



Weddings *are better at the Lake.*

Mill Falls at the Lake . 312 Daniel Webster Highway . Meredith, NH . (800) 508-4598 . millfalls.com

PASSED HORS D'OEUVRES... *a nibble here, a nibble there*

Priced per 100 pieces. Passed hors d'oeuvres may be ordered in increments of 25 pieces.

- Lobster Tail Corn Fritter *lemon basil aioli* 375.
Puff Riced Shrimp *citrus soy glaze* 375.
Jumbo Shrimp Cocktail *horseradish cocktail sauce and fresh lemon* 350.
Pickled Shrimp *cornmeal crusted fried green tomato, avocado mousse* 350.
Lobster and Fennel Salad Petite Taco *fried capers* 350.
Tuna Taco *wasabi aioli* 350.
Scallops Wrapped in Bacon *tossed with maple syrup and lime juice* 325.
Crab Cakes *roasted red pepper rémoulade* 300.
Mini Beef Wellington *shaved truffles, dijonaise* 375.
Short Rib Quesadilla *goat cheese, caramelized onion, creme fraiche* 350.
Steak and Cheese Mini Grinders *peppers, onions, mushrooms* 350.
Curried Lamb Meatball *tzatziki sauce* 300.
Reuben Tartlets *house thousand island dressing* 275.
Mac n' Cheese Bites *smoked pulled pork topped* 300.
Pork Potstickers *ponzu drizzle* 275.
Bacon & Blue Jam Tart 275.
Brie, Fig Jam and Prosciutto Phyllo Cup 225.
BBQ Chicken Corn Cake *apple slaw* 300.
Buffalo Chicken Fritters 275.
Sweet Chili Thai Chicken Bites 250.
Chicken Tempura *drizzled with honey soy sesame glaze* 225.
New Hampshire Wild Mushroom Arancini *caramelized shallots, gruyere mornay* 325.
Antipasto Skewers *mozzarella, sun-dried tomato, kalamata olive, artichoke, balsamic drizzle* 300.
Vegetable Crudite Cups *hummus and house-made ranch* 300.
Artichoke and Goat Cheese Croquette 275.
Goat Cheese Peppadew Popper 225.
Golden Gazpacho *cilantro oil* 225.
Bruschetta *marinated slow roasted tomatoes on grilled flatbread with basil and balsamic reduction* 225.
Sweet Baby Bell Peppers *stuffed with creamy pico de gallo and corn* 225.
Roasted Garlic, Spinach, Artichoke Quinoa Cake Bites *spicy marinara* 225.
Dried Apricot, Goat Cheese and Almond 225.
Sweet Potato Polenta *herbed ricotta and local honey* 200.
Greek-Style Feta Cheese and Spinach Phyllo Wraps *tzatziki sauce* 200.
Vegetable Spring Rolls *asian dipping sauce* 200.

Seasonal Hors d'oeuvres

- Spring ~ Crab Salad Cucumber *cantaloupe salsa* 375.
Summer ~ Watermelon Cube *feta cheese crumbles, balsamic reduction* 225.
Fall ~ Open-Faced Chicken Pot Pie *cranberry chutney* 325.
Winter ~ Sausage Stuffed Mini Portabella Mushroom Caps 300.

HORS D'OEUVRE DISPLAYS... *presentation is everything*

All items are priced per guest. Your total display count must be equal to or greater than your final guest count.

Raw Bar

Oysters, Little Neck Clams and Jumbo Shrimp Cocktail with Cocktail Sauce, Horseradish, Lemons, Tabasco Sauce and Red Wine Mignonette 15. *Lobster Tails Additional 8. (Clam and Oyster shucking by a uniformed Chef 75.) Must be guaranteed at your full guest count. Partial guest counts may not be applied.*

Lobster Corn Chowder Station

Fresh Lobster Corn Chowder topped with sautéed Lobster Meat accompanied by Sweet Cornbread Muffins and presented by a Chef 9. *(Chef Fee 75.) Must be guaranteed at your full guest count. Partial guest counts may not be applied.*

Handcrafted Artisanal Cheese and Charcuterie Display

Artisan Cheeses, Charcuterie and House-made Paté with Seasonal Preserves, Nuts, Berries, Grapes, Crackers and French Bread Crostini 9.

Antipasto

Assorted Meats and Cheeses with Roasted Marinated Vegetables, Olives, Pepperoncini, Toasted Breads, Breadsticks, Dips and Seasoned Oils 8.

Baked Trio of Dips

Wild New Hampshire Mushroom • Creamy Five Onion • Fire-Roasted Corn and Pico de Gallo Accompanied by Assorted Breads, Crackers and Vegetables 8.

Chilled Trio of Dips

Creamy Spinach Dip • Black Olive Tapenade • Pico de Gallo Accompanied by Pita Crisps, Tortilla Chips, Carrot and Celery Sticks 8.

Smoked Salmon Display

Capers, Red Onion, Grated Egg Whites and Yolks, Dill Crème Fraiche, Bagel Chips 7.

Aged Cheddar Block and Roasted Red Pepper Dip

Accompanied by an assortment of Crackers 5.

Fresh Vegetable Crudités

House-made Ranch and Traditional Hummus 5.

