



Mill Falls
AT THE LAKE



MEETINGS & EVENTS ARE BETTER...

...AT THE LAKE

CHURCH LANDING

Located on the shores of Lake Winnepesaukee, Church Landing features 70 designer decorated guest rooms with private lakefront balconies, cozy fireplaces, down bedding, convenient beach access, two indoor/outdoor pools, a fitness center, and the full-service Cascade Spa and Salon.



BAY POINT

Bay Point is perched at the end of Meredith Bay and offers breathtaking views of Lake Winnepesaukee. In 2018, the lakefront property completed a full renovation of its 24 guest rooms and common spaces. The Lakeside Contemporary Decor provides a sumptuous, nautical ambiance for a picturesque stay on Winnepesaukee.



Chase House

Across the street from Meredith Bay, the newly renovated Chase House offers views of the bustling Town Docks and positions you just steps away from Meredith's quaint village life. All 21 guest rooms in this lodging are built for your comfort, with crackling fireplaces, lake views, and some with two-person jetted baths.



THE INN AT MILL FALLS

A restored nineteenth-century linen mill and a tumbling 40-foot waterfall create a setting that envelops guests in an atmosphere of warmth, comfort, and easy relaxation. This 54-room Meredith, NH inn has two pet-friendly hotel rooms and is ideal for families, with its indoor pool and favorable location adjacent to the Marketplace shops, restaurants, and main street activities.





FUNCTION ROOMS & CAPACITIES

FUNCTION ROOM	DIMENSIONS	SQ. FT.	THEATER	U-SHAPE	CLASSROOM	HOLLOW SQUARE	CONFERENCE	BANQUET	EXHIBITORS (TABLETOP)
CHASE HOUSE									
Flagship	38' x 56'	2,128	150	50	81	60	46	140	19
~Fireside	19' x 38'	722	45	28	30	26	26	40	8
~Steamboat	37' x 38'	1,406	100	34	45	32	32	70	12
Sunroom	13' x 30'	390	N/A	N/A	N/A	N/A	N/A	N/A	4
Grass Patio	N/A	N/A	120	N/A	N/A	N/A	N/A	60	N/A
CHURCH LANDING									
Election	12' x 21'	252	12	N/A	N/A	N/A	8	12	4
Ballot	19' x 35'	665	50	26	38	26	26	40	8
Winnepesaukee Ballroom	46' x 70'	3,220	397	72	160	88	60	240	32
~Laker	46' x 40'	1,840	220	46	85	60	40	140	20
~Garwood	46' x 30'	1,380	110	38	50	40	36	70	11
Chris Craft	18' x 58'	1,044	N/A	N/A	N/A	N/A	N/A	N/A	3
Oval Room	28' x 24'	672	30	15	20	15	16	30	N/A
Carriage House	37' x 46'	1,702	138	40	76	50	38	110	24

The Flagship Ballroom and the Winnepesaukee Ballroom Have Airwalls That Can Be Placed to Divide the Room in to Two Halves. Divided Room Names and Sizes are Denoted by the ~ Symbol.

Banquet Style Denotes Round Tables WITHOUT a Dance Floor or A/V.

Room Capacities May Diminish Based on Dance Floor, Audio/Visual Requirements, and/or Additional Set-Up Needs. Please Ask Your Sales Manager for More Information.

We Are Pleased to Offer the Following A/V Items for Rent – For More Specialized Requirements, We Are Happy to Refer Several Vendors Who are Familiar with the Inns.

- Easels
- Flipcharts
- Dry Erase Board
- Projection Screens - 8x8 or 6x6
- Overhead Projectors
- Microphones - Lavalier, Wireless & Cable Connected
- LCD Flat Screen
- Polycom Speaker Phones
- LCD Projectors



