



REHEARSAL DINNER FOOD & BAR PACKAGES

We have organized this portfolio for you to make selections within our standard packages; and, we have highlighted which selections, such as a pricier cut of meat or an extravagant dessert bar, will incur a surcharge. We have a variety of sample menus as well as photo collections available to help you make your selections.

****An 8.5% NH sales tax and 20-25% service fee will be added on to the price of each package and any additional food and beverage costs.***

Rehearsal Dinner Food Options & Bar Packages

Buffet Food & Bar Package

**For a minimum of 25 guests; otherwise, guests will order from Chef's Menu.*

1. Pick Your Food Package (A or B)

A.) Dinner Buffets (pp. 3-5).....\$62.00 pp

- Pick a Level One Dinner Buffet (Level 2 +surcharge)
- Pick one Sweet Ending (pp. 16-17) **OR** one Dessert Station (\$8 surcharge)

B.) Feast Experience (p. 6).....\$75-175 pp

- Pick one Feast
- Pick one Sweet Ending (pp 16-17)

Progressive Cocktail Party Food & Bar Package

Choose 7 Passed Appetizers (pp. 7-10)

Choose from vegetarian, meat and seafood options in our Catering Portfolio.

We'll start with a couple passed appetizers outside and continue into the Barn.\$62.00 pp

Dessert Station (pp. 16-17)

Choose 2 Sweet Ending desserts for your guests\$10.00 pp

❖ **ADDITIONS:** *Consider a Cheese & Charcuterie Station*.....additional \$18.00 pp

3-Course Seated Dinner Food & Bar Package

Optional Cocktail Reception (pp. 7-10)\$18.00 pp

- Choose 2 Passed Hors D'Oeuvres
- Add Food Station (Level 1-3, starting at +\$18 surcharge pp)

Two-Course Seated with Mini Dessert Station\$70.00 pp

- Country biscuits with blended butter
- **Add** a Plated Appetizer (+ surcharge, price dependent on selection)(p. 11)
- Choose a Soup/Choose a Salad (Combination Plate)(pp. 11-13)
- Choose Two Entrées with Composed Sides (plus a vegetarian option)(pp. 13-15)
- **Substitute** 3 Bowls Family-Style Sides for Composed Sides (surcharge \$6.00 pp)(p. 15)
- Choose 2 Desserts (pp. 16-17)

PACKAGE SELECTIONS

REHEARSAL DINNER BUFFETS

LEVEL ONE BUFFETS

- Korean Tacos Bar: choice of (pick 2): Bulgogi beef, chicken, pork or sesame vegetables; Plus, kimchi slaw, avocado crème, tomato salsa, queso fresco, sriracha mayo, fresh flour tortillas, rice and gingered black beans.
- Oaxacan Taco Station: choice of (pick 2): beef machaca, pork pibil, pulled green chile chicken, crisp adobo white fish. Grilled chili spiced zucchini and portobello mushrooms; pica de gallo; guacamole; pickled red onions and jalapeños; fresh flour tortillas; cilantro rice; spicy black beans; Cotija cheese; mixed cabbage, cherry tomato and mango slaw.
- Spanish Tapas & Paella Dinner Party: Salmorejo with ham and egg; tomato bread with Gortaxxa cheese; chickpeas in garlic and spinach; octopus a la plancha with oranges and toasted almonds; paella with rabbit (or seafood), duck sausage, and peas; albóndigas de cordero a la hierbabuena (lamb meatballs); tortilla española
- Comfort Food Station: (pick two entrees) all-beef hot dogs, chili, chicken and dumplings, fried chicken, meat loaf, veggie lasagna, nacho or chicken casserole; (pick two sides) mashed potatoes, corn on the cob, green bean casserole, mac and cheese, creamed spinach, cole slaw, potato salad; garden salad.
- Waffle Bar: Buttermilk, Herbed (or Pumpkin) and Cornmeal waffles; buttermilk fried chicken, pulled pork or beef OR sliced steak, creamed spinach and mushrooms; Savory Toppings: sriracha maple syrup, maple syrup, avocado salsa, chopped scallions, chives, sweet corn & tomato relish, smoked cheddar cheese, sour Cream, pica de gallo, slaw; salad, green beans, whipped sweet potatoes.
- Italian Station – Italian wedding soup; garlic bread and anti-pasti tray; Caesar salad OR tomato & arugula salad with mozzarella and basil; shaved zucchini salad with lemon, mint and EVOO OR sautéed broccolini with roasted garlic. **(Choose two entrées:)** chicken or eggplant parmesan, chicken milanese, chicken cacciatore, veal marsala, lasagna (veggie or meat), baked penne with organic spinach and local ricotta, linguini marinara with beef or turkey meat balls (on side), Italian herb roasted chicken with house-made gnocchi.
- Fish Fry - Crispy fried Portsmouth cod/haddock, shrimp and scallops; creamy coleslaw, garden salad, steamed green beans, house-made French fries, hushpuppies, malt-infused tartar sauce, ketchup and Bloody Mary cocktail sauce.
- Oktoberfest Celebration – traditional German sausages, schnitzel, house-made sauerkraut, German potato salad, sauteed red cabbage and apples, green or carrot salad, soft pretzels, crunchy rolls, and selection of mustards.

