

Uncommon EVENTS at Your Place or OURS

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New Hampshire's Common Man Family

The first Common Man Restaurant opened in Ashland, NH in November of 1971. In the summer of '72, we catered our first uncommon event. Forty-five years later, we offer 17 event venues in five locations across the state. We've catered to countless happy couples, pleased businesses, proud parents, best men, bridesmaids and delighted friends. We've planned and catered perfect roasts, showers, BBQs, fundraisers, anniversaries, parties, dinners and weddings at our place and at unique and beautiful spots throughout New Hampshire.

Our success is built on recognizing that your special event is just that, a special moment in time. Our friendly, experienced catering team remains true to that understanding and is devoted to helping you bring to life just exactly what you have in mind.

And if what you have in mind takes us beyond our 45 years experience, that's just fine with us! We're a curious team, always looking for the next big (and small) idea in parties and events. We've just renovated our event halls at The Common Man Inn in Plymouth, and opened The Nest, a new event space at The Common Man Ashland.

We thank you for considering The Common Man family to host or cater your special event. We invite you to look through this planner and get in touch directly with the venue that catches your eye. You may also send your catering inquiries to events@theCmaninn.com or events@theCman.com.

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Uncommon



EVENT VENUES

THE COMMON MAN ASHLAND

60 Main Street, Ashland, NH

Contact our event planners at fshevents@thecman.com and (603) 238-2888

Event Space at The Common Man Ashland:

The Nest: (pictured)

Accommodates up to 40 guests, 5-hour time frame: \$150

THE COMMON MAN CONCORD

25 Water Street, Concord, NH (Use 1 Gulf Street for GPS.)

Contact our event planners at cmcevents@thecman.com and (603) 228-4511

Event Spaces at The Common Man Concord:

Governor's Chamber:

Accommodates up to 15 guests, 4-hour time frame: \$50

Capital Room:

Accommodates up to 30 guests, 4-hour time frame: \$150

House Chamber:

Accommodates up to 60 guests, 4-hour time frame: \$200

The Common Man Concord offers off-site catering in NH's Capital City area.

THE COMMON MAN INN & RESTAURANT CLAREMONT

21 Water Street, Claremont, NH

Contact our event planners at cmclevents@thecman.com and (603) 542-0647

Event Spaces at The Common Man Inn & Restaurant:

Sugar River Ballroom:

Accommodates 180 guests, 6-hour time frame: \$350 non-wedding, \$1500 wedding

Woven Label Boardroom:

Accommodates 60 guests, 6-hour time frame: \$250

Sullivan Green – Lawn and Garden Overlooking the Sugar River:

Accommodates 120 guests, 5-hour time frame: \$400 (Open Memorial Day to Columbus Day.)

The Common Man Claremont offers off-site catering in NH's Monadnock/Sunapee Region.

— Continued —



THE COMMON MAN INN & SPA PLYMOUTH

231 Main Street, Plymouth, NH

Contact our event planners at fshevents@thecman.com and (603) 238-2888

Event Spaces at The Common Man Inn & Spa:

The Birches Hall:

Accommodates 180 guests, 6-hour time frame: \$350 non-wedding, \$1500 wedding

Tenney Mountain Room: Accommodates 40 guests, 6-hour time frame: \$150

Baker Room: Accommodates 50 guests, 6-hour time frame: \$150

Pemi Room: Accommodates 30 guests, 6-hour time frame: \$75

Foster's Hall: Accommodates 150 guests, 6-hour time frame: \$350 non-wedding, \$2600 wedding

The Common Man Inn & Spa offers off-site catering in NH's Lakes and White Mountains regions.

THE COMMON MAN WINDHAM

88 Range Road, Windham, NH

Contact our event planners at cmwevents@thecman.com and (603) 898-0088

Event Spaces at The Common Man Windham:

Tack Room: Accommodates 35 guests, 4-hour time frame: \$100

Hayloft: Accommodates 40 guests, 4-hour time frame: \$100 (*Hayloft is not handicapped accessible.*)

Doc's Stall: Accommodates 10 guests, 4-hour time frame: \$25

The Stables: Accommodates 25 guests, 4-hour time frame: \$35

The Common Man Windham offers off-site catering in the southern part of NH.

Food and beverage minimums may apply.

THE GREENHOUSE at ITALIAN FARMHOUSE

337 Daniel Webster Highway, Plymouth, NH

Contact our event planners at fshevents@thecman.com and (603) 238-2888

Event Space at Italian Farmhouse:

The Greenhouse: (Pictured)

A working greenhouse that accommodates 100 guests, 6-hour time frame*: \$2000 wedding reception

3-hour time frame: \$1500 wedding ceremony and cocktail hour, \$500 non-wedding

(Open Memorial Day to Columbus Day.) *Reserve the greenhouse 4–10 p.m. or 5–11 p.m.



BREAKFAST TABLES

Breakfast tables are priced per guest. Prices based on a two-hour service.

There is a 10-guest minimum for all breakfast options, unless otherwise noted.

Locally-roasted Common Man Joe fair trade coffee and teas are included with all breakfast options.

