

EVENT CATERING PACKAGES

*Within these package options, you will have choices to make from our CATERING OPTIONS to create a menu specifically tailored for your event. There may be surcharges above the listed package price based upon your individual menu choices, such as selecting a pricier cut of meat. **A 9% NH sales tax and 20% service fee will be added on to the price of each package and any additional food and beverage costs.***

The first question on people's mind is often "how much does catering cost?". For your cocktail reception, we recommend, at a minimum, at least two passed appetizers (3 for 80 plus guests) – two vegetarian appetizers would be the least expensive at \$8 per person or \$10 with one meat option and one vegetarian option. The minimum 3-course dinner or buffet dinner, with coffee service, is priced at \$52 per person. For Sunday events, a brunch starts at \$35 per person.

Sample menus are available for each package at your request.

COCKTAIL PARTIES

BASIC COCKTAIL PARTY

(\$16 per person)(1-1.5 hour event)

- (1) Vegetarian Passed Hors d'Oeuvres
- (2) Meat/Seafood Passed Hors d'Oeuvres

CLASSIC COCKTAIL PARTY

(\$27 per person – (1.5-2.0 hour event)

- (1) Vegetarian Passed Hors d'Oeuvres
- (2) Meat/Seafood Passed Hors d'Oeuvres
- (1) Level 1 Food Station (such as Tuscan Antipasti, Farmers Cheese Board, Mediterranean Antipasti)

DELUXE COCKTAIL PARTY

(\$46 per person)(1.5-2.5 hour event)

- (2) Vegetarian Passed Hors D'Oeuvres
- (3) Meat/Seafood Passed Hors D'Oeuvres
- (2) Level 1 Food Stations (such as Tuscan Antipasti, Farmers Cheese Board, Mediterranean Antipasti)(*\$5 surcharge for Level 2 Food Station)

ULTIMATE COCKTAIL PARTY

(\$76 per person)(1.5-3 hour event)

- (1) Vegetarian Passed Hors d'Oeuvres (deduct \$2 if you prefer 2 vegetarian rather than 2 meat appetizers)
- (3) Meat/Seafood Passed Hors d'Oeuvres
- (1) Level 1 Food Station (such as Tuscan Antipasti, Farmers Cheese Board, Mediterranean Antipasti)
- (1) Level 2 Food Station (such as Italian Salumeria, Korean Taco Station, Oyster Raw Bar, Comfort Food Station)(*Level 3 or 4 Food Station available for surcharge)
- Sweet Indulgence Station (*see p. 16)
- Coffee/Tea

PACKAGE SELECTIONS

PASSED HORS D'OEUVRES

Planned at 2.5 pieces per person

From the Garden (all vegetarian – 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 Arincini
- Roasted Corn & Sweet Pepper Beignets
- Local Blue Cheese Beignets
- Stuffed Mushrooms – local goat cheese, rosemary

- 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)
- Garlic Panna Cotta & roasted Heirloom Tomato Soup (V) (Weck jar)
- Seasonal Vegetable Tempura – ponzu dipping sauce (V) (Weck jar)
- Samosas with Cilantro Chutney
- Spinach Pakora Fritters with Cucumber Raita

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
- 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 Sauc
- Southwestern Beef Kebob with Aji Chili Dipping Sauce
- Coconut Chicken Lollipop - spicy chili sauce
- Mini Tacos - beef, chicken or pork pibil (margarita shooter extra \$4)
- Braised Burgundy Beef Brisket in Yorkshire Pudding Cup
- Slider - hamburger, roasted turkey, pulled chicken or pork
- Lamb Kofta (meatball) Skewers – harissa dipping sauce

- Spicy Beef or Pork Empanada

From the Sea – (*surcharge above meat appetizer price)

