



# CATERING MENU

# BANQUETS & CATERING MENUS

*Award winning Executive Chef and James Beard contributor, Justin Dain, leads his culinary team at the prestigious and historic Hanover Inn Dartmouth to provide a farm to table experience unlike any other. Local sourcing of dairy and produce brings the freshest ingredients to the Inn and supports our local, dedicated farming community. If you prefer us to bring the talent of the Inn to your home, business or favorite venue in the Upper Valley, our team is ready to mobilize and come to you with the same professionalism and creativity you experience at the Inn.*

*There is absolutely no substitute for the best.*

*~ James Beard ~*



BREAKFAST MENUS



# BREAKFAST

## BOX BREAKFAST TO GO

\$20 per person

### HOT

Fresh whole fruit

Flavored local yogurt cup

Your choice of one:

Soft scrambled eggs, sausage, peppers, caramelized onions in a wrap

Local bagel with fried egg, Cabot cheddar cheese, bacon or sausage

English muffin with fried egg, Cabot cheddar cheese, bacon or sausage

Choice of assorted juices: V8, orange, cranberry, apple or pineapple juice

### COLD

Fresh whole fruit

Flavored local yogurt cup

House-made muffins with butter and preserves

Assorted apple cider doughnuts

Choice of assorted juices V8, orange, cranberry, apple or pineapple juice

## CONTINENTAL

### HANOVER INN CONTINENTAL

\$14 per person

Seasonal sliced fruit & berries

Pastry chef's selection of house-made muffins, danishes and breakfast breads

Assortment of juices: V8, orange, cranberry, apple or pineapple juice

Freshly brewed coffee, decaffeinated coffee and herbal teas

### EXECUTIVE CONTINENTAL

\$18 per person

Seasonal sliced fruit & berries

Pastry chef's selection of house-made muffins, danishes and breakfast breads

Build your own parfait of yogurt, house-made granola, honey

Assortment of juices: V8, orange, cranberry, apple or pineapple juice

Freshly brewed coffee, decaffeinated coffee and herbal teas

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# BREAKFAST

## CONTINENTAL CONTINUED

### HEALTHY MORNING START

\$16 per person

- Seasonal sliced fruit and berries
- Oatmeal, brown sugar, raisins
- Select bran and wheat cereals
- Build your own parfait of yogurt, house-made granola, honey
- Assortment of juices: V8, orange, cranberry, apple or pineapple juice
- Freshly brewed coffee, decaffeinated coffee and herbal teas

### LATE RISER

\$21 per person

- Seasonal sliced fruit and berries
- Pastry chef's selection of house-made muffins, danishes and breakfast breads
- Choice of:
  - Ham, egg and cheese breakfast sandwich on an english muffin
  - Bacon, egg and cheese breakfast sandwich on an english muffin
- Assortment of juices: V8, orange, cranberry, apple or pineapple juice
- Freshly brewed coffee, decaffeinated coffee and herbal teas

### BIG GREEN CONTINENTAL

\$20 per person

- Seasonal sliced fruit and berries
- Pastry chef's selection of house-made pastries
- Mini-croissants, tea breads, marmalades, jams, honey, whipped cream cheese
- Parfait of seasonal berries, house-made granola and local greek yogurt
- Assorted breakfast cereals
- Assortment of Juices: V8, orange, cranberry, apple or pineapple juice
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

### CONTINENTAL ADDITIONS

- Soft-scrambled eggs  
\$5 per person
- Assorted bagels served with cream cheese  
\$4.50 per person or \$48 per dozen
- Assorted breakfast cereals  
\$4 per person
- Steel cut oats, raisin compote, honey, brown sugar  
\$6 per person
- House-made pastries  
\$6.25 per person
- Gluten-free toast with whipped butter  
\$3.50 per person
- Gluten-free english muffin with whipped butter  
\$3.50 per person
- Gluten-free granola and berry parfait  
\$5 per person



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# BREAKFAST

## BUFFETS

Minimum of 20 people or extra charge of \$100 set-up fee

### NEW ENGLAND BREAKFAST BUFFET

\$25 per person

Seasonal sliced fresh fruit & berries

Pastry chef's selection of house-made muffins, danishes and breakfast breads

Soft-scrambled eggs with chives

Applewood smoked bacon and maple sausage

Home-fried potatoes with caramelized red onions

Your choice of one:

Buttermilk pancakes with McNamara Farms maple syrup

French toast with McNamara Farms maple syrup

Mini egg burritos filled with soft-scrambled eggs, vegetables, sausage, cheddar cheese

Assortment of juices: V8, orange, cranberry, apple or pineapple juice

Freshly brewed coffee, decaffeinated coffee and herbal teas

## ENHANCEMENTS

### BREAKFAST PARFAITS AND SMOOTHIES

\$9 per person

Flavored local yogurt cup

Fruit smoothies

Individual yogurt parfaits with house-made granola, fresh berries and honey

### BELGIAN WAFFLES

\$12 per person

Fresh belgian waffles with McNamara Farm maple syrup, strawberry relish, fresh berries, whipped butter and whipped cream

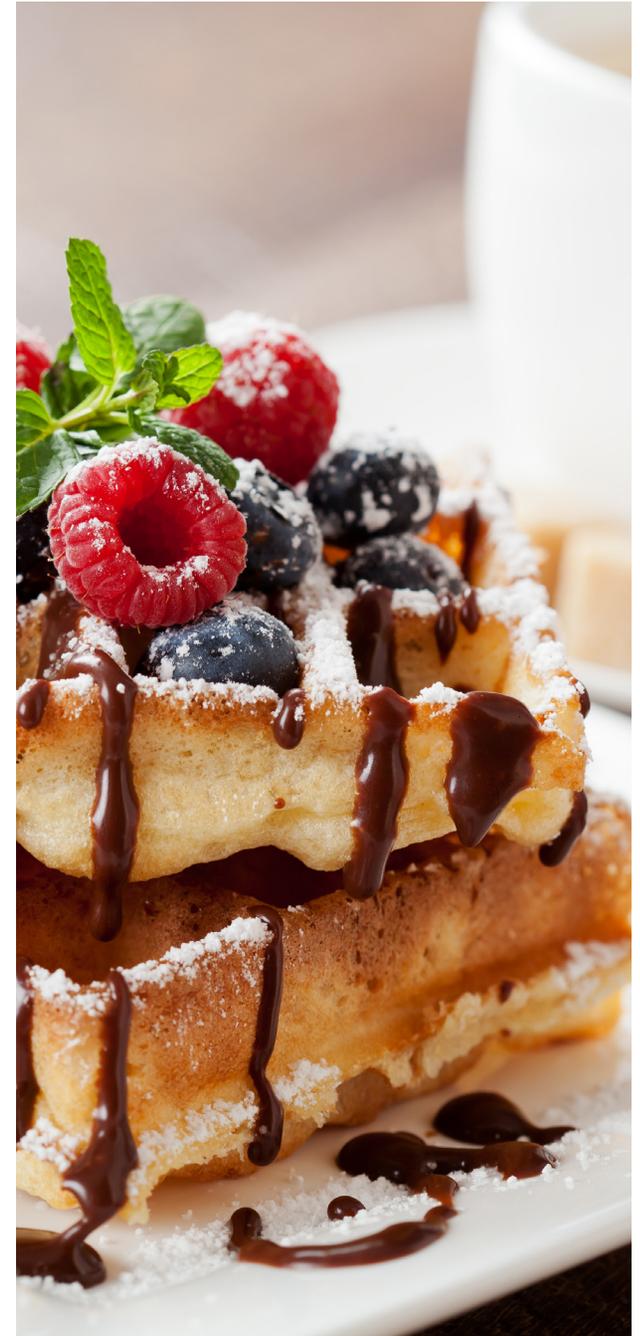
### BRUNCH "TOASTS"

