

Plated Dinner

Minimum of 10 Guests

Three Course Meal

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas

Chef's Selected Accompaniments, Fresh Baked Rolls & Whipped Butter

Starters

(Select One)

Chefs Soup

Seasonal Fresh Ingredients

New England Clam Chowder

(Additional \$2)

Caesar Salad

Hearts of Romaine, Rustic Croutons, Parmesan, Caesar Dressing

Wedge Salad

Iceberg Lettuce, Bacon Bits, Roasted Onions, Fried Carrots, Bleu Cheese Dressing

Artisan Field Green Salad

Pickled Onions, Cucumbers, Roasted Cherry Tomatoes, Sienna Vinaigrette

Mushroom Risotto Fritters

Herbs, Goat Cheese, Petite Greens, Pomodoro Sauce

Beet & Goat Cheese Salad

Field Greens, Shaved Celery, Roasted Beets, Goat Cheese, Maple Sherry Vinaigrette

Cheese Tortellini

Spinach, Roasted Red Pepper Pesto Cream

Baked Proscuitto Spedini

Mozzarella, Arugula, Balsamic Reduction

(Additional \$3)

Crispy Pork Belly

Blackberry Port Wine Reduction, Sweet Potato Puree, Brussel Sprout Slaw

(Additional \$5pp)

All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.

Lobster Salad

*North Atlantic Lobster, Celery, Apples, Dijon, Crème Fraiche, Field Greens, Sweet Potato Chips
(Market Price)*

Entrees

*(Select Two Pre-determined Entrees)
(Three Pre-determined Entrees Additional \$3pp)*

Chicken Classics \$32

Picatta, Marsala, Parmesan

Vegetable Lasagna \$36

Pomodoro Sauce

Stuffed Chicken Breast \$36

Cranberry Cornbread Stuffing, Maple Veloute

Spinach & Roasted Garlic Ravioli \$36

Mushrooms, Crisp Bacon, Burgundy Demi Glace, Whipped Ricotta

Herb Grilled Pork Chop \$36

Fig Port Reduction

Hunter's Chicken \$36

Pan-Roasted French Cut Chicken Breast, Wild Mushroom Ragout

Crusted Haddock \$40

Ritz Crackers, Lemon Beurre Blanc

Pan Seared Salmon Fillet \$44

Grilled Pineapple Salsa

Espresso Rubbed Top Sirloin Steak \$46

Maple Bourbon Demi Glace

Herb Roasted Prime Rib of Beef \$56

*Minimum of 15 guests
Prepared Medium Rare, Au Jus, Horseradish Cream*

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Braised Short Ribs (Market Price)

Smoked Demi Glace

Grilled Filet Mignon (Market Price)

Prepared Medium Rare, Au Poirve Sauce

Twin Lobster Tail (Market Price)

Chef Grains, Vegetable Medley, Pea Puree

Desserts

(Select One)

Baileys Chocolate Mousse Cake

Fresh Berry Tart

Carrot Cake

White Chocolate Raspberry Cheesecake

Apple Pie

Whipped Cream

Tiramisu Tulip

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Dinner Enhancements

Enhancements sold in conjunction with a Dinner Menu Package

Live Action Stations*

Minimum of 50 Guests

1 ½ hours of service

Pasta Station* \$12

Penne & Orecchiette

Marinara, Alfredo Sauce

*Tomatoes, Caramelized Onions, Broccoli, Mushrooms, Baby Spinach, Roasted Peppers, Black Olives, Banana Peppers, Roasted Squash, Parmesan Cheese
Grilled Chicken, Italian Sausage
Grilled Shrimp (Additional \$3)*

Mac & Cheese Bar \$14

*Traditional- Creamy Blend of Vermont Cheddar & Gruyere Cheese
(Select One Additional)*

Buffalo Mac- Crispy Chicken, Bleu Cheese

*Big Mac- Ground Beef, Bacon, Onions, Pickles, Thousand Island
Chicken Bacon Ranch- Grilled Chicken, Applewood Bacon, Ranch Dressing*

Flambe Station* \$10

1 ½ hours of service

(Select one)

~Banana Foster

Caramelized Bananas, Brown Sugar, Myer's Rum, Vanilla Ice Cream

~Strawberry Romanoff

Fresh Strawberries, Brown Sugar, Myer's Rum, Vanilla Ice Cream

~Caramel Apple

Sliced Apples, Brown Sugar, Myer's Rum, Vanilla Ice Cream

Sundae Bar* \$12

Minimum 25 Guests

*Vanilla Ice Cream, Whipped Cream, Maraschino Cherries, Chopped Nuts, Chocolate Chips,
M&M's, Crushed Oreos, Sprinkles, Hot Fudge, Caramel Sauce*

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Carving Stations*

1 ½ Hours of Service

Carving Stations Include Fresh Baked Rolls, Whipped Butter

Honey Glazed Ham*\$150

Serves 25 guests

Brown Sugar Crust, Maple Mustard

Oven Roasted Boneless Turkey Breast* \$150

Serves 20 guests

Cranberry Sauce, Pan Gravy

Roasted Pork Loin*\$275

Serves 50 guests

Mustard & Herb Crusted, Apple Cranberry Chutney

Herb Roasted Beef Tenderloin*(Market Price)

Serves 50 guests

Au Poirve Sauce

Herb Roasted Prime Rib of Beef*(Market Price)