CLASSIC FARMHOUSE BARBEQUE BUFFET

- Country Biscuits with herbed butter
- Two Entrées Choices:
 - **Smokehouse Entrees** - barbequed brisket; barbequed pork butt; barbequed chicken or turkey; barbequed beef or pork short ribs
 - **Grilled Entrees** – marinated sliced flank or skirt steak; lemon & rosemary turkey or chicken; Greek-style leg of lamb; lacquered pork chops; chili and lime-rubbed swordfish or mahi mahi with smoky tomato vinaigrette
 - **Farmhouse Kitchen Entrees** - buttermilk fried chicken; vegetarian or chicken pot pie; shepherd's pie
- Two Side Dishes
 - Maple Baked Beans
 - Mac & Cheese
 - Red Potato Salad
 - Red or Black Beans & Rice
 - Butternut Squash Pilaf
 - Steamed Vegetables
 - Roasted Root Vegetables
- Two Composed Seasonal Salads
 - Coleslaw
 - Green Bean Salad
 - Seasonal Garden Salad/Heirloom Lettuce Salad
 - Chopped Kale Salad with Buttermilk Ranch Dressing
 - Cucumber Salad
 - Beet Salad
 - Heirloom Tomato & Basil
 - Arugula Salad
- Corn on the Cob

LEVEL TWO BUFFET (+\$10 pp)

Pan-Asian Dinner Party - (pick 3 meat, 3 veggie; add additional meat/seafood for \$7):

- Kung Pao Prawns Rice Bowl
- Kimchi & Shrimp Pajeon (savory Korean pancakes) with dipping sauce
- Teriyaki Beef Noodles (or Vegetarian Sesame Noodles) in Mini Take-Out Box
- Malaysian Chicken Satay Skewers with Peanut Sauce
- Bánh Mì Bowls with Lemongrass Pork
- Bo Ssam – Korean pork BBQ in lettuce cups
- Layered Asian Salad & Slaw with Hot & Sour Vinaigrette
- Smoky Miso Aubergines
- Stir-Fried Smack Cucumbers (mini bowl)
- Steamed Pork Buns
- Seared Tuna Tataki (add \$4)
- Sri Lankan Fish Curry & Rice Bowl
- Malaysian Char Kuey Teow – rice noodles, shrimp, Chinese sausage, bean sprouts and egg in chili sauce
- Korean Short Ribs
- Coconut Curried Tofu – Chinese broccoli
- Sesame Green Beans or Spinach
- Stir Fried Cauliflower & Shiitake Mushrooms in Black Bean Sauce;
- Malaysian Mee Goreng – lo mien noodles in garlic and chili sauce with chicken or tofu - bean sprouts, potatoes, mushroom and scallions
- Steamed Vegetable Dumplings
- Kimchi Fried Rice
- Shiitake Fried Rice with Edamame
- Grilled Bok Choi with Sasmjang (chili paste)

REHEARSAL DINNER FEASTS

DELUXE FARMHOUSE BARBEQUE BUFFET

\$77 per person

- Country Biscuits with Herbed Butter
- Three Entrées (same choices as above)
- Four Side Dishes (same choices as above)
- Two Composed Seasonal Salads (same choices as above)
- Corn on the Cob

FARMHOUSE PIG ROAST

\$79.00 per person

- Whole Roasted Pig(s)
- Maple Baked Beans
- Red Potato Salad OR Mac & Cheese
- Coleslaw
- Corn on the Cob
- Seasonal Garden Salad
- Corn Bread & Country Biscuits

NEW ENGLAND CLAM BAKE

\$85.00 per person

- New England Clam Chowder
- Fresh Portsmouth Lobsters, drawn butter
- Clams and Mussels
- Buttermilk Fried Chicken
- Fresh Corn & Salted Potatoes
- Coleslaw
- Mixed Garden Salad with Cider Vinaigrette (or Green Bean Salad)
- Parker House Rolls

5-COURSE WINE DINNER (*price includes wine)

\$175.00 per person

- Presentations are made by both Chef Barnes and a Wine Expert for each course.
- Includes one round of cocktails (or other alcoholic beverage) and passed hors d'oeuvres during a standing cocktail hour.
- 4 five-course seasonal menus are offered. Substitutions made for dietary restrictions.

