



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

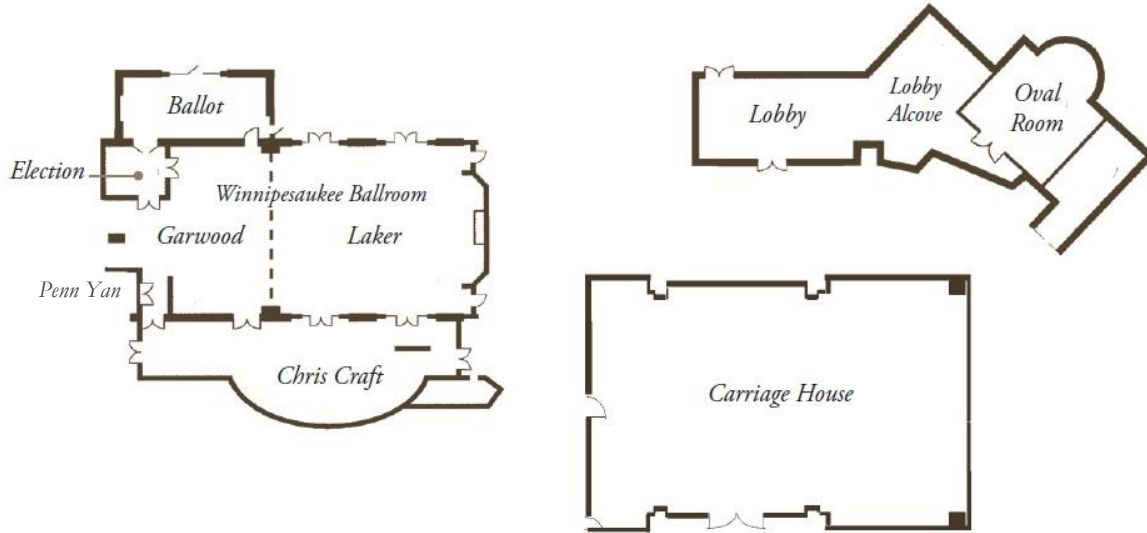


WINNIPESAUKEE BALLROOM

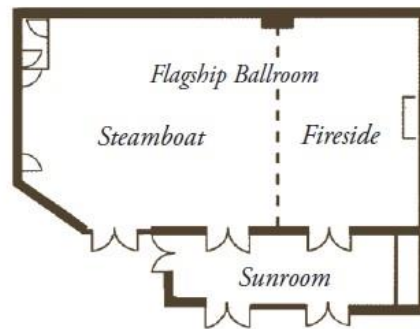


OVAL ROOM

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 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 2024.

Please be sure to add an 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 \$3.00 per guest will be added to each entrée selection.

A one-time fee of \$50 per event will apply for the plating of a cake or dessert 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 are 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 are 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 | Seasonal Whole Fruit
Selection of Chilled Juices | Locally Roasted Coffee & Tea
\$12

BAGEL BAR

Assorted Bagels | Flavored Cream Cheeses | Nut Butters | Assorted Toppings to Include: Bacon Crumbles, Sliced Strawberries, Cucumber, and Tomato Rounds | Fresh Fruit Salad
Selection of Chilled Juices | Locally Roasted Coffee & Tea
\$14

ASSORTED BREAKFAST SANDWICHES

Handmade Egg sandwiches *with Crisp Bacon, Sausage, or Vegetarian* | Fresh Fruit Salad | Assorted Yogurts and Granola
Selection of Chilled Juices | Locally Roasted Coffee & Tea
\$18

CHEF'S LAKESIDE BREAKFAST BUFFET

Choice of One: Scrambled Eggs or Cheesy Scallion Scrambled Eggs

Crisp Bacon | Sausage | Breakfast Potatoes | Fresh Fruit Salad | An Assortment of House-Baked Breakfast Pastries
Selection of Chilled Juices | Locally Roasted Coffee & Tea
\$24

(20 Guest Minimum)

If your guaranteed guest count falls below the minimum, an additional \$7.00 per person will be added to the pricing.

