




Mill Falls
AT THE LAKE

BUSINESS *is better at the Lake.*

MENU PLANNER

New Hampshire's Award Winning, Four-Season, Lakeside Destination

We take pride in ensuring that every group has a successful event. Our sales team will guide you through every detail of planning to ensure a memorable experience for you and all of your attendees.

Menu Selections

Food and beverage offerings and pricing are updated on an annual basis. Pricing and offerings will be based on the planner for the year in which your event is taking place. Menu selections and prices noted in this planner are valid for the calendar year 2019.

Please be sure to add 9% New Hampshire state tax, 5% service charge and 15% service gratuity to any food and beverage items you are considering.

We ask that a maximum of two entrées be selected for plated luncheons and/or 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.

A fee of 2. per person will apply for plating of a cake or desserts delivered from a licensed bakery.

Our executive chef stands ready to accommodate any special dietary requests.

Guaranteed Attendance Count

A guaranteed attendance count is required 10 days before your event (for example: 48 haddock, 30 filet mignon). We will be pleased to set 5% over this guarantee to account for any unexpected arrivals. This guarantee is not subject to reduction. All menu items will be guaranteed based on your final guest count.

Food and Beverage Services

Mill Falls must provide all catering and beverage items.

The State of New Hampshire and its Liquor Commission regulate the sale and service of alcoholic beverages. Mill Falls is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or taken away from the premises. This is for your safety and the well-being of all of our guests. The Inns reserve the right to refuse service of alcohol to anyone without proper ID.

Please Note

The Cummings, Lang and Golden Pond Meeting Rooms are unique in that their locations preclude them from being able to facilitate all of the dining options available within our other meeting spaces. Please contact your Conference Coordinator directly to discuss your specific needs so that we may ensure your satisfaction.

BREAKFAST... *rise and shine*

Build Your Own Breakfast Bowls

Quinoa, Amaranth and Farina Hot Cereal, Scrambled Eggs, Hard Boiled Eggs, Sliced Avocado, Cherry Tomatoes, Spinach, Queso Fresco, New Hampshire Maple Syrup, Honey, Sliced Bananas, Roasted Apples, Fresh Berries and Dried Fruit and Warm Milk accompanied by a selection of Chilled Juices, Coffee and Tea. 17.

Assorted Breakfast Sandwiches

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

The Executive Continental

Assorted Stonyfield Farm Organic Yogurts, Granola, Fresh Fruit Salad, Cold Cereal and an assortment of House-Baked Breakfast Pastries accompanied by a selection of Chilled Juices, Coffee and Tea. 13.

Bagel Bar

Assorted Bagels, Flavored Cream Cheeses, Nut Butters and Assorted Toppings to include: Bacon Crumbles, Sliced Strawberries, Cucumber and Tomato Rounds with Fresh Fruit Salad accompanied by a selection of Chilled Juices, Coffee and Tea. 12. *Smoked Salmon Display, Capers, Red Onions and Boiled Egg Additional 4.*

The Continental

Assortment of House-Baked Breakfast Pastries and Seasonal Whole Fruit accompanied by a selection of Chilled Juices, Coffee and Tea. 10.

Apple Tree

Assorted Whole Apples, Apple Turnovers with Warm Caramel Sauce and Apple Muffins accompanied by a selection of Chilled Juices, Coffee and Tea. 10.

Yogurt Parfait Bar

Assorted Stonyfield Farm Organic Yogurts, Granola, Dried Fruits, Berries, Nuts and Honey accompanied by Coffee and Tea. 10.

Beverage Table *Our coffee is roasted locally in Plymouth N.H.*

Freshly Brewed Coffee, Tea, Assorted Sodas and a selection of Chilled Juices.

(juices are offered in the morning only 7 a.m.-11 a.m.). 6. (2-hour service) • 9. (8-hour service)

Coconut Waters Additional 5.

A la carte

Coffee and Tea 3.

Assorted Sodas and Bottled Water 3. *(2-hour service)*

Assorted Sparkling Bottled Water Station 4.

All items are priced per guest, based on food service for 1 ½ hours unless otherwise noted.

With advance notice Gluten Free options are available, additional fees may apply.

BREAKFAST... *continued*

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)

Chef 's Lakeside Breakfast Table

Scrambled Eggs 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. 18.
(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 ½ 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.*

BREAKS... *everyone loves to snack*

Popcorn Time

Buttered Popcorn and Kettle Corn with assorted toppings including Bacon Crumbles, Mini M&M's, Peanut Butter Chips, Cinnamon Sugar, Caramel Salt, Sour Cream and Onion Spice, Vinegar Powder, Buffalo Spice and Chili Lime Salt accompanied by Assorted Sodas and Bottled Water. 12.

Healthy Hiatus

Domestic and Imported Cheeses, Crackers, French Bread, Sliced Fresh Fruit with Berries, Almonds, Olives and Fig Preserves accompanied by Coffee and Tea. 11.