- Wines are paired with each course and selected from medium to high-quality wines.

COCKTAIL PARTY PASSED HORS D'OEUVRES

Planned at 2.5 passes per person

From the Garden (vegan = V)

- Summer Crostini – (pick 2) truffled wild mushroom; tomato & basil; or summer squash & ricotta
- Fall Crostini – (pick 2) truffled wild mushroom; fig, goat cheese, toasted pecans; pumpkin ricotta with brown sugared bacon; brie with cranberry-apple chutney
- Black Bean & Manchego Empanada
- Artichoke & Goat Cheese, Pumpkin & Ricotta, OR Mushroom Arancini
- Roasted Corn & Sweet Pepper Beignets
- Local Blue Cheese Beignets
- Figs in a Blanket – honeyed figs, goat cheese, puff pastry with poppy seeds
- Stuffed Mushrooms – local goat cheese, rosemary
- Crisp Tofu & Vegetable Kabobs with Buttermilk Dressing
- Mini Southwestern Pepper & Red Bean Quesadillas
- Avocado Summer Rolls with Chili Lime Sauce (V)
- Crispy Three Cheese Mac & Cheese Balls
- Mini Grilled Cheese & Tomato Soup Shooter
- Watermelon Gazpacho Shooter (V)
- Buffalo Cauliflower with Ranch in mini bucket
- Crispy Spring Rolls with Dipping Sauce (V)
- Veggie Crudité in a Mini Bucket with Green Goddess or Ranch
- Guacamole Jar – fresh tortilla, pica de gallo (V)
- Chilled Heirloom Tomato Soup over Garlic Panna Cotta (Weck jar)
- Seasonal Vegetable Tempura – ponzu dipping sauce (V) (Weck jar)
- Samosas with Cilantro Chutney
- Spinach Pakora Fritters with Cucumber Raita

- Zucchini Rolls with Goat Cheese, Roasted Peppers and Herbs

From the Barn (chicken, beef or other meat)

- Satays - Malaysian beef or chicken, satay dipping sauce
- Tandoori Chicken Skewer with cumin raita (yogurt dipping sauce)
- Greek Lamb Kabob with tzatziki sauce
- Crisp Southern Fried Chicken Skewers with Buttermilk Dressing
- Asparagus wrapped in prosciutto
- Dates Stuffed with goat cheese in prosciutto wrap; OR Figs or Roast Pears stuffed with blue cheese wrapped in prosciutto (fall)
- Local Ham & Country Biscuit Sliders with house mustard
- Vietnamese Chicken or Pork Spring Rolls with Coconut Peanut Red Curry Sauce
- Southwestern Beef Kebab with Aji Chili Dipping Sauce
- Coconut Chicken Lollipop - spicy chili sauce
- Mini Tacos - beef, chicken or pork pibil (margarita shooter +\$4)
- Mini Beef Wellingtons with Horseradish sauce
- Slider - hamburger, roasted turkey, pulled chicken or pork
- Lamb Kofta (meatball) Skewers – harissa dipping sauce
- Spicy Beef or Pork Empanada
- Pork Pie Tourtieres

From the Sea (*surcharge above package price)

- New England Lobster Rolls (+\$4 per person)
- Shrimp Tempura with Spicy Mango Chili Dipping Sauce
- House-Cured Salmon - salmon roe, dill mascarpone, black bread
- Grilled Maple & Chili Crusted Scallops Wrapped in Bacon (+\$2)
- Mini Crab Cakes with Tomato Remoulade (+\$2)
- Shrimp & Chorizo Skewers with Romesco Sauce
- Wasabi Tuna, Cucumber & Topiko Sushi Rolls (+\$2)
- Mini Fish & Chips – served in a paper cone with malted tartar sauce
(add Henniker Brewery shooter + \$2)