Serves 40 guests

Au Jus, Horseradish Cream

Stationary Displays

Price Based on 100 guests

Fresh Fruit Display \$300

Sliced Seasonal Fruits, Honey Yogurt Dip

Grilled & Fresh Vegetable Display \$300

Grilled Portobello Mushrooms, Squashes, Asparagus & Sweet Bell Peppers

Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes

Ranch & Bleu Cheese Dressing

Flatbread Display \$300

Margherita- Tomato Sauce, Roasted Tomatoes, Fresh Mozzarella & Basil

Crispy Buffalo Chicken- Tomato Sauce, Shaved Onion, Fresh Mozzarella

North End- Sweet Sausage, Pesto, Roasted Tomatoes, Caramelized Onions, Arugula

Chips and Dips \$300

House-made Salsa, Guacamole, Spinach & Cheese Fondue

Grilled Flatbread, Tortilla Chips

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Crostini Bar \$350

*Traditional Tomato Bruschetta, Maple Almond Goat Cheese
Bacon Shallot Apricot Marmalade
Toasted French Bread*

Slider Trio \$400

*Bacon Cheeseburger, Caramelized Onions
Chicken Parmesan
Pulled BBQ Pork, Coleslaw*

Antipasto \$500

*Marinated Olives, Roasted Peppers, Asparagus, Roasted Tomatoes
Grilled Squash & Portobello Mushrooms, Roasted Fennel & Red Onion
Sopressata, Capicola, Provolone, Fresh Mozzarella
(Additional \$5)*

Charcuterie Display \$550

*Domestic & Premium Cheeses, Cured Meats
Pickled Vegetables, Bacon-Shallot Marmalade, Compotes, Grain Mustard
Toasted French Bread, Assorted Crackers
(Additional \$8)*

Viennese Station

*Minimum of 50 guests
Miniature Cheesecakes, Cannolis, Eclairs, Chocolate Mousse Cake, Fruit Tarts with Berries
(Additional \$10)*

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Plated Lunch

Minimum of 10 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas

Pre-Set Artisan Field Green Salad with Sienna Vinaigrette

Chef's Selected Accompaniments, Fresh Baked Rolls & Whipped Butter

(Select Two Pre-determined Entrees)

(Select Three Additional \$3pp)

Entrees

Spinach & Roasted Garlic Ravioli \$26

Mushrooms, Crisp Bacon, Burgandy Demi-Glaze, Whipped Ricotta

Classic Chicken Breast \$26

Picatta, Marsala or Parmesan

Herb Roasted Pork Chop \$26

Apple Cranberry Demi-Glaze

Salmon Fillet \$32

Grilled Pineapple Salsa

Crusted Haddock \$30

Ritz Cracker, Lemon Beurre Blanc

Grilled Top Sirloin Steak \$38

Roasted Mushroom Ragout

Desserts

(Select One)

Chocolate Mousse Cake

White Chocolate Raspberry Cheesecake

Carrot Cake

Boston Cream Pie

Apple Pie

Crème Anglaise

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Express Lunch Menu \$26

Please circle your selections

Entree
(Select One)

Bistro Burger

Cheddar Cheese, Lettuce, Tomato, Garlic Aioli on Brioche

Big Mouth Burger

*Lettuce, Tomato, House Made Pickles, Caramelized Onions, Bacon
Vermont Cheddar, Garlic Aioli on Brioche*

Modern Cobb Salad

*Romain, Grilled Chicken, Applewood Smoked Bacon, Hard Cooked Egg, Tomatoes
Pickled Red Onions, Avocado Mash, Cheddar Jack Cheese, Green Goddess Ranch*

Chicken Caesar Salad

Parmesan, Croutons, Creamy Caesar

Grilled Chicken Quesadilla

Bacon, Green Chilies, Cheddar Jack Cheese, Salsa, Avocado Mash

Green Goddess Chicken Sandwich

*Applewood Smoked Bacon, Cheddar Cheese, Avocado Mash, Lettuce, Tomato
Green Goddess Ranch on Brioche*

Side

(Select One)

Original Deep River Potato Chips

French Fries

Arugula Salad

Beverage

(Select One)

Pepsi

Diet Pepsi

Sierra Mist

Unsweetened Ice Tea

Lemonade

Bottled Water

Guest Name: _____

Room Name: _____

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Breakfast Buffets

Two Hours of Service

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Orange & Apple Juice

Nashua Continental \$16

Minimum of 20 Guests

*Fresh Cut Fruit, Warm Buttermilk Tarts & Muffins, Whipped Butter, Vanilla Greek Yogurt,
House-made Granola, Fresh Berries*

Rise & Shine \$20

Minimum of 20 Guests

*Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes
Fresh Cut Fruit, Mini Assorted Croissants
Whipped Butter, Jams, Jellies*

Full American Breakfast Buffet \$22

Minimum of 25 Guests

*Scrambled Eggs, French Toast Casserole, Applewood Smoked Bacon, Maple Sausage
Breakfast Potatoes, Fresh Cut Fruit, Freshly Baked Danish, Muffins, Croissants
Whipped Butter, Jams, Jellies*

Heading Out Breakfast \$16

Minimum of 10 Guests, Served Upon Departure

*Ham, Egg & Cheese Breakfast Sandwiches on English Muffin
Banana, Granola Bar, Bottled Water*

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Plated Breakfast

Minimum of 10 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Orange Juice

Predetermined Choice of Two Entrees

Traditional Start \$18

*Scrambled Eggs, Fresh Herbs, Cheddar Cheese
Applewood Smoked Bacon, Maple Sausage, Breakfast Potatoes
Chefs Selection Breakfast Pastry*

French Toast Casserole \$16

*Brioche Bread, Orange Custard, Seasonal Fruit Compote, Maple Syrup
Applewood Smoked Bacon*

Garden Frittata \$16

*Egg Whites, Peppers, Onions, Roasted Tomatoes
Goat Cheese, Breakfast Potatoes
Chefs Selection Breakfast Pastry*

Lemon Ricotta Pancakes \$16

Applewood Smoked Bacon, Blueberry Compote, Maple Syrup

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Breakfast Buffet Station Enhancements

