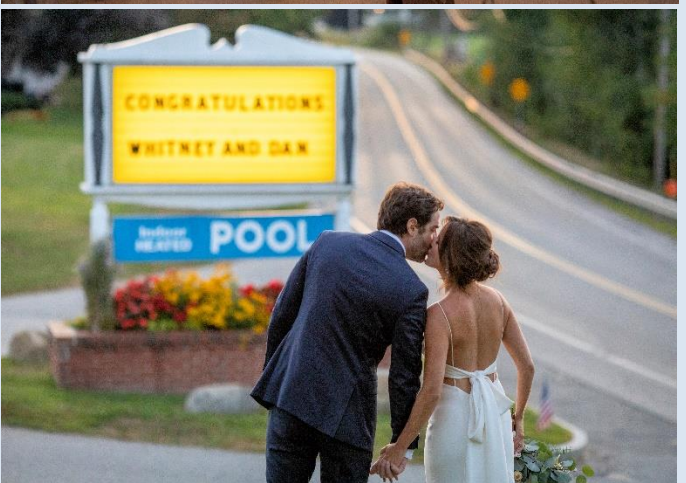




The Town & Country Inn and Resort
Wedding Packages
A North Country Experience

*A scenic view setting,
outstanding cuisine,
memories for a lifetime,
set the theme for a perfect event at the T&C ...
Let us shower you with our Tender Labnon Care*





The Platinum T&C Dream Wedding

Cocktail Reception

Choice of Two Displayed Hors d' Oeuvres

Six Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar House Brands for Sixty Minutes

Dinner

Prosecco Wine Toast

Choice Appetizer or Soup

Choice of Any Salad

Selection of Two Entrées

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Red and White House Wines, Served During Dinner

Hosted Bar House Brands for Three Hours following Cocktail Reception

Late Night Snack for Guests

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

Includes All Applicable New Hampshire Taxes, Gratuities, Set Up Fees, and Event Management Fees

All the above for 199 per guest

Prices are subject to change.

Hors d' Oeuvres

Choice of 6 Items:

Cold Passed Hors d' Oeuvres

Town & Country Maine Lobster Mascarpone in Phyllo Cup with Micro Greens
Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Cucumber Wrapped Spicy Tuna Sashimi, Soy Ginger Vinaigrette (gf)
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)
Smoked Salmon Whipped Vermont Chevre, Canapes
Shaved Sirloin with Horseradish Chevre on Crostini
Concassed of Cucumber and Tomato on Crostini
Sliced Turkey, Asparagus, Boursin Cheese Rolls
Whipped Chevre, Tomato Chutney, Phyllo Cup
Chilled Gulf of Maine Shrimp Shooter (gf)
Egg Salad, Chive, Capers, Phyllo Cup

Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pepper, Onion, Lime Crème Fraiche
Coast of Maine Sea Scallops wrapped in Smoked Bacon with Maple Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Roasted Corn and Bacon Fritters and Remoulade (gf)
Mini Beef Wellington with Harissa Dipping Sauce
Steamed Vegetable Dumpling with Ponzu Sauce
Shrimp with Creole Remoulade Crostini
Beef Yakitori, Spicy Mustard Aioli (gf)
Beef Pigs in a Blanket, Mustard Sauce
Chicken Satay, Curry Dressing (gf)
Spanakopita, Tzatziki Sauce
Sweet and Sour Meatballs
Vegetable Quiche

Displayed Items Choice of (2)

Warm Spinach and Artichoke Dip with House Crostini
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough
Garden Crispy Fresh Vegetables Crudités with Buttermilk Dipping Sauce
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers
Grilled Herb Flatbread served with Tapenade Trio to include Hummus, Olive Tapenade, Artichoke Dip and assorted Cheeses

Appetizers or Soup Choice of (1)

Lobster Ravioli, Garlic Herb Cream
Scallop, Artichoke Cake, Dill Cream Sauce
Shrimp with Watercress and Grape Tomato Salad, Apple Cider Vinaigrette (gf)
House Made Meatball, Pomodoro Sauce, Shaved Parmesan, Basil Micro Green Salad

Soup du Jour

Fall Maple Cider, Butternut Bisque, Maple Chantilly
Chilled Summer Gazpacho with Crab Meat Cocktail
Seafood Bisque with Chantilly Sherried Cream
Smoked Bacon, Roasted Corn Chowder
Tomato Bisque with Shaved Parmesan
Vermont Cheddar Herb Soup
New England Clam Chowder

Salads Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées Choice of (2) Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Aged Top Sirloin and Baked Shrimp (gf)
(Considered as 2 Items) or
Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Primavera Stuffed Fresh Haddock with Lemon Herb Nage
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Pan Seared Salmon with Crab Hollandaise
Grilled Swordfish, Tequila Lime Glace (gf)
Grilled all-Natural Aged Top Sirloin (gf)
Short Ribs of Beef with Demi-Glace
Prime Ribs of Beef, Au Jus (gf)
Seasonal Vegetarian Dish will be in addition to your 2 selected items above.