- Smoked Salmon Croquet with Beet and Watercress
- Avocado, Mango, Tuna Parfait (Weck jar)
- Spiced Shrimp Cocktail – served with house Bloody Mary cocktail sauce (+\$2)
- Tuna & Shrimp Ceviche – (Weck jar) ají Amarillo, jerked plantain ribbons (+\$2)
- Chilled Corn & Crab Soup (Weck jar)
- Fried Oyster in a mini-Biscuit – remoulade, arugula/slaw
- Spicy Popcorn Shrimp
- Lobster Fritters with Spicy Remoulade

COCKTAIL PARTY GRAZING STATIONS

Level One Grazing Stations (\$18 per person if not included in a package)

- Tuscan Antipasti – a selection of prosciutto, marinated mushrooms, marinated eggplant; crostini with traditional chicken mousse and honey ricotta; olives, tomato bruschetta, bocconcini mozzarella; vegetable crudités or (depending upon availability) shaved zucchini with EVOO, mint, lemon.
- Mediterranean Antipasti - grilled and roasted garden vegetables, chickpea hummus and red pepper-walnut hummus with herbed flat breads, olives, marinated feta cheese, baba ghanoush, falafel or grape leaves.
- Farmers Cheese & Charcuterie Board – Farmers Table of local cheeses and cured meats, house-made pickles, organic vegetable crudité and two dips, fresh fruit, accoutrements such as local honeycomb and mustards, fig paste, grilled breads and artisanal crackers.
- House-Cured Salmon Platter – rustic country bread and a selection of spreads and accoutrements such as capers and pickled onions; garden crudités with two dips
- Iberian Tapas – cod fritters, tortilla Española, Vermont Shepherd “Invierno” cheese (similar to Manchego) and jamón ibérico, olives, grilled octopus salad, Andalusian spinach and garbanzos, grilled bread
- Global Pub Food (choose 3) – pierogi, bitterballen (Dutch shredded sirloin meatballs with grilled bread), Korean fried chicken, brats & kraut, soft pretzels, fish & chips, shrimp boil, pulled pork sliders, cheeseburger sliders, French fries with Belgian mayo; included with all pickles, mustards, curried ketchup
- Salad Shaker Station – various greens, house-made croutons, chopped vegetables, three dressing choices, and loads of salad fixings – mix it up in a Mason jar!

Level Two Grazing Stations (add \$15 pp above Level One)

- Oyster Raw Bar: serving a selection of three local Oysters, kimchi shaved ice, mignonette and cocktail sauce, lemon, house-made oyster crackers, hot sauce.
- Salumeria: shaved local prosciutto, selection of house cured meats and pâtés, local spiced mustard, fig jam, dried fruit and pickled garden vegetables, mini gourmet sandwiches (roast chicken with basil aioli and oil-cured tomato on ciabatta; roast baby tomato, rosemary and goat cheese on roll); and two traditional antipasti (pasta salad – artichokes, tomato, basil, ciliegine mozzarella; arugula salad, shaved fennel, orange and roast pine nuts)

Level Three Grazing Stations – (*add \$30 above Level One food station)

- Brassiere Raw Bar - shrimp, clams, Jonah crab claws, fresh crab salad or chowder, and lobster claws and tails.

SEATED DINNERS

PACKAGE INCLUDES

\$79 per person (\$74 pp. for Rehearsal Dinners with 2 desserts)

- Basket of Rolls & Breads with Herbed Butter
- Soup & Salad Combo Plate (choose soup and salad)
- Choice of Two Composed Entrées (*a silent vegetarian/vegan dish may also be offered)
- Choose up to 4 selections for Dessert Station (see p. #16-17)
- Choose Sweetheart Cake flavors (weddings only)
- Coffee/Tea

PACKAGE UPGRADE – PLATED APPETIZER (served prior to soup/salad)

- Local Oysters on Half Shell – mignonette, lemon, horseradish (\$18 for half dozen pp)
- Goat Cheese & Potato (or Mushroom & Sauerkraut; or Pumpkin & Goat Cheese with Apple Butter) Pierogies with chive sour cream (\$8 pp)
- Rabbit Rillettes with Tuscan Bread Crostini (\$10 pp)
- Local Cheese & Charcuterie Board (\$14 pp)
- Tuscan Antipasti (\$14 pp)
- Iberian Tapas Platter (\$16 pp)
- Shrimp Cocktail (\$14 pp)
- Crab Cake (\$18 pp)
- Grilled Greek Octopus with Tzatziki (\$18 pp)
- Crispy Calamari with Spicy Tomato Sauce (\$16 pp)
- Bitterballen (Dutch Steak Meatballs) with grilled bread, house pickles and mustard (\$12 pp)
- Lobster Arancini with Saffron Aioli (\$16 pp)
- Cod Fritters with Pepper Aioli (\$12 pp)
- Foraged Forest Tempura – fiddleheads, wild mushrooms with forest vinegar