- New England Lobster Rolls (+\$3 per person)
- Shrimp Tempura with Spicy Mango Chili Dipping Sauce (+\$2)
- 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 (+\$2)
- Wasabi Tuna, Cucumber & Topiko Sushi Rolls (+\$2)
- Mini Fish & Chips – served in a paper cone with malted tartar sauce (+\$2)(Henniker Brewery shooter extra \$2)
- Smoked Salmon Croquet with Beet and Watercress
- Avocado, Mango, Tuna Parfait (Weck jar)(+\$2)
- 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 (+\$2)
- Spicy Popcorn Shrimp

FOOD STATIONS (*included in cocktail hour packages)

Level One Food Stations (\$12 pp)

- Tuscan Antipasti – a selection of prosciutto, mushroom and traditional chicken mousse crostini, marinated eggplant, olives, tomato bruschetta, bocconcini mozzarella.
- Mediterranean Antipasti - grilled and roasted garden vegetables, chickpea hummus and red pepper-walnut hummus with herbed flat breads, olives, marinated feta cheese, falafel or grape leaves.
- Farmers Cheese Board – Farmers Table of local cheeses, house-made pickles, fresh fruit, accoutrements such as local honey comb and mustards, fig paste, grilled breads and artisanal crackers. Garden crudité served with three dips or sauces.

- House Cured Salmon Platter - rustic country breads and a selection of spreads. Garden crudité served with three dips or sauces.
- Shrimp Cocktail – jumbo shrimp, Bloody Mary cocktail sauce, lemon. Garden crudité served with three dips or sauces.
- Salad Shaker Station – various greens, house-made croutons, chopped vegetables, three dressing choices, and loads of salad fixings – add to a Mason jar and mix it up!

Level Two Food Stations (\$25 pp)

- Oyster Raw Bar: serving a selection of local Oysters, mignonette and cocktail sauce, lemon.
- 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 honey comb and mustards, fig paste, grilled breads and artisanal crackers. Garden crudité with three dips.
- 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 vegetables and goat cheese on roll); and two traditional antipasti (ciliegini mozzarella and tomato salad; arugula, shaved fennel, orange and roast pinenuts)
- Oktoberfest: traditional German sausages, house-made sauerkraut, soft pretzels, crunchy rolls, selection of mustards and German potato salad.

Level Three Food Stations (*surcharge of \$5 above Level 2 stations for cocktail reception packages)

(\$30 pp as appetizer food station; or \$42 rehearsal dinner main station to include dessert)

- Fish Fry: Crispy fried Portsmouth cod/haddock and popcorn shrimp, creamy coleslaw, house-made French fries, hushpuppies, malt-infused tartar sauce, ketchup and Colby Hill Inn’s Bloody Mary Cocktail Sauce.
- Asian Dim Sum and Sate Station: selection of three traditional dim sum, one satay, cold sesame noodles in mini take-out containers, napa cabbage slaw.
- Korean Tacos Bar: choice of Bulgogi beef, chicken or pork, 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; mixed cabbage, cherry tomato and mango slaw.
- 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, creamed spinach and mushrooms; savory toppings and maple syrup; salad, green beans, whipped sweet potatoes.

Level Four Food Stations – (*surcharge of \$10 above Level 2 stations for cocktail reception packages)

(\$35 pp as appetizer food stations; or \$47 rehearsal dinner main station to include dessert)

- Brassiere Raw Bar: also includes shrimp, clams, Jonah crab claws, fresh crab salad or chowder, and lobster claws and tails.
- Italian Station – (Choose two) 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); Caesar salad, zucchini salad with mint and lemon or broccolini, tomato with mozzarella and basil; garlic bread and antipasti trays.
- Country Farm Station – buttermilk fried chicken, vegetarian shepherd’s pie or barbecued brisket OR barbecued pulled pork, maple baked beans, country potato salad OR mac & cheese, mixed greens or green bean salad, corn bread or buttermilk biscuits with honey butter.