All Seasonal Vegetables will be chosen to complement each Seasonal Entrée and your tastes, taking advantage of the freshest produce available of the season. All Main Entrée Items are prepared according to the season, per Chef Michael.

Late Night Snack Options Choice of (1)

Gourmet Sliders (Cuban) Sandwiches with Toppings
Assorted Pizza: Cheese, Pepperoni and Vegetable
Chicken, Egg and Tuna Salad Sandwiches
Chicken Wings & Dipping Sauce



The Diamond T&C Wedding

Cocktail Reception

Two Displayed Hors d' Oeuvres

Five Passed Hot or Cold Hors d' Oeuvres Per Person

Hosted Bar for Sixty Minutes

Dinner

House Prosecco Wine Toast

Choice of any Salad

Selection of any Two Entrées

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

House White and Red Wines, Served During Dinner

Hosted Bar for Three Hours immediately following Cocktail Reception

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

Includes All Applicable New Hampshire Taxes, Gratuities, Set Up Fees, and Event Management Fees

All the above for 179 per guest

Prices are subject to change.

Hors d' Oeuvres

Choice of 5 Items:

Cold Passed Hors d 'Oeuvres

Town & Country Maine Lobster Mascarpone in Phyllo Cup with Micro Greens
Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Cucumber Wrapped Spicy Tuna Sashimi, Soy Ginger Vinaigrette (gf)
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)
Smoked Salmon Whipped Vermont Chevre, Canapes
Shaved Sirloin with Horseradish Chevre on Crostini
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)
Concassed of Cucumber and Tomato on Crostini
Whipped Chevre, Tomato Chutney, Phyllo Cup
Chilled Gulf of Maine Shrimp Shooter (gf)
Egg Salad, Chive, Capers, Phyllo Cup
Ratatouille in a Phyllo Cup

Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pepper, Onion, Lime Crème Fraiche
Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Roasted Corn and Bacon Fritters and Remoulade
Mini Beef Wellington with Harissa Dipping Sauce
Steamed Vegetable Dumpling with Ponzu Sauce
Shrimp with Creole Remoulade Crostini
Beef Yakitori, Spicy Mustard Aioli (gf)
Beef Pigs in a Blanket, Mustard Sauce
Chicken Satay, Curry Dressing (gf)
Spanakopita, Tzatziki Sauce
Sweet and Sour Meatballs
Vegetable Quiche

Displayed Items Choice of (2)

Warm Spinach and Artichoke Dip with House Crostini
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough
Garden Crispy Fresh Vegetables Crudités with Buttermilk Dipping Sauce
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers
Grilled Herb Flatbread served with Tapenade Trio to include Hummus, Olive Tapenade, Artichoke Dip and assorted Cheeses

Salad

Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées

Choice of (2) - Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Aged Top Sirloin and Baked Shrimp (gf)

(Considered as 2 Items) or

Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Primavera Stuffed Fresh Haddock with Lemon Herb Nage
Pan Seared Salmon with Crab Hollandaise
Grilled Swordfish, Tequila Lime Glace (gf)
Grilled all-Natural Aged Top Sirloin (gf)
Short Ribs of Beef with Demi-Glace
Prime Ribs of Beef, Au Jus (gf)

Seasonal Vegetarian Dish will be in addition to your 2 selected items above.

All Seasonal Vegetables will be chosen to complement each Seasonal Entrée and your tastes, taking advantage of the freshest produce available of the season. All Main Entrée Items are prepared according to the season, per Chef Michael.