Sliced Fresh Fruit Display

Assorted Fresh Fruit thinly sliced and accompanied by Grapes and Berries 4.

Non-Alcoholic Beverage Station

Iced Tea and Lemonade 4.

Raspberry, Peach and Mango Flavor Shots Additional 2.

Water Station

Flat Water with Fruit and Berry Garnish 50. *(per 50 guests)*

Assorted Sparkling Bottled Water Station 4.

PLATED DINNER... *palatable pleasures*

All Plated Dinner selections include artisan bread, choice of soup or field greens salad, vegetable, starch and coffee service. Sweet Cornbread Additional 2. All items are priced per guest.

Appetizers

Lobster Ravioli *roasted asparagus, citrus scented beurre blanc* 9.

Soy Glazed Seared Tuna *wakeme salad* 9.

Roasted Lamb Lollipops *chimichurri and carrot puree* 8.

Crab Cake *roasted red pepper remoulade* 7.

Stuffed Portabella Cap *caramelized leek, spinach, ricotta, roasted red pepper coulis* 6.

Butternut Ravioli *sage brown butter cream sauce* 6.

Choice of Soup or Salad

Burrata Salad *arugula, seasonal fruit, lavash, lemon oil vinaigrette* 7.

Lakehouse Salad *cherry tomatoes, shaved parmesan, candied pecans, cucumber ribbon, sweet garlic vinaigrette* 6.

Roasted Delicata Squash Salad *arugula, shaved brussel sprouts, pumpkin seeds, pomegranate seeds, pomegranate vinaigrette* 6. (Available seasonally, October-March)

Arugula Salad *roasted tomatoes, greek olives, shaved parmesan, lemon oil vinaigrette, balsamic drizzle* 5.

Harvest Salad *broken sweet pecans, dried cranberries, feta cheese, roasted butternut squash over crisp greens, cider vinaigrette* 5.

Salad Caprese *fresh mozzarella, vine-ripened heirloom tomato, fresh basil, olive oil, balsamic reduction* 5. (Available seasonally, April-September)

Chopped Wedge Salad *iceberg lettuce, red onion, bacon, bleu cheese crumbles, bleu cheese dressing* 4.

Kale Salad *quinoa, chickpeas, grapefruit segments, grapefruit vinaigrette* 4.

Wedge Caesar Salad *house-made parmesan croutons, parmesan cheese* 3.

Field Greens Salad *balsamic vinaigrette (included)*

Minestrone, Broccoli and Smoked Aged Cheddar *fried cheese curd, Tomato Basil Bisque parmesan cheese,*

New Hampshire Wild Mushroom *pork guanciale, Coconut Curry Bisque pumpkin seeds or Clam Chowder*

Lobster Corn Chowder 6.

Entrée Selections

We ask that a maximum of two entrées (plus a vegetarian selection) be selected for plated dinner events. If you wish to offer your guests a third entrée selection, a fee of 2. per guest will be added to each entrée selection.

Mixed Grille Entrées

Petite Filet Mignon *served with your choice of..*

Baked Stuffed Lobster Tail 69. • Crab Cake *roasted red pepper remoulade* 51. • Pan-Seared Shrimp 50.

Lobster Ravioli 53.

Beef Tenderloin Tips *served with your choice of..*

Baked Stuffed Lobster Tail 59. • Crab Cake *roasted red pepper remoulade* 41. • Pan-Seared Shrimp 40.

Lobster Ravioli 43.

PLATED DINNER... *continued*

Entrées

- Beef Wellington *prosciutto, mushroom duxelle puff pastry wrapped, red wine demi glace* 54.
Applewood Smoked Bacon Wrapped Filet of Beef *demi-glace* 50.
Filet Mignon *New Hampshire wild mushroom demi-glace* 46.
New York Sirloin Steak *brandy au poivre* 40.
Bourbon Beef Tips *rosemary skewered, char-grilled, cracked pepper demi-glace* 36.
Cider Braised Boneless Short Ribs 34.
Pan-Seared Scallops *white wine butter sauce* 45.
Mediterranean Grilled Swordfish *roasted tomato, capers, olives, preserved lemon* 36.
Lakehouse Crab Cakes *roasted red pepper aioli* 34.
Seared Salmon *New Hampshire maple mustard glaze* 32.
Baked Sole *crab and scallop stuffed, bearnaise sauce* 32.
Seared Statler Chicken Breast *artichoke, roasted tomatoes, goat cheese, buerre blanc sauce* 33.
Statler Chicken Caprese *pesto mornay* 33.
Roasted Statler Chicken Breast *caramelized shallot jus* 33.
Pork Tenderloin *fennel chili rubbed, pancetta crisp, blueberry gastrique* 33.
Three Cheese Creamy Vegetable Lasagna 30.
Parmesan Polenta Cake *seasonal vegetable "noodles", herbed ricotta, olive and artichoke pomodoro sauce* 30.
Butternut Squash Ravioli *sage brown butter sauce* 30.
Pan-Seared Gnocchi *seasonal vegetable ratatouille* 30.
Quinoa Stuffed Portabella *roasted red pepper coulis* 30.