Grilled steak & eggs toast, with mushrooms, kale, bearnaise sauce, over-easy eggs, baby greens salad  
\$26 per person

Grilled lemon marinated shrimp toast with avocado, pickled chillies, over-easy eggs, baby greens salad  
\$26 per person

Grilled asparagus, tomato & cipollini onion toast with sweet pea puree, pea tendrils, over-easy eggs, baby greens salad  
\$20 per person

Duck confit hash, marbled potato, caramelized onion, roasted peppers, poached eggs with chipotle hollandaise  
\$17 per person



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BREAKS

# BREAKS

## THE BEVERAGE BUFFET

\$7 per person

Assorted sodas

Bottled water

Freshly brewed coffee, decaffeinated coffee,  
and herbal teas

## THE HEALTH NUT

\$14 per person

Seasonal whole fruit and berries

House-made sweet breads

House-made granola

Assorted juices: V8, orange, cranberry,  
apple or pineapple juice

Iced tea

Freshly brewed coffee, decaffeinated coffee,  
and herbal teas

## THE APPALACHIAN TRAIL MIX

\$14 per person

Build your own trail mix

Granola bars

Whole fresh fruit

Assorted sodas

McNamara Milk

McNamara Chocloate Milk

Bottled waters

Freshly brewed coffee, decaffeinated coffee,  
and herbal teas

## FRESHLY BREWED

\$80 per gallon

freshly brewed coffee, decaffeinated coffee  
and assorted fine teas

## NATURALLY DELICIOUS

\$6 per bottle

Bottled San Pellegrino sparkling water

Acqua Panna still water

## DRINKING IT OLD SCHOOL

\$5 per bottle

Fruit juices

Bottled spring water

Soft drinks

## CLASSIC FAVORITES

\$40 per gallon

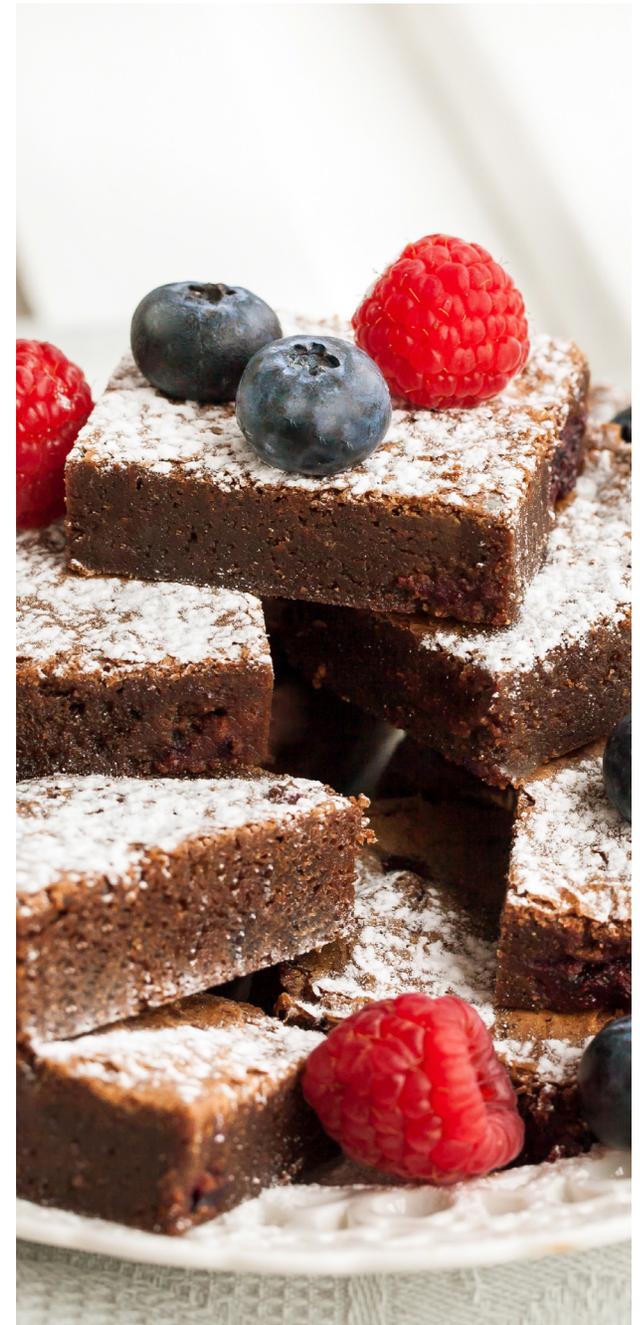
Local apple cider (hot or cold)

Hot chocolate

Iced tea Lemonade

## ENERGY DRINKS

\$7 per can



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## BREAKS CONTINUED

### THE GREEK ISLE

\$14 per person

- Hummus
- Baby vegetables
- Flat bread
- Iced tea
- Bottled water
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

### INTERNATIONAL

\$19 per person

- Sliced seasonal fresh fruit and berries
- Selection of cured meats and cheeses
- Smoked salmon and salmon roe
- Bagels with herb whipped cream cheese
- Baguette and fruit chutneys
- Assortment of Juices: V8, orange, cranberry, apple or pineapple juice
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

### BUILD YOUR OWN SLIDERS

\$25 per person

- Choose from:
- Spicy pulled pork Local mini burgers
  - Crispy chicken
  - Cabot cheddar cheese
  - Sautéed mushrooms
  - Pickled onions
  - Ketchup, mustard, chipotle mayo, tangy slaw, tomatoes, lettuce
  - Cape Cod potato chips
  - Assorted sodas
  - Bottled water
  - Freshly brewed coffee, decaffeinated coffee, and herbal teas

### A DAY AT THE BALLPARK

\$19 per person

- Build your own hot dog
- Ketchup, mustard, relish, onions, banana peppers
- Fresh popped popcorn
- Soft jumbo pretzels
- Honey mustard, warm cheese sauce
- Peanuts in shell
- Assorted sodas
- Bottled water
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

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# BREAKS CONTINUED

## CUPCAKE BAR

\$12 per person

- Vanilla cake with lemon frosting
- Chocolate cake with espresso frosting
- Red velvet cake with cream cheese frosting
- Assorted sodas
- Bottled water
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

## EVERYTHING CHOCOLATE!

\$17 per person

- Chocolate chip brownies
- Chocolate whoopie pies
- Chocolate chip cookies
- Mini chocolate tarts
- Mini chocolate muffins
- Warm chocolate dipping sauce
- Assorted sodas
- Bottled water
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