Omelet Station* \$9

Minimum of 40 Guests

Ingredients Include: Applewood Smoked Bacon, Ham, Maple Sausage, Peppers, Onions, Tomato, Broccoli, Spinach, Mushrooms, Cheddar Jack Cheese

Honey Glazed Ham* \$150 each

Serves 25 Guests

Brown Sugar Crust, Maple Mustard

Rolled Oat Bar \$7

Minimum of 20 Guests

Steeped in Milk, Served with Dried Cranberries, Raisins, Strawberries, Blueberries, Candied Walnuts, Brown Sugar, Cinnamon, Maple Syrup

Yogurt Bar \$8

Minimum of 20 Guests

*Vanilla Greek Style Yogurt, House-made Granola
Dried Cranberries, Raisins, Strawberries, Blueberries, Candied Walnuts*

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Breakfast Enhancements

BUFFET ENHANCEMENTS

Minimum of 20 Guests

Fruit & Yogurt Parfait \$5 each

Vanilla Greek Yogurt, Fresh Fruit, House-made Granola

Stuffed Savory Croissant \$7 each

Ham & Cheese

Breakfast Sandwich \$7 each

Scrambled Eggs, Bacon, Vermont White Cheddar, English Muffin

Scrambled Egg Bundle

Traditional \$4pp

Bacon, Sausage & Cheddar \$6pp

Western Scramble \$6pp

Warm Deep Dish Buttermilk Tart \$5pp

Cranberry Apple, Blueberry & Granola

À LA CARTE PLATED ENHANCEMENTS

Minimum of 10 Guests

~ **Whole Fruit \$2**

~ **Brown Sugar Ham \$3**

~ **Scrambled Eggs \$4**

~ **Applewood Smoked Bacon \$5**

~ **Maple Sausage \$4**

~ **Fruit & Yogurt Parfait \$5**

BAKERY BY THE DOZEN

Mini Flavored Croissants \$18

Whipped Butter, Jellies, Jams

House Baked Danish \$20

NY Style Bagels \$20

Cream Cheese

House Baked Muffins \$24

Whipped Butter

Warm Cinnamon Rolls \$26

Orange Glaze

BEVERAGES

Assorted Breakfast Juices \$3 each

Apple & Orange Juice

Bottled Water \$3 each

Sparkling Water \$4 each

Assorted Pepsi Brand Sodas \$3 each

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas \$38 per gallon

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Express Breakfast Menu \$18

Please circle your selections

Entree
(Select One)

Eggs Your Way

Choice of Whole Cage-Free Eggs/Whites

Served with:

(Circle One) Applewood Smoked Bacon, Pork Sausage, Beyond Meat Sausage

(Circle One) Potatoes or Tomatoes

(Circle One) Artisan or Multi-grain Toast

Farm Stand Breakfast Bowl

Served With:

(Circle One) Quinoa & Brown Rice Blend or Breakfast Potatoes

*Oven Roasted Tomatoes, Seasoned Baby Kale, Avocado Mash, Topped with
Two Cage Free Eggs Your Way and Parmesan*

Bistro Breakfast Sandwich

*Cage-Free Fried Egg, Applewood Smoked Bacon, Aged White Cheddar, Arugula
and Avocado Mash on Brioche*

Breakfast Quesadilla

*Scrambled Cage-Free Eggs, Bacon, Green Chilies, Jack and Aged White Cheddar Cheeses
Garlic Aioli, Green Onions, Tomato Salsa and Avocado Mash*

Avocado Toast

Multi-grain Toast with Roasted Tomatoes, Hard-Cooked Egg and Lemon-Dressed Arugula

Beverage
(Select One)

Bottled Water

Orange Juice

Cranberry Juice

Guest Name: _____

Room Name: _____

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Day Meeting Packages

Minimum of 20 Guests

All Packages Include Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks

Garamond All Day Meeting Package \$50

Breakfast

Nashua Continental

*Fresh Cut Fruit, Ham & Cheese Croissant, Whipped Butter, Vanilla Greek Yogurt
House-made Granola, Fresh Berries*

Mid-Morning Bakery Break

Warm Deep Dish Buttermilk Tart, Chef's Selected Muffins, Whipped Butter

Lunch

Deli Board

*(Select Two) Pasta Salad, Potato Salad, Artisan Field Green Salad, Caesar Salad
Chefs Selected Soup, New England Clam Chowder (Additional \$2)*

*Sliced Turkey Breast, Baked Ham, Chicken Salad, Assorted Cheeses
Sandwich Breads & Rolls, Traditional Condiments*

Deep River Potato Chips, Assorted Cookies

Afternoon Break

Blondies & Brownies

Garamond Half Day Meeting Package \$45

Breakfast

Nashua Continental

*Fresh Cut Fruit, Ham & Cheese Croissant, Whipped Butter, Vanilla Greek Yogurt
House-made Granola, Fresh Berries*

Mid-Morning Bakery Break

Warm Deep Dish Buttermilk Tart, Chef's Selected Muffins, Whipped Butter

Lunch

Deli Board

*(Select Two) Pasta Salad, Potato Salad, Artisan Field Green Salad, Caesar Salad
Chefs Selected Soup, New England Clam Chowder (Additional \$2)*

*Sliced Turkey Breast, Baked Ham, Chicken Salad, Assorted Cheeses
Sandwich Breads & Rolls, Traditional Condiments*

Deep River Potato Chips, Assorted Cookies

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Calibri All Day Meeting Package \$60

Rise & Shine Breakfast

*Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes
Fresh Cut Fruit, Mini Assorted Croissants
Whipped Butter, Jams, Jellies*

Cinnamon & Spice Mid-Morning Break

Warm Cinnamon Rolls with Orange Glaze, Sweet & Spicy Nuts, Chocolate Covered Raisins

