



# 2025 PROM MENU

Oversized banquet tables to seat up to 12 people comfortably • Oversized dance floor •  
Choice of white or ivory table linens and napkins • Seating for proms up to 600 • Separate photo  
room to accommodate up to 3 photographers • Access to outside deck • Personal Prom Coordinator •  
No room rental fees

## FRESHMAN BUFFET \$40

Garlic Knots **V**

Caesar Salad **V GF DF**

*Fresh Cut Romaine Lettuce, Shaved Parmesan  
Cheese, Croutons*

Baked Stuffed Shells **V**

*Ricotta Cheese Stuffed Jumbo Shells, Pomodoro  
Sauce, Mozzarella, Parmesan Cheese*

Cavatappi Pasta in Pomodoro

Sauce **V VG DF**

Chicken Parmesan **GF V**

*Panko Bread Crumbs, Pomodoro Sauce,  
Mozzarella Cheese*

Assorted Cookies & Brownies

Platter **V**

Fountain Soda Station

*Coke, Diet Coke, Sprite*

## SOPHMORE BUFFET \$44

Warm Rolls & Butter **V**

Red Wine Vinaigrette

Salad **V GF DF**

*Fresh Cut Iceberg and Romaine Lettuce Blend*

French Fries **GF V**

*Shoestring Fries, Ketchup*

Chicken Fingers

*Sweet & Sour Sauce, Honey Mustard, BBQ*

Baked Macaroni & Cheese **V**

Meatballs in Pomodoro Sauce

Assorted Cookies & Brownies

Platter **GF V**

Fountain Soda Station

*Coke, Diet Coke, Sprite*

## JUNIOR BUFFET \$44

Warm Rolls & Butter **V**

Red Wine Vinaigrette

Salad **V VG DF**

*Fresh Cut Iceberg and Romaine Lettuce Blend*

Chicken, Broccoli, Pasta

Alfredo

*White Wine, Parmesan Cheese, Cream*

Bistro Sirloin Au Jus **GF DF**

*Sliced Sirloin with House-made Au Jus and  
Button Mushroom Garnish*

Assorted Cookies & Brownies

Platter **V**

Fountain Soda Station

*Coke, Diet Coke, Sprite*

## SENIOR BUFFET \$47

Warm Rolls & Butter **V**

Red Wine Vinaigrette

Salad **V VG DF**

*Fresh Cut Iceberg and Romaine Lettuce Blend*

Herb Roasted Red Potatoes **V VG**

**GF DF**

Grilled Chicken Breast with Apple  
Maple Cream Sauce

*Grilled Chicken Breast, Sweet Apple, and Maple  
Syrup Cream Sauce*

Bistro Sirloin Au Jus **GF DF**

*Sliced Sirloin with House-made Au Jus and  
Button Mushroom Garnish*

Assorted Cookies & Brownies

Platter **V**

Fountain Soda Station

*Coke, Diet Coke, Sprite*

## CHEF'S CHOICE ENTREE AVAILABLE UPON REQUEST

*\*Dietary restrictions, allergies, and Kosher requests may be subject to additional charges.*

Gluten Free Entree

Vendor Entree

Vegetarian/Vegan Entree

Teacher/Volunteer Entree

*Chef's choice entree priced at selected buffet per person price*

*Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges.*

# PROM ENHANCEMENTS

## STATIONARY DISPLAYS

**Assorted Culinary Display**  10

*Imported and Domestic Cheeses, Fresh Fruit Garnish, Crackers,  
Seasonally Selected Fresh Cut Vegetable Crudite.*

*Served With Creamy Herb Dip*

Add Gluten Free Crackers +5

**Crudite**   6

*Seasonally Selected Fresh Cut Vegetables, Creamy Herb Dip*

**Cheese & Crackers**   5

*Imported and Domestic Cheeses, Crackers, Fresh Fruit Garnish*

Add Gluten Free Crackers +5

**Fresh Sliced Fruit Platter**  

*Seasonally selected sliced fresh fruits, melons, and berries*

## DESSERT ENHANCEMENTS

**Chocolate Fountain** 20

*Strawberries, Pretzel Sticks,  
Marshmallows, Pineapples, Angel Food  
Cake, Oreos, Rice Krispie Treats*  
\*minimum of 100 people

**Mini Churros**  6

*Cinnamon and Sugar, Warm Caramel  
Sauce*

**Sweet & Salty Pretzel Bites**  11

*Mini Bavarian Pretzel Sticks, Sweet-  
Salty Caramel, Cheese Dip, Spicy  
Mustard*

**Assorted Dessert Bars** 

*Sweet Bars, Blondies, Chocolate Delights*

**Cake Service** 2.00

*Cut, Plate, and Service for host-provided  
cake, cupcakes, or dessert.*

## FOR YOUR TABLE

**Round Centerpiece Mirror** 3

*per table*

**3 Glass Votive Holders with  
Candles** 5

*per table*

**Candelabra Centerpiece** 25

**Colored Napkins** 1.50

**House Lantern Centerpiece** 10

*White, Black, Glass, or Small  
Candelabra*

**Damask Overlay** 5

*White or Ivory*

**3/4 Length Table Linen** 10

*White or Ivory*

**Mahogany Chiavari Chair** 6

**Chair Cover** 3

*White or Ivory*

**Chair Cover with Colored Sash**  
6.50

## ADDITIONAL REQUIRED SERVICES

**Restroom Attendants** 200

*1 Male, 1 Female*

*Provided by Atkinson Resort & Country Club*

**Police Detail Officer \*required** 75 per hour/

*A minimum of 3 Detail Officers is required.*

*Guest Counts over 300 people will require an additional  
1 police office per 100 guests.*

\*Additional charges may apply for private restroom  
accommodations


## GRAND MARCH PROCESSION

### Optional and Weather Permitting

Atkinson Resort & Country Club will provide a one-lap route around a designated area of the parking lot for attendees to parade through for spectator viewing. This service includes Event Coordinators to escort the students, signage for onsite parking, and staff parking attendants to assist with spectator and attendee parking.

 **Gluten-Free**

 **Vegetarian**

 **Vegan / Vegetarian**

 **Dairy Free**

 **Nut Free**

*Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. All prices are subject to a 20% administrative fee applied to all food and beverage charges. The administrative fee does not represent a tip, gratuity, or service charge for service bartenders, waitstaff employees, or service employees. A NH State Meals Tax, currently 8.5% will be added to your total bill. Package inclusions and prices are subject to change without notice.*

*Before placing your order, please inform your server if a person in your party has a food allergy. Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges*