

Wedding
Receptions

Wedding Packages

All packages include the personalized service of a wedding coordinator to assist you in the planning of your reception.

Classic

Ivory or White House Tablecloths

Domestic Cheese and
Cracker Display

Hurricane and Candle Centerpieces or
White Artificial Floral Arrangements

A Selection of Three
Hot Hors d'oeuvres

Selection of Colored Napkins

Elegant Three-Course
Dinner or Dinner Buffet

Sparkling Champagne Toast

'Finale' Coffee Buffet

The Classic package price is based upon entrée or buffet selection.



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Canapés & Hors d'oeuvres

Please select three from the following. Served butler style.

Hors d'oeuvres

Scallops Wrapped in Bacon
with a maple cider glaze

Crispy Phyllo Triangles
with spinach and feta filling

Brie Wrapped in Phyllo Dough
with raspberry preserves

Stuffed Mushroom Caps
seafood crumb stuffing

Chicken Satay Skewers
served with a peanut sauce

Coconut Chicken Tenders

Petite Crab Cakes
with caper remoulade

Beef Teriyaki Skewers

Vegetable Spring Rolls
with sweet & sour dip

Beef Tenderloin Crostini
served with a horseradish aioli

Bruschetta
balsamic marinated tomatoes
and fresh basil topped
with buffalo mozzarella



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Enhanced Hors d'oeuvres Displays

Displays must be ordered for the number of guests in your party.
Prices are listed per person unless otherwise specified.

Cold Presentations

Seasonal Market Crudité

A selection of market fresh
vegetables with a ranch dip
3-

Mediterranean Tapas Display

A selection of imported cheeses,
marinated vegetables, country olive mix,
tabouli, hummus and pita bread
6.5-

Fresh Fruit Display

A variety of melons and other
vine-fresh fruits and berries
presented with creamy yogurt dips
4-

Shrimp Cocktail Presentation

Shrimp poached in our blend
of soaked spices with Bloody Mary
cocktail sauce
295-
(one hundred pieces)

Enhanced Hors d'oeuvres Stations

Stations must be ordered for the number of guests in your party.

Carving Stations

Chef attended. \$75 per station carver fee.

Stations are presented with freshly baked breads, rolls and creamery butter.

Slow Roasted Ribeye

with Madeira and horseradish sauce
12-

Roast Sirloin

au jus
8-

Roast Tenderloin of Beef

served with a cabernet reduction
14-

**Maple Glazed Leg
of Virginia Ham**

8-

Roast Pork Loin

with cider Dijon sauce
8-

Herb Crusted Breast of Turkey

with cranberry orange relish
pan gravy
8-

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Three Course Wedding Dinners

Includes choice of salad, entrée, and wedding cake accompaniment. Served with freshly baked breads, rolls and creamery butter.

Salad

Please select one.

Mixed Greens

with roma tomatoes, green pepper, red onion, and cucumbers served with white zinfandel dressing

Waldorf Salad

with sliced apples, candied walnuts and gorgonzola served over greens with balsamic vinaigrette

Classic Caesar Salad

with focaccia croutons and imported parmesan

Tomato Basil Caprese

with mozzarella, fresh basil and balsamic reduction



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Three Course Wedding Dinners (Cont'd)

Entrées

Please select one. All prices are listed per person.

Chicken Florentine

Italian cheeses and spinach topped
with an alfredo cream sauce

48⁻

Baked Stuffed Chicken

With our house bread stuffing
topped with a veloutè sauce

48⁻

Breast of Chicken Boursin

Filled with Boursin cheese and
dusted with bread crumbs

48⁻

Statler Breast of Chicken

With jus

48⁻

Fresh Pan Roasted Swordfish

With a basil pesto crust

55⁻

Seafood Stuffed Haddock

Fresh baked haddock with our seafood
stuffing and a lemon butter sauce

49⁻

Pan Roasted Salmon

With a maple dijon demi glaze

52⁻

Pan Roasted Tenderloin of Pork

With pan jus

46⁻

N.Y. Strip Steak

Marinated in olive oil and
Montreal seasoning

58⁻

Prime Rib Au Jus (12oz.)

Choice bone out rib,
spice-rubbed and slow roasted

54⁻

Grilled Filet Mignon (8oz.)

Served with a Merlot demi glaze

58⁻

Classic Surf & Turf

6oz. pan-seared Filet with
2 jumbo stuffed shrimp

58⁻

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Wedding Buffets

Dinner Buffets are accompanied by Chef's selection of potatoes and/or rice and seasonal vegetables. Served with freshly baked breads, rolls and creamery butter. Buffet dinners include the features of the wedding packages.

The Fairways

Soups

Please select one.

Creamy Chicken and Broccoli Soup

Hearty Minestrone

Tomato Rosemary Bisque

Chicken Vegetable and Pasta

Salades

Please select two.

Caesar Salad

Tossed Seasonal Greens

Pasta Salad

**Tomato, Basil and
Mozzarella Salad**

Potato Salad

Entrées

Please select three.

Grilled Beef

with red wine peppercorn sauce

Grilled Salmon

served with a maple glaze

Seafood Stuffed Haddock

baked in white wine topped
with our own seafood stuffing
served with a lemon butter sauce

Baked Stuffed Chicken

with house bread stuffing
and topped with velouté

Roast Pork Loin

served with a maple horseradish glaze

Chicken Marsala

with Shitake and white mushrooms,
pan roasted with a Marsala wine sauce

Wild Mushroom Ravioli

served with a tomato rosa sauce

49⁻

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Sweet Finishes

Wedding Cake Accompaniments

Please select one.

**French Vanilla or
Dutch Chocolate Ice Cream**
with choice of carmel,
chocolate fudge or raspberry sauce

Chocolate Dipped Strawberries
with dark chocolate coating

Ice Cream Bon Bon
Vanilla ice cream coated in chocolate

Coffee Station

Freshly brewed regular and decaffeinated coffees and select teas.



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