Lunch

*Premium Sandwich Board
(Select Two) Pasta Salad, Potato Salad, Artisan Field Green Salad, Caesar Salad
Chefs Selected Soup, New England Clam Chowder (Additional \$2)*

Sandwiches:

- ~ Warm Roast Beef, Dipped in Au Jus, Caramelized Onions, Vermont White Cheddar,
Horseradish Cream, Baguette*
- ~ Smoked Ham, Roasted Pork, House-made Pickles, Swiss Cheese
Honey Mustard, Baguette*
- ~Chicken Salad with Dried Cranberries, Walnuts, Lettuce, Grilled Wrap*

Deep River Potato Chips, Whoopie Pies

Cookies & Brownie Afternoon Break

Assorted Cookies, Fudge Brownies

Calibri Half Day Meeting Package \$55

Rise & Shine Breakfast

*Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes
Fresh Cut Fruit, Mini Assorted Croissants
Whipped Butter, Jams, Jellies*

Cinnamon & Spice Mid-Morning Break

Warm Cinnamon Rolls with Orange Glaze, Sweet & Spicy Nuts, Chocolate Covered Raisins

Lunch

*Premium Sandwich Board
(Select Two) Pasta Salad, Potato Salad, Artisan Field Green Salad, Caesar Salad
Chefs Selected Soup, New England Clam Chowder (Additional \$2)*

Sandwiches:

- ~ Warm Roast Beef Dipped in Au Jus, Caramelized Onions, Vermont White Cheddar,
Horseradish Cream, Baguette*

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~ Smoked Ham, Roasted Pork, House-made Pickles, Swiss Cheese
Honey Mustard, Baguette
~Chicken Salad with Dried Cranberries, Walnuts, Lettuce, Grilled Wrap

Deep River Potato Chips, Whoopie Pies

Verdana All Day Meeting Package \$65

Full American Breakfast Buffet

*Scrambled Eggs, French Toast Casserole, Applewood Smoked Bacon, Maple Sausage
Breakfast Potatoes, Fresh Cut Fruit, Freshly Baked Danish & Muffins, Croissants
Whipped Butter, Jams, Jellies*

Mid-Morning Break

*Vanilla Greek-Style Yogurt, House-made Granola, Dried Cranberries, Raisins, Strawberries,
Blueberries, Candied Walnuts*

Lunch

Down Home BBQ

*(Select Two) Artisan Field Green Salad, Coleslaw, Potato Salad, Caesar Salad
Grilled Vegetable Salad, Broccoli Salad*

*(Select Two) Salmon Fillet with Grilled Pineapple Salsa, BBQ Pulled Pork, Slow Roasted
Beef Brisket with House BBQ Sauce, Fried Chicken with Hot Honey, BBQ Beef Tips with
Peppers & Onions*

Corn & Pepper Succotash, Baked Beans, Cornbread, Maple Butter

Maple Pecan Bread Pudding, Cinnamon Whipped Cream

~or~

Little Italy

*(Select Two) Caesar Salad, Antipasto Salad, Caprese Salad, Minestrone Soup or
Italian Wedding Soup*

*(Select Two) Penne with Ricotta, Fresh Basil & Pomodoro Sauce; Spinach & Roasted Garlic
Ravioli; Chicken Parmesan; Chicken Piccata; Chicken or Sausage Cacciatore*

Ratatouille, Orecchiette a la Vodka, Garlic Bread

Cannolis & Tiramisu

~or~

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State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity;
7% retained by hotel as administrative fees.*

South of the Border

Chips and Salsa

*Fajita Chicken & Taco Beef, Soft Flour Tortillas
Grilled Shrimp (Additional \$3)*

*Spanish Rice & Beans, Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes,
Shredded Cheese, Sour Cream, Guacamole
Tres Leche Cake*

Chips n' Dips Afternoon Break

*Bacon- Horseradish Dip, House-made Salsa, Guacamole
Grilled Flatbread, Tortilla Chips*

Verdana Half Day Meeting Package \$60

Full American Breakfast Buffet

*Scrambled Eggs, French Toast Casserole, Applewood Smoked Bacon, Maple Sausage
Breakfast Potatoes, Fresh Cut Fruit, Freshly Baked Danish & Muffins, Croissants
Whipped Butter, Jams, Jellies*

Mid-Morning Break

*Vanilla Greek-Style Yogurt, House-made Granola, Dried Cranberries, Raisins, Strawberries,
Blueberries, Candied Walnuts*

Lunch

Down Home BBQ

*(Select Two) Artisan Field Green Salad, Coleslaw, Potato Salad, Caesar Salad
Grilled Vegetable Salad, Broccoli Salad*

*(Select Two) Salmon Fillet with Grilled Pineapple Salsa, BBQ Pulled Pork, Slow Roasted
Beef Brisket with House BBQ Sauce, Fried Chicken with Hot Honey, BBQ Beef Tips with
Peppers & Onions*

Corn & Pepper Succotash, Baked Beans, Cornbread, Maple Butter

Maple Pecan Bread Pudding, Cinnamon Whipped Cream

~or~

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Little Italy

(Select Two) Caesar Salad, Antipasto Salad, Caprese Salad, Minestrone Soup or Italian Wedding Soup

(Select Two) Penne with Ricotta, Fresh Basil & Pomodoro Sauce; Spinach & Roasted Garlic Ravioli; Chicken Parmesan; Chicken Piccata; Chicken or Sausage Cacciatore

Ratatouille, Orecchiette a la Vodka, Garlic Bread

Cannolis & Tiramisu

~or~

South of the Border

Chips and Salsa

*Fajita Chicken & Taco Beef, Soft Flour Tortillas
Grilled Shrimp (Additional \$3)*