BALLOT ROOM

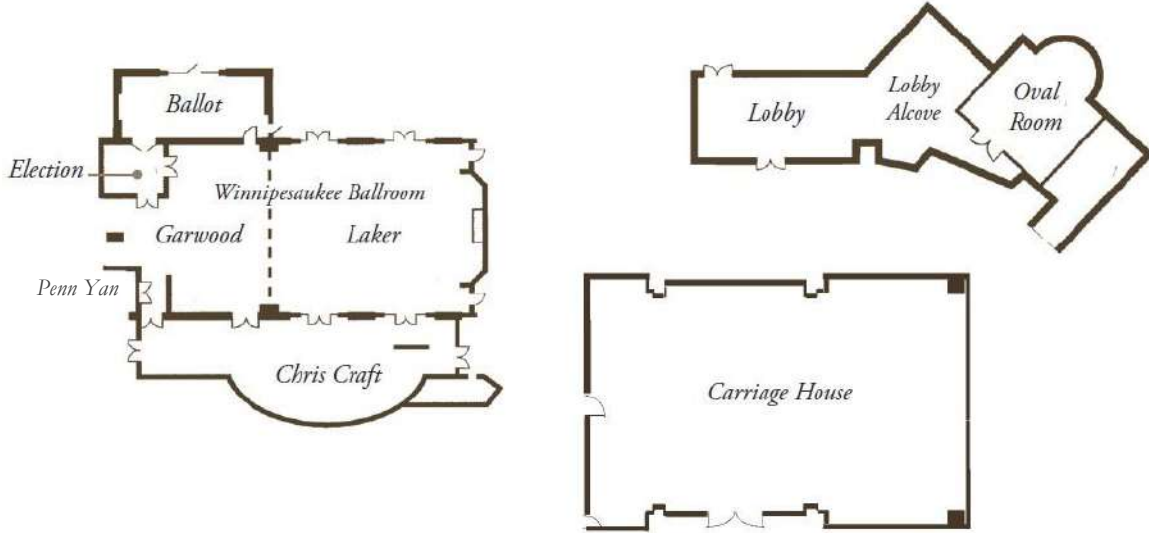


WINNETOESAUKEE BALLROOM

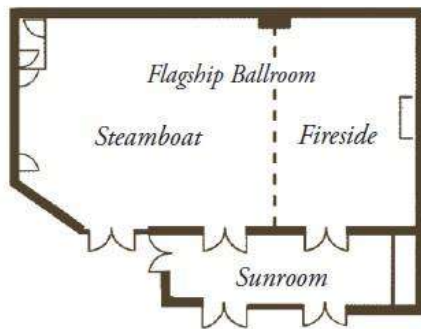


OVAL ROOM

CHURCH LANDING FUNCTION ROOMS



CHASE HOUSE FUNCTION ROOMS



GRASS PATIO



FLAGSHIP BALLROOM



SUNROOM



MENU PLANNER

NEW HAMPSHIRE'S AWARD WINNING, FOUR SEASON, LAKESIDE DESTINATION.

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

MENU SELECTIONS

Food and beverage offerings and pricing are updated on an annual basis. Pricing and offerings will be based on the planner for the year in which your event is taking place. Menu selections and prices noted in this planner are valid for the calendar year 2022.

Please be sure to add 8.5% New Hampshire state tax and a 22% service charge to any food and beverage items you are considering.

We ask that a maximum of three entrées (two proteins plus a vegetarian selection) be selected for plated luncheons and/or dinner events.

If you wish to offer your guests a third protein entrée selection, a fee of 3. per guest will be added to each entrée selection.

A fee of 3. per person will apply for plating of a cake or desserts delivered from a licensed bakery.

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

GUARANTEED ATTENDANCE COUNT

A guaranteed attendance count is required 10 days before your event. For plated events we need a specific entrée count at that time (for example: 48 Haddock, 30 Filet Mignon). We will be pleased to set 5% over this guarantee to account for any unexpected arrivals.

This guarantee is not subject to reduction.

All menu items will be guaranteed based on your final guest count.

FOOD AND BEVERAGE SERVICES

Mill Falls at the Lake and The Common Man must provide all catering and beverage items. The State of New Hampshire and its Liquor Commission regulate the sale and service of alcoholic beverages.

Mill Falls and The Common Man is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or taken away from the premises.

This is for your safety and the well-being of all of our guests.

The Inns reserve the right to refuse service of alcohol to anyone without proper ID.

BREAKFAST & BRUNCH

CONTINENTAL BREAKFAST

Assortment of House-Baked Breakfast Pastries and Seasonal Whole Fruit
Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$11

BAGEL BAR

Assorted Bagels, Flavored Cream Cheese, Nut Butters and Assorted Toppings to Include: Bacon Crumbles, Sliced Strawberries, Cucumber and Tomato Rounds
Fresh Fruit Salad
Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$13

Smoked Salmon Display with Capers, Red Onions and Boiled Eggs - \$7 Per Person Additional

ASSORTED BREAKFAST SANDWICHES

Handmade Egg Sandwiches with Bacon, Sausage or Vegetarian, Fresh Fruit Salad, Assorted Stonyfield Farm Organic Yogurts and Granola
Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$17

CHEF'S LAKESIDE BREAKFAST BUFFET

Choose One: Scrambled Eggs or Cheesy Scallion Scrambled Eggs
Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, and an Assortment of House-Baked Breakfast Pastries
Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$23 (20 Guest Minimum)

Choose One: Crisp Belgian Waffles, French Toast or Sausage Stuffed Biscuits and Gravy with Maple Syrup Drizzle - **\$3** Additional