Starch and Vegetable Choices

- Choice of Starch: Traditional Whipped Potatoes, Herb Roasted Fingerling Potatoes or Wild Rice Pilaf
Truffled Parmesan Whipped Potatoes or Herbed Parmesan Risotto 1.
Sweet Potato Souffle brown sugar topped or Potato Gratin gruyere cheese 2.
Additional Starch 3. *per guest*

- Choice of Vegetable: Chef's Seasonal Vegetable, Maple Glazed Roasted Carrots or Green Beans and Roasted Mushrooms.
Roasted Asparagus 2.

Children's Menu

Please choose one of the following to be served to children under 12 attending your event.
All children's meals are served with a fruit cup.

- Petite Filet Mignon *starch and vegetable* 23. • Chicken Fingers *french fries* 15. • Pasta *creamy cheese sauce* 15.
Mini Cheese Pizza 15. • PB & J *chips* 8. (*for children under 5 only*)

DELUXE CHEF'S DINNER TABLE... *variety is the spice of life*

All Deluxe Chef's Dinner Tables include a choice of starch, Chef's selection of seasonal vegetable and a coffee and tea station. There is a 50 guests minimum for Deluxe Chef's Dinner Tables. If your guest count falls between 25 and 49, an additional 5. per person will be added to the pricing. All items are priced per guest.

2 Entrée Chef 's Table 37. • 3 Entrée Chef 's Table 40.

Salads

Please choose two of the following salads to accompany your entrées.

Field Greens Salad *assorted dressings* • Classic Caesar Salad • Kale Salad *quinoa, chickpeas, grapefruit segments, grapefruit vinaigrette* • Spinach Salad *bacon, red onion, tomatoes, blue cheese, maple balsamic vinaigrette*

Premium Salads *additional 3.*

Roasted Vegetables *topped with aged parmesan*

Greek Salad *cucumbers, tomatoes, red onions, kalamata olives, feta cheese*

Arugula Salad *roasted tomatoes, greek olives, shaved parmesan, lemon oil vinaigrette, balsamic drizzle*

Harvest Salad *broken sweet pecans, dried cranberries, feta cheese, roasted butternut squash over crisp greens, cider vinaigrette*

Salad Caprese *fresh mozzarella, vine-ripened heirloom tomato, fresh basil, olive oil, balsamic reduction*
(Available seasonally, April-September)

Roasted Delicata Squash Salad *arugula, shaved brussel sprouts, pumpkin seeds, pomegranate seeds, pomegranate vinaigrette* (Available seasonally, October-March)

Soup Station

Chef-attended Lobster Corn Chowder *sweet cornbread muffins 9. (Chef Fee 75.)*

Choice of one: Minestrone, Broccoli and Smoked Aged Cheddar *fried cheese curd*, Tomato Basil Bisque *parmesan cheese*, New Hampshire Wild Mushroom *pork guanciale*, Coconut Curry Bisque *pumpkin seeds* or Clam Chowder 5.

Chef 's Table Entrées... Please choose two or three entree's

Bourbon Beef Tips *char-grilled, cracked pepper demi-glace*

Baked Sole *crab and scallop stuffed, bearnaise sauce*

Seared Salmon *New Hampshire maple mustard glaze*

Seared Statler Chicken Breast *artichoke, roasted tomatoes, goat cheese, buerre blanc sauce*

Statler Chicken Caprese *pesto mornay*

Roasted Statler Chicken Breast *caramelized shallot jus*

Roasted Pork Loin *caramelized shallot and apple jus*

Gourmet Macaroni and Cheese *baked cavatappi with creamy smoked gouda and parmesan*
With advance notice, gluten-free pasta is available upon request.

Three Cheese Creamy Vegetable Lasagna

Parmesan Polenta Cake *seasonal vegetable "noodles", herbed ricotta, olive and artichoke pomodoro sauce*

Pan-Seared Gnocchi *seasonal vegetable ratatouille*

Quinoa Stuffed Portabella *roasted red pepper coulis*

DELUXE CHEF'S DINNER TABLE... *continued*

Chef Carved Buffet Enhancements

Beef Tenderloin *New Hampshire mushroom demi-glace* 17.

New York Sirloin *brandy au poivre, horseradish creme fraiche* 14.

Starch Choices

Traditional Whipped Potatoes, Herb Roasted Fingerling Potatoes or Wild Rice Pilaf

Truffled Parmesan Whipped Potatoes or Herbed Parmesan Risotto 1.

Sweet Potato Souffle brown sugar topped or Potato Gratin gruyere cheese 2.

Additional Starch 3. per guest

THEMED DINNERS... *for any occasion*

Themed Dinners include a coffee and tea station and require a minimum of 40 guests. If your guest count falls between 25 and 39, an additional 5. per person will be added to the theme dinner pricing. All items are priced per guest.

New England Clam Bake

Field Greens Salad *assorted dressings* • New England Clam Chowder • Steamers • Whole Maine Lobster (*one per person*) • Braised Sweet BBQ Chicken and Chorizo • Steamed Corn on the Cob • Red Bliss Potatoes • Cornbread Sliced Watermelon • Build-Your-Own Strawberry Shortcake 75.

A la mode Additional 3.

