



*Photo courtesy of Michael Cirelli Photography*

**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.  
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\*.

*\* Please be sure to add 9% New Hampshire state tax and a 22% service charge to any food and beverage items you are considering. 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, vtnphotoboosth.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