*Spanish Rice & Beans, Sauteed Peppers & Onions, Shredded Lettuce, Diced Tomatoes,
Shredded Cheese, Sour Cream, Guacamole*

Tres Leche Cake

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Day Meeting Packages

Minimum of 5 Guests

All Packages Include Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks

Arial All Day Meeting Package \$55

Breakfast

Nashua Continental

*Fresh Cut Fruit, Ham & Cheese Croissant, Whipped Butter, Vanilla Greek Yogurt
House-made Granola, Fresh Berries*

Mid-Morning Bakery Break

Assorted Whole Fruit, Kind/Kashi Bars

Lunch

Deli Board

*Sliced Turkey Breast, Baked Ham, Chicken Salad, Assorted Cheeses
Sandwich Breads & Rolls, Traditional Condiments
Deep River Potato Chips, Smartfood
Assorted Cookies*

Afternoon Break

Blondies & Brownies

Arial Half Day Meeting Package \$50

Breakfast

Nashua Continental

*Fresh Cut Fruit, Ham & Cheese Croissant, Whipped Butter, Vanilla Greek Yogurt
House-made Granola, Fresh Berries*

Mid-Morning Bakery Break

Assorted Whole Fruit, Kind/Kashi Bars

Lunch

Deli Board

*Sliced Turkey Breast, Baked Ham, Chicken Salad, Assorted Cheeses
Sandwich Breads & Rolls, Traditional Condiments
Deep River Potato Chips, Smartfood
Assorted Cookies*

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Themed Buffets

Minimum of 20 Guests

1 ½ Hours of Service

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks

Deli Board \$28

*(Select Two) Pasta Salad, Potato Salad, Artisan Field Green Salad, Caesar Salad
Chefs Selected Soup, New England Clam Chowder (Additional \$2)*

*Sliced Turkey Breast, Baked Ham, Chicken Salad, Assorted Cheeses
Sandwich Breads & Rolls, Traditional Condiments*

Deep River Potato Chips, Assorted Cookies & Brownies

Market Fresh Soup & Salad \$28

(Select One) Chefs Selected Soup or New England Clam Chowder

Salads:

*~Garden Salad- Mixed Greens, Cucumbers, Tomatoes, Carrots, Pickled Red Onion
~Caesar- Crisp Hearts of Romaine, Parmesan Cheese, Croutons, Caesar Dressing
~Farro & Arugula Salad- Parmesean, Basil, Toasted Pecans, Apples, Cider Vinaigrette
Served with Chilled Grilled Chicken, Sienna Vinaigrette, Ranch Dressing*

*Salmon Fillets, Grilled Flank Steak or Cocktail Shrimp (Additional \$3pp)
Fresh Baked Bread Basket, Whipped Butter
Assorted Mousse Cups*

Sandwich Board \$30

*(Select Two) Pasta Salad, Potato Salad, Artisan Field Green Salad, Caesar Salad
Chefs Selected Soup, New England Clam Chowder (Additional \$2)*

Sandwiches:

*~Turkey & Swiss on Sourdough with Lettuce, Tomato, Chipotle Aioli
~Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion, Lettuce, Grilled Wrap
~ Tuna Salad, Croissant, Lettuce, Tomato
Deep River Potato Chips, Assorted Cookies, Brownies & Blondies*

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Premium Sandwich Board \$32

*(Select Two) Pasta Salad, Potato Salad, Artisan Field Green Salad, Caesar Salad
Chefs Selected Soup, New England Clam Chowder (Additional \$2)*

Sandwiches:

- ~ Warm Roast Beef, Dipped in Au Jus, Caramelized Onions, Vermont White Cheddar,
Horseradish Cream, Baguette*
- ~ Smoked Ham, Roasted Pork, House-made Pickles, Swiss Cheese, Honey Mustard, Baguette*
- ~ Chicken Salad with Dried Cranberries, Walnuts, Lettuce, Grilled Wrap*

Deep River Potato Chips, Whoopie Pies

South of the Border \$32

Chips and Salsa

*Fajita Chicken & Taco Beef, Soft Flour Tortillas
Grilled Shrimp (Additional \$3pp)*

*Spanish Rice & Beans, Sauteed Peppers & Onions, Shredded Lettuce, Diced Tomatoes,
Shredded Cheese, Sour Cream, Guacamole*

Tres Leche Cake

Down Home BBQ \$36

*(Select Two) Artisan Field Green Salad, Coleslaw, Potato Salad, Caesar Salad
Grilled Vegetable Salad, Broccoli Salad*

*(Select Two) Mesquite Salmon with Pineapple Salsa, BBQ Pulled Pork, Slow Roasted Beef
Brisket with House BBQ Sauce, Fried Chicken with Hot Honey, BBQ Beef Tips with
Peppers & Onions*

Corn & Pepper Succotash, Baked Beans, Cornbread, Maple Butter

Maple Pecan Bread Pudding, Cinnamon Whipped Cream

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Little Italy \$36

(Select Two) Caesar Salad, Antipasto Salad, Caprese Salad, Minestrone Soup or Italian Wedding Soup

*(Select Two) Penne with Ricotta, Fresh Basil & Pomodoro Sauce; Spinach & Roasted Garlic Ravioli; Chicken Parmesan;
Sausage or Chicken Cacciatore; Chicken Piccata;
Ratatouille, Orecchiette a la Vodka, Garlic Bread
Cannolis & Tiramisu*

Nashua Native \$36

(Select Two) Artisan Field Green Salad, Caesar Salad, Harvest Salad, Waldorf Salad Wedge Salad, New England Clam Chowder or Sweet Potato Bisque