CHEF'S WINNIPESAUKEE BRUNCH BUFFET

Choose One: Scrambled Eggs or Cheesy Scallion Scrambled Eggs
Choose One: French Toast or Crisp Belgian Waffles
Choose One: Chicken and Leeks with Mornay Sauce, Fennel Roasted Pork with Blueberry Gastrique, Seared Salmon with Maple Mustard Glaze, Sliced Roast Turkey, or Gourmet Macaroni and Cheese
Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, Vegetarian Pasta Salad, an Assortment of House-Baked Breakfast Pastries
Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$32 (30 Guest Minimum)

BREAKFAST ENHANCEMENTS- priced per person

Fresh, House-Baked Cinnamon Buns - **\$3**

Cider Donuts (Available seasonally Mid May through Mid-November)- **\$4**

Assorted Stonyfield Organic Yogurts, Granola, Dried Fruits, Berries, Nuts & Honey - **\$5**

Cheesy Scallion Scrambled Eggs- **\$4**

Bacon-\$4 Per Person Sausage-**\$4**

Classic or Florentine Eggs Benedict - **\$5**

SMOKED SALMON DISPLAY Capers, Red Onion, Grated Egg Whites and Yolks, Dill Crème Fraiche, Bagel Chips **\$7**

Chef-Attended Omelet Station - **\$10 + \$75** Chef Attendant Fee

Chef-Attended Waffle Station - Crisp Belgian Waffles, Toppings Include: Chocolate Chips, Walnuts, Seasonal Berries, Whipped Cream and Maple Syrup - **\$10 + \$75** Chef Attendant Fee (25 Guest Minimum)

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count, if the guest count does not meet the minimum the difference will be charged.

TREATS & SWEETS

Items Below May be Ordered Alone or Added to Other Menus. Have Ideas in Mind? Let Us Help You Create a Fun, Delicious Break Your Guests Are Sure to Love! Priced per person.

REFRESHMENTS

BEVERAGE BREAK

2-Hour Service

Locally Roasted in Plymouth, NH, Freshly Brewed Coffee and Tea or Assorted Sodas, Seltzers & Bottled Water
Or Assorted Chilled Juices – \$5

ALL DAY BEVERAGE BREAK

Up to 8-Hour Service

Locally Roasted in Plymouth, NH, Freshly Brewed Coffee and Tea All Day. Assorted Chilled Juices in the Morning.
Assorted Sodas, Seltzers & Bottled Water in the Afternoon- \$15

SPECIALTY COFFEE STATION

2-Hour Service

Locally Roasted in Plymouth, NH Coffee Presented with Cinnamon Sticks, Chocolate Covered Espresso Beans, Rock Candy Swizzle Sticks, Flavor Shots, Homemade Whipped Cream and Brown Sugar - \$6

HOT COCOA & CIDER STATION

Creamy Hot Chocolate and Local Hot Apple Cider Served with Cinnamon Sticks, Nutmeg, Peppermint Sticks, Marshmallows and
Homemade Whipped Cream-\$7

WATER STATION

Flat Water with Fruit and Berry Garnish-\$3

BREAKS & DESSERTS

Includes Freshly Brewed Coffee and Tea

COOKIE JAR

Assortment of Homemade Cookies and Gourmet Dessert
Bars

\$10

STRAWBERRY SHORTCAKE

Macerated Strawberries, Homemade Biscuits, Whipped
Cream and White Chocolate Shavings

\$12 (A La Mode - \$3 Additional)

SEASONAL HOT CRISP STATION

Spring and Summer Mixed Berry Crisp, Fall and Winter
Apple Crisp, Served with Whipped Cream

\$12 (A La Mode - \$3 Additional)

ICE CREAM SHOPPE

Common Man Homemade Vanilla and Chocolate Ice Cream,
Hot Fudge, Homemade Whipped Cream and Waffle Bowls
with an Assortment of Toppings

\$12 (25 Guest Minimum)

Add Additional Flavor of Ice Cream or Root Beer - \$2

POPCORN TIME

Buttered Popcorn, Cheddar Popcorn and Kettle Corn with
Assorted Flavored Salts and Mini M&M's

\$11

SNACK ATTACK

Trail Mix, Pretzels, Chips, Assorted Granola Bars and Candy
Bars

\$14

APPLE TREE

Assorted Whole Apples, Apple Turnovers with Warm
Caramel Sauce and Apple Muffins

\$14

HEALTHY HIATUS

Domestic and Imported Cheeses, Crackers, French Bread,
Sliced Fresh Fruit with Berries, Almonds, Olives and Fig
Preserves

\$15

AGED CHEDDAR BLOCK AND ROASTED RED PEPPER DIP

Accompanied by an assortment of Crackers

\$10

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LIGHTER FARE

All Lunch Buffets are priced per guest, and include locally roasted coffee, tea and soda and chef's choice dessert. There is a 20-guest minimum. If your guaranteed count falls below the minimum guest requirement, the minimum guest count will be charged. All buffets priced per person.