SEASONAL SALADS

April - May (examples)

- Chopped organic kale, tear drop tomato, herbed croutons, buttermilk dressing
 - Organic market greens, cucumber, tomato, cider vinaigrette
 - Asparagus, baby beets, spring greens, poached quail eggs
 - Dandelion, crispy pancetta, cucumber, red onion, blue cheese, cider vinaigrette

- Strawberry, rhubarb, spinach, walnuts, goat cheese
- Pea Tendrils, wild asparagus, fiddleheads, radish, chevre, lemon vinaigrette

June – early September

- Watermelon, feta, radish, mint, mustard greens, honey-cider vinaigrette
- Field greens, peppered goat cheese, roasted sweet peppers, citrus vinaigrette
- Heirloom tomatoes, baby arugula, fresh local mozzarella, balsamic reduction
- Summer beans, heirloom tomatoes, roast peppers, local feta
- Shaved zucchini, mint, lemon, EVOO
- Heirloom baby beet salad, toasted pistachios, goat cheese, EVOO, vinaigrette

Mid-September – late October

- Fall greens, marinated beets, grilled Bosc pear, grapefruit, walnuts, smoked blue cheese, cider vinaigrette
- Spicy greens, green apples, local blue cheese, candied pecans
- Fall Kale Panzanella – chopped kale, roast butternut squash, dried cranberries, gold beets, goat cheese
- Shaved Brussels sprouts, honey, pistachios, pomegranates, balsamic vinaigrette

SOUPS

April - May

- Spring Spinach & Roast Garlic Soup – corn bread croutons
- Lemon Thyme Chicken Soup
- Chilled Asparagus Soup
- Curried Carrot Dill Soup
- Potato & Leek Soup
- Borscht with Crème Fraiche
- Italian Seafood Soup

June – early September

- Lobster Bisque - served with sweet pepper fritters
- New England Clam Chowder - served with house-made oyster crackers
- Heirloom Gazpacho
- Sweet Corn & Sage Soup – cheddar crackers
- Calypso Black Bean Soup

- Garden Vegetable Soup
- Roasted Tomato
- Chilled Cantaloupe & Mint Soup
- Zuppa di Mare

Mid-September – late October

- Roasted Pumpkin Soup - served with pepitas, pomegranate, maple cream
- Maultaschensuppe - pockets of spinach and veal in consommé
- Cream of Wild Mushroom - served with garlic toast
- Italian Wedding Soup
- Curried Lentil Soup
- Chef's Chili
- Shrimp & Asian Noodle Soup
- French Onion Soup with Cheese Crouton

ENTREES

- Herbed Free-Range, Pan-Roasted Chicken Breast - thyme reduction, grilled maple sweet potatoes, lemon spinach
- Buttermilk Fried Local Chicken - zucchini waffle, garlic reduction, sautéed greens
- Chicken Pot Pie – organic root vegetables, pastry crust
- Smoked & Slow-Braised Local Pork Short Ribs - whipped Yukon potatoes or duck fat- roasted fingerlings, yellow beans
- Pork Tenderloin OR Pork Chop in Bourbon Glaze – cheesy polenta (or mashed potatoes), carrot and fresh pea medley
- Pork Roast in Sauerkraut – red cabbage, German potato salad or spätzle, cucumber and yogurt salad with dill, sautéed red cabbage and apple
- Roasted Tuscan Porchetta – creamy polenta, seasonal vegetables
- Korean-Style Beef Short Ribs – sesame rice, kimchi, marinated cucumber salad
- Braised Burgundy Beef Short Ribs – roasted root vegetables, wild mushroom spätzle OR Yukon Gold mashed potatoes
- Barbequed Brisket – mashed potatoes (or mac & cheese), seasonal vegetables
- Sliced Peppered Local Skirt Steak - cabernet reduction, tri-color fingerlings, grilled asparagus or other seasonal vegetable
- Tunisian Spiced Roast Leg of Lamb - vegetable tagine, couscous
- Chili-Rubbed Maine Salmon - cilantro and black bean rice, garlic greens

