

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.



*NH state tax and a twenty percent service charge will be added to prices.  
Menu prices are subject to change.*

Wedding  
Receptions

*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



*NH state tax and a twenty percent service charge will be added to prices.  
Menu prices are subject to change.*

Wedding  
Receptions

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-

**Fresh Fruit Display**

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

4-

**Mediterranean Tapas Display**

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

6.5-

**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

Market

**Roast Tenderloin of Beef**

served with a cabernet reduction

14-

**Roast Pork Loin**

with cider Dijon sauce

9-

**Roast Sirloin**

au jus

8-

**Maple Glazed Leg**

of Virginia Ham

9-

**Herb Crusted Breast of Turkey**

with cranberry orange relish

pan gravy

9-

NH state tax and a twenty percent service charge will be added to prices.  
Menu prices are subject to change.



*Wedding  
Receptions*

*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



*NH state tax and a twenty percent service charge will be added to prices.  
Menu prices are subject to change.*

Wedding  
Receptions

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

52<sup>-</sup>

**Baked Stuffed Chicken**

With our house bread stuffing  
topped with a veloutè sauce

52<sup>-</sup>

**Breast of Chicken Boursin**

Filled with Boursin cheese and  
dusted with bread crumbs

52<sup>-</sup>

**Statler Breast of Chicken**

With jus

52<sup>-</sup>

**Fresh Pan Roasted Swordfish**

With a basil pesto crust

54<sup>-</sup>

**Seafood Stuffed Haddock**

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

54<sup>-</sup>

**Pan Roasted Salmon**

With a maple dijon demi glaze

54<sup>-</sup>

**Pan Roasted Tenderloin of Pork**

With pan jus

52<sup>-</sup>

**N.Y. Strip Steak**

Marinated in olive oil and  
Montreal seasoning

60<sup>-</sup>

**Prime Rib Au Jus (12oz.)**

Choice bone out rib,  
spice-rubbed and slow roasted

*Market*

**Grilled Filet Mignon (8oz.)**

Served with a Merlot demi glaze

60<sup>-</sup>

**Classic Surf & Turf**

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

62<sup>-</sup>

*NH state tax and a twenty percent service charge will be added to prices.  
Menu prices are subject to change.*



Wedding  
Receptions

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

52-

Soups

Please select one.

**Creamy Chicken and Broccoli Soup**

**Tomato Rosemary Bisque**

**Hearty Minestrone**

**Chicken Vegetable and Pasta**

Salades

Please select two.

**Caesar Salad**

**Tomato, Basil and  
Mozzarella Salad**

**Tossed Seasonal Greens**

**Potato Salad**

**Pasta Salad**

Entrées

Please select three.

**Grilled Beef**

with red wine peppercorn sauce

**Baked Stuffed Chicken**

with house bread stuffing  
and topped with velouté

**Grilled Salmon**

served with a maple glaze

**Roast Pork Loin**

served with a maple horseradish glaze

**Seafood Stuffed Haddock**

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

**Chicken Marsala**

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

**Wild Mushroom Ravioli**

served with a tomato rosa sauce

*NH state tax and a twenty percent service charge will be added to prices.  
Menu prices are subject to change.*





*Wedding  
Receptions*

*Sweet Finishes*

*Wedding Cake Accompaniments*

Please select one.

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

**Chocolate Dipped Strawberries**  
with dark chocolate coating

*Coffee Station*

Freshly brewed regular and decaffeinated coffees and select teas.



*NH state tax and a twenty percent service charge will be added to prices.  
Menu prices are subject to change.*