ITALIAN

Caesar Salad, Minestrone Soup, Vegetarian Pasta Salad
Vegetable Stromboli, Meat-Lovers Stromboli, and Sweet Italian Sausage Grinders with Assorted Toppings.

\$26

SOUTH OF THE BORDER

Field Greens Salad with Roasted Corn, Monterey Jack Cheese and Chimichurri Vinaigrette
Make Your Own Tacos: Hard Shell Corn and Soft Flour Tortillas, Seasoned Ground Beef, Shredded Chicken, Pork Carnitas
Spanish Rice, Vegetarian Refried Beans, Tortilla Chips with Salsa, Pico de Gallo, Lettuce, Sour Cream and Guacamole

\$28

HEARTY WRAPS

Choice of One Salad (*See Options Below*), Platters of Wraps Filled with Assorted Meats, Cheeses, Spreads, Lettuce and Tomato.
Accompanied by Potato Chips and Pickles. *Vegetarian Selection Included.*

\$25

ASSORTED GOURMET SANDWICHES

Choice of One Salad (*See Options Below*). Pick Three Sandwich Options: Chicken Caesar Wrap, Capicola Salami with Roasted Red Peppers, Provolone, Lettuce and Tomato on a Brioche Roll, Roast Beef with Caramelized Onions, Smoked Cheddar, Horseradish Cream, Lettuce and Tomato on Ciabatta Bread, Turkey with Cranberry Aioli, Lettuce and Tomato on Multi Grain Bread, and Grilled Portabella with Roasted Red Peppers, Spinach and Goat Cheese Mousse in a Wrap. Accompanied by Potato Chips and Pickles.

\$26 add a 4th Sandwich Selection for an additional **\$2** per person.

CHEF'S SOUP & SALAD

Gourmet Macaroni and Cheese, Roasted Vegetables, Field Greens Salad with Assorted Dressings or Classic Caesar Salad, Sliced Grilled Chicken, and Choice of Homemade Soup (*See Options Below*). Accompanied by Artisan Breads.

\$24

Lobster Corn Chowder - **\$6** Per Person Additional | Salmon - **\$9** Per Person Additional | Grilled Steak - **\$11** Per Person Additional

SALAD OPTIONS

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Spinach Salad with Bacon, Red Onion, Tomatoes, Blue Cheese, and Maple Balsamic Vinaigrette

Vegetarian Pasta Salad

Fresh Fruit Salad

House Potato Salad

Add a Second Salad - **\$2** Per Person

SOUP OPTIONS

Minestrone

Broccoli and Smoked Aged Cheddar

Tomato Basil Bisque with Parmesan Cheese

Coconut Curry Bisque with Pumpkin Seeds

Clam Chowder

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

PLATED LUNCHES

Plated Lunch entrées include artisan bread, choice of soup or field greens salad, Chef's selection of seasonal vegetable, starch, chef's selection of dessert and coffee service.

All items are priced per guest. 20-person minimum, if the final guest count is below the minimum- the minimum number of guests will be charged.

PLATED LUNCHEON

CHOICE OF SALAD OR SOUP

Field Greens Salad balsamic vinaigrette.

Or Soup: Minestrone, Broccoli and Smoked Aged Cheddar, Tomato Basil Bisque parmesan cheese,
Coconut Curry Bisque pumpkin seeds or Clam Chowder

PREMIUM SALAD OR SOUP **Additional \$5.** (Unless otherwise noted)

Lakehouse Salad *cherry tomatoes, shaved parmesan, candied pecans, cucumber ribbon, sweet garlic vinaigrette*

Arugula Salad *roasted tomatoes, Greek olives, shaved parmesan, lemon oil vinaigrette, balsamic drizzle*

Beet Carpaccio *roasted sliced gold and red beets, goat cheese, broken pecans, arugula, and lemon thyme vinaigrette*

Salad Caprese *fresh mozzarella, vine-ripened heirloom tomato, fresh basil, olive oil, balsamic reduction*

(Available seasonally, April–September)

Chopped Salad *iceberg, cucumbers, celery, tomatoes, hard-boiled eggs, bleu cheese dressing*

Wedge Caesar Salad *house-made parmesan croutons, parmesan cheese*

Lobster Corn Chowder **\$7.**

PLATED LUNCH ENTREES

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

Bourbon Beef Tips with rosemary, cracked pepper demi-glace **\$39**

Seared Salmon New Hampshire maple mustard glaze **\$37**

Baked Sole crab and scallop stuffed, bearnaise sauce **\$36**

Pork Tenderloin chili-herb rubbed, pancetta crisp, blueberry Gastrique **\$34**

Boneless Chicken Caprese pesto mornay **\$34**

Creamy Parmesan Polenta seasonal vegetable "noodles", herbed ricotta, olive and artichoke pomodoro sauce **\$30**