Level Five Food Stations – (*surcharge of \$20 above Level 2 stations for cocktail receptions)

(\$52 pp for rehearsal dinners including dessert)

Pan Asian Dinner Party (pick 2 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 in Mason Jar; Smoky Miso Aubergines (mini plate); Stir-Fried Smack Cucumbers (mini bowl); Steamed Pork Buns; Seared Tuna Tataki (add \$2); 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 – kimchi rice; Coconut Curried Tofu – Chinese broccoli; Stir Fried Green Beans & 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.

DINNER FEASTS

FARMHOUSE PIG ROAST

\$72 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
- Fruit Pies à la Mode
- Coffee/Tea

NEW ENGLAND CLAM BAKE

\$72 per person

- New England Clam Chowder
- Fresh Portsmouth Lobsters, drawn butter
- Clams and Mussels
- Fresh Corn & Salted Potatoes
- Coleslaw
- Parker House Rolls
- Watermelon
- Fruit Pies à la Mode
- Coffee/Tea

PROGRESSIVE FOOD STATION FEAST

\$67 per person base

- Level 3 Food Station #1 (see p. 5)
- Level 3 Food Station #2
- Indulgence Dessert Station (see p. 17)
- Coffee/Tea

5 or 6-COURSE WINE DINNER

\$100-\$120 per person* (depends upon selections)

- Presentations are made by both Chef Barnes and a Wine Expert for each course.
- Includes one round of an alcoholic beverage and passed hors d'oeuvres during a standing cocktail hour.
- Wines are paired with each course and selected from medium to high-quality wines.
- Coffee/Tea

FARMHOUSE BUFFETS

REHEARSAL DINNER BARBEQUE (*not available for weddings)

\$42 per person

- Two Entrées
- Two Composed Seasonal Salads
- Two Side Dishes
- Sliced Watermelon/Fresh Cherries/Sweet Ending (mini dessert)
- S'Mores for after dinner by fire pit

CLASSIC FARMHOUSE BARBEQUE BUFFET

\$52 per person

- Two Entrées
- Two Composed Seasonal Salads
- Two Side Dishes
- Sliced Watermelon (or seasonal fruit or corn on the cob)
- Fruit Pies à la Mode
- Coffee/Tea

DELUXE FARMHOUSE BARBEQUE BUFFET

\$77 per person

- Three Entrées
- Two Composed Seasonal Salads
- Four Side Dishes
- Sliced Watermelon
- Fruit Pies à la Mode
- Coffee/Tea

PACKAGE SELECTIONS

Entrees

- ❖ **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
- ❖ **Kitchen Entrees** - buttermilk fried chicken, vegetarian or chicken pot pie, baked mac and cheese (also available as side).

Sides

- Maple Baked Beans
- Mac & Cheese
- Red Potato Salad
- Corn on the Cob
- Red or Black Beans & Rice
- Steamed Vegetables
- Roasted Root Vegetables

Seasonal Salads

- Coleslaw
- Green Bean Salad
- Seasonal Garden Salad/Heirloom Lettuce Salad
- Chopped Kale Salad with Buttermilk Ranch Dressing
- Cucumber Salad
- Arugula Salad

DINNER BUFFETS OR SEATED DINNERS

CLASSIC EVENT BUFFET

\$67 per person

- Soup (may be served at the tables)
- Basket of Biscuits and/or Breads (may be served at tables)
- Antipasti or Salad (may be served at tables – or for \$5 less as a soup & salad combo)
- Two Entrées
- Two Fresh Vegetables
- One Grain/Starch
- Sweet Ending (small dessert served at the tables prior to cake – see p. 17) or Dessert Indulgence Station (*surcharge of \$12 – see p. 17)
- Coffee/Tea

DELUXE EVENT BUFFET

\$77 per person

- Soup (may be served at the tables)
- Basket of Biscuits and/or Breads (may be served at tables)
- Antipasti or Salad (may be served at tables – or for \$5 less as a soup & salad combo)
- Three Entrées
- Two Fresh Vegetables
- Two Grain/Starch/Side
- Sweet Ending (small dessert served at the tables prior to cake – see p. 15) or Dessert Indulgence Station (*surcharge of \$12 – see p. 17)
- Coffee/Tea