## NEW ENGLAND CHEESE SAMPLER

\$14 per person

- Variety of local cheeses
- Sliced baguettes and crackers
- Sliced fresh fruit
- Assorted sodas
- Bottled water
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

## LAST CALL!

\$24 per person

- House-made panko breaded chicken tenders with honey mustard and bbq dipping sauces
- Mozzarella sticks with spicy tomato sauce
- Potato skins with bacon, sour cream and scallions
- Tortilla chips with zesty salsa and guacamole
- Assorted sodas
- Bottled water
- Freshly brewed coffee, decaffeinated coffee, and herbal teas



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# BREAKS CONTINUED

## KEEP IT HEALTHY

\$12 per person

Vegetable crudité's with trio of white bean rosemary spread, sundried tomato dip, herbed cheese spread

Iced tea

Bottled water

Freshly brewed coffee, decaffeinated coffee, and herbal teas

## THE AFTERNOON REFRESHER

\$10 per person

House-made cookies and brownies

Assorted sodas

Bottled water

Freshly brewed coffee, decaffeinated coffee and herbal teas

## SNACKS!

By The Dozen

Muffins, danishes and tea breads

\$48

Fresh baked brownies and blondies

\$42

Jumbo assorted cookies

\$42

Assorted house-made whoopie pies

\$48



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LUNCH

# LUNCH

## BOXED

### BOX LUNCHES TO GO

\$28 per person

Each box lunch is served with whole fruit, granola bar, Cape Cod potato chips, bottled spring water & a house-made cookie.

#### SLOW-ROASTED NEW YORK SIRLOIN SANDWICH

New York sirloin, pesto, goat cheese, roasted onions and arugula on a baguette

#### CHICKEN CAESAR WRAP

Grilled chicken breast, shaved parmesan, shredded romaine and caesar dressing in a spinach wrap

#### OVEN ROASTED TURKEY SANDWICH

Sliced turkey breast, Cabot cheddar cheese and cranberry-apple aioli on a croissant

#### HONEY BAKED HAM SANDWICH

Shaved ham, swiss, romaine, vine ripened tomatoes and honey mustard mayonnaise on a ciabatta roll

#### MOZZARELLA & TOMATO SANDWICH

Basil, arugula, roasted zucchini, chimichurri sauce on a ciabatta roll

#### WILD MUSHROOM & TRUFFLED CHICKEN SALAD

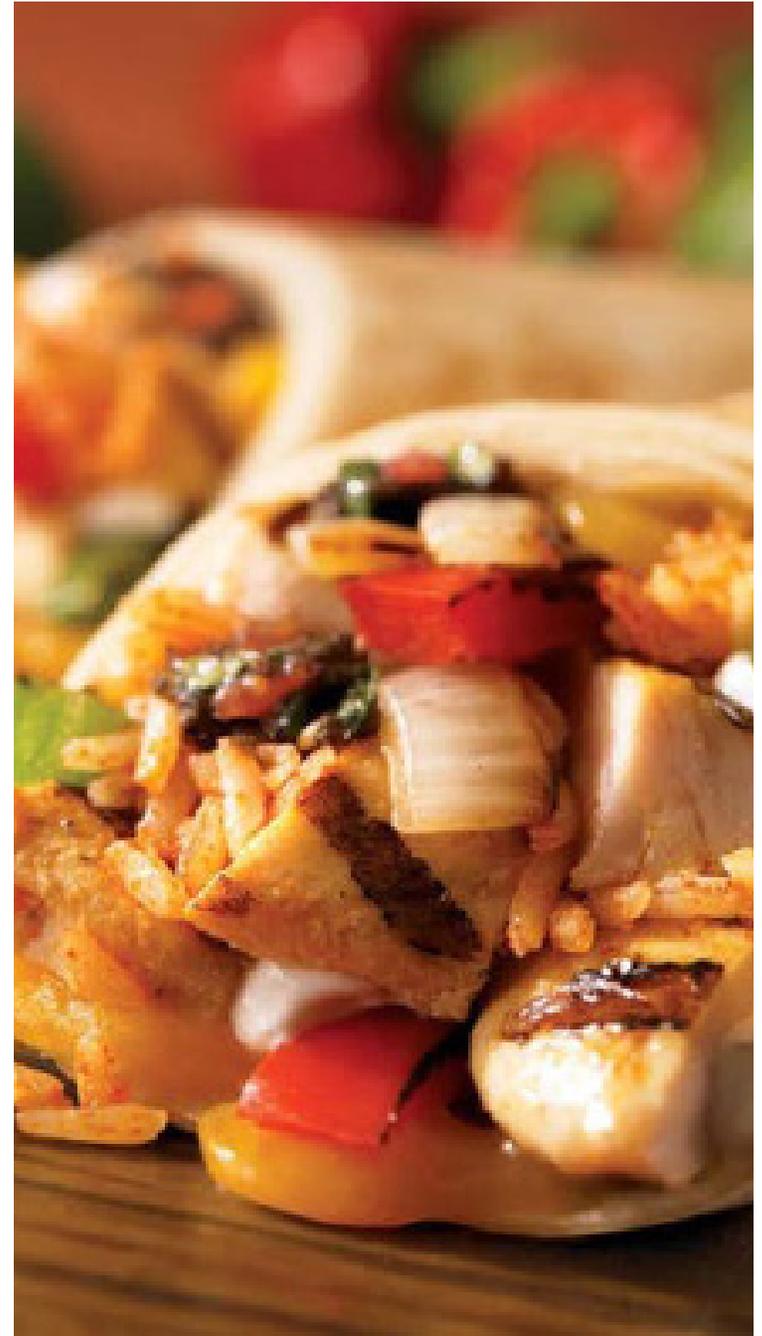
Bibb lettuce, caramelized onions in a whole wheat wrap

#### DRIED CRANBERRY & TOASTED PECAN CHICKEN SALAD

Bibb lettuce in a spinach wrap

#### VEGETARIAN BAHN MI

Garlic and ginger roasted portobello mushrooms, spicy daikon and carrot slaw, cilantro and lime vinaigrette on a baguette



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# LUNCH

## PLATED

All options include baby green salad, chef's choice seasonal vegetable & starch, dessert, King Arthur rolls and butter.  
Freshly brewed regular coffee, decaffeinated coffee, herbal teas & assorted sodas.

### VEGETARIAN ENTRÉES

Potato gnocchi, creamy tomato & parmesan sauce  
\$29 per person

Wild mushroom risotto, fresh herbs  
\$27 per person

Italian farro "bowl", seasonal vegetables, spiced vinaigrette  
\$30 per person

Fettuccine alfredo, grilled tomato  
\$29 per person

### CHICKEN ENTRÉES

Herb grilled chicken breast, chardonnay-thyme demi  
\$39 per person

Classic chicken parmesan, house-made tomato sauce  
and mozzarella  
\$34 per person

Chicken medallions, tomatoes, capers, lemon essence  
\$34 per person

Crispy General Tso's chicken with spicy sweet & sour sauce  
\$34 per person

### PORK ENTRÉES

Grilled pork tenderloin, cider reduction  
\$36 per person

House-smoked bbq pork, chipotle bbq sauce  
\$33 per person

Slow roasted pork loin, apple and caramelized onion sauce  
\$34 per person

### BEEF ENTRÉES

Zinfandel braised short ribs, mushroom demi glace  
\$39 per person

Grilled bistro steak chimichurri  
\$36 per person

Grilled filet mignon, cabernet reduction  
\$44 per person

Grilled strip loin, caramelized onion,  
red wine reduction  
\$43 per person

### SEAFOOD ENTRÉES

Slow roasted salmon, tomato & corn relish  
\$37 per person

Grilled swordfish, spicy pineapple & mango chutney  
\$39 per person

Crispy cod, house-made harissa tartar sauce  
\$37 per person

Pan roasted diver scallops, truffle vinaigrette  
\$42 per person



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# LUNCH BUFFETS

Minimum of 25 people or additional surcharge of \$5.00 per person

## MEDITERRANEAN BUFFET

\$35 per person

Greek Salad with tomatoes, feta, red onion, cucumbers and a fresh oregano vinaigrette

Orzo & roasted cauliflower salad with raisins, almonds and mint

Antipasto platter with salami, grilled vegetables and garlic hummus

Tabbouleh salad with lamb meatballs and a cucumber mint dressing

Chicken breast with lemon, garlic, capers and herbs

Assorted sodas

Bottled waters

Freshly brewed coffee, decaffeinated coffee, and herbal teas

## MEXICAN BUFFET

\$29 per person

Field green salad with roasted corn, monterey jack cheese and spicy avocado dressing

Make your own chicken and beef fajitas with peppers and onions

Spanish rice and black beans

Assorted sodas

Bottled water

Freshly brewed coffee, decaffeinated coffee, and herbal teas

## BBQ BUFFET

\$33 per person

Baby greens salad with heirloom cherry tomatoes, cucumbers, pickled red onions, goat cheese and creamy balsamic vinaigrette

Orecchiette pasta salad with fresh tomatoes, peas and bacon in a red pepper dressing

Lemon & poppy seed coleslaw

Chipotle pulled pork

Grilled beef hamburgers

Hot dogs

Lettuce, tomato, red onion, Cabot cheddar cheese

Strawberry shortcake with fresh whipped cream

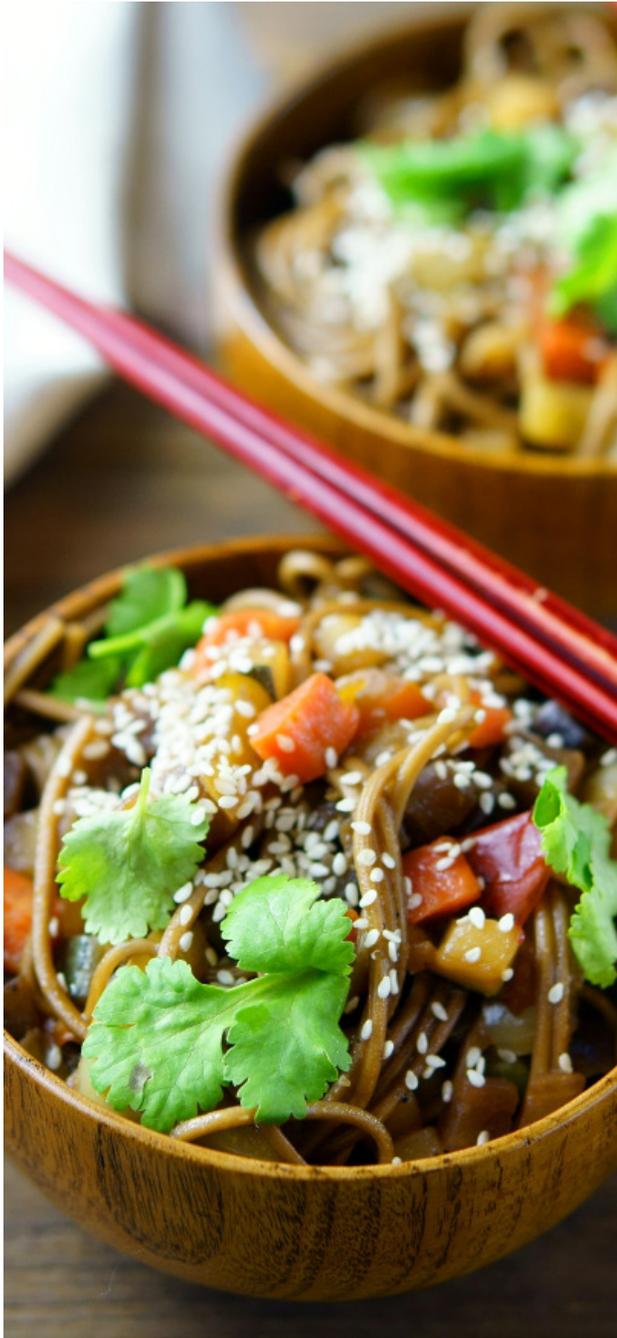
Assorted sodas

Bottled water

Freshly brewed coffee, decaffeinated coffee, and herbal teas



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## LUNCH BUFFET CONTINUED

Minimum of 25 people or additional surcharge of \$5.00 per person

### ITALIAN BUFFET

\$35 per person

Classic caesar salad station with baguette croutons, shaved parmesan and creamy garlic dressing

Choice of two pastas:

Penne

Tortellini

Linguini

Marinara and parmesan cream sauce

Crispy chicken parmesan

Fresh herb meatballs or italian sausage with sautéed broccoli rabe

Crispy garlic bread

House-made cannoli

Assorted sodas

Bottled water

Freshly brewed coffee, decaffeinated coffee, and herbal teas

### ASIAN BUFFET

\$34 per person

Bok choy and tatsoi salad with cashew

Chicken in a creamy sesame dressing

Sweet and spicy chicken

Vegetable fried rice

Sichuan peppercorn scented udon noodles with local pork

Broccoli and pickled cucumbers

House-made cookies and brownies

Assorted sodas

Bottled water

Freshly brewed coffee, decaffeinated coffee, and herbal teas

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# DELI/SANDWICHES/ SALAD BUFFETS

Minimum of 25 people or additional surcharge of \$5.00 per person

## DELI BUFFET

\$18 per person

Smoked turkey breast, roast beef, honey roasted baked ham

Cabot cheddar, swiss, provolone

Assortment of bread & rolls

Boston bibb lettuce, tomato, red onion, mayonnaise, dijon mustard, dill pickles

Cape Cod potato chips, popcorn and pretzels

House-made cookies and brownies

Assorted sodas

Bottled waters

Freshly brewed coffee, decaffeinated coffee, and herbal teas

Add a baby greens salad or house-made soup for an additional \$5 per person

## SANDWICH AND WRAP BUFFET

\$20 per person

Choice of (3) Sandwiches/Wraps

Grilled chicken caesar salad wrap

Roast beef, caramelized onions, lettuce, provolone cheese, roasted tomato mayonnaise on focaccia