INCLUDED STARCH CHOICES

Traditional Whipped Potatoes, Herb Roasted Fingerling Potatoes or Wild Rice Pilaf

PREMIUM STARCHES

Truffle Parmesan Whipped Potatoes, Herbed Pecorino Risotto, Potato Gratin with Gruyere Cheese, or Creamy Leek and Goat Cheese
Polenta **Additional \$3**

LIGHTER FARE

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

Grilled Chicken Caesar Salad house-made parmesan croutons, parmesan cheese **\$21**

Chef's Selection Quiche field greens salad and house dressing **\$21**

Iced Tea **Additional \$3**

PLATED GOURMET SANDWICHES 24.

Served with a Side Salad, Potato Chips and a Pickle.

Choice of ...

Chicken Caesar Wrap

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

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

Turkey cranberry aioli, lettuce and tomato on multi grain bread

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

Individual sandwich counts are required 10 business days prior to the event.

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice.

CHEF'S LUNCH BUFFET

The Lunch Buffet Includes a salad selection, chef's choice seasonal vegetable, your choice of starch, Artisan rolls and butter, chef's choice dessert and locally roasted coffee, tea and soda. There is a 20-guest minimum. If your guaranteed count falls below 20 guests, the minimum guest count will be charged. All buffets are priced per person.

SALADS

(Choose One)

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Chopped Salad with Iceberg Lettuce, Cucumbers, Celery, Tomatoes, Hard-Boiled Eggs and, Blue Cheese Dressing

Spinach Salad with Bacon, Red Onion, Tomatoes, Blue Cheese, and Maple Balsamic Vinaigrette

House Potato Salad

Fresh Fruit Salad

Vegetarian Pasta Salad

ENTRÉES

(Choose Two and a Vegetarian option)

Char-Grilled Bourbon Beef Tips with Cracked Pepper Demi-Glace

New England Pot Roast with Root Vegetable Gravy

Statler Chicken Caprese with Pesto Mornay

Roast Turkey with Pan Gravy, Stuffing and Cranberry Sauce

Fennel-Rubbed Roasted Pork Loin with Blueberry Gastrique

Crab and Scallop Stuffed Baked Sole with Bearnaise Sauce

Seared Salmon with a New Hampshire Maple Mustard Glaze

Three Cheese Vegetable Lasagna

Gourmet Macaroni and Cheese – Baked Cavatappi with Creamy Smoked Gouda and Parmesan

Creamy Parmesan Polenta with Seasonal Vegetable "Noodles," Herbed Ricotta, and Olive and Artichoke Pomodoro Sauce

STARCHES

(Choose One)

Traditional Whipped Potatoes

Herbed Roasted Fingerling Potatoes

Wild Rice Pilaf

UPGRADED STARCHES - \$3 Per Person Additional

Truffle Parmesan Whipped Potatoes

Herbed Pecorino Risotto

Potato Gratin with Gruyere Cheese

Creamy Leek and Goat Cheese Polenta

\$39

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice.

HORS D'OEUVRES

Displayed Hors d' Oeuvres are priced per person. Final display count must be equal to or greater than your final guest count.

DISPLAYED HORS D'OEUVRES

RAW BAR- Must be ordered for full guest count

Oysters, Little Neck Clams and Jumbo Shrimp Cocktail with Cocktail Sauce, Horseradish, Lemons, Tabasco Sauce and Red Wine Mignonette. **\$20**

Lobster Tails – Market Price Per Person Additional | Clam and Oyster Shucking by Uniformed Chef - **\$75 Chef Attendant Fee**

LOBSTER CORN CHOWDER STATION Must be ordered for full guest count

Fresh Lobster Corn Chowder Topped with Sautéed Lobster Meat Accompanies by Sweet Cornbread Muffins and Presented by a Chef.

\$10 + \$75 Chef Attendant Fee

HANDCRAFTED ARTISANAL CHEESE AND CHARCUTERIE

Artisan Cheeses, Charcuterie and House-Made Pate with Seasonal Preserves, Nuts, Berries, Grapes, Crackers, and French Bread Crostini. **\$12**

ANTIPASTO

Assorted Meats and Cheese with Roasted Marinated Vegetables, Olives, Pepperoncini, Toasted Breads, Breadsticks, Dips and Seasoned Oils **\$11**

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**

FRESH VEGETABLE CRUDITES

House-made Ranch and Traditional Hummus **\$7**

SLICED FRESH FRUIT DISPLAY

Assorted Fresh Fruit thinly sliced and accompanied by Grapes and Berries **\$7**

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

PASSED HORS D'OEUVRES

Passed Hors d' Oeuvres are priced per 100 pieces. Passed Hors d' Oeuvres can be ordered in quantities of 25 pieces.