The Golden T&C Wedding

Cocktail Reception

Choice of One Displayed Hors d' Oeuvre

Four Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar for Sixty Minutes

Dinner

House Prosecco Wine Toast

First Course Salad

Selection of any Two Entrées

House Red and White Wines, Served During Dinner

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Hosted Bar for Three Hours immediately following Cocktail Reception

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

Includes All Applicable New Hampshire Taxes, Gratuities, Set Up Fees, and Event Management Fees

All the above for 159 per guest

Prices are subject to change.

Hors d' Oeuvres

Choice of 4 Passed Items:

Cold Passed Hors d' Oeuvres

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Chilled Shrimp, Fresh Lemon, and Spicy Cocktail Sauce (gf)
Smoked Salmon Whipped Vermont Chevre, Canapes
Concassed of Cucumber and Tomato on Crostini (gf)
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)
Whipped Chevre, Tomato Chutney, Phyllo Cup
Egg Salad, Chive, Capers Phyllo Cup
Ratatouille in a Phyllo Cup

Hot Passed Hors d' Oeuvres

Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple -Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Mini Beef Wellington with Harissa Dipping Sauce
Beef Pigs in a Blanket, Mustard Sauce
Beef Yakitori, Spicy Mustard Aioli (gf)
Chicken Satay, Curry Dressing (gf)
Spanakopita, Tzatziki Sauce
Vegetable Quiche

Displayed Items Choice of (1)

Chilled Garden Vegetables Crudités with Buttermilk Dipping Sauce
Warm Spinach and Artichoke Dip with House Crostini
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers

Salads Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées Choice of (2) Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Top Sirloin and Baked Stuffed Shrimp (gf)
(Surf and Turf, we do consider 2 choices + vegetarian) or
Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Primavera Stuffed Fresh Haddock with Lemon Herb Nage
Pan Seared Salmon with Crab Hollandaise
Grilled Swordfish, Tequila Lime Glace (gf)
Grilled all-Natural Aged Top Sirloin (gf)
Short Ribs of Beef with Demi-Glace
Prime Ribs of Beef, Au Jus (gf)
Seasonal Vegetarian Dish will be in addition to your 2 selected items above.



The Crystal T&C Wedding

Cocktail Reception

Choice of One Displayed Hors d' Oeuvre

Three Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar for Sixty Minutes

Dinner

House Prosecco Wine Toast

Choice of any Salad

Selection of any Two Entrées

T&C House Red and White Wines, Served During Dinner

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

Includes All Applicable New Hampshire Taxes, Gratuities, Set Up Fees, and Event Management Fees

All the above for 129 per guest

Prices are subject to change.

Hors d' Oeuvres

Choice of 3 Passed Items:

Cold Passed Hors d' Oeuvres

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Smoked Salmon Whipped Vermont Chevre, Canapes
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)
Concassed of Cucumber and Tomato on Crostini
Egg Salad, Chive, Capers, Phyllo Cup
Ratatouille in a Phyllo Cup

Hot Passed Hors d' Oeuvres

Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple -Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Beef Pigs in a Blanket, Mustard Sauce
Chicken Satay, Curry Dressing (gf)
Sweet and Sour Meatballs

Displayed Items (Choice of 1)

Chilled Garden Vegetables Crudités with Buttermilk Dipping Sauce

or

Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers

Salads Choice of (1)

Mixed Green Salad with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées Choice of (2) Meal counts are required 10 days prior to your wedding date.

Short Ribs of Beef with Demi-Glace
Grilled all-Natural Prime Aged Top Sirloin (gf)
Pan Seared Salmon with Crab Hollandaise (gf)
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Seasonal Vegetarian Dish will be in addition to your 2 selected items above.

All Seasonal Vegetables will be chosen to complement each Seasonal Entrée and your tastes, taking advantage of the freshest produce available of the season. All Main Entrée Items are prepared according to the season, per Chef Michael.



Hors d' Oeuvres

Cold Passed Hors d' Oeuvres

Town & Country Maine Lobster Mascarpone in Phyllo Cup with Micro Greens	5
Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil (gf)	4
Cucumber Wrapped Spicy Tuna Sashimi, Soy Ginger Vinaigrette (gf)	5
Chilled Shrimp, Fresh Lemon, and Spicy Cocktail Sauce (gf)	5
Smoked Salmon Whipped Vermont Chevre, Canapes	5
Slices Turkey and Asparagus Boursin Cheese Rolls	3
Shaved Sirloin with Horseradish Chevre on Crostini	5
Concassed of Cucumber and Tomato on Crostini	4
Whipped Chevre, Tomato Chutney, Phyllo Cup	4
Chilled Gulf of Maine Shrimp Shooter (gf)	5
Egg Salad, Chive, Capers, Phyllo Cup	4
Ratatouille in a Phyllo Cup	4

Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pepper, Onion, Lime Crème Fraiche	5
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili	4
Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple -Dijon Glace(gf)	5
Maine Jonah Crab Fritters, Creole Remoulade in Cones	5
Roasted Corn and Bacon Fritters and Remoulade (gf)	4
Mini Beef Wellington with Harissa Dipping Sauce	5
Steamed Vegetable Dumpling with Ponzu Sauce	4
Shrimp with Creole Remoulade Crostini	5
Beef Yakatori, Spicy Mustard Aioli (gf)	5
Beef Pigs in a Blanket, Mustard Sauce	5
Chicken Satay, Curry Dressing (gf)	4
Spanakopita, Tzatziki Sauce	4
Sweet and Sour Meatballs	3
Vegetable Quiche	4

All packages may be enhanced with more passed reception food items, per piece.

All Enhanced Food Prices are subject to 9% NH State Tax and 18% service charge and 3% event management fee.

All prices are subject to change.



Displayed Items

Warm Spinach and Artichoke Dip with House Crostini

Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough

Garden Crispy Fresh Vegetables Crudités with Buttermilk Dipping Sauce

Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers

Grilled Herb Flatbread served with Tapenade Trio to include Hummus, Olive Tapenade, Artichoke Dip and assorted Cheeses

Appetizers

\$9 per person

Lobster Ravioli, Garlic Herb Cream

Scallop, Artichoke Cake, Dill Cream Sauce

Shrimp with Watercress and Grape Tomato Salad, Apple Cider Vinaigrette (gf)

House Made Meatball, Pomodoro Sauce, Shaved Parmesan, Basil Micro Green Salad

Salads (included in all menu's)

Baby Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)

Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)

Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)

Caesar Salad with Shaved Parmesan and Garlic Crouton

Soups

\$9 per person for all Packages

Fall Maple Cider, Butternut Bisque, Mascarpone Crème Fraiche

Chilled Summer Gazpacho with Crab Meat Cocktail

Seafood Bisque with Chantilly Sherried Cream

Smoked Bacon, Roasted Corn Chowder

Tomato Bisque with Shaved Parmesan

Vermont Cheddar Herb Soup

New England Clam Chowder



Banquet Plated Entrées Choice of (2) Meal Counts are required 10 days prior to your event

Town & Country Surf and Turf, Grilled All-Natural Aged Top Sirloin and Baked Shrimp (gf) (Considered as 2 Items)	or \$48
Statler Chicken Breast, Pan Seared Wild Mushroom Chicken Demi	\$35
Herb Encrusted Pork Loin with Bourbon Cranberry Glace	\$35
Primavera Stuffed Fresh Haddock with Lemon Herb Nage	\$35
Grilled all-Natural Prime Aged Top Sirloin (gf)	\$39
Pan Seared Salmon with Crab Hollandaise	\$37
Grilled Swordfish, Tequila Lime Glace (gf)	\$39
Short Ribs of Beef with Demi-Glace	\$38
Prime Ribs of Beef, Au Jus (gf)	\$42
Seasonal Vegetarian Dish will be in addition to your 2 selected items above	\$35

All Seasonal Vegetables will be chosen to complement each Seasonal Entrée and your tastes, taking advantage of the freshest produce available of the season. All Main Entrée Items are prepared according to the season, per chef

Enhanced Entrée's (Market Price)

- | | | |
|--------------------------|----------------------|-----------------|
| Pan Roasted Rack of Lamb | Filet Mignon of Beef | Colossal Shrimp |
| Colossal Scallops | Lobster Tail | |





Town & Country Enhancements for All Events/Wedding Packages

Chair Covers	3 each	Outdoor Fire-pit	125	T&C Coffee Mugs for Favors	6	
	Sorbet 5	Extra Course	Maple Syrup Favor	3	Side Strawberry	1.25

Wedding Party Sandwich Platters or Late-Night Snacks

To accommodate 8-10 Guests 75 per platter

Italian Whole Sandwich with Pickles
 Shaved Pastrami, Deli Mustard, Gruyere
 Grilled Vegetable, Cured Olive, Boursin Aioli
 Roast Beef, Shaved Cabbage, Pickled Onion and Boursin Aioli
 Smoked Turkey, Basil Pesto, Shaved Cabbage, Heirloom Tomato

