■ 603.356.4747 ■ www.chefsmarketnorthconway.com

BUFFET WEDDING MENU

All entrée selections come with your choice of soup du jour or garden salad, choice of rice or potato, seasonal vegetables, and fresh-baked rolls and butter.

Dessert options are available at additional cost.

Salad

(Choice of One)

Crisp romaine lettuce, roasted grapes, candied walnuts, crumbled bleu cheese with a citrus vinaigrette
Field green salad, grape tomatoes, red onion, carrots, cucumber, herb croutons with a balsamic dressing

Baby spinach with strawberries and sliced almonds served with a champagne vinaigrette

Classic Caesar salad

Grape tomatoes and buffalo mozzarella tossed with field greens with a lemon basil vinaigrette

Chilled or Hot Soup du Jour

Entrée

\$34 per person

(Choice of Three)

Cranberry Apple Chicken

Boneless breast of chicken filled with a flavorful stuffing of sautéed apples and cranberries, topped with a savory supreme sauce

Chicken Lemonaise

Medallions of chicken pan-seared with shallots and broccoli in a lemon wine sauce

Baked Stuffed Haddock

Stuffed with a crabmeat panko stuffing and served in a sherry lobster sauce

Baked Stuffed Sole

Fresh filet of sole stuffed with a delicate blend of cracker crumbs, herbs and almonds, served in a lemon shallot sauce

Roast Beef Carving

Top round of beef slow roasted, served au jus

Balsamic Bistro Tenders

Black Angus bistro tenders with a balsamic hickory glaze

Vegetarian

Customized by Chef Bryant according to your specifications

\$38 per person

(Choice of Three)

Chicken Madeira

Medallions of chicken pan-seared with wild mushrooms, artichokes and sun-dried tomatoes in a Madeira wine sauce

Basil and Brie Chicken

Boneless breast of chicken slow-roasted and basted with pesto served with a creamy brie cheese sauce

Baked Stuffed Shrimp

Four jumbo Shrimp fantailed, filled with a crab and chive stuffing

Grilled Salmon

Fresh Atlantic salmon filet lightly grilled and served with a citrus salsa and a lemon tarragon sauce

Beef and Blue En Croute

Petite filet of beef topped with wild mushrooms and gorgonzola cheese encased in puff pastry, served with a cabernet wine sauce

Prime Rib of Beef

Roasted to perfection, served au jus

Vegetarian

Customized by Chef Bryant according to your specifications

\$46 per person

(Choice of Three)

S and G Chicken

Parsley, sage, rosemary and thyme are encrusted on a boneless chicken breast stuffed with wild rice and apricots in a champagne cream sauce

Chicken Chardonnay

Breast of chicken with an artichoke, mushroom and white wine cream sauce

Salmon and Swordfish

Braided swordfish & salmon, broiled and presented atop wilted greens served with a chive beurre-blanc

Surf and Turf

Tender 7 oz. filet mignon charbroiled to perfection served beneath 3 jumbo shrimp sautéed in garlic butter

Beef Wellington

Petite tenders with mushroom duxelle encased in pastry and served with a roasted garlic cabernet sauce

Roast Tenderloin of Beef

Served with a roasted garlic cabernet sauce

Vegetarian

Customized by Chef Bryant according to your specifications

On-site \$500 service fee applied. Please add 8% NH State tax and 20% gratuity.
Menu and pricing subject to change without notice.