- Grilled Swordfish - citrus vinaigrette, basil millet, zucchini with lemon & mint
- Pan-Roasted Halibut (or other seasonal fish) – rosemary fingerlings, seasonal vegetables, lemon vinaigrette
- Portuguese Fishermen’s Stew – cod, clams, scallops, mussels, potato, linguça
- Vietnamese Red Curry Fish & Shrimp – rice noodles, fresh napa cabbage
- Lobster, Scallops n’ Grits – bourbon mushrooms, kale, saffron grits
- Autumn Polenta – goat cheese, walnuts, wild mushrooms, roast heirloom squash, kale
- North African Eggplant Pie - farro with slow-roasted tomatoes, artichokes, olives, Za’atar yogurt
- House-Made Roast Cauliflower & Goat Cheese Ravioli (or pumpkin gnocchi) - roasted sweet peppers, rosemary, extra virgin olive oil
- Butternut Gnocchi with garden-grown pesto and seasonal vegetables
- Freshly Made Pappardelle with Ramp-Hazelnut Pesto – mushrooms, asparagus, goat cheese
- Moroccan Vegetable Tagine – chickpeas, couscous, seasonal vegetables, dates, almonds, tagine broth
- Stuffed Squash – pepitas, dried fruit, Manchego cheese, kale, chestnuts or walnuts
- Seasonal Risotto with local mushrooms, seasonal foraged items or seasonal vegetables; Pecorino cheese

ENTREES with SURCHARGE

- Veal Chop – (\$12) fingerlings, seasonal vegetables
- Lamb Rack (\$12)
- Lamb Chops (\$8)
- Sirloin (\$8)
- Prime Rib (\$12)
- Ribeye (\$10)
- Beef Tenderloin (\$12)
- Whole Lobster (Market Price – roughly \$10)
- Venison (Market Price)
- Pheasant or other Game Bird (Market Price)

PACKAGE UPGRADE – Family-Style Sides with Entrées (choose 3 for surcharge of \$6)

- Fresh green and wax beans, red onion, dill
- Braised zucchini, white beans, fingerling potatoes with preserved lemons and basil crème fraiche
- Roasted corn, lima beans and tomatoes
- Roasted heirloom squash and wild mushrooms
- Artisanal grains, pumpkin seeds, feta cheese
- Grilled summer corn with potatoes, cucumbers, peas
- Field green tomatoes with sriracha-maple salsa
- Roasted root vegetables
- Lemon & Thyme Carrots & Peas
- Sautéed Kale or Collard Greens with (or without) Bacon
- Summer Zucchini in Mint, Lemon & EVOO
- Mac & Cheese
- Sweet Potato Mash or Medley
- Fingerling Potatoes
- Home Fries or French Fries
- Mashed Potatoes
- Cheddar Grits
- Maple Baked Beans
- Others to be discussed

DESSERT OPTIONS

**Outside bakers are permitted to supply cakes or any other sort of dessert item. There is a \$2.50 service fee per guest for set-up, plating/service and dishwashing fee.*

SWEET ENDING DESSERTS

Choose Two:

- Seasonal Cupcakes
- Decorated Sugar Cookies
- Crème Brûlée
- Chocolate Pot de Crème
- Strawberry & Rhubarb Panna Cotta
- Lemon or Raspberry Bars
- Chocolate Mousse, Amaretto Cherry & Brownie (g-free) Parfaits
- Cannolis
- Chocolate Ganache S'Mores Tarts
- Cherry Cheesecake Parfaits
- Strawberry Shortcake Parfait
- Lemon Mousse with Macerated Strawberries in Basil
- Apple or Pear Crisp – vanilla ice cream
- Seasonal Tart: such as lemon curd with berry compote; pineapple and coconut; apple cranberry crumble
- Mini Caramel-Apples
- Poached Pears or Plums – served with walnut ice cream
- Chocolate Dipped Strawberries
- Coconut & Passion Fruit Panna Cotta – fresh raspberries, pumpkin seed brittle

OR Choose One:

- Dessert Trio – champagne sorbet, raspberry panna cotta, chocolate truffle (+\$4)
- Peach Biscuit Cobbler – lavender ice cream
- Blueberry or Cherry Biscuit Cobbler – vanilla ice cream
- Sea Salted Caramel Layered Chocolate Cake – served with Vanilla Ice Cream
- Carrot Cake with Cream Cheese Frosting
- Funfetti Celebration Cake
- Red Velvet Cake with Cream Cheese Frosting
- Yellow Cake with Strawberry Layers & Strawberry Buttercream
- Profiteroles with Fresh Strawberries – served with house-made Strawberry Goat Cheese Ice Cream and house-made Fudge and Caramel Sauce
- Brownie Waffle Sundae – served with maple walnut ice cream and sautéed apples