(Select Two) Classic Chicken Breast (Marsala, Piccata or Parmesan), Hunters Chicken, Haddock Florentine, Salmon Fillet with Grilled Pineapple Salsa, Roasted Pork Loin with Port Fig Reduction, Sliced Roast Beef with Mushroom Gravy

*Roasted Garlic Mashed Potatoes, Green Beans & Carrots, Fresh Baked Rolls, Whipped Butter
Assorted Mousse Cups, Whipped Cream*

Taste of New England \$40

(Select Two) Chopped Green Salad, Caesar Salad, Garden Salad, Wedge Salad, Clam Chowder, Potato Leek Soup, Lobster Bisque (Additional \$2)

(Select Two) Chicken Cordon Bleu with Dijon Mustard Sauce, Baked Haddock with Ritz Crumb Topping, Seafood Bouillabaise, Braised Pot Roast with Root Vegetables, Cranberry Cornbread Stuffed Chicken Breast, Roast Pork Loin with Port Fig Reduction

Corn & Pepper Succotash, Smashed Yukon & Sweet Potatoes, Fresh Baked Rolls, Whipped Butter

Apple Cobbler & Maple Bread Pudding

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Boxed Lunch \$20

Minimum of 15 Guests, Served Upon Departure

Assorted Sandwiches to Include:

(Select One)

~ Turkey & Swiss on Sourdough with Lettuce, Tomato, Chipotle Aioli

~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion, Lettuce, Grilled Wrap

~ Tuna Salad, Croissant, Lettuce, Tomato

Deep River Potato Chips, Apple, Assorted Cookies

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Beverage Experience

The Event Center Bar Packages

	1 Hour	2 Hours	3 Hours	4 Hours
Soda & Lemonade	\$4.00	\$6.00	\$8.00	\$10.00
Beer, Wine & Soda	\$14.00	\$18.00	\$24.00	\$28.00
*Select Liquors, Beer, Wine & Soda	\$16.00	\$20.00	\$26.00	\$30.00
*Premium Liquors, Beer, Wine & Soda	\$20.00	\$25.00	\$30.00	\$35.00

BEER & WINE BAR PACKAGE

4 Beer Selections (2 Domestic, 2 Premium)

4 Wine Selections (2 House Red, 2 House White)

SELECT BAR PACKAGE

Select Brand Spirits such as Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Rum, Jose Cuervo Tequila, Canadian Club Whiskey, Dewar's White Label Scotch & Jim Beam Bourbon, Truly Hard Seltzer

4 Beer Selections (2 Domestic, 2 Premium, 2 Craft)

4 Wine Selections (2 House Red, 2 House White)

PREMIUM BAR PACKAGE

Premium Brand Liquors such as Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan's Rum, Patron Silver Tequila Jack Daniels Whiskey, Johnny Walker Black Scotch & Maker's Mark Bourbon, Truly Hard Seltzer

4 Beer Selections (2 Domestic, 2 Premium, 2 Craft)

4 Wine Selections (2 House Red, 2 House White)

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite, Coors Light

Premium Beers

Corona, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal Beer, Blue Moon, Tuckerman's, Truly Hard Seltzer

House Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Craft Beers

Great North IPA, Allagash White, 603 Winni Ale, Jacks Abby House Lager

\$75 per 80 guests Bar Set Up Fee, fee waived with minimum \$350 beverage revenue. Minimum full bar set up 30 guests.

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Bar Enhancements

WINE PAIRINGS

We would be happy to assist you in choosing a Red and a White Wine to complement your event

House Wines \$28

LaBelle Winery Private Label Event Center Wine \$38

Premium Wines Prices Vary

HOSTED & CASH BAR PRICING

Priced Per Drink, Inclusive of Tax

	Host & Cash Bar
Select Cocktails	\$10
Premium Cocktails	\$12
Domestic Beer (Select 2)	\$8
Import and Craft Beer (Select 2)	\$9
House Wine (Select 2 White, 2 Red)	\$9
LaBelle Winery Private Label Event Center Wine	\$10
Premium Wine	Prices Vary
Sparkling Wine	\$9
Craft Beers	\$11

\$75 per 80 guests Bar Set Up Fee, fee waived with minimum \$350 beverage revenue. Minimum full bar set up 30 guests.

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The Event Center | Courtyard by Marriott Nashua | 2200 Southwood Drive Nashua, NH 03063 | EventCenterNashua.com

Refreshing Breaks

Minimum of 20 Guests

One Hour of Service

Morning Breaks

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas Additional \$3pp

Bakery Break \$7

Warm Deep Dish Buttermilk Tart, Chef's Selected Muffins, Whipped Butter

Re-Energize Break \$8

Vanilla Greek-Style Yogurt, House-made Granola, Dried Cranberries, Raisins, Strawberries, Blueberries, Candied Walnuts

Cinnamon & Spice Break \$9

Warm Cinnamon Rolls with Orange Glaze, Sweet & Spicy Nuts, Chocolate Covered Raisins

Afternoon Breaks

Cookies & Brownies \$10

*Double Chocolate, Traditional Chocolate Chip, Oatmeal Raisin Cookies, Fudge Brownies
Pepsi Brand Sodas, Bottled Water*

Whoopie Pie Break \$10

Minimum of 25 Guests

*Boston Cream, Classic Chocolate, Chef's Seasonal Flavor
Pepsi Brand Sodas, Bottled Water*

Crostini Bar \$12

Minimum of 25 Guests

*Traditional Tomato Bruschetta, Maple Almond Goat Cheese, Bacon Shallot Marmalade
Toasted French Bread, Pepsi Brand Sodas, Bottled Water*

Chips n' Dips \$12

Minimum 25 Guests

*Bacon- Horseradish Dip, House-made Salsa, Guacamole
Grilled Flatbread, Tortilla Chips, Pepsi Brand Sodas, Bottled Water*