Continental Table 7.99

Assorted Baked Goods *Muffins, sweet breads and pastries.* • Chilled Fruit Juices

Breakfast Sandwich Table 10.99

Assorted Breakfast Sandwiches • Breakfast Potatoes • Fresh Fruit Salad • Chilled Fruit Juices

Executive Table 11.99

Assorted Baked Goods *Muffins, sweet breads and pastries.* • Yogurt and Granola • Fresh Fruit Salad • Chilled Fruit Juices

Classic Breakfast Table 13.99

Cheesy Scallion Scrambled Eggs • Bacon and Maple Sausage • Breakfast Potatoes
Sweet Breads • Fresh Fruit Salad • Chilled Fruit Juices

Deluxe Breakfast Table 17.99 20-guest minimum

Choice of Cheesy Scallion Scrambled Eggs, Quiche Lorraine or Eggs Florentine

Choice of Belgian Waffles or French Toast

Bacon and Maple Sausage • Breakfast Potatoes • Fresh Fruit Salad • Sweet Breads • Chilled Fruit Juices

Brunch Table 24.99 30-guest minimum

Choice of Cheesy Scallion Scrambled Eggs, Quiche Lorraine or Eggs Florentine • *Choice of* Belgian Waffles or French Toast

Choice of two Sliced Roast Turkey *Pan gravy*, Baked New England Haddock,

Chicken Piccata or Pork Loin *Topped with roasted apples.*

Bacon and Maple Sausage • Breakfast Potatoes • Garden Salad *Vinaigrette.*

Fresh Fruit Salad • Sweet Breads • Chilled Fruit Juices

Breakfast Table Extras *Priced per guest.*

Yogurts 1.99 • Granola 1.99 • Croissants 1.99 • Bagels and Cream Cheese 2.99 • Breakfast Sandwiches 4.99
Cold Cereals 1.99 • Oatmeal 1.99 • Cheesy Scallion Scrambled Eggs 2.99 • Bacon 2.99 • Maple Sausage 2.99
Breakfast Potatoes 1.99 • Cage-free, Hard-boiled Eggs 6.99/dozen

BREAK BITES

*Break offerings are priced per guest (10-guest minimum) and based on a 2-hour service.
Locally-roasted Common Man Joe fair trade coffee and teas are included with all break bites.*

Cookie Jar 4.99

Assorted Cookies and Brownies
With a Flavored Milk Station 1. per guest

Snack Attack 6.99

Mixed Nuts • Warmed Pretzel Bites *Whole grain cheese sauce.*
House-made Kettle Chips • Popcorn

Uncommon Cheese Table 3.99

Common Man Dip • Boursin Dip • Cheddar Block • Crackers

Healthy Snack 6.99

Granola • Yogurt • Whole Fruit
Cage-free, Hard-boiled Eggs

Gluten-Free Nibbler 5.99

Vegetable Crudités • Herb Dip • Sliced Fresh Fruit

Donut Cart 6.99

Assorted Donuts • Warm and Chilled Apple Cider

Ice Cream Shoppe 7.99

Common Man-made Vanilla and Chocolate Ice Creams • Hot Fudge
Fresh Whipped Cream • Assorted Toppings
With additional ice cream flavors or Common Man root beer 1.99 per guest

Beverages 1.99

Assorted Chilled Coca-Cola Products • Bottled Water



SACK LUNCHES

*Sack lunches are priced per guest (20-guest minimum).
Available for off-site events and for guests who are going off property.*

*Sack lunches include chilled soda or bottled water,
whole piece of fruit, and necessary condiments and utensils.*

15.99 per guest

Choose Two Sandwiches:

Italian Sub
On a baguette.

Turkey and Swiss Wrap
Lettuce and tomato.

Veggie Wrap
Hummus, sliced tomato, cucumbers, lettuce and Cheddar cheese.

Roast Beef and Boursin
Lettuce, tomato and red onion on a brioche bun.

Choose One Side:

Red Bliss Potato Salad

Pasta Salad

Freshly-cut Celery and Carrot Sticks *House-made ranch dressing.*

Cape Cod Kettle Chips

Choose One Dessert:

Chocolate Chip Cookie

Oatmeal Raisin Cookie

Brownie

Granola Bar



PLATED LUNCHES

Plated lunches are priced per guest (10-guest minimum) and are available between 11 a.m. and 3 p.m.

Plated lunches include artisan rolls, whipped butter, one salad choice, fresh seasonal vegetable, chef's choice of starch, chef's choice of dessert, locally-roasted Common Man Joe fair trade coffee, teas and assorted Coca-Cola products.

Choose One Salad:

Garden Salad *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*

Classic Caesar *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Uncommon Salad *Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.*

Choose Two Entrées:

Grilled Steak Tips *Mushroom demi-glaze.* 19.99

Atlantic Salmon *Oven-roasted with maple Dijon sauce.* 19.99

New England Style Haddock *Ritz crumb topping and lemon butter sauce.* 17.99

Roast New England Turkey *Sage stuffing, pan gravy and cranberry sauce.* 16.99

Statler Chicken *Spinach, ricotta and roasted tomatoes. Served on a bed of tomato coulis.* 17.99

Roasted Vegetable and Three Cheese Manicotti *Crème rosa.* 14.99

LIGHTER PLATED LUNCHES

Plated lunches are priced per guest and are available between 11 a.m. and 3 p.m.

There is a 10-guest minimum.

Choice of two entrées includes artisan rolls, whipped butter, chef's choice of dessert, locally-roasted Common Man Joe fair trade coffee, teas and assorted Coca-Cola products.