China Town

Chinese Napa Cabbage Salad • Veggie Fried Rice or Veggie Lo Mein • Vegetable Stir-Fry • General Tso's Chicken Veggie Spring Roll • Chicken Wings • Lobster Rangoon or Spinach Artichoke Rangoon • Fortune Cookies 37.

Italian Cucina

Antipasto Salad *olives, artichokes, mozzarella, blistered tomatoes, basil, arugula, focaccia croutons*
Classic Caesar Salad • Garlic Bread • Seasonal Vegetable • Three Cheese Creamy Vegetable Lasagna
Chicken Parmesan • Fettuccine • Meatballs *in marinara* • Tiramisu 37.

Southern Living

Sweet Cornbread Muffins • Roasted Corn and Tomato Salad *charred vidalia onion vinaigrette* • Buttermilk Fried Chicken • BBQ Ribs • Brisket Mac n' Cheese • Cole Slaw • Mashed Potato *gravy* • Pecan Pie 37.

Lakeside BBQ

Field Greens Salad *assorted dressings* • Burgers • Hot Dogs • Bone-in BBQ Chicken • Homemade Veggie Burgers
Creamy Coleslaw • Baked Beans • Corn on the Cob • Biscuits • Watermelon • Assorted Cookies and Brownies 32.

Bourbon Beef Tips Additional 11.

Grilled Salmon Additional 7.

The Tailgater

Mini Sausage Grinders *assorted toppings* • Trio of Wings • Beef or Vegetarian Chili *corn chips, salsa and sour cream*
Creamy Coleslaw • Fried Dough *cinnamon, powdered sugar and chocolate sauce* 28.

Non-Alcoholic Beverage Station

Iced Tea and Lemonade 4.

Raspberry, Peach and Mango Flavor Shots Additional 2.

Just ask...

If you envision a theme not listed here, just ask and we will do our best to bring your vision to fruition.

THE STATIONS... *mix and match*

The following stations may be added to your Cocktail Hour, Chef's Table or Themed Dinners. In lieu of a traditional plated or buffet dinner, a minimum of 4 stations must be selected. Each station must be guaranteed at your full guest count, partial guest counts cannot be applied to station style selections. A *Chef Fee of 75. will be incurred for each chef-attended station selected.*

Chef-Carved Beef Tenderloin *New Hampshire mushroom demi-glace* 19.

Chef-Carved New York Sirloin *brandy au poivre, horseradish crème fraîche* 16.

Chef-Carved Roasted Turkey *gravy and cranberry sauce* 11.

Chef-Carved Pork Loin *caramelized shallot and apple jus* 12.

Chef-Carved Roasted Salmon *dill crème fraîche* 14.

Chef Carved Stations include Artisan Rolls, Butter and Chef's choice seasonal vegetable.

Chef-Attended Seafood Sautee Station

PEI Mussels *pancetta, shallots, leeks, white wine butter sauce* • Littleneck Clams *tomatoes, shallots, roasted garlic, coconut curry* • Shrimp *cilantro, garlic butter, chili lime sauce* • Crusty French Baguettes 20.

Chef-Attended Pasta Station

Choose three pastas: Cheese Tortellini with Alfredo sauce • Penne with Marinara *fresh basil, aged parmesan* Cavatappi with House-Made Pesto Cream Sauce *aged parmesan* • Four Cheese Ravioli with Wild Mushroom Alfredo Sauce • Orecchiette with Roasted Garlic Cream Sauce and Sautéed Vegetables *artichoke hearts, tomatoes, baby spinach* • Butternut Squash Ravioli *maple cream sauce, candied pecan and dried cranberries* Artisan Rolls and Butter 16. *Shrimp and Scallops Additional 7. Chicken Additional 5.*

Chef-Attended Stir-Fry Station

Asian-Marinated Beef and Chicken • Sautéed Asian Vegetables • Vegetable Stir-Fried Rice • Lo Mein Noodles Fortune Cookies 15.
Shrimp and Scallops Additional 7.

BBQ and Slaw

Shredded Chicken • Pulled Pork • Smoked Brisket • Apple Celery Slaw • Creamy Coleslaw • Super Slaw • Brioche Slider Rolls 15.

Chef-Attended Grilled Cheese Station

Breads: White, Wheat, Rye • Cheeses: American, Cheddar, Swiss, Smoked Gouda • Add-ins: Braised Short Ribs, Bacon, Sliced Tomatoes, Ham, Banana Peppers, Scallion, Roasted Red Pepper 11.

Chef-Attended Macaroni and Cheese Station

Cavatappi • Smoked Gouda Sauce • Herbed Goat Cheese Sauce • Bacon Braised Short Ribs • Buffalo Chicken • Tomatoes • Scallions • Peas • Roasted Garlic • Broccoli • Roasted Red Peppers • Artisan Rolls and Butter 11.

THE STATIONS... *continued*

Salad Bar

Artisan Rolls • Mixed Field Greens • Chopped Iceberg • House-Made Balsamic • House-Made Ranch • Seasonal Vinaigrette • *Add-ins: Cucumber, Cherry Tomatoes, Carrots, Onion, Crouton, Bacon, Shaved Parmesan, Crumbled Goat Cheese, Bleu Cheese Crumbles, Candied Pecans, Slivered Almonds, Sliced Grilled Chicken, Ham, Hard-boiled Eggs* 9.