SEATED DINNER PARTY – TIER 1

\$54 per person

- Basket of Rolls & Breads with Butter
- Soup & Salad Combo Plate
- Choice of Two Composed Entrées (*a silent vegetarian/vegan dish may also be offered)
- Coffee/Tea

SEATED DINNER PARTY – TIER 2

\$62 per person

- Basket of Rolls & Breads with Butter
- Soup & Salad Combo Plate
- Choice of Two Composed Entrées
- Sweet Ending (small-sized dessert prior to cake OR donuts or cupcakes to enhance cake – see p. 17)
- Coffee/Tea

SEATED DINNER PARTY – TIER 3

\$70 per person

- Basket of Rolls & Breads with Butter
- Soup & Salad Combo Plate
- Choice of Two Composed Entrées
- Extreme Dessert Station (see p. 17)
- Coffee/Tea

SEATED DINNER PARTY – TIER 4

\$82-84 per person

- Basket of Rolls & Breads with Butter
- Plated Appetizer
- Soup & Salad Combo Plate
- Choice of Two Composed Entrées
- Extreme Dessert Station (see p. 17)
- Coffee/Tea

PACKAGE SELECTIONS

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, spring 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

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

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

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

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

PLATED APPETIZERS

- Local Oysters on Half Shell – mignonette, lemon, horseradish
- Goat Cheese & Potato (or Mushroom & Sauerkraut) Pierogies
- Rabbit Rilette with Tuscan Bread Crostini
- Tuscan Antipasti
- Shrimp Cocktail
- Crab Cake
- Greek Octopus Salad
- Crispy Calamari with Spicy Tomato Sauce
- Frog Legs with Chermoula Sauce
- Cod Fritters with Pepper Aioli
- Foraged Forest Tempura – fiddleheads, wild mushrooms with forest vinegar

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
- 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 Peso – 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

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)
- Wild Boar (Market Price)
- Elk (Market Price)

SIDE OPTIONS for BUFFET or FAMILY STYLE TABLE SERVINGS

(\$5 surcharge for family-style vs. composed entrée on seated dinners due to quantity of food)*

- 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

SUNDAY BRUNCH OR LUNCH (*not available Saturdays)

CLASSIC BRUNCH

\$35 per person

Starter Course (choose one):

- Baked Goods Basket – such as bread, muffins, cider donuts, goat cheese biscuits, jam, honey butter
- House-Made Granola Parfait – organic fruit, local vanilla Greek yogurt

OR

- Local Cheese Platters (1-2 per table): local cheddar and goat cheese; grilled Tuscan bread; fresh berries, fig jam, honey, nuts

Three Entrée Choices (such as):

- Flank Steak & Eggs

- Buttermilk Fried Chicken over season waffle
- Grilled Fish
- Goat Cheese, Local Mushroom & Leek Omelet
- Pot of Mussels – stewed with ale, kielbasa, leeks, fennel, garlic and citrus
- Eggs Benedict with Smoked Salmon/Spinach/Canadian Bacon
- Brioche French Toast with Sautéed Apple & Pecan, local bacon or sausage

Three Family Sides – served in bowls at table (*no surcharge for Family Style):

- Savory Home-Fried Potatoes
- Seasonal Salad
- Seasonal Vegetable Hash

Sweet Ending (small dessert prior to cake – p. 17) (*surcharge for Dessert Indulgence Station)

CHAMPAGNE BRUNCH

\$54 per person

- Passed Champagne (Korbel Brut), Cava or Mimosas
- Passed Mini BLTs with Summer Tomato Soup shooters
- Passed Smoked Trout Pâté Canapes
- Full Classic Brunch Menu (see above – less Sweet Ending)
- Mini Dessert Station

SUNDAY COUNTRY PICNIC

\$42 per person

- Pulled Pork
- Barbecued or Buttermilk Fried Chicken
- Country Potato Salad
- Heirloom Lettuce Salad with Buttermilk Dressing
- Red Cabbage & Tomato Slaw OR Green Bean Salad
- Corn On The Cob
- Cornbread & Pecan Biscuits
- House-Made Pickled Vegetables & Pickles
- Peach Cobbler with Vanilla Ice Cream

BUFFET & SEATED LUNCH

Menu options available upon request to include soup or salad, antipasti, sandwiches or entrees with sides and dessert for \$30-40 per person.