Classic Caesar Salad *Romaine tossed with aged Parmesan and topped with house-made croutons.*

Served with natural grilled chicken. 14.99 • *Served with grilled salmon.* 18.99

Uncommon Salad *Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.*

Served with natural grilled chicken. 14.99 • *Served with grilled salmon.* 18.99

Quiche Lorraine or Florentine *Homemade with bacon and onions or spinach and mushrooms.*

Served with field greens and balsamic vinaigrette dressing. 13.99



LUNCH BUFFETS

Lunch buffets are priced per guest (20-guest minimum) and are available between 11 a.m. and 3 p.m.

Prices are based on a two-hour service.

Lunch buffets include artisan rolls, whipped butter, one salad choice, two or three entrée choices, fresh seasonal vegetable, choice of starch, choice of dessert, locally-roasted Common Man Joe fair trade coffee, teas and assorted Coca-Cola products.

Lunch Buffet with Two Entrées 19.99 • Lunch Buffet with Three Entrées 21.99

Salad Choices:

Garden Salad *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*

Classic Caesar *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Uncommon Salad *Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.*

Starch Choices:

House-mashed Potatoes • Herb-roasted Red Potatoes • Rice Pilaf

Entrée Choices:

New England Pot Roast *Braised pot roast with pan gravy and roasted vegetables.*

Roast New England Turkey *Sage stuffing, pan gravy and cranberry sauce.*

Statler Chicken *Spinach, ricotta and roasted tomatoes. Served on a bed of tomato coulis.*

Chicken Piccata *Boneless chicken breast sautéed with lemon caper white wine sauce.*

New England Style Haddock *Ritz crumb topping and lemon butter sauce.*

Pork Loin *Topped with roasted apples.*

Roasted Vegetable and Three Cheese Manicotti *Crème rosa.*

Grilled Steak Tips *Mushroom demi-glace. Additional 1. per guest.*

Oven-Roasted Atlantic Salmon *Maple Dijon sauce. Additional 1. per guest.*

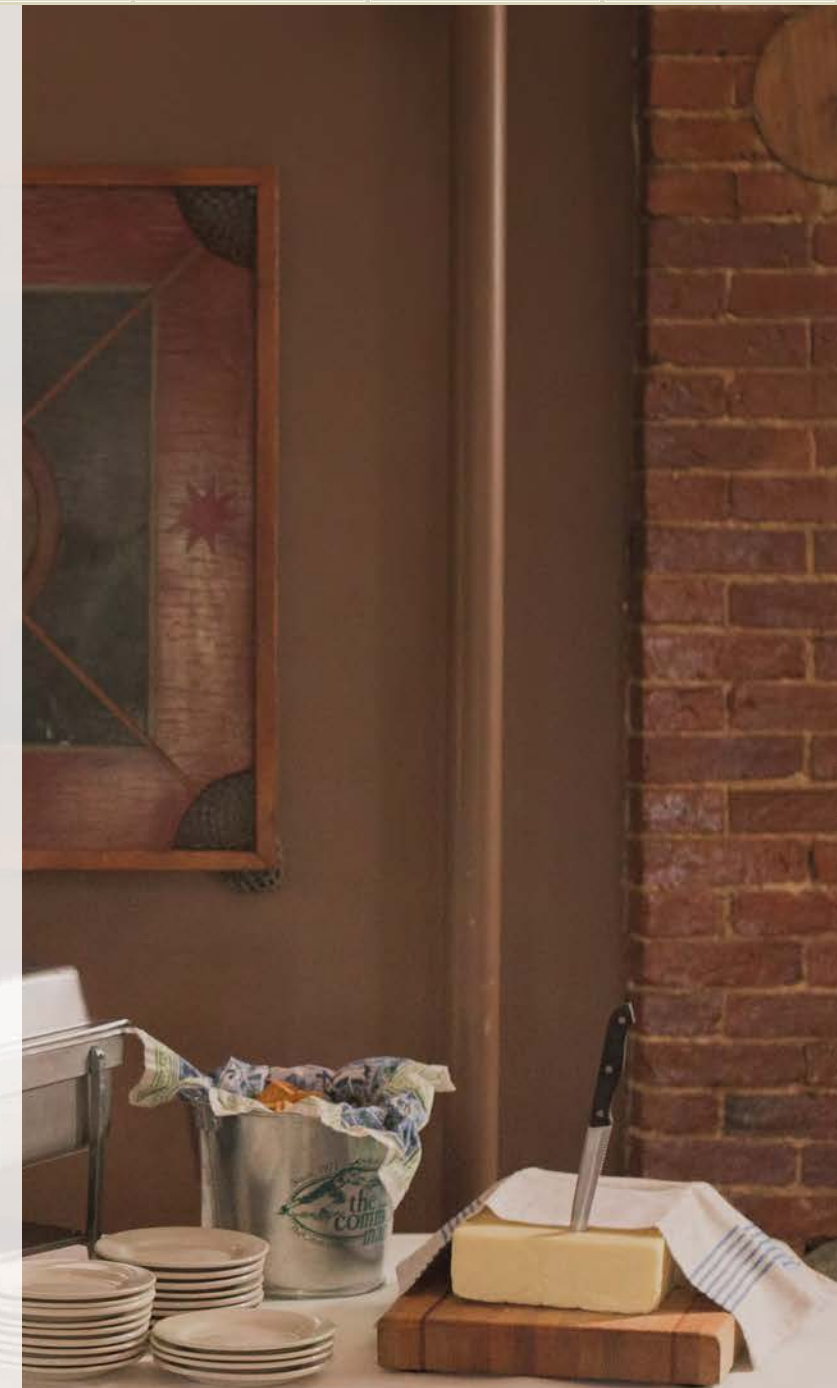
Dessert Choices:

Warm Apple Crisp *Served with Common Man-made vanilla ice cream.*

New York Style Cheese Cake *Fresh berry sauce.*

Carrot Cake *Cream cheese frosting.*

Strawberry Shortcake *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate shavings.*



SPECIALTY LUNCH TABLES

Lunch tables are served buffet-style, priced per guest (10-guest minimum) and available between 11 a.m. and 3 p.m.

Prices are based on a two-hour service.

Includes locally-roasted Common Man Joe fair trade coffee, teas and assorted Coca-Cola products.

Chef's Deli Table 15.99

Garden Salad House-made ranch or vinaigrette.

Build-Your-Own Sandwiches Assorted meats, breads, cheeses, and vegetables.

Pasta Salad • House-made Kettle Chips • Cookies and Brownies

Hearty Sandwich Table 16.99

Garden Salad House-made ranch or vinaigrette.

Assorted Gourmet Wrap Sandwiches • Hearty Deli Sandwiches • Chef's Daily Soup

Pasta Salad • House-made Kettle Chips • Pickles • Cookies and Brownies

Italian Lunch Table 16.99

Assorted Gourmet Flatbread Pizzas • Meatballs and Sausage Pasta and marinara sauce.

Chef-selection Pasta Side • Marinated Roasted Vegetable Platter • Cookies and Brownies

Uncommon Lunch Table 17.99

Classic Caesar Salad Romaine, house-made croutons, Parmesan and Caesar dressing.

Served with grilled sides of chicken, salmon and portabella mushrooms.

Uncommon Macaroni and Cheese • Marinated Roasted Vegetable Platter • Cookies and Brownies

Fiesta Lunch Table 18.99

Cilantro and Lime Marinated Chicken and Beef • Sautéed Onions and Peppers

Spanish Rice • Tomatoes • Cheddar • Sour Cream • Salsa • Guacamole

Taco Shells • Churros with Dipping Sauce

Lunch Table Soups and Chili *Choose one for an additional 1.99 per guest*

Butternut Squash Bisque • Tomato Bisque • Common Man Clam Chowder

Common Man Chili Beef and bean.

Mashed Potato Bar *Additional 3.99 per guest*

House-mashed Potatoes Sour cream, bacon, scallions, broccoli and Cheddar cheese.



COCKTAIL PARTIES

Hors D'oeuvre Displays *Priced per guest.*

- Domestic and Imported Cheese Display *Crackers, baguettes and crostini.* 4.99
- Chilled Fresh Vegetable Crudités *Seasonal vegetables and house-made ranch dip.* 3.99
- Fresh Fruit and Berry Display *Greek yogurt dip.* 3.99
- Mediterranean Spread *Hummus, tabouli and olives with pita chips.* 5.99
- Antipasto *Italian meats, Asiago, marinated mozzarella, olives, mushrooms, roasted peppers, artichoke hearts, grilled onions and pepperoncini with crostini.* 7.99
- Roasted Tomato and Spinach Dip *Pita chips.* 3.99
- Crab and Artichoke Dip *Pita chips.* 4.99
- Roasted Marinated Vegetable Platter *Squash, zucchini, tomatoes, mushrooms, red onions, asparagus and carrots.* 4.99
- Uncommon Cheese Table *Common Man dips and Cheddar block with assorted crackers.* 3.99
- Raw Bar *Oysters on the half shell, crab salad, jumbo shrimp cocktail, mignonette, cocktail sauce, lemons, horseradish and Tabasco sauce.* 15.99

Chef Stations *Priced per guest (30-guest minimum).* *Chef's attendant fee of 50. per station.*

Uncommon House-made Macaroni and Cheese Station 8.99
 Uncommon Mac and Cheese • Buffalo Chicken Mac and Cheese
 Mac and Cheese with Pancetta and Garden Peas
Add Lobster Macaroni and Cheese for an additional 4.99 per guest.

Slider Station 8.99 (Choose three.)
 Hamburger • Common Man-made Veggie Burger • Pulled Pork • Shredded BBQ Chicken
Sliders served on toasted brioche buns.

Taco Bar 10.99
 Beef Barbacoa • Blackened Baby Shrimp • Pulled Chicken • Black Beans and Rice
 Shredded Cheese • Lettuce • Tomatoes • Salsa • Sour Cream • Guacamole • Flour Tortillas

Mashed Potato Bar 9.99
 House-mashed Potatoes • Blackened Baby Shrimp • Pulled Pork
 Cheddar • Bacon • Scallions • Broccoli • Sour Cream • Pan Gravy



Passed Hors D'oeuvres *Priced per 100 pieces.*Vegetarian Pot Stickers *Soy sesame dipping sauce.* 159.99Bruschetta *Crostini, fresh tomatoes, basil and balsamic drizzle.* 139.99Artichoke and Goat Cheese Tartlet *Sundried tomato pesto.* 159.99Spanakopita *Greek-style feta cheese and spinach wrapped in phyllo with tzatziki sauce.* 179.99Spring Rolls *Crispy spring rolls served with a sweet chili dipping sauce.* 179.99

French Onion Cheese Crostini 149.99

Nutella Deviled Strawberry *Common Man white chocolate shavings.* 149.99Shitake Mushroom Skewers *Peanut sauce.* 149.99Zucchini Garlic Parmesan Cakes *Roasted tomato sour cream.* 149.99Cheese Bites *Spicy pesto tomato marinara.* 129.99Cauliflower Buffalo Bites *Bleu cheese dipping sauce.* 139.99Flatbread Pizzas *Caramelized Onion, Margherita, BBQ Chicken and Pepperoni.* 139.99English Cucumber Caps *Salmon mousse.* 199.99

Bacon-wrapped Scallops 259.99

Common Man Mini Crab Cakes *Pan-seared with a lemon basil aioli.* 259.99Lobster Quesadilla *Cilantro lime sour cream.* 279.99Shrimp Cocktail *Horseradish cocktail sauce and fresh lemon.* 329.99Shrimp Remoulade *Pita chips.* 259.99Rice Krispy Shrimp *Ponzu soy glaze.* 329.99

Uncommon Escargot Tartlets 259.99

Prosciutto-wrapped Fresh Melon 199.99

Bacon and Sriracha Deviled Eggs 159.99

Bacon-wrapped Brussels Sprouts 179.99

Prosciutto-wrapped Asparagus *Roasted with an aged balsamic drizzle.* 199.99Sausage en Croûte *Spicy mustard dipping sauce.* 159.99Antipasto Kabob *Salami, cherry tomato, fresh mozzarella, olive, artichoke heart and basil.* 189.99Sesame Chicken or Beef Satay *Spicy Thai peanut dipping sauce.* 189.99Buffalo Chicken Bites *Bleu cheese dipping sauce.* 179.99

Chicken Pot Pie Empanada 179.99

Spicy Chicken Nacho Bites 179.99

Curry Chicken Salad *Candied nuts and dried cranberries in lettuce.* 179.99Meatballs *Swedish, Marinara, BBQ, or Terriyaki.* 159.99Uncommon Wellington *Seared tenderloin, horseradish sauce and duxelles on crostini.* 199.99

PLATED DINNERS

Plated dinners are priced per guest (10-guest minimum) and are available between 5 p.m. and 10 p.m.

Plated dinners include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, choice of starch, choice of dessert, locally-roasted Common Man Joe fair trade coffee and teas.

Choose One Salad:

Garden Salad *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*

Classic Caesar *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Uncommon Salad *Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.*

Wedge Iceberg, *Gorgonzola, bleu cheese dressing, crisp bacon, tomato and shaved red onion.*

Caprese *Fresh mozzarella, tomatoes, mixed greens, fresh basil, aged balsamic. Additional 1.99 per guest*

Choose One Starch:

Rice Pilaf • House-mashed Potatoes • Herb-roasted Red Potatoes

Uncommon Macaroni and Cheese *Additional 1.99 per guest*

Choose Two Entrées:

Uncommon Surf and Turf *Sliced roast sirloin, demi-glace and lobster ravioli in a light cream sauce. 38.99*

Filet Mignon *Wrapped in prosciutto with béarnaise sauce. (Medium rare) 41.99*

NY Sirloin *Sliced and roasted with garlic demi-glace. 29.99*

Add choice of pan-seared crab cake, bacon-wrapped shrimp or lobster tail. Additional 7.99 per guest

Braised Short Ribs *Pan jus. 29.99*

Mixed Grill *Petite filet mignon with choice of pan-seared crab cake, bacon-wrapped shrimp or lobster tail. 45.99*

Statler Apple Walnut Chicken *Cheddar, apple cider glaze and corn bread. 25.99*

Statler Chicken *Spinach, ricotta and roasted tomatoes. Served on a bed of tomato coulis. 26.99*

Roasted Turkey *Sage stuffing, pan gravy and cranberry sauce. 24.99*

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Plated Dinners *continued*

Apricot-glazed Pork Loin *Roasted with a bacon bourbon gastrique.* 23.99

New England Style Haddock *Lobster sherry cream sauce.* 25.99

Award-winning Common Man Crab Cakes *Pan-seared with lemon aioli.* 25.99

Atlantic Salmon *Pesto-cruste with balsamic tomatoes.* 29.99

Butternut Squash Ravioli *Maple cream sauce, dried-cranberries and candied hazelnuts.* 24.99

Roasted Vegetable and Three Cheese Manicotti *Crème rosa.* 23.99

Choose One Dessert:

Warm Apple Crisp *Served with Common Man-made vanilla ice cream.*

New York Style Cheese Cake *Fresh berry sauce.*

Carrot Cake *Cream cheese frosting.*

Strawberry Shortcake *Macerated strawberries, homemade biscuits, whipped cream
and Common Man white chocolate shavings.*

Children's Plated Dinners:

For children attending who are under 12 years of age.

Chicken Fingers *French fries.* 12.99

Uncommon Macaroni and Cheese 12.99

Mini Cheese Pizza 12.99

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CHEF'S DINNER BUFFETS

Buffet dinners are priced per guest (20-guest minimum) and are available between 5 p.m. and 10 p.m.