Scallops Wrapped in Bacon *Tossed with Maple Syrup and Lime Juice* **\$400**

Crab Cakes *with roasted red pepper remoulade* **\$375**

Mini Beef Wellington *with Shaved Truffles and Dijonnaise* **\$375**

Short Rib Pastry Bites *goat cheese whipped potatoes and horseradish crème* **\$350**

Chicken Parmesan Spring Roll *house Pomodoro* **\$325**

Pork Pot Stickers *with Ponzu Drizzle* **\$300**

Chicken Tempura *Drizzled with Honey Soy Sesame Glaze* **\$275**

Sweet Chili Thai Chicken Bites **\$300**

Macaroni and Cheese Bites *topped with smoked pulled pork pickled onions* **\$350**

New Hampshire Wild Mushroom Arancini *with caramelized shallots and Gruyere mornay* **\$300**

Vegetable Spring Rolls *with Ginger Soy Dipping Sauce* **\$250**

Spanakopita Wraps *with Tzatziki Sauce* **\$250**

Sweet Baby Bell Peppers *Stuffed with creamy Pico de Gallo and corn* **\$225**

Buffalo Cauliflower *with blue cheese crème* **\$300**

Jumbo Shrimp Cocktail *with Horseradish Cocktail Sauce and Fresh Lemon* **\$375**

Lobster Butter Lettuce Cups *julienned vegetables citrus vinaigrette* **\$400**

Tuna Taco *with Wasabi Aioli* **\$350**

Seared Steak Crostini *blue cheese and blueberry red onion jam* **\$350**

Curried Chicken Salad *served on endive with blistered grapes* **\$300**

Antipasto Skewers *with mozzarella, sun-dried tomato, kalamata olive, artichoke and balsamic drizzle* **\$300**

Bruschetta *marinated, slow-roasted tomatoes on crostini with basil and balsamic reduction* **\$225**

Dried Apricot, Goat Cheese and Almond phyllo cup **\$225**

Roasted red pepper hummus, toasted pita, roasted curried carrot straws **\$225**

Seasonal Hors d'oeuvres

Spring ~ Crab Salad *with scallions in a tortilla cup* **\$375**

Summer ~ Watermelon Cube *feta cheese crumbles, balsamic reduction* **\$200**

Fall ~ Open-Faced Chicken Pot Pie *cranberry chutney* **\$325**

Winter ~ Sausage Stuffed Mini Portabella Mushroom Caps **\$300**

PLATED DINNER

All plated dinner selections include artisan bread and butter, choice of soup or salad, choice of starch, chef's choice seasonal vegetable, chef's choice dessert and locally roasted coffee service. We ask that a maximum of two protein entrées, plus a vegetarian selection be chosen to offer to your guests. Ask us about plated appetizers, premium soups and salads and surf 'n turf options. All entrees are priced per person.

SOUPS & SALAD (Choose One)

Field Greens Salad with Balsamic Vinaigrette

Classic Caesar Salad

OR

Minestrone, Broccoli and Smoked Aged Cheddar, Tomato Basil Bisque with Parmesan Cheese, Coconut Curry Bisque with Pumpkin Seeds, or Clam Chowder

ENTRÉES

(Choose Two Plus One Vegetarian Option)

Bourbon Beef Tips *with Rosemary and Cracked Pepper Demi-Glace* **\$49**

Cider Braised Boneless Short Ribs **\$49**

Baked Sole crab *and scallop-stuffed, sherry crumbs with béarnaise sauce* **\$47**

Seared Salmon *with New Hampshire Mustard Maple Glaze* **\$46**

Seared Salmon *with arugula scape pesto* **\$46**

Baked Haddock *lobster sherry cream sauce* **\$48**

Sliced Garlic Roasted Sirloin-*thyme and sherry jus and horseradish crème* **\$51**

Bacon-Wrapped Filet Mignon *red wine demi-glace* **\$56**

Crab Cake *with Summer corn relish and spicy remoulade* **\$48**

Chili-Herbed Rubbed Pork Tenderloin *with pancetta crisp and blueberry gastrique* **\$44**

Caprese Statler Chicken *with Pesto Mornay* **\$46**

Seared Staler Chicken Breast *olive and artichoke stuffed with Chorizo Vinaigrette* **\$46**

Roasted Statler Chicken *with Caramelized Shallot Jus* **\$44**

Eggplant Napoleon *breaded eggplant cutlet, portabella wilted spinach, fire roasted peppers, fresh mozzarella. With pomodoro* **\$37**