- Italian Dessert Trio: Blood Orange Panna Cotta, Chocolate Dipped Biscotti, Espresso
- Passion Fruit & Peach Sorbet – served with brûlée rice paper & toasted pistachios
- Chocolate Trio – Chocolate Truffle; White Chocolate Bark – dried cranberries and rose petals, pistachios, gold leaf; milk chocolate pôl de crème
- Cranberry Bread Pudding with White Chocolate Gelato
- Deconstructed Black Forest Cake: chocolate pôl de crème, sour cream chocolate cake, cherry compote, fresh whipped cream, chocolate tuile, shot of Kirschwasser

DESSERT STATIONS (\$16 base price per person)

- Farm Milk & Cookies Bar
- Whoopie Pie & Milk Bar
- Pie À La Mode Station: a variety of pies and locally made vanilla and strawberry ice cream
- Cake Station: a variety of cakes (ice cream optional)
- Dessert Waffle Bar: Pumpkin, Buttermilk, Chocolate, or Buttermilk Gluten-Free waffles; Dessert Sweet Toppings: Sautéed Apples in Maple Syrup, Chocolate Chips, Dried Cranberries, Fresh Berries, Cinnamon Sugar, Honey, Bananas, White Chocolate Nut Crumble, Whipped Cream, Chocolate Sauce, House-Made Caramel, Maple Syrup, Cherries in Syrup
- Candy Bar: a fun display of nostalgic candies as well as favorites from today
- Colored Treats: macaroons, candies, glazed donuts, cupcakes, marshmallow treats, etc. – anything we can come up with that's in your favorite color! (+\$4 surcharge)
- Chocolate Bar: chocolate truffles, chocolate covered fruit and nuts, chocolate cake and assorted chocolate fondues and dippings (+\$4 surcharge)
- Donut Wall: Apple cider, glazed, chocolate with glaze
- Spring Dessert Station: (pick 4) cherry cheesecake tarts, strawberry panna cotta with rhubarb gelee, spring floral cookies, chocolate covered strawberries, fruit tarts, coconut cake & raspberry parfaits, carrot cake cupcakes, lemon mousse
- Summer Dessert Station: (pick 4) Bowl of Cherries (*dependent upon availability) and/or Watermelon Slices, Chocolate Ganache S'mores Tart, Strawberry Shortcake Parfaits, Lemon Bars, Raspberry Panna Cotta, Summer-Themed Shortbread/Sugar Cookies, Peach or Blueberry Cobbler (or gluten-free Crisp), Blueberry Pie, Peach Pie, Cherry Pie, Key Lime Pie, Lavender Crème Brûlée, Zucchini Chocolate Brownies, Cherry Clafoutis, Mango Raspberry Tart
- Fall Dessert Station: (pick 4) apple cider donuts, caramel apples, chocolate S'mores tarts, crème brûlée; chocolate cupcakes with maple buttercream and bacon drizzle; pumpkin mousse with candied chili pepitas, raspberry bars, apple pie or empanadas
- Desserts on a Stick – a fun assortment of large and small lollipops, Rice Krispy

treats dipped in chocolate and blended with candies, cake pops. (\$4 surcharge)

- Dessert Buffet: a variety of desserts (\$7 per person)

BEVERAGES

Welcome Beverage Station (Select 2, plus citrus infused water – included in venue fee):

- Hibiscus Iced Tea
- Peppermint or Black Iced Tea
- Classic Lemonade
- Blueberry & Lavender Lemonade
- Strawberry & Basil Lemonade
- Raspberry & Thyme Lemonade
- Apple Lemonade
- Apple Cider or Mulled Cider
- Hot Coffee & Tea
- Iced Coffee
- Hot Chocolate or Chocolate Milk

All alcohol may be served during a reception or at dinner as an Open Bar, Cash Bar or a combination of both with a set limit for consumption paid by host(s).