Prices are based on a two-hour service.

Buffet dinners include artisan rolls, whipped butter, two salad choices, two or three entrée choices, fresh seasonal vegetable, choice of starch, choice of dessert, locally-roasted Common Man Joe fair trade coffee and teas.

Dinner Buffet with Two Entrées 28.99 • Dinner Buffet with Three Entrées 30.99

Salad Choices:

You may select one salad to have pre-plated and served to guests for an additional 2. per guest.

Garden Salad Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.

Classic Caesar Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.

Uncommon Salad Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.

Panzanella Salad Diced tomatoes, cucumbers, fresh mozzarella, basil and house-made croutons over mixed greens with vinaigrette.

Pasta Salad • Grilled Marinated Vegetable Platter • Tortellini Pesto Salad

Starch Choices:

House-mashed Potatoes • Herb-roasted Red Potatoes • Rice Pilaf

Uncommon Macaroni and Cheese *Additional 1.99 per guest*

Entrée Choices:

NY Sirloin Sliced and roasted with garlic demi-glace.

Grilled Steak Tips Mushroom demi-glace.

New England Pot Roast Braised pot roast with pan gravy and roasted vegetables.

Roast New England Turkey Sage stuffing, pan gravy and cranberry sauce.

Statler Chicken Spinach, ricotta and roasted tomatoes. Served on a bed of tomato coulis.

Chicken Piccata Boneless chicken breast sautéed with lemon caper white wine sauce.

— Continued —



Dinner Buffets *continued*

Statler Apple Walnut Chicken *Cheddar, apple cider glaze and corn bread.*

Atlantic Salmon *Pesto-crusted with balsamic tomatoes.*

New England Style Haddock *Lobster sherry cream sauce.*

Apricot-glazed Pork Loin *Roasted with a bacon bourbon gastrique.*

Roasted Vegetable and Three Cheese Manicotti *Crème rosa.*

Crispy Polenta and Roasted Vegetables *Tomato, basil and red wine sautéed vegetables, crispy Parmesan polenta cake, crumbled feta and basil pesto.*

Dessert Choices:

Warm Apple Crisp *Served with Common Man-made vanilla ice cream.*

New York Style Cheese Cake *Fresh berry sauce.*

Carrot Cake *Cream cheese frosting.*

Strawberry Shortcake *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate shavings.*

Children's Plated Dinners:

For children attending who are under 12 years of age.

Chicken Fingers *French fries.* 12.99

Uncommon Macaroni and Cheese 12.99

Mini Cheese Pizza 12.99

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CHEF'S DINNER STATIONS

Dinner stations are priced per guest (20-guest minimum) and are available between 5 p.m. and 10 p.m.

Prices are based on a two-hour service. Chef's attendant fee of 50. per station.

Chef's dinner stations include artisan rolls, whipped butter, fresh seasonal vegetable, locally-roasted Common Man Joe fair trade coffee and teas.

Add a starch selection for 1.99 per guest.

House-mashed Potatoes • Herb-roasted Red Potatoes • Rice Pilaf
Uncommon Macaroni and Cheese

If stations are to be served as dinner, you must select a minimum of three.

Pasta Station

15.99 per guest (Selection of three pastas) • As entrée 25.99

Cheese Tortellini *Alfredo sauce.*

Penne and Marinara *Fresh basil and aged Parmesan.*

Cavatappi and House-made Pesto Cream Sauce *Aged Parmesan.*

Four Cheese Ravioli *Wild mushroom Alfredo sauce.*

Orecchiette and Sautéed Vegetables *Artichoke hearts, tomatoes, baby spinach and roasted garlic sauce.*

Butternut Squash Ravioli *Maple cream sauce, candied hazelnuts and dried cranberries.*

Add shrimp and scallops for an additional 6.99 per guest.

Salad Station

5.99 per guest (Selection of three salads)

Garden Salad *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*

Classic Caesar *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Uncommon Salad *Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.*

Common Man Seasonal Salad *Our Chef's seasonal creation.*

Stir Fry Station

14.99 per guest • As entrée 25.99

Asian-marinated Beef and Chicken *Sautéed with Asian vegetables.*

Vegetable-fried Rice • Lo Mein Noodles • Fortune Cookies

Add shrimp and scallops for an additional 6.99 per guest.

— Continued —



Dinner Stations *continued***Carving Station**

Priced per guest below.

- Baked Country Ham *Assorted mustards.* 10.99
 Roast New England Turkey *Pan gravy and cranberry sauce.* 10.99
 Roast Beef Tenderloin *Garlic demi-glace.* 18.99
 Roast Sirloin of Beef *Mushroom cabernet sauce.* 15.99
 Apricot-glazed Pork Loin *Bacon bourbon gastrique.* 11.99
 Poached Salmon *Creamy cucumber dill sauce.* 13.99

Fajita Station

14.99 per guest • As entrée 25.99

- Cilantro and Lime Marinated Chicken and Beef • Sautéed Onions and Peppers
 Tomatoes • Cheddar • Sour Cream • Salsa • Guacamole • Spanish Rice • Soft Flour Tortillas
Add shrimp and scallops for an additional 6.99 per guest.

Uncommon House-made Macaroni and Cheese Station

8.99 per guest

- Uncommon Mac and Cheese • Buffalo Chicken Mac and Cheese
 Mac and Cheese with Pancetta and Garden Peas
Add Lobster Macaroni and Cheese for an additional 4.99 per guest.