Sundae Bar \$12*

Minimum 25 Guests

*Vanilla Ice Cream, Whipped Cream, Maraschino Cherries, Chopped Nuts, Chocolate Chips,
M&M's, Crushed Oreos, Sprinkles, Hot Fudge, Caramel Sauce*

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Break Enhancements

À LA CARTE

Priced Per Piece

- ~ Apples, Bananas, Oranges \$2
- ~ Deep River Potato Chips \$3
- ~ Planters Trail Mix \$3
- ~ Planters Peanuts \$2
- ~ Kind Bars \$4
- ~ Kashi Bars \$4

BAKERY BY THE DOZEN

- ~ Chocolate Chip Cookies \$15
- ~ Fudge Chocolate Chip \$15
- ~ Brownies or Blondies \$17
- ~ Fruit Filled Shortbread Cookies \$22
- ~ Chocolate Chip Cannolis \$22
- ~ Warm Cinnamon Rolls \$26
- ~ Orange Glaze
- ~ Assorted Mini Cheesecakes \$28

BEVERAGES

- ~ Apple & Orange Juice \$3 each
- ~ Bottled Water \$3 each
- ~ Sparkling Water \$4 each
- ~ Assorted Pepsi Brand Sodas \$3 each
- ~ Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas \$38 per gallon

***Chef Attended Station. Attendant Fee is \$100 per station.**

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Build Your Own Dinner Buffet

Minimum of 20 Guests

1 1/2 Hours of Service

*Chef's Selected Accompaniments, Baked Rolls & Whipped Butter
Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks
\$40pp*

Starters (Select Two)

Chef Soup

Seasonal Fresh Ingredients

New England Clam Chowder

(Additional \$2)

Artisan Field Green Salad

Pickled Onions, Cucumbers, Roasted Tomatoes, Sienna Vinaigrette

Caesar Salad

Hearts of Romaine, Rustic Croutons, Parmesan, Caesar Dressing

Wedge Salad

Iceburg Lettuce, Bacon Bits, Roasted Onions, Fried Carrots, Blue Cheese Dressing

Farro & Arugula Salad

Parmesan, Basil, Toasted Pecans, Apples, Dried Cranberries, Cider Vinaigrette

Broccoli Salad

Carrots, Cashews, Dried Cranberries

Entrees

(Select Two)

(Additional Entree \$5)

Chicken Classics

(Marsala, Picatta or Parmesan)

Hunters Chicken

Roasted Pepper, Onion, Mushroom Demi Glace

Cranberry Cornbread Stuffed Chicken

Maple Veloute

Baked Haddock

Ritz Cracker Topping

Haddock Florentine

Salmon Fillet

Grilled Pineapple Salsa

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Roasted Pork Loin

Pork Fig Reduction

Sliced Roast Beef

Mushroom Gravy

Braised Pot Roast

Root Vegetables, Jus Lie

Espresso Rubbed Sliced Beef

Maple Bourbon Demi Glace

Spinach & Roasted Garlic Ravioli

Mushroom, Crisp Bacon, Burgundy Demi Glace

Desserts

(Select One)

Chef's Assortment of Whoppie Pies

Cannolis & Eclairs

Mini White and Chocolate Mousse Cake

Assorted Flavored Mousse Cups

Assortment of Cookies & Brownies

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Build Your Own Receptions

Minimum of 50 Guests

Two Hours of Service

\$50

Passed Hor D'oeuvres

One Hour of Service

COLD

(Choose Two)

Proscuitto Wrapped Melon

Balsamic Drizzle

Antipasto Skewer

Genoa Salami, Olive, Artichoke Heart, Mozzarella

Caprese Skewer

Mozzarella, Tomato, Pesto Drizzle

Mozzarella Crostini

Grape Tomato Relish

Roast Beef Crostini

Horseradish Cream Sauce, Caramalized Onions

Smoked Salmon (Additional \$2pp)

Chive Cream Cheese, Cucumber

Grilled Shrimp Shooters (Additional \$2pp)

Bloody Mary Gazpacho

Lobster Roll Slider (Additional \$3pp)

Dill Mayonnaise

HOT

(Choose Two)

Spanikopita

Vegetable Spring Roll

Soy Reduction

Chicken Satay

Spicy Thai Peanut Sauce

Sausage Stuffed Mushroom Caps

Cocktail Franks

Mac and Cheese Bites

Honey Mustard

Baked Brie

Bacon, Red Onion & Apricot Jam

Chicken Cordon Bleu

Beef Satay

Sriracha Soy Lime

Chicken Potsticker

Scallops and Bacon (Additional \$2pp)

Chicken or Beef Wellington

(Additional \$2pp)

Marinated Grilled Beef Kabob

(Additional \$2pp)

Zucchini, Yellow Squash, Red Onion, Tomato

Sesame Chicken

Mini Crab Cake (Additional \$2pp)

Tartar Sauce

Coconut Shrimp (Additional \$2pp)

Rosemary Grilled Scallop (Additional \$3pp)

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Stationary Displays

Price Based on 100 guests (Choose Two)

Flatbread Display

Margherita- Tomato Sauce, Roasted Tomatoes, Fresh Mozzarella & Basil
Crispy Buffalo Chicken- Tomato Sauce, Shaved Onion, Fresh Mozzarella
North End- Sweet Sausage, Pesto, Roasted Tomatoes, Caramelized Onions, Arugula

Chips and Dips

House-made Salsa, Guacamole, Spinach & Cheese Fondue
Grilled Flatbreads, Tortilla Chips

Fresh Fruit Display

Seasonal Fruits, Honey Yogurt Dip

Grilled & Fresh Vegetable Display

Grilled Portobello Mushrooms, Squash, Asparagus, Sweet Bell Peppers
Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing

Cheese Display

Domestic Cheeses & Accompaniments
Grilled Flatbread, Assorted Crackers

Slider Trio

Bacon Cheeseburger, Caramelized Onions
Chicken Parmesan
Pulled BBQ Pork, Coleslaw

Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Roasted Tomatoes
Grilled Squash & Portobello Mushrooms, Roasted Fennel & Red Onion
Sopressata, Capicola, Provolone, Fresh Mozzarella
(Additional \$5pp)

Charcuterie Display

Domestic & Premium Cheeses, Cured Meats
Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard
Toasted French Bread, Assorted Crackers
(Additional \$8pp)

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Mac & Cheese Bar

*Traditional- Creamy Blend of Vermont Cheddar & Gruyere Cheese
(Select One Additional)*

Buffalo Mac- Crispy Chicken, Bleu Cheese

Big Mac- Ground Beef, Bacon, Onions, Pickles, Thousand Island

Chicken Bacon Ranch- Grilled Chicken, Applewood Bacon, Ranch Dressing

Live Action Stations*

2 Hours of Service

(Select One)

Carving Stations

Two Hours of Service

*Served with Chef's Selected Vegetable, Mashed Potatoes, Fresh Baked Rolls, Whipped Butter
(Select One)*

Honey Glazed Ham

Brown Sugar Crust, Maple Mustard

Oven Roasted Boneless Turkey Breast

Cranberry Sauce, Pan Gravy

Roasted Pork Loin

Mustard & Herb Crusted, Apple Cranberry Chutney

Herb Roasted Beef Tenderloin

*Au Poirve Sauce, Horseradish Cream
(Market Price)*

Pasta Station

Penne & Orecchiette

Marinara, Alfredo Sauce

*Tomatoes, Caramelized Onions, Broccoli, Mushrooms, Baby Spinach, Roasted Peppers,
Black Olives, Banana Peppers, Roasted Squash, Parmesan Cheese, Grilled Chicken, Italian Sausage
Grilled Shrimp (Additional \$3pp)*

**Chef Attended Station, Attendant Fee is \$100 per Station*

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State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity;
7% retained by hotel as administrative fees.*

Dessert Display

One Hour of Service

(Select One)

(Select Two Additional \$5pp)

Seasonal Crisp

Whipped Cream

Maple Pecan Bread Pudding

Cinnamon Whipped Cream

Chocolate Mousse Cake

Gourmet Cookie Tray

*Fudge Chocolate Chip, Traditional Chocolate Chip,
White Chocolate Macadamia Nut, Oatmeal Raisin, Sugar*

Assorted Mini Cheesecakes

Assorted Whopie Pies

Cannoli & Éclair Display

**Chef Attended Station, Attendant Fee is \$100 per Station*

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Receptions

One Hour of Service

Hors D'Oeuvres

Price Based on 100 guests

Cold

Prosciutto Wrapped Melon \$200

Balsamic Drizzle

Antipasto Skewer \$200

Genoa Salami, Olive, Artichoke Heart, Mozzarella

Caprese Skewer \$200

Mozzarella, Tomato, Pesto Drizzle

Mozzarella Crostini \$300

Grape Tomato Relish

Roast Beef Crostini \$300

Horseradish Cream Sauce, Caramelized Onions

Smoked Salmon \$400

Chive Cream Cheese, Cucumber

Lobster Roll Slider (Market Price)

Dill Mayonnaise

Hot

Spanikopita \$200

Vegetable Spring Roll \$200

Soy Reduction

Chicken Satay \$300

Spicy Thai Peanut Sauce

Sausage Stuffed Mushroom Caps \$300

Cocktail Franks \$300

Mac and Cheese Bites \$300

Honey Mustard

Baked Brie \$300

Bacon, Red Onion & Apricot Jam

Beef Satay \$300

Sriracha Soy Lime

Chicken Potsticker \$300

Sesame Chicken \$300

Chicken Cordon Bleu \$400

Scallops and Bacon \$400

Chicken or Beef Wellington \$400

Marinated, Grilled Beef Kabob \$400

Zucchini, Yellow Squash, Red Onion, Tomato

Mini Crab Cake \$400

Tartar Sauce

Coconut Shrimp \$400

Rosemary Grilled Scallop \$500

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Stationary Displays

Price Based on 100 guests

Chips and Dips \$250

House-made Salsa, Guacamole, Spinach & Cheese Fondue, Grilled Flatbread, Tortilla Chips

Fresh Fruit Display \$300

Seasonal Fruits, Honey Yogurt Dip

Flatbread Display \$300

*Margherita- Tomato Sauce, Roasted Tomatoes, Fresh Mozzarella & Basil
Crispy Buffalo Chicken- Tomato Sauce, Shaved Onion, Fresh Mozzarella
North End- Sweet Sausage, Pesto, Roasted Tomatoes, Caramelized Onions, Arugula*

Grilled & Fresh Vegetable Display \$300

*Grilled Portobello Mushrooms, Squash, Asparagus, Sweet Bell Peppers
Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Cheese Display \$300

Domestic Cheeses & Accompaniments, Grilled Flatbread, Assorted Crackers

Artisan Cheese Display \$450

*Artisanal Cheese, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled Flatbread, Assorted Crackers*

Slider Trio \$400

*Bacon Cheeseburger, Caramelized Onions
Chicken Parmesan
Pulled BBQ Pork, Coleslaw*

Antipasto \$500

*Marinated Olives, Roasted Peppers, Asparagus, Roasted Tomatoes
Grilled Squash & Portobello Mushrooms, Roasted Fennel & Red Onion
Sopressata, Capicola, Provolone, Fresh Mozzarella*

Charcuterie Display \$550

*Domestic & Premium Cheeses, Cured Meats
Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard
Toasted French Bread, Assorted Crackers*

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