Additional Late Night Snack Options

Gourmet Sliders (Cuban Sandwiches with toppings) 6 per slider (25 person minimum)
 Pre-Made Meatball, Pulled Pork, Smoked Chutney Salad 6 each (25 person minimum)
 Parsley and Parmesan Hand Cut Chips, Garlic Aioli 5 per person
 Flash Fried Tortilla Chips, House-made Guacamole 6 per person
 Homemade Pizza: Cheese, Pepperoni and Vegetable 26 each
 Gourmet Mixed Nuts and Seasoned Popcorn 7 per person
 Chicken, Egg, and Tuna Salad Sandwiches 37 per dozen

All food items can be displayed for a maximum of two hours and cannot be boxed up for later consumption.
 All Enhanced Food Prices are subject to 9% NH State Tax and 18% service charge and 3% event management fee.
 All prices are subject to change.



Welcome Reception Options for Weddings

Pasta Reception \$39

Pasta live action station to include Penne Pasta or Cheese Tortellini to be tossed with your choice of grilled Chicken, Sauté Shrimp, Italian Sausage, Peppers & Onions, Mushrooms, Spinach, Broccoli, and Zucchini Summer Squash blend. All topped with your choice of marinara, Alfredo or Pesto Sauce.

Mashed Potato Martini Bar \$29

Mashed Potato Martini Bar to include: Yukon Gold mashed Potatoes, Crumbled Bacon, Shredded Cheddar, Gorgonzola Cheese, Sauté Peppers & Onions, Sauté Mushrooms, Scallions, Sauté Shrimp and Grilled Chicken all served in martini glass that have been stacked beautifully

Asian Stir Fry Station \$38

Asian Stir fry Station to include: Ginger Marinated Breast of Chicken, Hoisin Beef Tips, Ginger Marinated Shrimp, Baby Bok Choy, Peppers & Onions, Water Chestnuts, Sugar Snap Peas, Mushrooms, Bamboo Shoots and Micro Greens. Chef's Choice Dessert

Southwest Fajita Station \$37

Southwest Fajita Station to include: Grilled Beef Strips, Grilled Chicken Strips, Sauté Peppers & Onions, Jalapeno Peppers, Shredded Monterey Jack Cheese and Guacamole. Chef Choice Dessert

Mac & Cheese Station \$33

Mac & Cheese Station to include: Carolina Pulled Pork, BBQ Chicken Strips, Shrimp, Bacon, Sauté Peppers & Onions, Jalapeno Peppers, Sauté Mushrooms and Peas. Served in Martini Glasses or Rocks Glasses.

Scallop Flambe Station \$38

Scallop Flambe Station with flaming Lemon-cello and Creme Fraiche served over confetti rice topped with Micro Greens. Can be served in Martini Glasses or Rocks Glasses.

Caesar Salad Station \$24

Caesar Salad Station to include Crisp Romaine Hearts, Creamy Caesar Dressing, Grilled Chicken, Sauté Shrimp, Flakes of Salmon, Parmesan Cheese, Croutons, Olives, Broccoli, Peppers, Mushrooms & Onions

All Prices are subject to 9% NH State Tax and 18% service charge and 3% event management fee.

All prices are subject to change.



Traditional Clam Bake 49

Spiced Bangs Island Mussels, Grilled Gulf Shrimp, Corn on the Cob, Creamy Cole Slaw, German Potato Salad,
2 Seasonal Desserts **Traditional Clam Bake with Lobster 60** **Fresh Local Littleneck Clams 50**

Land and Sea 59

Grilled Marinated Flank Steak or Lemon Thyme Garlic Chicken, Steamed Maine Lobsters, Bangs Island Mussels,
2 Seasonal Salads, 2 Seasonal Desserts **Add Fresh Local Littleneck Clams 5**

Great North Woods Barbeque 35

Chef Grilled all-Natural Hamburgers, Veggie Burgers and Beef Hot Dogs
Pickle Spears, Lettuce, Tomato and Shaved Red Onion
American, Cheddar, and Swiss Cheeses
Creamy Scallion Dressed Cole Slaw
"German Style" Potato Salad
Dijon, Mayonnaise and Ketchup
Maple BBQ Baked Beans
Fresh Baked Brownies or Cookies
Watermelon Wedges