EVENT DAY GRAB & GO PICNIC LUNCHES (blankets available for Meadow)

Your guests may place orders by breakfast time to have a picnic lunch available for your event day. Guests will be charged to their room unless the event host(s) cover the lunches.

SANDWICH PACKAGE

\$20 per person

- Assorted Sandwiches (two to three selections depending upon number of guests)
- Antipasti or (gf) Grain Salad
- **OR** Seasonal Garden Salad
- Bag of Potato Chips
- Cookies, Brownies or Fruit
- Iced Tea and Canned Sodas

COMPOSED SALAD PACKAGE

\$25 per person

- Chopped Chicken OR Thai Shrimp Salad (only one selection per group)
- One Composed Antipasti or Grain Salads
- Gluten-Free Brownies (*contain almond flour)
- Iced Tea and Canned Sodas

DESSERT OPTIONS

**Outside bakers are permitted to supply cakes or any other sort of dessert item. There is a \$1.50 service fee per guest for set-up, plating/service and dishwashing fee.*

SWEET ENDING DESSERTS

- Mousse Parfait with Cookie or Tuile
- Chocolate Gluten-Free Brownie & Amaretto Cherry Parfait
- Mini Caramel-Apples
- Sea Salted Caramel Layered Chocolate Cake – served with Vanilla Ice Cream
- Poached Pears or Plums – served with walnut ice cream

- 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 (+\$4)
- Passion Fruit & Peach Sorbet – served with brûlée rice paper & toasted pistachios
- Chocolate Dipped Strawberries - served with optional Beerenauslese dessert ice wine
- Maple Crème Brûlée – served with orange zest and fresh whipped cream
- Gelato Duo - chocolate stout & sour cherry
- Dessert Trio – champagne sorbet, raspberry panna cotta, chocolate truffle (+\$4)
- Peach Cobbler – lavender ice cream
- Gluten-Free Brownie & Amaretto Cherry Parfait
- Coconut & Passion Fruit Panna Cotta – fresh raspberries, pumpkin seed brittle

EXTREME DESSERT STATIONS

- 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)
- Mini Waffle Sundae Bar
- Candy Bar: a fun display of nostalgic candies as well as favorites from today
- Colored Treats: macarons, 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)
- Summer Dessert Station: key lime pie, bowl of cherries, watermelon slices, chocolate ganache S’mores tart, strawberry shortcake parfaits
- 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)

CAKE OPTIONS

SWEETHEART WEDDING CAKE FLAVORS (examples)

price dependent upon size and request

Your frosting options include: buttercream of multiple flavors, fondant, ganache or naked frosting.

Here are some of the most-preferred wedding cake flavors:

Red Velvet	Pink Champagne	Chocolate	Vanilla
Carrot	Lemon	White Chocolate & Raspberry	Coconut & Lime
Spice			

CUPCAKE FLAVORS (examples)

\$8 per person

Chocolate Flavors

Butterfinger

Chocolate cake with vanilla buttercream frosting, topped with crumbled Butterfinger candy bar pieces

Chocolate Brownie

Chocolate cake with vanilla buttercream frosting, topped with a baked brownie and chocolate drizzle

German Chocolate

Chocolate cake with toasted coconut buttercream frosting

Chocolate Espresso

Chocolate cake with espresso buttercream frosting, topped with chopped dark Belgian chocolate and a chocolate covered espresso bean

Chocolate Bacon

Chocolate cake with maple buttercream topped with maple drizzle and caramelized bacon