Smoked turkey breast, cabot cheddar cheese, bibb lettuce, applewood smoked bacon, tomato, avocado, garlic aioli on ciabatta

Honey-roasted ham, tomato, grilled red onions, bibb lettuce, Cabot cheddar cheese, tangy dijon aioli on baguette

Grilled chicken salad wrap Granny Smith apple, pecans

Grilled eggplant wrap, bibb lettuce, roasted red pepper hummus, olives, tomatoes

Tuna salad, bibb lettuce, tomatoes, cucumbers on a croissant

Cape Cod potato chips, popcorn, pretzels, dill pickles

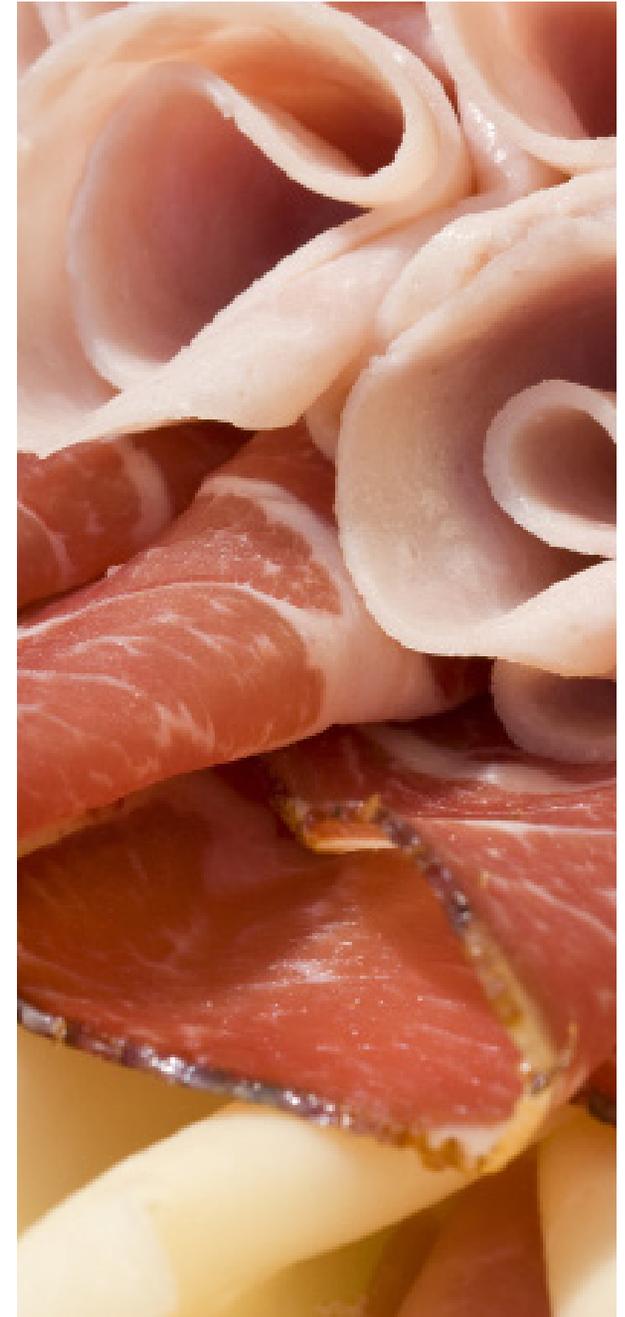
House-made cookies and brownies

Assorted sodas

Bottled water

Freshly brewed coffee, decaffeinated coffee, and herbal teas

Add a baby greens salad or house-made soup for an additional \$5 per person



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## DELI / SANDWICHES / SALAD BUFFETS

Minimum of 25 people or additional surcharge of \$5.00 per person

### SOUP/ SALAD BUFFET

\$24 per person

- Choice of (1) Salad and (1) Soup
- Rolls and whipped butter
- House-made cookies and brownies
- Assorted sodas
- Bottled water
- Freshly brewed coffee, decaffeinated coffee, and herbal teas

### CAESAR SALAD

- Romaine heart lettuce, shaved parmesan, herb baguette croutons, lemon grilled chicken breast

### BOSTON BIBB SALAD

- Diced egg, Great Hill blue cheese, cherry tomatoes, smoked chicken breast, applewood smoked bacon, avocado with a shallot and mustard vinaigrette

### BABY GREENS SALAD

- Heirloom cherry tomatoes, sliced cucumbers, herb croutons, Cabot cheddar, pickled fennel, balsamic vinaigrette

### THAI CHICKEN SALAD

- Romaine lettuce, edamame, sesame pulled chicken, carrots, cashews, cilantro and lime vinaigrette

### HOUSE MADE SOUPS

- New England clam chowder
- Roasted tomato, fennel
- Butternut squash, ginger
- Lemon chicken, orzo
- Wild mushroom, parsnip
- Potato leek
- Spicy gazpacho

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RECEPTION

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## PASSED COLD HORS D'OEUVRES