Butternut Squash Ravioli *with Sage Brown Butter Sauce* **\$37**

Spinach Ravioli, *oven roasted tomatoes, snap peas, Beurre Blanc sauce* **\$37**

Vegetable Curry *with roasted spiced cauliflower, spaghetti squash in a red curry sauce. With bell pepper, snap peas, carrot and crisp wontons* **\$37**

STARCHES

(Choose One)

Traditional Whipped Potatoes

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Roasted Maple Sweet Potatoes

UPGRADED STARCHES - \$3 Per Person

Truffle Parmesan Whipped Potatoes

Herbed Pecorino Risotto

Potato Gratin with Gruyere Cheese

Creamy Leek and Goat Cheese Polenta

CHILDREN'S MENU

Choose One of the Following to be Served to Children Under 12. All Children's Meals are Served with a Fruit Cup.

Chicken Fingers and French Fries **OR** Pasta with Creamy Cheese Sauce - **\$18**

Petite Filet Mignon with Starch and Vegetable - **\$23**

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

CHEF'S DINNER BUFFET \$49

All dinner buffets include artisan bread and butter, choice of one salad, choice of a starch, chef's choice seasonal vegetable, chef's selection of dessert and locally roasted coffee station. The Buffet price includes choice of two protein entrées, plus a vegetarian selection. All buffets are priced per person. **There is a 20 Guest Minimum for all buffets. If your guaranteed count falls below the minimum, the minimum guest count will be charged.**

SALADS

(Choose One)

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Chopped Salad with Iceberg Lettuce, Cucumbers, Celery, Tomatoes, Hard-Boiled Eggs and, Blue Cheese Dressing

Spinach Salad with Bacon, Red Onion, Tomatoes, Blue Cheese, and Maple Balsamic Vinaigrette

STARCHES

(Choose One)

Traditional Whipped Potatoes

Herbed Roasted Fingerling Potatoes

Wild Rice Pilaf

Roasted Maple Sweet Potatoes

ENTRÉES

(Choose Two Plus One Vegetarian Option)

Bourbon Beef Tips with Rosemary and Cracked Pepper Demi-Glace

Cider Braised Boneless Short Ribs

Baked Sole crab and scallop-stuffed, sherry crumbs and béarnaise sauce

Seared Salmon with New Hampshire Mustard Maple Glaze

Seared Salmon with Arugula Scape Pesto

Baked Haddock lobster sherry cream sauce

Chili-Herbed Rubbed Pork Tenderloin with Pancetta Crisp and Blueberry Gastrique

Caprese Statler Chicken with Pesto Mornay

Seared Statler Chicken Breast olive and artichoke stuffed with Chorizo Vinaigrette

Roasted Statler Chicken with Caramelized Shallot Jus

Eggplant Napoleon: breaded eggplant cutlet, portabella wilted spinach, fire roasted peppers, fresh mozzarella. With pomodoro

Creamy Polenta with Eggplant and summer squash caponata, and Olive and Artichoke Pomodoro Sauce

Butternut Squash Ravioli with Sage Brown Butter Sauce

Spinach Ravioli with roasted tomatoes, snap peas, Beurre Blanc sauce.

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice.

THEMED DINNER BUFFETS

All themed dinner buffets have a 20 Guest Minimum. **If your guaranteed count falls below the minimum, the minimum number of guests will be charged.** All buffets are priced per person.

SOUTHERN LIVING

Sweet Cornbread Muffins, Toasted Corn and Tomato Salad *with Charred Vidalia Onion Vinaigrette*
Buttermilk Fried Chicken, BBQ Ribs, Brisket
Macaroni and Cheese, Cole Slaw, Mashed Potatoes with Gravy
Locally Roasted Coffee and Tea, Pecan Pie with whipped cream

\$45

LAKESIDE BBQ

Field Greens Salad *with Assorted Dressings*, Biscuits, Burgers, Hot Dogs, Bone-In BBQ Chicken, Homemade Veggie Burgers, Creamy Coleslaw, Baked Beans, Corn on the Cob,
Locally Roasted Coffee and Tea, Brownies and Sliced Watermelon
Grilled Salmon - \$8 Per Person Additional
Bourbon Beef Tips - \$11 Per Person Additional

\$41

FOOD TRUCK

Cajun Caesar pasta salad, Cilantro lime chicken Fajitas, BBQ pulled Pork crispy onions with Naan, Buffalo Mac & cheese bites, garlic broccoli, Loaded waffle fries,
Locally Roasted Coffee and Tea and Beignets

\$ 47

SALAD BAR

Spinach, romaine, mixed greens, Caprese tortellini salad, assorted vegetables, blue cheese, shaved parmesan, cheddar cheese, dried cranberries, almonds, candied pecans, sliced Sirloin, sliced grilled chicken, Salmon, served with assorted dressing and artisan rolls
Locally Roasted Coffee and Tea, Lemon Cake