Add On: Crisp Belgian Waffles or French Toast - **\$4** Per Person

CHEF'S WINNIPESAUKEE BRUNCH BUFFET

Choice of One: Scrambled Eggs or Cheesy Scallion Scrambled Eggs

Choice of One: French Toast or Crisp Belgian Waffles

Choice of One: Chicken and Leeks with Mornay Sauce | Herb Roasted Pork Loin with Pancetta Crisp and Apple demi-glace | Seared Salmon with Maple Mustard Glaze | Sliced Roast Turkey | 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

\$34

(30 Guest Minimum)

If your guaranteed guest count falls below the minimum, an additional charge of \$7.00 per person will be added to the pricing.

BREAKFAST ENHANCEMENTS

(Additional Price Per Person)

Fresh, House-Baked Cinnamon Buns **\$4**

Cider Donuts (Available seasonally Mid-May through Mid-November) **\$5**

Assorted Yogurts, Granola, Dried Fruits, Berries, Nuts & Honey **\$6**

Dairy Free Yogurt Upgrade **\$4**

Assorted Pastries **\$2**

Gluten Free Baked Goods **\$3**

Cheesy Scallion Scrambled Eggs **\$5**

Crisp Bacon **\$5**

Sausage **\$5**

Classic or Florentine Eggs Benedict **\$6**

Crustless Quiche: *Choice of Spinach and Feta or Bacon and Cheese* **\$7**

Smoked Salmon Display: *Capers, Red Onion, Grated Egg Whites and Yolks, Dill Crème Fraiche, Bagel Chips* **\$8**

Waffle Station: *Belgian Waffle with Toppings Including: Chocolate Chips, Walnuts, Seasonal Berries, Homemade Whipped Cream and Maple Syrup* **\$11** (20 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.

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! Items are priced per person.

REFRESHMENTS

Must Be Ordered for Full Guest Count

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 **\$6**

BEVERAGE BREAK - EXTENSION

When Ordered with Breakfast-Lunch-Afternoon Snack

Locally Roasted in Plymouth, NH, Freshly Brewed Coffee and Tea or Assorted Sodas, Seltzers & Bottled Water or Assorted Chilled Juices **\$11**

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 **\$16**

NON-ALCOHOLIC BEVERAGE STATION

Iced Tea and Lemonade **\$5**

Bottled Waters & Assorted Seltzers **\$4**

SPECIALTY ENHANCEMENTS

Add on to Your Coffee Station: Cinnamon Sticks, Rock Candy Swizzle Sticks, Flavor Shots, Whipped Cream, Brown Sugar, Nutmeg, Peppermint Sticks, Marshmallows, Chocolate-Covered Espresso Beans **\$4**

HOT COCOA OR CIDER

Add on to Your Coffee Station: Creamy Hot Chocolate or Local Hot Apple Cider **\$3**

BREAKS & DESSERTS

Includes Freshly Brewed Coffee and Tea

COOKIE JAR

Assortment of Homemade Cookies | Gourmet Dessert Bars
\$11

STRAWBERRY SHORTCAKE

Macerated Strawberries | Homemade Biscuits | Homemade Whipped Cream | White Chocolate Shavings
\$13
(A La Mode \$4)

SEASONAL HOT CRISP STATION

Spring and Summer: Mixed Berry Crisp | **Fall and Winter:** Apple Crisp | Served with Homemade Whipped Cream
\$13
(A La Mode \$4)
(25 Guest Minimum)

ICE CREAM SHOPPE

Common Man Homemade Vanilla and Chocolate Ice Cream | Hot Fudge | Homemade Whipped Cream | Waffle Bowls with an Assortment of Toppings
\$13
(25 Guest Minimum)

POPCORN TIME

Natural Popcorn with Assorted Flavored Salts | Mini M&M's
\$12

SNACK ATTACK

Trail Mix | Pretzels | Chips
| Assorted Granola Bars | Candy Bars
\$15

APPLE TREE

Assorted Whole Apples | Apple Turnovers with Warm Caramel Sauce | Apple Muffins
\$15

HEALTHY HIATUS

Domestic and Imported Cheeses | Crackers | French Bread
Sliced Fresh Fruit with Berries | Almonds | Olives | Fig Preserves
\$16

AGED CHEDDAR BLOCK AND ROASTED RED PEPPER DIP

Accompanied by an Assortment of Crackers
\$11

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LIGHTER FARE

There is a 20-guest minimum. If your guaranteed guest count falls below the minimum requirement, an additional charge of \$10.00 per person will be added to the pricing. All Buffets are Priced Per Guest.