Chef-Attended Lobster Corn Chowder Station *sweet cornbread muffins* 9 .

Potato Bar

Select one: Mashed Potatoes or Russet Baked Potatoes

Add-ins: Bacon Crumbles, Shredded Cheddar, Common Man Beef Chili, Scallions, Sour Cream, Broccoli Florettes 7.

Soup Station

Choice of one: Minestrone, Broccoli and Smoked Aged Cheddar *fried cheese curd*, Tomato Basil Bisque, New Hampshire Wild Mushroom *pork guanciale*, Coconut Curry Bisque *pumpkin seeds* or Clam Chowder, Artisan Rolls and Butter 5.

DESSERT... *how sweet it is*

All items are priced per guest.

Sweet Assortment Variety of Gourmet Dessert Bars, Cannoli, Petit Fours, French Macaroons and Mini Cheesecakes 9.

Ice Cream Shoppe Common Man Homemade Vanilla and Chocolate Ice Cream, Hot Fudge, Homemade Whipped Cream and Waffle Bowls with an assortment of Toppings 8. (25 guest minimum)
Add a flavor or root beer Additional 2.

Assorted Trifle Cups Tres Leches, Chocolate Raspberry, Pineapple Upside Down Cake 6.

Strawberry Shortcake Macerated Strawberries, Homemade Biscuits, Whipped Cream and White Chocolate Shavings 5. *a la mode Additional 3.*

Seasonal Hot Crisp Station Spring and Summer Mixed Berry Crisp, Fall and Winter Apple Crisp served with whipped cream 5. *a la mode Additional 3.*

Chocolate Dipped Strawberries 3. each

Hot Cocoa and Cider Station Creamy Hot Chocolate and Local Hot Apple Cider served with Cinnamon Sticks, Nutmeg, Peppermint Sticks, Marshmallows and Homemade Whipped Cream 7.

Specialty Coffee Station – Our coffee is roasted locally in Plymouth N.H.
Gourmet Coffee presented with Cinnamon Sticks, Chocolate Covered Espresso Beans, Rock Candy Swizzle Sticks, Flavor Shots, Homemade Whipped Cream and Brown Sugar 5. (2.5 hours)
Liqueur Shots 5. (Bartender Fee 75.)

Late Night Snacks... *everybody loves to snack*

All Late Night Snacks are passed with the exception of the French Fry Bar and the Maple Glazed Donuts and require a minimum of 50 guests. All items are priced per guest.

French Fry Bar French Fries • Sweet Potato Waffle Fries • Truffled Parmesan Fries accompanied by garlic aioli, sriracha ketchup, maple mustard, cheese sauce 7.

Cheeseburger and Veggie Burger Sliders onion rings and zesty ketchup 6.

Chicken and Waffle Skewers New Hampshire maple drizzle 5.

Assorted Pizzas Chicken, Bacon, Maple and Arugula • Pepperoni • Margherita • Garlic Oil, Gorgonzola, Mozzarella Cheese with Scallions 5.

Bar Party Mix by the bowl 5.

Smoked Chicken Wings Sweet Chili • Buffalo • BBQ accompanied by ranch and blue cheese for dipping 4.

Pretzel Bites New Hampshire maple mustard, gouda cheese sauce 4.

Grilled Cheese Sticks tomato soup shooters 3.

Gourmet Mac n' Cheese Bites breaded and deep fried 3.

Cookies and Milk freshly baked cookies served with cold milk shooters 3.

Maple Glazed Donuts 3.

S'mores toasted mini marshmallows and melted chocolate over graham crackers 2.

FAREWELL BUFFET... *bon voyage*

All items are priced per guest and based on food service for 1 1/2 hours.

Chef 's Winnepesaukee Brunch Table

Choice of one: Scrambled Eggs, Cheesy Scallion Scrambled Eggs or Florentine Egg Frittata
Classic or Florentine Eggs Benedict Additional 5.

Choice of one: French Toast or Crisp Belgian Waffles

Choice of two: Chicken Piccata, Baked Country Ham *cinnamon apple compote*, Sliced Roast Turkey,
Gourmet Macaroni and Cheese or Lemon Butter Baked Haddock

Accompanied by Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, Vegetarian Pasta Salad,
an assortment of House-Baked Breakfast Pastries and a selection of Chilled Juices, Coffee and Tea. 30.
(30 guest minimum)

Chef 's Meredith Bay Breakfast Table

Choice of one: Scrambled Eggs, Cheesy Scallion Scrambled Eggs or Florentine Egg Frittata
Classic or Florentine Eggs Benedict Additional 5.

Choice of one: French Toast, Crisp Belgian Waffles or Sausage Stuffed Biscuits and Gravy *maple syrup drizzle.*

Accompanied by Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, an assortment of
House-Baked Breakfast Pastries and a selection of Chilled Juices, Coffee and Tea. 21.
(20 guest minimum)

Breakfast Enhancements

Chef-attended Omelet Station 10. *(Chef Fee 75.)*

Chef-attended Waffle Station *Crisp Belgian Waffles, toppings include: chocolate chips, walnuts,
seasonal berries, whipped cream and maple syrup* 10. *(Chef Fee 75.) (25 guest minimum)*

Crustless Quiche *choice of spinach and feta or bacon and cheese* 6.