Add After Dinner Beverages to Coffee/Tea Station

\$4.50 per selection

- Hot Chocolate
- Milk/Chocolate Milk
- Mulled Cider
- Bailey's
- Frangelico
- Kahlua

OPEN BAR PACKAGE

Open Bar Packages

Beer, Wine, Signature Cocktails (2) & Sparkling

- 2 Hours **\$28.00** per person
- 3 Hours **\$38.00** per person
- 4 Hours **\$46.00** per person
- 5 Hours **\$52.00** per person

Upgrade to include Cocktails, Spirits and Mixers (or offer as Cash Bar for \$10-12 per drink)

- 3 Hours **+\$8.00** per person
- 4 Hours **+\$10.00** per person
- 5 Hours **+\$14.00** per person

OR Upgrade to include Premium Liquor (or offer as Cash Bar for \$12-16 per drink)

- 3 Hours **+\$12.00** per person
- 4 Hours **+\$18.00** per person
- 5 Hours **+\$22.00** per person

BAR STOCK

Beer

603 Amber Ale
Henniker Kölsch
Concord Craft Safe Space IPA
DownEast Hard Cider
Moat Blueberry Ale

Moat Czech Pilsner
Smuttynose Old Brown Dog
Von Trapp Vienna Lager
Bud Light (or Sam Adams Light)
Budweiser (or Sam Adams or Stella Artois)

Wine

Little Sheep Chardonnay (Napa)
Little Sheep Sauvignon Blanc (NZ)
Little Sheep Cabernet Sauvignon (Napa)
Little Sheep Pinot Noir (France)

Stolpman - Love You Bunches Rosé (Santa Barbara)
Fiol Prosecco (Italy)

- Choose alternative wines, at your choice, from our Wine List for a surcharge above the listed bottle price of Bliss wines (\$36)

Spirits

Bourbon – Jim Beam
Bourbon – Knob Creek
Gin - Tanqueray
Rum – Bacardi’s White
Rum - Captain Morgan’s
Rum - Mount Gay
Rye – Bulleit
Scotch – Dewar’s

Tequila – Camarena Silver
Vodka - Pinnacle
Vodka - Citrus Absolut
Vodka - Stolichninsky Raspberry
Vodka – Tito’s
Whiskey – Jack Daniel’s
Whiskey - Jameson

Signature Cocktail Suggestions (pick up to 2):

- Aperol Spritz
- Cape Codder with Local Cranberry (Vodka)
- Coco Mojito/Classic Mojito
- Fainting Goat (Bourbon)
- Espresso Martini
- Classic Margarita/Harvest Margarita (Tequila)
- Watermelon Margarita
- Cucumber Lemonade (Gin)
- Honey Grapefruit High Ball (Gin)
- Lemon Blueberry Swirl (Vodka)
- Maple Manhattan (Rye)
- Pomegranate Mojito (Rum)
- Pear Martini
- Salty Pear (Rum)
- Strawberry Lavender Margarita (Tequila)

ADDITIONAL BAR STATIONS

Bourbon Tasting Bar:

+\$16 per tasting of 3

Our full collection of bourbons will be out for tasting in shot glass-sized samples.

Contoocook Cider Tasting Bar:

+\$4 per person for 90 minutes

Four varieties of a wonderful, local hard cider, guest can have a hearty glass of one or a sampling of all four. Great for fall; buckets of freshly picked apples to set the theme.

Mimosa & Bloody Mary Bar

+\$6 per person for 90 minutes

Assorted premium and fresh juices to mix with prosecco. The Chef's popular fresh Bloody Mary mix, vodka and an assortment of additions such as: lime, candied bacon, shrimp, pickled green beans and cauliflower, olives, blue cheese, celery and carrot sticks.

Margarita Bar

+\$10 per person for 90 minutes

We will craft up to four varieties of margaritas for your bar. Some favorites that we have made include: Mango, Harvest (fall spice syrup), Alpine (pine liqueur and lemon), Classic Agave, Strawberry, Ghost Pepper & Orange, Palòma (grapefruit). The bar will also include salt and chili rims, lime, agave or simple syrup for sweeter tastes.

Martini Bar

+\$10 per person for 90 minutes

We will craft up to four varieties of martinis for your bar. Some favorites that we have made include: Classic with lemon twist and garlic stuffed olives; Hot, Dirty & Blue (ghost pepper chili blend with local blue cheese stuffed olives); Aunt Aggies (with pickled green beans, brine, and lemon twist); Grapefruit & Honey (with thyme); Chocolate (chocolate sugar rim); Basil & Lime; Raspberry Lemon Drop; Espresso. We can also include Cosmopolitans in this mix. The bar will offer a variety of gins and vodkas as well as a selection of high-end vermouths for the martinis.