Slider Station

8.99 per guest (Choose three.)

- Hamburger • Common Man-made Veggie Burger • Pulled Pork • Shredded BBQ Chicken
Sliders served on toasted brioche buns.

Taco Bar

10.99 per guest

- Beef Barbacoa • Blackened Baby Shrimp • Pulled Chicken • Black Beans and Rice
 Shredded Cheese • Lettuce • Tomatoes • Salsa • Sour Cream • Guacamole • Flour Tortillas

Mashed Potato Bar

9.99 per guest

- House-mashed Potatoes • Blackened Baby Shrimp • Pulled Pork
 Cheddar • Bacon • Scallions • Broccoli • Sour Cream • Pan Gravy



THEMED DINNERS

Themed dinners are priced per guest (30-guest minimum) and are available between 5 p.m. and 10 p.m.

Prices are based on a two-hour service. Chef's attendant fee of 50. per station.

Themed dinners include locally-roasted Common Man Joe fair trade coffee and teas.

Cowboy Cookout

House-made Corn Bread *Whipped butter.*

Garden Salad *Vinaigrette and house-made ranch dressings.*

Cole Slaw • Corn on the Cob • Uncommon Macaroni and Cheese

BBQ Bone-in Chicken • BBQ Pork Ribs • Sliced Watermelon

32.99

Add grilled salmon filets for an additional 6.99 per guest.

Add marinated beef tips for an additional 7.99 per guest.

BBQ Picnic

House-made Corn Bread *Whipped butter.*

Garden Salad *Vinaigrette and house-made ranch dressings.*

Red Bliss Potato Salad • Corn on the Cob • Pasta Salad

Hamburgers and Cheeseburgers • Hot Dogs

Common Man-made Veggie Burgers

Cookies and Brownies

23.99

New England Lobster Bake

House-made Corn Bread *Whipped butter.*

Common Man Clam Chowder

Garden Salad *Vinaigrette and house-made ranch dressings.*

Parsley-boiled Potatoes • Cole Slaw • Corn on the Cob

1 1/4 Pound Fresh Lobsters *Drawn butter.* • Grilled Boneless Chicken Breasts

Warm Apple Crisp *Served with Common Man-made vanilla ice cream.*

49.99

— Continued —



Themed Dinners *continued***Uncommon Pig Roast***Artisan Rolls Whipped butter.*

Cole Slaw • Corn on the Cob • Baked Beans • Red Bliss Potato Salad

Uncommon Macaroni and Cheese • Slow-roasted Pork Steamship

Strawberry Shortcake *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate shavings.*

31.99

Ciao Bella

House-made Garlic Bread

Panzanella Salad *Diced tomatoes, cucumbers, mozzarella, basil and house-made croutons over mixed greens with vinaigrette.*Classic Caesar Romaine *tossed with aged Parmesan, house-made croutons and Caesar dressing.*Penne and Pesto Cream Sauce *Aged Parmesan.*

Chicken Marsala • Seafood Alfredo

Tiramisu *Espresso and coffee liqueur-soaked ladyfinger cake, layered with mascarpone and a dusting of cocoa.*

29.99

Add meatballs and sausage for an additional 4.99 per guest.

PARTY EXTRAS

LATE NIGHT SNACKS

Priced per 100 pieces.

Mini Cheeseburger Sliders *Sriracha ketchup, Cheddar and crispy onions.* 199.99

Pulled Pork Sliders *Coleslaw and BBQ sauce.* 179.99

Swedish or Italian Meatballs 149.99

Chicken Tenders *Choose Buffalo, Teriyaki, Sweet Chili, BBQ, Honey Mustard or Ranch.*
Celery and carrot sticks. 149.99

Mini Grilled Cheese Sandwiches and Tomato Soup Shooters 139.99

Potato Skins *Cheddar, bacon, scallions and sour cream.* 149.99

Flatbread Pizzas *Caramelized Onion, Margherita, BBQ Chicken and Pepperoni.* 139.99

French Toast Sticks *Crispy French toast and pure NH maple syrup.* 169.99

DESSERTS

Priced per guest (30-guest minimum).

Chocolate Fountain *Potato chips, marshmallows, strawberries, pineapple, bananas, pound cake, pretzel sticks and Rice Crispy treats.* 7.99 *Add bacon strips for an additional 1.99 per guest.*

Flavored Coffee Bar *Common Man Joe fair trade coffee, flavored syrups, sugars, rock candy swizzle sticks, cinnamon sticks and house-made whipped cream.* 5.99

Assorted Cookies, Brownies and Dessert Bars 5.99

Jumbo, Chocolate Covered Strawberries 3.99

Build Your Own Sundae *Common Man-made vanilla and chocolate ice creams, hot fudge, house-made whipped cream and assorted toppings.* 7.99

Cupcake Station *Chocolate, vanilla, red velvet, lemon and peanut butter cupcakes.* 6.99

Donut Cart *Donuts, warm and chilled apple cider.* 6.99

Flavored Water Station *Choice of two: Strawberry, cucumber, lemon or lime.* 2.99



CHEERS!

Please note that sales and service of alcoholic beverages are regulated by the State of New Hampshire.