Cheesy Scrambled Eggs, Italian Sausage and Scallions 3.

Fresh House-Baked Cinnamon Buns 3.

Maple Glazed Cider Donuts 3.

Bacon 3.

Sausage 3.

Steel Cut Oats *brown sugar, cinnamon, raisins, warm milk* 3.

Assorted Stonyfield Farm Organic Yogurts 3.

Pete and Gerry's Organic, Cage-free Eggs 2.

All items are priced per guest, based on food service for 1 1/2 hours unless otherwise noted. With advance notice
Gluten Free options are available, additional fees may apply. If your guaranteed count falls below the minimum guest
requirement, an additional 5. per person will be added to the pricing.

BEFORE THE RECEPTION... *we have the day covered for you*

In-Room Breakfast

An assortment of Breakfast Pastries, Fresh Fruit Salad, Stonyfield Farm Organic Yogurt and Granola served with Chilled Orange Juice, Coffee and Tea. 11.*

In-Room Bagel Bar

Assorted Bagels, Flavored Cream Cheeses, Nut Butters and Assorted Toppings to include: Bacon Crumbles, Sliced Strawberries, Cucumber and Tomato Rounds accompanied by Fresh Fruit Salad and a selection of Chilled Juices, Coffee and Tea. 12.*

Smoked Salmon capers, red onion, grated egg whites and yolks, dill crème fraiche Additional 7.

In-Room Assorted Breakfast Sandwiches

Handmade Egg Sandwich on an English muffin with Bacon, Sausage or Vegetarian, accompanied by Fresh Fruit Salad, Stonyfield Farm Organic Yogurt, Granola and a selection of Chilled Juices, Coffee and Tea. 15.*

In-Room Lunch

Assorted Gourmet Sandwiches, Pasta Salad, Fresh Fruit Salad and Dessert accompanied by Chips and Bottled Water. 20.*

- Grilled Portabella *roasted red peppers, spinach and goat cheese mousse in a lavash wrap*
- Ham *swiss cheese, honey mustard, arugula on ciabatta bread*
- Turkey *cranberry aioli, lettuce and tomato on focaccia bread*

Lunch To Go!

Assorted Deli Sandwiches, Pasta Salad, Whole Fresh Fruit and Cookie or Brownie accompanied by Chips and Bottled Water or Soda. Packaged and Ready to Go! 15*.

** A 15% gratuity and 5% service fee is added to room service meals. If your guest count falls below 5 guests an additional 25. fee will apply.*

BEVERAGES... *nectar of the gods*

For Toasting

Zardetto Prosecco Brut *A blend of 95% Prosecco and 5% Chardonnay. Crystal clear with a hearty white foam and fine perlage. Fresh fragrant aromas and a delicately soft and harmonious taste are the hallmarks of this quintessential aperitif wine. 5. per guest*

LaVieille Ferme Reserve Sparkling Rose *A first nose of fresh red fruit (raspberry, wild strawberry), giving way to a perfect balance between freshness, acidity and roundness 6. per guest*

Veuve Clicquot *A fine, persistent sparkle and golden champagne color. Its complex nose of apple, citrus and caramel is followed by full flavors and elegance, crispness and a slight spicy finish 90. per bottle*

House Champagne Toast 3. • Sparkling Cider 3. • Ginger Ale 2.

Sparkling Wines / Champagnes are stocked on the standard bar set up.

Common Man Private Label Wines from California 6. glass / 22. bottle

White Zinfandel • Chardonnay • Pinot Grigio • Merlot • Cabernet Sauvignon

Specialty Wines

Crossings Sauvignon Blanc, WA 10. / 38.

Barone Fini Pinot Grigio, Italy 8.5 / 32.

Frisk Prickly Riesling, Australia 7. / 26.

J Lohr Riverstone Chardonnay, CA 8. / 30.

Higher Ground Pinot Noir 8. / 30.

Browne Family Heritage Cabernet Sauvignon, CA 10. / 38.

Bogle Merlot, CA 7.50 / 28.

Chateau Beauchene Villages Red Blend 8.50 / 32.

Cellar Wines

Add to a Hosted Bar by the bottle.

Sancerre Patient Cottat Anciennes Vignes 42.

Pascal Jolivet Sancerre, France 40.

Kettmeir Pinot Grigio, Italy 40.

Beringer Luminous Chardonnay 40.

Peter Paul Live Free or Die Pino Noir 50.

Earthquake Cabernet 54.

Specialty wines and beer not listed in the planner must be ordered by the case at least one month prior to your event.

Seasonal Sangria *must be preordered with a guaranteed guest count and paid for in advance*

Available at the Bar or Passed During Cocktail Hour 7. (minimum 20 guests)

Winter Sangria: Red Wine, Cranberry, OJ, Cointreau, Fresh Cranberries

Spring Sangria: White Wine, Absolut Citron, Lemonade

Summer Sangria: White Wine, Elderflower Liquor, Fresh Berries

Fall Sangria: White Wine, Caramel Vodka, Apple Cider

SPIRITS & LIBATIONS

The pricing listed below is based on a single liquor cocktail. Cocktails requiring multiple liquors will be charged accordingly. Specialty martinis and signature drinks are available upon request. Should the total bar revenue not exceed 250. a bartender fee of 75. will be added to the final invoice.