\$49

ITALIAN CUCINA

Antipasto Salad *with Olives, Artichokes, Mozzarella, Blistered Tomatoes, Basil, Arugula, and Focaccia Croutons*, Classic Caesar Salad, Garlic Bread
Three Cheese Vegetable Lasagna, Chicken Parmesan, Fettuccine, Meatballs in Marinara, and Seasonal Vegetable
Locally Roasted Coffee and Tea and Tiramisu for Dessert

\$48

NEW ENGLAND CLAM BAKE

Field Greens Salad *with Assorted Dressings*, New England Clam Chowder
Steamers, Whole Maine Lobster (One Per Person), Steamed Corn *on the Cob*, Red Bliss Potatoes, Cornbread, and Sliced Watermelon
Locally Roasted Coffee and Tea with fresh Strawberry Shortcake

Market Price Per Person

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SPIRITS & LIBATIONS

Cocktail Pricing Below is Based on a Single Liquor Cocktail. Cocktails Requiring Multiple Liquors will be Charged Accordingly. Specialty Martinis, Signature Drinks, Special Request Wines and Beers are Available Upon Request.

DRINK PRICING

Beer Selections - **\$5.50 - \$8.50** Per Drink
Silver Gate Wines - **\$8** Per Glass
Premium Wines - Ask the Sales Office for More Information
Cocktails & Mixed Drinks - **\$9 - \$15** Per Drink
Glass of House Champagne - **\$7** Per Glass
Soft Drinks/Juices - **\$3** Each

BAR SELECTIONS

BEERS Budweiser, Bud Light, Miller Lite, Samuel Adams, Samuel Adams Seasonal, Smuttynose IPA, Light Sky by Blue Moon, Corona, Corona Premiere Heineken, Moat Mountain Miss V's Blueberry, Angry Orchard, Common Man IPA, White Claw, Kaliber (Non-Alcoholic)

WINES: Silver Gate Wines from California: Sauvignon Blanc, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir

LIQUORS: Grey Goose, Hendricks, Jack Daniels, Jameson, Common Man Woodford Bourbon, Johnny Walker Black, Absolut, Absolut Citron, Stolichnaya Flavors, Bacardi, Captain Morgans, Malibu, Tanqueray, Beefeater, Bombay Sapphire, Canadian Club, Seagram's 7, Seagram's VO, Southern Comfort, Jim Beam, Dewar's, Jose Cuervo Gold, Peachtree Schnapps, Razzmatazz, Apple Pucker, Tito's, Cointreau, Midori Melon, Baileys, Kahlua, Amaretto Disaronno, Sambuca

Ask About Premium Wines and/or Brands Not Listed

BUBBLES BAR

Zardetto Prosecco, Chambord, Elderflower Liquor, Peachtree Schnapps, Deep Eddy Grapefruit Vodka and Deep Eddy Cranberry Vodka, Served with Orange Juice, Cranberry, Pineapple, Grapefruit and Pomegranate Juices

\$10 Per Person (25 Guest Minimum, Bartender Fee - **\$75**)

BLOODY MARY BAR

Tito's, Absolut Peppar, Ketel One and Grey Goose Vodkas Served with House Bloody Mary Mix, Tomato Juice, Limes, Lemons, Pickles, Celery, Olives, Shrimp Cocktail, Pepperoncini, Cheddar Cheese Cubes, Celery Salt, Lemon Pepper and Chili Lime Rims

\$12 Per Person (25 Guest Minimum, Bartender Fee - **\$75**)

SEASONAL SANGRIAS

Must Be Preordered with a Guaranteed Guest Count and Paid for in Advance. Available at the Bar or Passed During a Cocktail Hour. Minimum of 20 Guests.

WINTER SANGRIA: Red Wine, Cranberry, Orange Juice, Cointreau, and Fresh Cranberries

SPRING SANGRIA: Rose, Lemon Vodka, Raspberry Lemonade, and Raspberries

SUMMER SANGRIA: White Wine, Malibu Rum, Pineapple Juice, and Pineapple Slice

FALL SANGRIA: White Wine, Caramel Vodka, and Apple Cider

\$9 Per Glass

SHOULD THE TOTAL REVENUE NOT EXCEED \$250, A BARTENDER FEE OF \$75 WILL BE ADDED TO THE FINAL INVOICE

Cash Bar – Guests Pay for Their Own Drinks

Hosted Consumption Bar – Client Pays for All Drinks Ordered. Credit Card on File is Required, and Will be Billed Within 48 Hours After the Event for the Total Amount Due

Above prices are per person (unless noted) and do not include 15% service charge, 7% admin fee, or 8.5% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.