Minimum 2 Dozen of Each

### HAMACHI CRUDO

Spicy mango emulsion, sea salt and olive oil  
\$42 per dozen

### ROASTED TOMATO, GARLIC AND BASIL ON BRIOCHE

\$36 per dozen

### SMOKED SALMON MOUSSE

Phyllo cups, salmon roe and lemon crème  
\$42 per dozen

### KALAMATA OLIVE & GOAT CHEESE TARTLET

Orange zest and chives  
\$39 per dozen

### WHIPPED RICOTTA ON BRIOCHE

Truffle honey and chives  
\$38 per dozen

### PRIME STEAK TARTARE

Truffle aioli and parmesan frico  
\$42 per dozen

### MINI MAINE LOBSTER ROLL

Citrus aioli  
\$49 per dozen

### TUNA TARTARE

Spicy yuzu sauce  
\$42 per dozen

### TRUFFLED CORN & HERBED CHEESE ON BRIOCHE

\$38 per dozen

### SPICY GAZPACHO SOUP SHOOTER

Shrimp "salad"  
\$39 per dozen

### CHILLED PEA SOUP SHOOTER

Minted oil & crème fraiche  
\$30 per dozen

### CHILLED MELON SOUP SHOOTER

Olive oil and fresh herbs  
\$30 per dozen

## VARIETY OF MINI TACOS OR EDIBLE CONES

### SPICY BEEF TARTARE

Peanut and sriracha slaw  
\$49 per dozen

### TUNA TARTARE

Avocado & lime essence, micro cilantro  
\$49 per dozen

### GRILLED SHRIMP

Spicy pineapple chutney  
\$55 per dozen



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# RECEPTION CONTINUED

## PASSED HOT HORS D'OEUVRES

Minimum 2 Dozen of Each

### **MINI CRAB CAKES**

Roasted tomato & herb aioli  
\$53 per dozen

### **DIVER SCALLOPS**

Wrapped in maple bacon  
\$43 per dozen

### **POTATO LEEK SOUP SHOOTER**

Tasso ham vinaigrette  
\$36 per dozen

### **SHRIMP, CORN & ASPARAGUS FRITTER**

Tabasco aioli  
\$39 per dozen

### **WILD MUSHROOM & CHIVE ARANCINI**

Truffle aioli  
\$36 per dozen

### **ROASTED TOMATO & ASPARAGUS ARANCINI**

Parmesan aioli  
\$37 per dozen

### **MINI GRILLED CHEESE & TOMATO SOUP SHOOTER**

\$38 per dozen

### **CRAB CAKE SLIDERS**

Spicy remoulade and fennel slaw  
\$65 per dozen

### **CRISPY COCONUT SHRIMP**

Spicy mango and pineapple relish  
\$46 per dozen

### **FIG & MASCARPONE BEGGAR'S PURSE**

\$40 per dozen

### **VEGETABLE SPRING ROLLS**

Sweet chili sauce  
\$36 per dozen

### **MINI ASSORTED QUICHES**

\$36 per dozen

### **MINI BEEF HAMBURGER**

Cabot cheddar, spicy mayo and bacon  
\$46 per dozen

### **BUFFALO CHICKEN SLIDER**

Blue cheese dressing  
\$43 per dozen

### **MINI LAMB BURGER**

Pickled cucumbers and roasted tomato mayo  
\$46 per dozen

### **GRILLED BABY LAMB CHOPS**

Honey & mint drizzle  
\$58 per dozen

### **BBQ PULLED PORK SLIDER**

Napa cabbage and carrot slaw  
\$44 per dozen

### **CHICKEN SATAY**

Chimichurri sauce  
\$38 per dozen



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## RECEPTION CONTINUED

### PASSED HOT HORS D'OEUVRES

Minimum 2 Dozen of Each

**FRIED CHICKEN & WAFFLE CONES**

Bacon, ranch and spicy maple dressing

\$55 per dozen

**MINI RUBENS**

Thousand island and sauerkraut on pumpernickel

\$49 per dozen

**CRISPY FISH SLIDER**

Old bay mayo and spicy slaw

\$49 per dozen

**MINI BEEF WELLINGTONS**

\$45 per dozen

**TEMPURA CAULIFLOWER**

Curry & cumin yogurt dip

\$36 per dozen

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# RECEPTION CONTINUED

## DISPLAYED HORS D'OEUVRES

Displays are Designed for 50 Guests.

### **MINI CHINESE TAKE OUT BOX**

Spicy udon noodles  
\$60 per dozen

### **CHILLED JUMBO SHRIMP COCKTAIL**

Cocktail sauce and lemon wedges  
\$48 per dozen

### **ASSORTMENT OF SUSHI ROLLS**

Pickled ginger, wasabi and soy sauce  
\$50 per dozen

### **RAW BAR**

Local oysters, jumbo shrimp, jonah crab claws,  
cocktail sauce, horseradish and lemon wedges  
\$20 per person.

### **HOT ARTICHOKE & SPINACH DIP**

Toasted pita chips  
\$100.00 per display

### **FRESH VEGETABLE CRUDITE**

Seasonal dip  
\$110 per display

### **SLICED FRESH FRUIT & BERRY DISPLAY**

\$110.00 per display

### **SMOKED SALMON DISPLAY**

Red onion, cucumbers, capers, chopped egg,  
lemon and toast points  
\$175 per display

### **TRILOGY OF DIPS**

Herb white bean, lemon scented hummus &  
spicy feta dip and toasted pita chips  
\$125 per display

### **ANTIPASTO DISPLAY**

Assorted salami's, roasted tomatoes,  
pickled onions, fresh mozzarella, grilled  
asparagus, marinated olives, confit of garlic  
and toasted baguette  
\$190 per display

### **ASSORTED LOCAL CHEESES**

Fresh and dried fruits, strawberry relish  
and crackers  
\$195 per display

### **ASSORTMENT OF SMOKED FISH**

Pickled onions, cucumbers, capers, chopped  
egg, old bay mayo, lemon and toast points  
\$190 per display



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DINNER

## PLATED DINNERS

All entrées include choice of salad, chef's selections of seasonal vegetable & starch, dessert, King Arthur rolls and butter. Freshly brewed coffee, decaffeinated coffee, and herbal teas

### CAESAR SALAD

Romaine heart lettuce, shaved parmesan, herb baguette croutons, lemon grilled chicken breast

### BOSTON BIBB SALAD

Diced egg, great hill blue cheese, cherry tomatoes, smoked chicken breast, apple-wood smoked bacon, avocado, shallot & mustard vinaigrette

### BABY GREENS SALAD

Heirloom cherry tomatoes, sliced cucumbers, herb croutons, Cabot cheddar, pickled fennel, balsamic vinaigrette

### BEEF

#### SLOW- BRAISED SHORT RIBS

Creamy cheddar polenta, roasted root vegetables  
\$60 per person

#### GRILLED FILET MIGNON

Garlic roasted potato puree, baby vegetables, red wine reduction  
\$68 per person

#### GRILLED STRIP LOIN

Creamy fingerling potatoes, baby vegetables, cabernet reduction  
\$64 per person

### CHICKEN

#### HERB RUBBED BONE-IN GRILLED CHICKEN BREAST

Roasted baby vegetables, garlic laced fingerling potatoes, chardonnay-thyme reduction  
\$48 per person

### SEAFOOD

#### SLOW ROASTED ATLANTIC SALMON

Baby spinach & lemon risotto, baby vegetables, citrus emulsion  
\$55 per person

#### GRILLED HERB CRUSTED SWORDFISH

Vegetable caponata, white bean puree, harissa vinaigrette  
\$60 per person

#### PAN ROASTED DIVER SCALLOPS

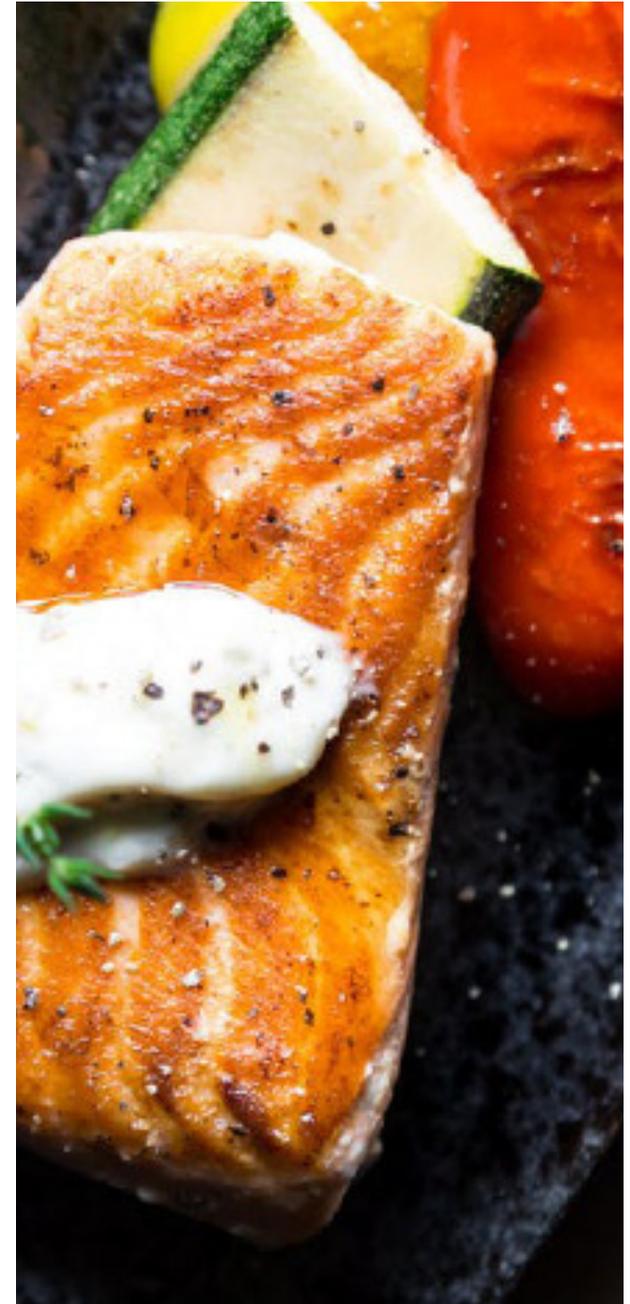
Cauliflower puree, roasted corn, asparagus, fennel & tomatoes chardonnay essence  
\$68 per person