Apple Tree

Assorted Whole Apples, Apple Turnovers with Warm Caramel Sauce and Apple Muffins accompanied by a selection of Chilled Juices, Coffee and Tea. 10.

Snack Attack

Trail Mix, Pretzels, Chips, Assorted Granola Bars and Candy Bars accompanied by Coffee and Tea. 10.

Cookie Jar

Assortment of Homemade Cookies and Gourmet Dessert Bars accompanied by Coffee and Tea. 10.

Yogurt Parfait Bar

Assorted Stonyfield Farm Organic Yogurts, Granola, Dried Fruits, Berries, Nuts and Honey accompanied by Coffee and Tea. 10.

Ice Cream Shoppe

Common Man Homemade Vanilla and Chocolate Ice Cream, Hot Fudge, Homemade Whipped Cream and Waffle Bowls with an assortment of toppings accompanied by Coffee and Tea. 9. (25 guest minimum)

Add a flavor of ice cream or root beer Additional 2.

By the Lake

Assorted Stonyfield Farm Organic Yogurts, Granola, Seasonal Whole Fruit and Trail Mix accompanied by Coffee and Tea. 8.

Beverage Table *Our coffee is roasted locally in Plymouth N.H.*

Freshly Brewed Coffee, Tea, Assorted Sodas and a selection of Chilled Juices.

(juices are offered in the morning only 7 a.m.-11 a.m.). 6. (2-hour service) • 9. (8-hour service)

Coconut Water Additional 5.

A la carte

Coffee and Tea 3.

Assorted Sodas and Bottled Water 3. (2-hour service)

Assorted Sparkling Bottled Water Station 4.

All items are priced per guest, based on food service for 1 ½ hours unless otherwise noted.

With advance notice Gluten Free options are available, additional fees may apply.

CHEF'S LUNCH TABLE... *so many choices, so little time*

A Chef's Lunch Table is the ideal choice for meeting planners who want to offer a variety of items to their attendees and who prefer not to gather plated entrée counts. All Chef's Lunch Tables include chef's selection of dessert, and a coffee, tea and soda station. All items are priced per guest. If your guaranteed count falls below the minimum guest requirement, an additional 5. per person will be added to the pricing.

Hot Sandwich Buffet

Choice of one Soup • Choice of one Salad • Cubano sliced pork, ham, pickles on a french baguette • Reuben corned beef, sauerkraut, swiss, thousand island dressing on hearty rye • Turkey stuffing, cranberry sauce on multi grain bread
Common Man Veggie Burger Wrap. Accompanied by Potato Chips and Pickles. 24. (20 guest minimum)

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. 23. (20 guest minimum)

Italian

Vegetable Stromboli and Meatlovers Stromboli • Caesar Salad • Minestrone Soup • Vegetarian Pasta Salad • Sweet Italian Sausage Grinders with assorted toppings. 22. (20 guest minimum)

South of the Border

Field Greens Salad with roasted corn, monterey jack cheese and chimichurri vinaigrette • Make Your Own Tacos hard shell corn and soft flour tortillas, seasoned ground beef, shredded chicken, pork carnitas • Spanish Rice • Vegetarian Refried Beans • Tortilla Chips salsa • Pico de Gallo • Lettuce • Sour Cream • Guacamole. 22. (20 guest minimum)

Chef's Soup & Salad Table

Gourmet Macaroni & Cheese • Roasted Vegetables • Field Greens Salad assorted dressings • Classic Caesar Salad • Fresh Fruit Salad • Sliced Grilled Chicken • Choice of Homemade Soup and Chowder.
Accompanied by Artisan Breads 22.

Lobster Corn Chowder Additional 4. • Grilled Steak Additional 9. • Salmon Additional 7.

Assorted Gourmet Sandwiches

Choice of one Salad • Chicken Caesar Wrap • Capicola Salami roasted red peppers, provolone, lettuce and tomato on a brioche roll • Roast Beef caramelized onions, smoked cheddar, horseradish cream, lettuce and tomato on ciabatta bread • Turkey cranberry aioli, lettuce and tomato on multi grain bread • Grilled Portabella roasted red peppers, spinach and goat cheese mousse in a wrap. Accompanied by Potato Chips and Pickles. 21.

Bay Point Deli

Choice of two Salads • Platters of Sliced Domestic and Imported Meats and Cheeses • Roasted Portabella and Red Peppers. Served with Assorted Rolls and Sandwich Breads, Lettuce, Tomato and Onions. Accompanied by Potato Chips and Pickles. 21. *With advance notice, Gluten-free Rolls are available upon request.*

Hearty Wraps

Choice of one Salad • Platters of Wraps filled with Assorted Meats, Cheeses, Spreads, Lettuce and Tomato. Accompanied by Potato Chips and Pickles. *Vegetarian Selection included.* 20.

CHEF'S LUNCH TABLE... *continued*

Salad Choices for Sandwich Tables

Field Greens Salad *assorted dressings*

Vegetarian Pasta Salad

Fresh Fruit Salad

House Potato Salad

Classic Caesar Salad

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

Spinach Salad *bacon, red onion, tomatoes, blue cheese, maple balsamic vinaigrette*

Additional Salad 2.

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.

With advance notice Gluten Free options are available, additional fees may apply.

DELUXE CHEF'S LUNCH TABLE

All Deluxe Chef's Luncheon Tables include choice of starch, Chef's selection of seasonal vegetable and assorted desserts, and a coffee, tea and soda station. There is a 30 guest minimum. If your guaranteed count falls below 30 guests, an additional 5. per person will be added to the pricing. All items are priced per guest.

2 Entrée Deluxe Chef's Table 27. • 3 Entrée Deluxe Chef's Table 30.

Salads... Please choose two of the following salads.

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
House Potato Salad • Fresh Fruit Salad • Vegetarian Pasta Salad • Additional Salad 2.

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.

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

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

New England Pot Roast root vegetable gravy

Chicken Caprese pesto mornay

Roast Turkey pan gravy, stuffing, cranberry sauce

Roasted Pork Loin caramelized shallot and apple jus

Baked Sole crab and scallop stuffed, bearnaise sauce

Seared Salmon New Hampshire maple mustard glaze

Three Cheese Creamy Vegetable Lasagna

Gourmet Macaroni and Cheese baked cavatappi with creamy smoked gouda and parmesan

With advance notice, gluten-free pasta is available upon request.

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

See page 9 for starch selections.

PLATED LUNCHEON

Plated Lunch entrées include artisan bread, choice of soup or field greens salad, vegetable, starch, dessert and coffee service. We ask that you choose two plated entrées to offer to your guests. A vegetarian entrée may be chosen as a third option. A guaranteed attendance count is required 10 business days before your event (example: 48 haddock, 30 chicken). All items are priced per guest.

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 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.

Plated Lunch Entrées

We ask that a maximum of two entrées (plus a vegetarian selection) be selected for plated luncheon 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.

Filet Mignon New Hampshire wild mushroom demi-glaze 30.

Bourbon Beef Tips rosemary skewered, char-grilled, cracked pepper demi-glaze 27.

Seared Salmon New Hampshire maple mustard glaze 24.

Baked Sole crab and scallop stuffed, bearnaise sauce 23.

Pork Tenderloin fennel chili rubbed, pancetta crisp, blueberry gastrique 22.

Statler Chicken Caprese pesto mornay 22.

Parmesan Polenta Cake seasonal vegetable "noodles", herbed ricotta, olive and artichoke pomodoro sauce 20.

Pan-Seared Gnocchi seasonal vegetable ratatouille 20.

Quinoa Stuffed portabella roasted red pepper coulis 20.

See page 9 for starch, vegetable and dessert choices.

PLATED LUNCHEON... *continued*

Lighter Fare

Grilled Chicken Caesar Salad *house-made parmesan croutons, parmesan cheese* 17.

Chef's Selection Quiche *field greens salad and house dressing* 17.

Accompanied by artisan bread, Chef's selection of dessert and coffee service.

Iced Tea Additional 2.

Plated Gourmet Sandwich 19.

Choice of ...

Chicken Caesar Wrap

Capicola Salami *roasted red peppers, provolone, lettuce and tomato on a brioche roll*

Roast Beef *caramelized onions, smoked cheddar, horseradish cream, lettuce and tomato on ciabatta bread*

Turkey cranberry aioli, lettuce and tomato on multi grain bread

Grilled Portabella *roasted red peppers, spinach and goat cheese mousse in a wrap*

Gourmet Sandwiches served with a Side Salad, Potato Chips and a Pickle.

Individual sandwich counts are required 5 business days prior to the event.

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

Vegetable Choices (Plated Luncheon)

Chef's Seasonal Vegetable, Maple Glazed Roasted Carrots or Green Beans and Roasted Mushrooms

Roasted Asparagus 2.

Dessert Choices (Plated Luncheon)

Flourless Chocolate Cake, Lemon Italian Cake, Triple Layer Chocolate Cake or

Cheesecake with seasonal berries

Enhanced Dessert Options

Can be found on page 19

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, dessert 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, Vegetable and Dessert 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.

- Choice of Dessert: Flourless Chocolate Cake, Lemon Italian Cake, Triple Layer Chocolate Cake or
Cheesecake *with seasonal berries*

Enhanced Dessert Options

Can be found on page 19

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 assorted desserts 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.

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 Liqueur, 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... 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.)

Assorted sodas and juices are available. 2. - 3.

Specialty martinis, sangria and signature cocktails are available upon request.

Should the total bar revenue not exceed 250. a bartender fee of 75. will be added to the final invoice.