Chocolate Peanut Butter

Chocolate cake with peanut butter buttercream frosting topped with chopped peanuts and a drizzle of chocolate

Chocolate Salted Caramel

Chocolate cake with salted caramel buttercream frosting, topped with a drizzle of caramel

Chocolate Sundae

Chocolate cake with vanilla buttercream frosting, topped with rainbow sprinkles, chocolate sauce and a maraschino cherry

Mint Chocolate Chip

Chocolate cake with mint buttercream frosting, topped with mini chocolate chips

Triple Chocolate

Chocolate cake with mint buttercream frosting, topped with mini chocolate chips

Cookies & Cream

Chocolate cake with cookies & cream buttercream frosting, topped with an Oreo

Fruit Flavors

Black Forest Cherry

Chocolate cake filled with homemade cherry compote, topped with vanilla buttercream frosting, more cherry compote and chopped chocolate

Chocolate Raspberry

Chocolate cake filled with a homemade raspberry compote center, vanilla buttercream frosting drizzled with raspberry sauce and topped with shaved chocolate pieces. Also available in vanilla

Luscious Lemon

Vanilla cake filled with homemade lemon custard and topped with lemon buttercream

Mango

Vanilla cake filled with homemade mango compote topped with vanilla mango buttercream

Peaches & Cream

Vanilla cake filled with homemade peach compote topped with vanilla buttercream and more peach compote

Raspberry Lemon White Chocolate

Vanilla cake filled with lemon raspberry compote and topped with raspberry lemon buttercream and chopped white chocolate

Vanilla Strawberry

Vanilla cake filled with homemade strawberry compote and topped with strawberry vanilla buttercream frosting and a fresh sliced strawberry

Other Flavors

Bailey's Guinness

Stout chocolate cake with Baileys Irish Cream buttercream frosting and chopped chocolate

Carrot Cake

Carrot cake with cream cheese frosting and a cinnamon sugar sprinkle

Funfetti

Vanilla cake with baked in rainbow sprinkles, vanilla buttercream frosting and rainbow sprinkles

Lavendar

Vanilla cake with lavender vanilla buttercream

Maple Bacon

Vanilla cake with maple buttercream frosting, chopped bacon and a maple syrup drizzle

Pumpkin

Pumpkin cake with cream cheese buttercream frosting and a cinnamon sugar sprinkle

Red Velvet

Red velvet cake with vanilla buttercream frosting topped with mini chocolate chips

Strawberry Champagne

Champagne cake filled with homemade strawberry compote, vanilla buttercream frosting and a fresh sliced strawberry

White Russian

Vanilla cake infused with vodka, Kahlua buttercream frosting

BEVERAGES

Welcome Beverage Station (set prior to and during event)(pick 2):

- Hibiscus Iced Tea
- Peppermint or Black Iced Tea
- Blueberry & Lavender Lemonade
- Strawberry & Basil Lemonade
- Raspberry & Thyme Lemonade
- Seasonal Agua Fresca (such as Cucumber & Mint, Grapefruit & Ginger, or Lemon & Lavender, or Melon & Lime)
- 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).

Sparkling Toast:

- | | |
|-------------------------------------------------------------------|--------------|
| ➤ Cava, Avinyó (Reserva 2013), Spain | \$47 bottle |
| ➤ Champagne, Dom Perignon, France | \$285 bottle |
| ➤ Champagne, Korbel Brut, California | \$36 bottle |
| ➤ Champagne, Moët & Chandon, Impérial, France | \$89 bottle |
| ➤ Champagne, Taittinger Brut La Française | \$94 bottle |
| ➤ Champagne, Veuve Cliquot, Brut (Yellow Label), France | \$98 bottle |
| ➤ Champagne, Veuve Cliquot Ponsardin, Rose, France | \$114 bottle |
| ➤ Prosecco, Il Colle, Italy | \$43 bottle |
| ➤ Sparkling Cider, Contoocook Orchard or Farnum Hill (NH) | \$32 bottle |
| ➤ Sparkling Cider (non-alcoholic), Martinelli's or local | \$12 bottle |
| ➤ Sparkling Wine (Sekt), Cabernet Sauv. Rosé, Steininger, Austria | \$69 bottle |

Punch Bowl:

\$6 per person

Champagne or Prosecco – rum or raspberry vodka, Flag Hill Raspberry Liqueur, pomegranate (or raspberry), fresh mint, lemon on ice

Punch is served in a vintage crystal punch bowl with glass ladle.