#### PAN ROASTED ARCTIC CHAR

Lemon scented farro, wild mushrooms, kale, truffle emulsion  
\$58 per person

#### PAN ROASTED HALIBUT FILET

Carrot puree, baby bok choy, lotus root, baby carrots, yuzu & white soy emulsion  
Market Price



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## PLATED DINNERS CONTINUED

All entrées include choice of salad, chef's selections of seasonal vegetable & starch, dessert, King Arthur rolls and butter. Freshly brewed coffee, decaffeinated coffee, & herbal teas

### PORK ENTREES

#### GRILLED PORK TENDERLOIN

Warm Fingerling Potato "Salad" Asparagus,  
Baby Carrots Mustard and Herb Emulsion  
\$55 per person

### LAMB

#### HERB CRUSTED RACK OF LAMB

Parmesan and herb risotto, baby vegetables,  
red wine reduction  
\$70 per person

## ENHANCED SPECIALITY SALADS

\$5.00 per person

#### ARUGULA, GOAT CHEESE & HEIRLOOM CHERRY TOMATO

Red onion vinaigrette

#### BABY FIELD GREENS

Roasted red and yellow tomatoes, Great Hill blue cheese with balsamic vinaigrette

#### FRISÉE & ENDIVE SALAD

Bacon, duck confit and poached egg with sherry vinaigrette (\$6.00 surcharge per person)

#### SPINACH SALAD

Grilled onions, avocado and orange segments with citrus vinaigrette

#### ARUGULA SALAD

Wild mushrooms, sweet corn, cherry tomatoes with mustard and herb vinaigrette

#### BABY FIELD GREENS

Crabmeat, avocado, capers, tomatoes with lemon emulsion. (6.00 surcharge per person)

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## ADD A SOUP COURSE

\$5.00 per person

### **TOMATO & FENNEL SOUP**

Chive oil and micro cilantro

### **ROASTED CORN & ONION SOUP**

Roasted tomato vinaigrette

### **CHILLED PEA & MINT SOUP**

Fresh herb "salad" and olive oil

### **WILD MUSHROOM SOUP**

Truffle oil and chives

### **POTATO LEEK SOUP**

Tasso ham vinaigrette

### **CELERY ROOT & PARSNIP SOUP**

Apple cider drizzle

### **BUTTERNUT SQUASH & GINGER SOUP**

Sage crème fraiche

### **SPICY GAZPACHO SOUP**

Pickled cucumbers

## ADD AN APPETIZER COURSE

### **WILD MUSHROOM & POTATO GNOCCHI**

Creamy truffle sauce

\$16 per person

### **CRAB & CHIVE RAVIOLI**

Baby vegetable succotash,  
chardonnay-thyme essence

\$17 per person

### **PAN ROASTED DIVER SCALLOP**

Sweet corn, leek and bacon ragout

\$18 per person

### **HEIRLOOM TOMATO & BASIL RISOTTO**

Fresh herb "salad"

\$15 per person

### **BEEF TARTARE**

Parmesan aioli, tiny pickles and brioche

\$17 per person

### **SCALLOP CRUDO**

Fennel and citrus "salad" pistachios, sea salt, olive oil

\$20 per person

### **SPICY TUNA POKE**

Avocado, radish, togarashi

\$20 per person

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## HANOVER INN DINNER BUFFET

All buffets include baby field greens, chef's selections of seasonal vegetable & starch, dessert, King Arthur rolls and butter. Choice of one dessert. Freshly brewed coffee, decaffeinated coffee, & herbal teas

### ENTRÉE SELECTIONS

#### **SLOW ROASTED PORK LOIN**

Roasted pear, pecan & maple sauce

#### **WILD MUSHROOM & TUSCAN KALE RISOTTO**

#### **BEEF STRIP LOIN**

Roasted cipolini onions & fresh herbs

#### **GARLIC & HERB RUBBED STATLER CHICKEN BREAST**

Chardonnay demi-glace

#### **SLOW ROASTED ATLANTIC SALMON**

Yuzu & ginger butter sauce

#### **SLOW ROASTED NEW YORK SIRLOIN OF BEEF**

chimichurri sauce

#### **GRILLED SWORDFISH FILET**

Pineapple and mango relish

#### **GRILLED PORK TENDERLOIN**

Apple and sage butter sauce

#### **THREE CHEESE RAVIOLIS**

Wild mushrooms, baby spinach and parmesan cream

Two Entrée - \$65 per person

Three Entrée - \$70 per person

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## DESSERT OPTIONS FOR DINNER

Please inquire about seasonal desserts.

### **NEW YORK STYLE CHEESECAKE**

Fresh seasonal fruit and berries

### **DEEP DISH APPLE PIE OR STRAWBERRY RHUBARB PIE**

House-made caramel sauce or vanilla bean anglaise

### **TOWER OF CARROT CAKE**

Vanilla bean anglaise

### **FLOURLESS DARK CHOCOLATE TORTE**

Raspberry sauce

### **SEASONAL FRESH FRUIT TART**

Mixed berry sauce

### **CHOCOLATE ROBACHON TART**

Cherry sauce

### **LEMON MASCARPONE MOUSSE**

Blueberry sauce

### **BREAD PUDDING**

Cinnamon, pecans, caramel sauce and whipped cream

### **PETIT FOURS TASTER PLATE**

Chef's choice

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BEVERAGE

# BEVERAGE

## SELECT

### LIQUOR | \$8 PER DRINK

Sobieski Vodka  
Beefeaters Gin  
Don Q Rum  
Canadian Club Rye  
Dewar's White Label Scotch  
Jim Beam Bourbon

### WINE | \$8 PER GLASS

Tunnel of Elms Cabernet  
Tunnel of Elms Chardonnay  
Tunnel of Elms Pinot Grigio  
Tunnel of Elms Merlot