Beverages

Wentworth Coffee, Decaf & Tea 30 per gallon
Fresh Flavored Infused Water 25 per gallon
Lemonade or Iced Tea 25 per gallon
Assorted Fruit Juices 25 per pitcher

Hors d'Oeuvres Reception 25

One Stationary and 4 Passed hors d'Oeuvres

Raw Bar Station 30

Oysters on the Half Shell, Chilled Gulf Shrimp, Littleneck Clams, Wakame Salad, Mignonette, Lemon Wedges,
Horseradish, and Cocktail Sauce

Display of Fresh Fruits

Seasonal Melons, Citrus, Berries, and Nuts with Dipping Sauce
Small (serves 30 guests) 160
Medium (serves 80 guests) 400
Large (serves 120 guests) 600

Select Domestic and Imported Cheeses

Vermont Cheddar, Dill Havarti and Boursin Cheeses
With French Baguettes and Crackers garnished with Fresh Seasonal Fruit
Small (serves 30 guests) 160
Medium (serves 80 guests) 400
Large (serves 120 guests) 600

Chilled Crudités

Chilled Radishes, Broccoli, Carrots, Celery, Cauliflower, and Olives in a
Colorful Array with Buttermilk Dipping Sauce
Small (serves 30 guests) 120
Medium (serves 80 guests) 320
Large (serves 120 guests) 480

Baked Brie en Croute

Golden Brown with Berry Coulis, Baguettes, Crackers, and Berries

Small (serves 30 guests) 150

Large (serves 60 guests) 300

Town & Country Anti Pasti Display

An Abundant Display of Select Italian and Mediterranean Meats, Cheeses
Vegetables and Olives

Small (serves 30 guests) 180

Medium (serves 80 guests) 480

Large (serves 120 guests) 720

À la Carte Snacks

Deluxe Mixed Nuts 18 per pound

Potato Chips, Pretzels or Tortilla Chips with appropriate dip 18 per pound

*All Prices are subject to 9% NH State Tax and 18% service charge and 3% event management fee
All prices are subject to change*



Breakfast Refreshments Bridal Party Room Delivery Options

Homemade Breakfast Items

Assorted Breakfast Pastries 28 per dozen
Small Fresh Fruit Tray (serves 10-20) 75
Fresh Baked Muffins 26 per dozen
Bowl of Yogurt & Fresh Granola (serves 8-10) 75
Bagels & Cream Cheese 4 each

Luncheon Items

Italian Whole Sandwich, Chips & Pickle (Can accommodate 8-10 Guests)- 65
Smoked Turkey, Basil Pesto, Shaved Cabbage, Heirloom Tomato
Roast Beef, Shaved Cabbage, Pickled Onion, and Boursin Aioli
Grilled Vegetable, Cured Olive, Boursin Aioli
Shaved Pastrami, Deli Mustard, Gruyere
Chicken, Egg, and Tuna Salad Sandwiches 32 per dozen

Please ask about our Bloody Mary Station & Mimosa's for your Breakfast Guests

*All Prices are subject to 9% NH State Tax and 18% service charge and 3% event management fee.
All prices are subject to change.*





Beverages

Bottled Beer Selections:

Beers: 4-7

Budweiser

Bud Light

Michelob Light

Michelob Ultra

Sam Adams

Heineken

Miller Lite

Tuckerman's Pale Ale

Corona

O'Doul's Non-Alcoholic

House Brands (Included with all Wedding Packages)

8 per drink

Bartons Vodka

Castillo Rum

Pep Lopez Tequila

Dewar's Scotch

Old Grand Dad Bourbon

Poland Spring Gin

Canadian Club Whiskey

Call Brands – (Enhanced Liquors may be added to all Wedding Packages, we can add what liquors you would like and charge what the difference will be by consumption - **Do Let me know if interested)**

10 – 13 per drink

Stolichnaya Vodka

Kahlua

Bacardi Rum

Crown Royal Scotch Whiskey

Jim Beam Bourbon

Makers Mark

Grey Goose

Tito's

Tanqueray Gin

Jamison's Whiskey

Jose Cuervo Gold Tequila

Crown Royal

Wedding Wines – Pinot Grigio, Chardonnay, Rose, Pinot Noir, Red Blend, Cabernet

House Wine by the Glass: 8.50

Toast included in all Packages.

All Prices are subject to 9% NH State Tax and 18% service charge and 3% event management fee.

All prices are subject to change.