

*- Saffron -*

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*Banquets and Catering*

**80 Main Street, Nashua NH 03060. 603-883-2100**

“Exceptional quality, professional service making every evening  
memorable”

# Saffron

## **Appetizers**

Scallops Wrapped in Apple wood Bacon  
Smoked Chicken Rangoon's  
Chicken Skewers w/ a Peanut Sauce  
Pan Seared Baby Lamb Chops  
Petit Chesapeake Bay Mini Crab Cake  
Panko Seared Sea Scallop w/ Ginger-Tomato Compote  
Chilled Jumbo Shrimp w/ Citrus Scented Cocktail Sauce  
Vegetable Spring Rolls  
Crab Spring Rolls  
Braised Beef Lollipops  
Grilled Quesadillas; with Choice of Chicken/Beef/Vegetables  
Goat Cheese Croquettes  
Lobster Profiteroles  
Fresh Mozzarella, Plum Tomato and Balsamic Drizzle  
Cheese and Vegetable Tray  
Truffle and Marscapone Purses  
Lobster Ravioli  
Herb Roasted baby Lamb Chops  
Lobster mac N Cheese  
Stuffed Top Neck Clams

## **Salads**

Baby Spinach Salad  
Organic Mesculin Greens  
Field Salad  
Caesar Salad

## **Quiches**

Three Cheese  
Bacon & Cheese  
Broccoli & Spinach  
Lobster

## **Deli Tray:**

Turkey, Ham, Roast Beef,

Cheddar, Swiss, American

**Fruit Options**

Assortment of Local Farm Fruits  
Fruit Skewers

**Dessert**

Bread Pudding (Chocolate, Blueberry)  
Fruit Skewers  
Mini Pastries  
Flourless Chocolate Torte  
Boston Crème Pie  
Strawberry Short Cake  
Tiramisu

Entrees

**Chicken Saltimbocca**

Pan roasted organic chicken with prosciutto, sage, melted fontina cheese, and garlic whipped potato.

**Caramelized New Bedford Sea Scallops**

Maine lobster, pecorino risotto and orange gastrique

**Center Cut Filet Mignon**

9oz Reserve cut, roasted tourne potatoes, julienne carrots, butter snap peas and burgundy veal glaze

**Pan Roasted Chilean Sea Bass**

Nest of spring julienne vegetables, tomato dice and a cilantro lime sauce

**Berkshire Pork Tenderloin**

Grilled Jalapeño and cheddar cornbread, sweet potato wedges and a Dijon demi glaze

**Lobster and Shrimp Flambé**

Maine lobster, jumbo shrimp, cherry tomatoes tossed in a succulent scampi sauce served over black pepper fettuccini and shaved Romano cheese.

**All Natural Free Bird Chicken Breast**

Roasted autumn vegetables, fresh thyme and a porcini mushroom cream sauce.

**Grilled Center Cut NY Strip Steak**

Classic potato gratin, sautéed baby spinach. Choice of melted blue cheese or red wine reduction.

**Apple Wood Bacon Wrapped Scottish Salmon**

Pan braised autumn lentils, sautéed asparagus and a buerre blanc.

**Lobster Pie**

Maine lobster, seasoned bread crumbs accompanied with sautéed spinach and garlic mashed potato.

**House Sirloin**

8oz. Reserve cut served with Fingerling Potatoes, Asparagus wrapped in Bacon and a Cabernet Demi Glace

**Pan Roasted Chilean Sea Bass**

Nest Julian summer vegetables and a lemon pepper butter sauce.

**Stuffed Frenched Pork Chop**

Stuffed with Spinach, Fontina and Prosciutto, Butter Sautéed Fingling Potatoes, Haricot Verts, Sauce Robert.

**Pepper Crusted Duck Breast**

Pink lady apple and spring fennel salad, raspberry gastrique

**Apple wood Bacon wrapped Rabbit Loin**

Parsnip and carrot puree, Dijon veloute.

**Wild Boar Loin Chop**

Brined overnight with oranges, peppercorns and bay leaves.  
Served with a honey cornbread stuffing, bacon compound butter.

**Kangaroo Tenderloin Kebob**

Yukon gold potato and butternut squash hash.

**Rosemary and Sea Salt Crusted Lamb Rack**

Thyme chic pea frites, sautéed baby organic carrots and a petit syrah balsamic syrup

**Grilled Line Caught Swordfish**

Topped with a green onion and lemon compound. Served over gourmet Italian cous cous

**Baked New England Haddock**

Baked with butter bread crumbs and accompanied with seasonal vegetables

\*Additional Items available upon request\*