### BEER

Domestic | \$6  
Craft | \$7

### OTHER

Soda and Juices | \$3

## DELUXE

### LIQUOR | \$10 PER DRINK

Grey Goose Vodka  
Bombay Sapphire Gin  
English Harbour Rum  
Knob Creek Rye  
Johnnie Walker Black Scotch  
Basil Hayden Bourbon

### WINE | \$10 PER GLASS

Murphy-Goode Cabernet  
Murphy-Goode Chardonnay  
Murphy-Goode Pinot Noir  
Murphy-Goode Sauvignon Blanc

### BEER

Domestic | \$6  
Craft | \$7

### OTHER

Soda and Juices | \$3

## PREMIUM

### LIQUOR | \$12 PER DRINK

Belvedere Vodka  
Hendricks Gin  
Rhum Barbancourt Rum  
Woodford Rye  
Glenlivet 12Year Scotch  
Four Rose Single Barrel Bourbon

### WINE | \$12 PER GLASS

Silver Palms Cabernet Sauvignon  
Silver Palms Chardonnay  
Silver Palms Pinot Noir  
Silver Palms Sauvignon Blanc

### BEER

Domestic | \$6  
Craft | \$7

### OTHER

Soda and Juices | \$3

## ADDITIONS

### SCOTCH | \$15 PER DRINK

Talisker 10 Year  
Oban 14 Year  
Lagavulin 16 Year

### AGAVE SPIRITS | \$15 PER DRINK

Casa Noble Blanco  
Don Julio Anejo  
Los Amantes Mezcal Resposado

### BOURBON / RYE | \$16 PER DRINK

Angel's Envy  
E.H. Taylor Small Batch  
Whistle Pig 10 Year

### CORDIALS | \$11 PER DRINK

Bailey's  
Drambuie  
Amaretto Di Saronno  
Courvoisier VSOP  
Grand Marnier  
Kahlua  
Sambuca Romano  
Jameson Irish Whiskey

# BEVERAGE

## FEES

A setup fee of \$75 will be applied to any bar that does not meet the \$350 minimum in beverage sales. Additional bartender fee \$75

## HOURLY PRICING

### SELECT BRANDS

\$20 per person first hour  
\$16 per person 2nd hour  
\$9 per person add hour

### DELUXE BRANDS

\$25 per person first hour  
\$21 per person 2nd hour  
\$11 per person add hour

### PREMIUM BRANDS

\$30 per person first hour  
\$26 per person 2nd hour  
\$13 per person add hour

In addition to preferred pricing, when the hourly pricing is chosen, bar setup fees are waived

## LIQUOR POLICIES

In an effort to make your event memorable, as well as SAFE, we are providing this information to you for the protection and well-being of all our guests. In compliance with New Hampshire State Liquor Commission (NHSLC) and local law enforcement agencies, the following hotel policies have been developed and will be enforced. Hanover Inn Dartmouth Staff is professionally trained and certified in the safe and responsible service of alcoholic beverages.

Pursuant to the guidelines of the New Hampshire Liquor Commission (NHSLC) please review the following:

1. Hanover Inn Dartmouth must provide all liquor, served and consumed, in our function facilities and restaurants.
2. To serve alcoholic beverages for catered off premise events, you must have an approved Permit of Assembly granted by the NHSLC. Permit applications must be submitted no later than fourteen (14) days prior to event.
3. Guests may not bring their own alcoholic into a function, restaurant or public space.
4. Guests may not remove or transport any alcoholic beverage from any licensed space without the escort of a hotel employee.
5. Guests may not transport more than two drinks at a time under any circumstance.
6. All functions must purchase food or dry snacks to be served with any alcoholic beverages, per the NHSLC.
7. Hosted Bars and Cash Bars are limited to five hours. Bar Service maybe closed at a designated time to meet this criteria or if an event is scheduled for more than five hours.
8. The legal drinking age in New Hampshire is 21 years of age. Per the Hotel's Responsible Beverage Policy, all guests who appear to be under the age of 30 must have their identification checked. The NH State Liquor Commission (NHSLC) requires proof of age upon request by our staff. Proof of age requires a picture ID that is valid, and meets the requirements of the NHSLC.
9. Under no circumstances may an adult provide alcohol for an underage person.
10. We reserve the right to refrain from serving alcohol to any guest who is, or appears to be or act intoxicated. The judgement of such behavior and the decision of refrainment is at the discretion of the hotel staff and is final.
11. A guest may not purchase any alcohol for anyone who without proper identification or for anyone who is, or seems intoxicated, or appears to be at risk in any manner.
12. We will limit the number of drinks served to a guest.
13. Shots are forbidden to be served under any circumstance.
14. With the exception of dinner wine, no more than one drink at a time may be in front of a guest.
15. Any breach or violation of these policies and guidelines may/will result in the suspension of all alcoholic beverage service at any time.

# INFORMATION ON HANOVER INN DARTMOUTH

## MEETING ROOMS

Hanover Inn Dartmouth provides all tables, chairs and linens for each event. Meeting room rental fees are based on seasonality, the specific meeting room(s) rented, the duration of meeting, and other revenues associated with event. There is a 9% Current NH State Tax on all room rentals.

## OFF- PREMISE CATERING

Food & Beverage Minimums:

- Breakfast: \$240.00
- Lunch: \$320.00
- Dinner: \$700.00
- Coffee/beverage breaks: \$200.00

Prices do not include Delivery Fee, 22% Service Charge, or 9% NH State Tax.

Delivery Fees:

A delivery fee is charged for all off premise catering based on the distance from Hanover Inn Dartmouth, number of guests, and other revenues associated with event.

This fee includes china and linen to be provided by Hanover Inn Dartmouth. Disposable service is not included and is subject to additional fees.

Disposable Service:

All Functions: \$3.25 per person

Rush Fees:

A Rush Fee of 10% of the Estimated Food & Beverage Charges will apply for any orders needing delivery within of 7 days.

## GUARANTEE POLICY

Three (3) Weeks prior to your scheduled event, final menus must be selected. Two (2) Weeks prior, the signed Banquet Event Order is due. Your final guarantees and counts on multiple choice events are required five business (5) days prior to the Scheduled function. If no guarantee is provided, the original estimate will be used for the billing. We are prepared to serve 5% over the final guarantee number. All charges will be based upon the greater of the final guarantee or the actual number of guests served.

## PRICES

All prices are subject to change. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% of the total food and beverage revenue and applicable taxes (NH State Rooms & Meals Tax currently 9%) will also be added. This administrative fee is retained by Hanover Inn Dartmouth and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

## MISCELLANEOUS

All food items must be prepared and served at Hanover Inn Dartmouth. Any excess food may not be removed from the function. The Inn reserves the right to move assigned function rooms based on final numbers. If a change from the original set-up is requested on the day of the function and additional labor charge may be incurred. The Hanover Inn Dartmouth does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during, or after the function.

The customer is responsible and shall reimburse Hanover Inn Dartmouth for any damages, loss or liability incurred by the Hanover Inn Dartmouth by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function. Adhering signage, posters, or any other items to walls, doors, or windows of function rooms, hallways or lobby areas is not permitted. All signage produced by the client must have prior approval by Hanover Inn Dartmouth.