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 By Consumption:

\$6 per beer (*includes sales tax)
\$8/glass; \$32 per bottle Bliss wine
\$10-12 per signature cocktail (*)

VIP Drink Tickets (for the event hosts and select guests):

\$400 per 50 pack per beer

Open Bar By Hour Pricing (*includes toasting beverage):

Just Beer, Wine & Cider

- 1 Hour **\$14.00** per person
- 2 Hours **\$24.00** per person
- 3 Hours **\$31.00** per person
- 4 Hours **\$38.00** per person
- 5 Hours **\$44.00** per person

Bar Call Liquor/Sparkling, Beer, Wine, Cocktails & Mixers

- 1 Hour **\$18.00** per person (includes one pass of Signature Cocktail)
- 2 Hours **\$30.00** per person
- 3 Hours **\$39.00** per person
- 4 Hours **\$48.00** per person
- 5 Hours **\$54.00** per person

Premium Liquor/Sparkling, Beer, Wine, Mixers

- 1 Hour **\$22.00** per person (includes one pass of Signature Cocktail)
- 2 Hours **\$38.00** per person
- 3 Hours **\$50.00** per person
- 4 Hours **\$60.00** per person

- 5 Hours **\$68.00** per person

PACKAGE SELECTIONS

- Pick any 10 (12-16 oz.) beers from our beer list
- We include the following five Bliss wines (CA)(organic) to offer your guests.

Bliss Wines

- Chardonnay
 - Sauvignon Blanc
 - Merlot
 - Cabernet Sauvignon
 - Rosé
- Choose additional wines, at your choice, from our Wine List for a surcharge above the listed bottle price of Bliss wines (\$32).

Cocktails/Spirits (pick up to 6 selections for bar menu):

- | | |
|----------------------------------------------------------|-------------------|
| ➤ Signature Event Cocktail | \$10-12 per glass |
| ➤ Bourbon on Rocks | \$10-16 per glass |
| ➤ Gin or Vodka with Tonic; other with Coke or Ginger Ale | \$10 per glass |
| ➤ Bee's Knees | \$12 per glass |
| ➤ Cosmopolitan or Cape Codder | \$12 per glass |
| ➤ Fainting Goat | \$12 per glass |
| ➤ Espresso Martini | \$12 per glass |
| ➤ Heniker Maple Leaf | \$12 per glass |
| ➤ Manhattan | \$10 per glass |
| ➤ Salty Pear | \$12 per glass |
| ➤ Variety of Chocolate Dessert Cocktails | \$12 per glass |
| ➤ Other as requested | tbd |

ADDITIONAL BAR STATIONS

Bourbon Tasting Bar: \$12 per tasting of 3
Our full collection of bourbons will be out for tasting in shot glass-sized samples.

Contoocook Cider Tasting Bar: \$30 per bottle consumed
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 \$18 per person
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.

DANCE PARTY SNACK STATIONS

- S'Mores Station with Mini Grills (\$5.00 pp)
- Pretzels, Popcorn, Yogurt Dip & Fruit (\$7.00 pp)
- Mini Sliders with Poutine (\$9.00 pp)
- Poutine (\$5.00)
- Bratwurst & Sauerkraut (\$7.50 pp)
- Lobster Rolls (\$16 pp)
- Soft Pretzels with cheese sauce and mustards (\$5 pp)
- Assorted Donuts (\$5 pp)