



Mill Falls

AT THE LAKE

WEDDINGS *are better at the Lake.*

# 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
- Shrimp and Scallop Ceviche *plantain cups* 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.
- Beef Barbacoa *jalapeño corn cake, cilantro lime crème* 375.
- Steak and Cheese Mini Grinders *peppers, onions, mushrooms* 350.
- Chicken Fried North Country Smokehouse Smoked Duck Breast *New Hampshire maple blueberry gastrique* 375.
- Curried Lamb Meatball *tzatziki sauce* 300.
- Reuben Tartlets *house thousand island dressing* 275.
- 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.
- Grilled Haloumi Cheese and Pear Skewer *truffle honey* 350.
- Asiago Risotto Croquettes *spicy crème rosa* 300.
- New Hampshire Wild Mushrooms *melted fontina on dill toast* 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 fresh 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.
- Thai Red Curry Cauliflower *frizzled bamboo shoots* 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.*

## **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

Beef Carpaccio *fried capers, arugula, truffle oil, sea salt, cracked black pepper* 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.

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)

Roasted Beet Salad *roasted red and golden beets, goat cheese fondue, arugula, sherry vinaigrette* 5.  
(Available seasonally, October-March)

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

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

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

Field Greens Salad *balsamic vinaigrette (included)*

Lobster Corn Chowder 6.

Minestrone, Creamy Asparagus *lemon crème fraiche*, Tomato Basil Bisque *parmesan cheese*,

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

## 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.

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

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

# PLATED DINNER... *continued*

## Entrées

- 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 *char-grilled, cracked pepper demi-glace* 36.  
Kobe Meatloaf *hunter's sauce, creamy mushroom demi-glace* 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 Haddock *lobster sherry cream 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 *ratatouille ragout* 33.  
Bone-in Pork Chop *pear mostarda* 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 Vegetable Cake *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, Herbed Parmesan Risotto or Roasted Sweet Fingerling Potatoes* 1.  
*Loaded Whipped Potatoes: Bacon, Cheddar, Scallions* 2.  
*Additional Starch* 3.

Choice of Vegetable: Chef's Seasonal Vegetable, Maple Glazed Roasted Carrots or Green Beans and  
Roasted Mushrooms. *Roasted Asparagus or Baby Romanesco Medley* 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 Beet Salad roasted red and golden beets, goat cheese fondue, arugula, sherry vinaigrette  
(Available seasonally, October-March)

## Soup Station

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

Choice of one: Minestrone, Creamy Asparagus lemon crème fraiche, 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 Haddock lobster sherry cream 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 ratatouille ragout

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 Vegetable Cake 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**

Choice of Starch: Traditional Whipped Potatoes, Herb Roasted Fingerling Potatoes or Wild Rice Pilaf

*Truffled Parmesan Whipped Potatoes, Herbed Parmesan Risotto or Roasted Sweet Fingerling Potatoes* 1.

*Loaded Whipped Potatoes: Bacon, Cheddar, Scallions* 2.

*Additional Starch* 3.

# 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**

Panzanella Salad • 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 • Black-eyed Peas • Collard Greens • 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, Creamy Asparagus *lemon crème fraiche*, 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, Meatlovers 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, Meatlovers or Florentine Egg Frittata

*Classic or Florentine Eggs Benedict Additional 5.*

Choice of one: French Toast, Crisp Belgian Waffles or Biscuits and Sausage Gravy

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 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 Scallion Scrambled Eggs 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.*

# 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.\*

## **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*
- Roast Beef *caramelized onions, cheddar, horseradish cream, lettuce and tomato on ciabatta bread*
- Turkey *cranberry aioli, lettuce and tomato on foccacia 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\*.

Add Mimosas 35. (priced per 7 guests)

\* A 15% gratuity and 5% service fee is added to room service meals.

# 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*

Je T'aime Brut Rose Cremant *A bouquet of fresh strawberry and raspberry dazzles ones senses. The bright fresh fruit lead to a yeasty flavor; this is crisp, balanced and graceful. 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.

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

Common Man White Zinfandel

Common Man Chardonnay

Common Man Pinot Grigio

Common Man Merlot

Common Man Cabernet Sauvignon

## Specialty Wines

Crossings Sauvignon Blanc, WA 10. / 38.

Terra D'Oro Pinot Grigio, CA 8.5 / 32.

Frisk Prickly Reisling, 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

*Available for Wine Service or to add to a Hosted Bar by the bottle.*

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.*

## 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. Mango and Strawberry Puree and Passionfruit Syrup. 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.)

## 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 Reccommend

## Cakes

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

Ooo La La Creative Cakes, Meredith, NH, (603) 455-2989, ooolalacreativecakes.com

## Photographers

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

Alexsandra Wiciel, Portsmouth, NH, (603) 630-8229, alexsandrawiciel.com

## Videographers

Meg Simone, Intervale, NH, (603) 986-6234, megsimone.com

NH Images Video, Hillsboro, NH, (603) 680-4164, nhimages.com

Kelly Cicero, North Conway, NH, (603) 662-8451, kellycicero.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

Douglas Rickard (Bagpiper), Manchester, NH, (603) 345-4219

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

Main Event Disc Jockey, Bedford, NH, (888) 833-8293, amainevent.com

Pat Tecce Entertainment, Wakefield, MA, (781) 246-8215, pattecce.com

Boston Common Band, Boston, MA, (617) 840-5580, bostoncommonband.com

Crown Entertainment, Westford, MA, (888) 632-1207, crownent.com

Bob Charest Band, Westbrook, ME, (207) 798-3848, bobcharestmusic.com

Bearfight, Boston, MA, (978) 995-1239, bearfightlive.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

Lakes Region Floral Studio, Laconia, NH, (603) 524-1853, lakesregionfloralstudio.com

Linda's Flowers and Plants, Wolfeboro, NH, (603) 569-4513, flowersinwolfeboronh.com

Paisley Floral Design, Manchester, NH, (603) 493-8386, paisleyfloraldesign.com

## Hair & Makeup

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

## Transportation

ASL Limousine, Laconia, NH (603) 630-8229, ASLlimousineofNH.com

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

Gift Baskets by Lee's Candy Kitchen, Meredith, NH, (603) 279-5175

Ice Sculptures by Jeff Day, Sanbornton, NH, (603) 286-9558, icedesigns-nh.com

Lyndsey Cole Events, Concord, NH, (603) 677-2198, lyndseycole.com

Photobooth Planet, (603) 280-4128, photoboothplanet.com

Specialty Linens by Divine Inspirations, Meredith, NH, (603) 527-8019, mydivineinspirations.com

Paper Potpourri, Haverhill, MA, (978) 372-3861, paperpotpourri.com

El's Cards, Greenland, NH, (603) 373-8605, elscards.com

Showcase Event Rentals and Planning, Moultonborough, (603) 986-5525, showcasenh.com

VT & NH Photo Booths Springfield, VT, (802) 356-2868, vtnhphotoboosth.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

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

Kerri A. Parker, Meredith, NH, (603) 393-6620, kerri.parker1216@gmail.com

Robert Pelland, Gilford, NH, (603) 524-9203

PK Zyla, Meredith, NH, (603) 496-8490