

Each entrée includes choice of soup or salad, a basket of freshly baked cornbread & sourdough rolls, choice of dessert and coffee, decaffeinated coffee and tea. For an additional charge, you may upgrade to a four course meal.

<u>Appetizer</u>

(Select One)

(Select One)	
~ New England Clam Chowder	
~ Chef's Seasonal Soup	
~ Tomato Bisque, Grilled Cheese Crouton	
~ Roasted Beets, Goat Cheese, Arugula & Lemon Vinaigrette	
~ Caesar Salad, Parmesan Cheese, Croutons & Creamy Caesar Dressing	
~ Mixed Green Salad, Shaved Local Vegetables & Maple Vinaigrette	
<u>Entrée</u>	
(Select up to Two)	
~ Pasta Primavera	\$23.00
Penne, Local Seasonal Vegetables, Lemon Butter	
~ Chicken Pot Pie	\$25.00
<i>Our Classic Recipe, Thyme Sage Biscuit</i>	φ25.00
~ Statler Chicken Breast	\$27.00
Sweet Potato Maple Sausage Hash, Mushrooms, Whiskey Cider Reduction	ı
	#2 0.00
~ New England Pot Roast	\$29.00
Slow Cooked Beef, Mashed Potato, Carrots, Cippolini Onions	
~ Baked Haddock	\$33.00
Pesto Crumbs, Vermouth Butter	<i><i>vvv</i>^{<i>i</i>}</i>
~ Root Beer Braised Short Ribs	\$33.00
Our Own Root Beer, Carrots, Horseradish Mashed Potatoes	



Plated Lunch (cont.)

<u>Dessert</u>

(Choose One)

- ~ Seasonal Bread Pudding
- ~ Chocolate Mousse with Fresh Berries
- ~ Orange Pound Cake, Fresh Strawberries, Whipped Cream

Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls Coffee, Decaffeinated Coffee and Tea



The New England

Tossed Garden Greens, Tomato, Cucumber & Red Wine Vinaigrette Pasta Salad, Green Peas, Ham, Cheddar Cheese & Mayonnaise Roast Beef, Roast Turkey Breast & Sliced Baked Ham Swiss, Cheddar & American Cheese Lettuce, Sliced Tomato, Red Onions & Pickles Country White, Wheat, Brioche Rolls & Wraps Traditional Mustard, Grainy Mustard, Horseradish Cream & Mayonnaise Potato Chips Chef's Choice of Dessert

Light Salad Luncheon

Caesar Salad, Parmesan Cheese & Garlic Croutons Tuna Salad, Grapes, Celery & Herbs Egg Salad Country White, Wheat & Brioche Rolls Grilled Lemon Asparagus Grilled Chicken Chef's Choice of Dessert

The Executive

Chef's House Made Soup of the Day Tossed Salad Greens, Tomato, Cucumber & Dressings Pasta Salad, Black Olives, Red Onion, Feta Cheese, Roasted Red Pepper, Parsley & Lemon Vinaigrette Tuna Salad Roast Beef, Roast Turkey Breast & Sliced Baked Ham Swiss, Cheddar & American Cheese Lettuce, Sliced Tomato, Red Onions & Pickles Country White, Wheat, Brioche Rolls & Wraps Traditional Mustard, Grainy Mustard, Horseradish Cream & Mayonnaise Potato Chips Chef's Choice of Dessert

Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls Coffee, Decaffeinated Coffee and Tea

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



\$22.00

\$25.00



Lunch Hot Buffet

\$34.00

<u>Salad</u>

(Select One)

- ~ Caesar Salad, Parmesan Cheese & Croutons
- ~ Mixed Green Salad, Shaved Local Vegetables & Maple Vinaigrette
- ~ Chopped Romaine, Cherry Tomato, Red Onions & Ranch Dressing

<u>Entrée</u>

(Select Three)

- ~ Parmesan Crusted Chicken, Tomato Scallion Basil Butter Sauce
- ~ Chicken Saltimbocca, Prosciutto and Sage Ragout, Marsala Reduction
- ~ Grilled Chicken, Roasted Tomato, Basil Pesto Cream Sauce
- ~ Pan Roasted Haddock, Leeks, Capers, Vermouth Butter Sauce
- ~ Seared Salmon, Fennel Orange Slaw, Pomegranate Reduction
- ~ Yankee Seared Pot Roast, Roasted Carrots, Cippolini Onions
- ~ Chipotle Brown Sugar Crusted Pork Loin, Apple Demi
- ~ Marinated Brandt Bistro Steak, Caramelized Onions and Peppers
- ~ Pasta Primavera, Seasonal Fresh Vegetables, Penne, Lemon Butter
- ~ Cheese Tortellini, House Marinara, Roasted Zucchini and Summer Squash
- ~ Quinoa, Spinach, Tomato Basil Salad, Roasted Cremini Mushrooms

<u>Starch</u>

(Select One) ~ Mashed Potato ~ Roasted Garlic Herb Potato ~ Rice Pilaf ~ Pesto Couscous

<u>Vegetable</u>

(Select One)

- ~ Vegetable Medley with Lemon Butter
- ~ Green Beans, Caramelized Onions
- ~ Roasted Carrots Glazed with Local Honey and Herbs



Lunch Hot Buffet (cont.)

Dessert:

(Select One)

- ~ Orange Pound Cake, Fresh Strawberries, Whipped Cream
- ~ German Chocolate Cake
- ~ Seasonal Bread Pudding

Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls Coffee, Decaffeinated Coffee and Tea