The State prohibits guests from bringing alcoholic beverages into a licensed property. If the cost of your bar does not exceed 250., there will be an additional bar fee of 100. Additional bartenders are available at a cost of 100. per bartender, for a 4-hour service.

Open Bar

Unlimited beverage service to your guests. Guests will not be charged for beverages.

Event bill will reflect the number and type of drinks consumed. Tax and service charge will be automatically added to the final event bill.

Open Bar Options *Priced per guest.*

1st Hour:

Beer, House Wine and Non-Alcoholic Beverages: 18. • Beer, Specialty and House Wine and Non-Alcoholic Beverages: 21.

Beer, House Wine and Tier 1 Liquors: 22. • Beer, Specialty and House Wine, Tier 1 and 2 Liquors: 25.

Non-Alcoholic Beverages for guests under 21 years of age: 5.

Full 5 1/2 Hour Reception:

Beer, House Wine and Non-Alcoholic Beverages: 30. • Beer, Specialty & House Wine and Non-Alcoholic Beverages: 33.

Beer, House Wine and Tier 1 Liquors: 49. • Beer, Specialty and House Wine, Tier 1 and 2 Liquors: 52.

Non-Alcoholic Beverages for guests under 21 years of age: 5.

Cash Bar

Guests are charged for each beverage and tax at the time of service. Service charges are at the discretion of guests.

House Wines 6. *glass* • Platinum Wines 8.+ *glass* • Domestic Beer 4.+ *each* • Imported Beer 5.50+ *each*

Call Drinks 6.50+ *each* • Top Shelf Drinks 8.50+ *each* • Coca-Cola Products 2. *each* • Juices 2. *each* • Bottled Water 2. *each*

Bottled Wines

Common Man White Zinfandel, Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Merlot 20. per bottle.

Our event planners are happy to provide a full list of wine selections. Some selections and vintages may be limited to availability.

Sparkling Wines

Champagne Toast *Champagne flute filled 3/4 with house sparkling wine.* 3. per guest.

Our event planners are happy to provide a full list of sparkling wine selections. Some selections and vintages may be limited to availability.

Punch Bowls *Priced per bowl which serves up to 40 guests.*

Fruit/Non-Alcoholic 25. • Champagne Punch 75. • Red or White Wine Sangria 75.

Hot Apple Cider/Non-Alcoholic 50. • Hot Apple Cider with Rum 90.

Additional Information

A 9% NH state tax and 20% service fee is added to all food and non-alcoholic beverages purchased. Prices in this planner are valid through 2018.

A guaranteed guest count is required 12 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

Ivory house linens (napkins and tablecloths) are included for in-house events. We offer linens in a variety of colors, for an additional fee of 12. per table cloth, 2. per napkin and 15. each for floor-length table cloths.

A deposit is required to reserve your event and secure your event date. This deposit must be returned with your signed contract.

A payment of half the estimated food and beverage total is required three months prior to the date of your event. The final payment is due one week prior to the event, after we receive your guaranteed guest count (please see above).

All deposits are non-refundable. Discounted Common Man gift cards may not be used as payment for events.

During peak wedding season, there is a 100-guest minimum for event halls at The Common Man Inn & Spa Plymouth and The Common Man Inn & Restaurant Claremont.

Prices subject to change.

Off-site Catering and Drop-off Services

There is an additional fee for off-site coffee and tea service.

There is a 20-guest minimum for off-site and drop-off catering services.

Off-site catering fee begins at 500. for a four-hour period (100. charge will be incurred for every hour – or portion thereof – over the initial four-hour period) and includes set-up, chef, servers, china, silverware, glassware and breakdown services. A covered, lighted area is required.

The Common Man does not provide centerpieces, cake cutting set, favors, place cards, tables, chairs and other items not referenced as included above. Please contact our event planners if you have any questions.

Drop-off service fee begins at 100. and includes ready-to-eat food and quality plastic ware.

We offer family-style dinners for an additional fee of 7. per guest and any rental charges that may apply.

Please contact our event planners (listed on the following page) to discuss bar and bartending services.

Cancellation Policy

You may cancel your non-wedding event any time prior to 30 days before set event date without additional penalty, however, the catering fee deposit is non-refundable. If you cancel less than 30 days prior to your event, you will be charged 50% of the cost of food in addition to the non-refundable deposit. If you cancel your event within 7 days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.

Wedding cancellations must be made 6 months prior to the scheduled event. All deposits are non-refundable.

Contact us...

THE COMMON MAN ASHLAND

60 Main Street, Ashland, NH

Contact our event planners at fshevents@thecman.com and (603) 238-2888

THE COMMON MAN CONCORD

25 Water Street, Concord, NH

Contact our event planners at cmcevents@thecman.com and (603) 228-4511

THE COMMON MAN INN & RESTAURANT CLAREMONT

21 Water Street, Claremont, NH

Contact our event planners at cmclevents@thecman.com and (603) 542-0647

THE COMMON MAN INN & SPA PLYMOUTH

231 Main Street, Plymouth, NH

Contact our event planners at fshevents@thecman.com and (603) 238-2888

THE COMMON MAN WINDHAM

88 Range Road, Windham, NH

Contact our event planners at cmwevents@thecman.com and (603) 898-0088

THE GREENHOUSE at ITALIAN FARMHOUSE

337 Daniel Webster Highway, Plymouth, NH

Contact our event planners at fshevents@thecman.com and (603) 238-2888



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