Tier 1 Liquors

Absolut, Absolut Citron, Stolichnaya Flavors (Blueberi, Vanil, Razberi, Oranj), Bacardi, Captain Morgans, Malibu, Tanqueray, Beefeater, Bombay Sapphire, Canadian Club, Seagrams 7, Seagrams VO, Southern Comfort, Jim Beam, Jose Cuervo Gold, Triple Sec, Peachtree Schnapps, Razzmatazz, Apple Pucker, Cointreau, Midori Melon Liquor, Baileys, Kahlua, Amaretto Disaronno, Sambuca... up to 6.

Tier 2 Liquors

Titos, Ketel One, Grey Goose, Hendricks, Crown Royal, Jack Daniels, Jameson, Makers Mark, Dewars, JW Red, JW Black, Milagro Silver, B&B, Chambord, Drambuie, Grand Marnier... up to 8.

Tier 3 Liquors .

Patron Silver, Common Man Woodford Bourbon, Knob Creek, Common Man Whistle Pig Rye, Chivas, Glenlivet 12, Glenfiddich 15... up to 13

Beer Selections

Budweiser, Bud Light, Miller Lite, Samuel Adams, Samuel Adams Seasonal, Smuttynose IPA, Blue Moon, Corona, Heineken, Kaliber (non alcoholic)... 4.-5.

We proudly serve Common Man Ale on draft, available for events hosted in the Winnepesaukee Ballroom... 5.25

Bubbles Bar

Zardetto Prosecco, Chambord, Elderflower Liquor, Peachtree Schnapps, Deep Eddy Grapefruit Vodka, Deep Eddy Cranberry Vodka served with OJ, cranberry, pineapple, grapefruit and pomegranate juices 9.
(25 guest minimum, bartender Fee 75.)

Bloody Mary Bar

Titos, Absolut Peppar, Ketel One, Grey Goose Vodkas. House Bloody Mary Mix, Clamato and Tomato Juice. Limes, lemons, Pickles, Celery, Olives, Peppered Bacon, Shrimp Cocktail, Pepperoncini, Cheddar Cheese Cubes. Celery Salt, Lemon Pepper and Chili Lime Rims.. 10. (25 guest minimum, Bartender Fee 75.)

Add Pre Ordered Bloody Mary's and Mimosas 6. per person
(75. bartender fee), pre order will be confirmed during detail appointment

Open Bar Options *priced per person*

1st Hour

Beer, House Wine, Non-Alcoholic Beverages 18.

Beer, Specialty and House Wine, Non-Alcoholic Beverages 21.

Beer, House Wine, Tier 1 Liquors 22.

Beer, Specialty and House Wine, Tier 1 & 2 Liquors 25.

Non-Alcoholic Beverages for guests under 21 5.

Full Reception

Beer, House Wine, Non-Alcoholic Beverages 30.

Beer, Specialty and House Wine, Non-Alcoholic Beverages 33.

Beer, House Wine, Tier 1 Liquors 49.

Beer, Specialty and House Wine, Tier 1 and 2 Liquors 52.

Non-Alcoholic Beverages for guests under 21 5.

May We Recommend

Cakes

Borger's Cakes and Bakes, Wentworth, NH (603) 764-9491
Fredericks Bakery, Bedford, NH (603) 647-CAKE, pastry.net
From Scratch Baking Co, Wolfeboro, NH (603) 515-1049, fromscratchbakingcompany.com
Jacques Bakery, Suncook, NH (603) 485-4035, jacquespastries.com
Lakes Region Cupcakes, Laconia, NH (603) 527-8286, lakesregioncupcakes.com
Ooo La La Creative Cakes, Meredith, NH (603) 455-2989, ooolalacreativecakes.com

Photographers

Alexsandra Wiciel, Portsmouth, NH (603) 553-7569, alexsandrawiciel.com
Authentic Eye Photography, Rumney, NH (603) 786-5048, authenticeye.com
Bharat Parmar Photography, Stoneham, MA (781) 435-1261, parmaphoto.com
Garone Photography, Sandown, NH (603) 490-2917, garonephotography.com
Gibbons Photography, Bedford, NH (603) 472-4646, gibbonsphoto.com
Hinkley Photo, Epsom, NH (603) 738-4613, hinkleyphoto.com
Michael Cirelli Photography, Londonderry, NH (603) 490-1366, cirellivorks.com
NH Images, Nashua, NH (603) 566-7911, nhimages.com
Prudente Photography, Boston, MA (978) 884-7677, prudentephoto.com

Videographers

Curtis Wedding Films, Portsmouth, NH (603) 667-8672, curtisweddings.com
Fisher Video Productions, Manchester, NH (603) 672-0110, fishervideoproductions.com
Kelly Cicero, North Conway, NH (603) 662-8451, kellycicero.com
Meg Simone, Intervale, NH (603) 986-6234, megsimone.com
NH Images Video, Hillsboro, NH (603) 566-7911, nhimages.com
SP Films, Bethel, ME (207) 400-0311, sp-films.com

Entertainment

5 Star Entertainment DJs, Belmont, NH (603) 630-3280, nh5star.com
Aaron Topfer, Nashua, NH (877) YOURMUSIC, newhampshiredjandlivemusic.com
Artful Noise String Quartet, Dover, NH (603) 969-5123, artfulnoise.com
BearFight, Boston, MA (978) 995-1239, bearfightlive.com
Boston Common Band, Boston, MA (617) 840-5580, bostoncommonband.com
Brandy Band, Meredith, NH (978) 453-3337, brandyband.com
Crown Entertainment, Westford, MA (888) 632-1207, crownent.com
Douglas Rickard (Bagpiper), Manchester, NH (603) 345-4219
George Parker, Nashua, NH (603) 883-3769, georgeonguitar.com
Get Down Tonight DJs, Salem, NH (888) 411-DOWN, getdowntonight.com
Hank Agency Group, Newburyport, MA (617) 628-0400, hankagency.com
Holycow! Music Productions: DJ, 4-7 Piece Bands and Soloists, Meredith, NH (603) 455-7488, holycowband.com
Kahootz!, Boston, MA (857) 263-3431, bostonsbestband.com
Main Event Disc Jockey, Bedford, NH (888) 833-8293, amainevent.com
Pat Tecce Entertainment, Wakefield, MA (781) 246-8215, pattecce.com
Ripcord, Boston, MA (617) 764-0238, ripcordmusic.com
Silver Arrow Band, Boston, MA (714) 872-2039, silverarrowband.com

Florists

Emily Herzig Floral Studio, Littleton, NH (603) 444-7600, ehfloral.com
Ford Flower Company, Salem, NH (603) 893-9955, fordflower.com
Harrington Flowers, Londonderry, NH (603) 437-4030, harringtonflowersllc.com
Heaven Scent Design, Laconia, NH (603) 527-4328, heavenscentdesign.com
In Bloom Weddings & Events, Durham, NH (603) 969-9638, inbloomweddingsandevents.com
Lakes Region Floral Studio, Laconia, NH (603) 524-1853, lakesregionfloralstudio.com
Paisley Floral Design, Manchester, NH (603) 493-8386, paisleyfloraldesign.com
Riverstone Florals, Gilford, NH (603) 498-5469, riverstoneflorals.com

Hair & Makeup

Cascade Spa at Mill Falls, Meredith, NH (603) 677-8620, millfalls.com

Transportation

Grace Limousine, Manchester, NH (800) 328-4544, gracelimo.com
LRST Charter & Shuttle, Sanbornton, NH (603) 286-8181, lrstnh.com
Sutton Luxury Limousine, North Conway, NH (603) 387.3663, suttonlimos.com
Wolfeboro Trolley Co., Wolfeboro, NH (603) 569-1080, wolfeborotrolley.com

Miscellaneous

Ashley Elizabeth Invitations, Epsom, NH (877) 309-2379, ae-invitations.com
Bridal Attire - Lady of the Lake, Meredith, NH (603) 279-9967
El's Cards, Greenland, NH (603) 373-8605, elscards.com
Gift Baskets by Lee's Candy Kitchen, Meredith, NH (603) 279-5175
Goody Good Donuts, Laconia, NH (603) 528-4003
Ice Sculptures by Jeff Day, Sanbornton, NH (603) 286-9558, icedesigns-nh.com
Kane's Donuts, Saugus, MA (781) 223-8499, kanesdonuts.com
Little Dog Paper Co., Meredith, NH (603) 677-7003, littledogpaperco.com
Lyndsey Cole Events, Concord, NH (603) 677-2198, lyndseycole.com
Paper Potpourri, Haverhill, MA (978) 372-3861, paperpotpourri.com
Photobooth Planet, (603) 280-4128, photoboothplanet.com
Showcase Event Rentals and Planning, Moultonborough, NH (603) 986-5525, showcasenh.com
Specialty Linens by Divine Inspirations, Meredith, NH (603) 527-8019, mydivineinspirations.com
VT & NH Photo Booths Springfield, VT (802) 356-2868, vtnphotoboosths.com

Churches & Justices of the Peace

First Congregational Church, Meredith, NH (603) 279-6271
New Hampton Community Church, New Hampton, NH (603) 744-8252
St. Joseph's Catholic Church, Laconia, NH (603) 524-1442
Trinity Episcopal Church, Meredith, NH (603) 279-6689
St. Charles Borromeo, Meredith, NH (603) 279-4403, stcharlesnh.org
Sandra Greenfield, Manchester, NH (603) 498-2639, spiritoflifeceremonies.com
Jo Maden, Dover, NH (603) 988-3137, jo-celebrant-nh.com
Rev. Michael Graham, Gilford, NH (603) 524-6057
Joe Kasper, Weare, NH (603) 548-0286
Rev. T.S. Deacon Economos, Danvers, MA (978) 777-5698, deaconministry.com
Robert Pelland, Gilford, NH (603) 524-9203