SALAD BAR

Artisan Rolls | Mixed Field Greens, Chopped Iceberg | Housemade Balsamic, Housemade Ranch, Seasonal Vinaigrette | Add-Ins: Cucumbers, Cherry Tomato, Carrots, Onions, Croutons, Bacon, Shaved Parmesan, Crumbled Goat Cheese, Blue Cheese Crumbles, Candied Pecans, Slivered Almonds | Sliced Grilled Chicken, Sliced Grilled Steak **\$28**

SOUTH OF THE BORDER

Field Greens Salad with Market Fresh Vegetables, Roasted Corn, Monterey Jack Cheese, and Chimichurri Vinaigrette | Make Your Own Tacos: Hard Shell Corn and Soft Flour Tortillas | Seasoned Ground Beef, Shredded Chicken, and Pork Carnitas | Spanish Rice | Vegetarian Refried Beans | Tortilla Chips with Salsa | Pico de Gallo | Lettuce | Sour Cream | Guacamole **\$30**

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* **\$27**

Gluten-Free Wraps are Available Upon Request **\$3**

ASSORTED GOURMET SANDWICHES

Choice of One Salad (See Options Below)

Choice of 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 | Grilled Portabella with Roasted Red Peppers, Spinach and Goat Cheese Mousse in a Wrap. Accompanied by Potato Chips and Pickles **\$28**

Add a 4th Sandwich Selection for an Additional **\$3** Per Person

BAY POINT DELI

Choice of Two Salads (See Options Below)

Platters of Sliced Domestic and Imported Meats and Cheeses | Roasted Portabella and Red Peppers | Served with Assorted Rolls and Sandwich Breads, Lettuce, Tomato, and Onions. Accompanied by Potato Chips and Pickles **\$28**

Gluten-Free Rolls are Available Upon Request **\$3**

CHEF'S SOUP & SALAD

Gourmet Macaroni and Cheese | Roasted Vegetables | Field Greens Salad with Market Fresh Vegetables and Assorted Dressings and Classic Caesar Salad, | Sliced Grilled Chicken | *Choice of Homemade Soup (See Options Below)* | Accompanied by Artisan Breads **\$26**

Add Choice Of: Grilled Salmon **\$9** | Grilled Steak **\$12**

All Lunch Buffets Include Chef's Dessert, Locally Roasted Coffee, Tea and Soda

SALAD OPTIONS

(Add an Additional Salad for \$3)

Field Greens Salad with Market Fresh Vegetables and Assorted Dressings

Classic Caesar Salad

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

Vegetarian Pasta Salad

Fresh Fruit Salad

House Potato Salad

SOUP OPTIONS

(Add to Existing Menu for \$4)

Minestrone

Broccoli and Smoked Aged Cheddar

Tomato Basil Bisque with Parmesan Cheese

Coconut Curry Bisque with Pumpkin Seeds

Clam Chowder

Lobster Corn Chowder **\$8** Per Person Additional

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PLATED LUNCHES

There is a 20-guest minimum. If your guaranteed guest count falls below the minimum requirement, an additional charge of \$10.00 per person will be added to the pricing. All Entrées are Priced Per Person

PLATED LUNCHEON SALAD OR SOUP

(Choice of One)

Field Greens Salad with Market Fresh Vegetables and Balsamic Vinaigrette

Caesar Salad with Romaine House-Made Croutons and Parmesan Cheese

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

PREMIUM SALAD \$4

Lakehouse Salad Cherry Tomato, Shaved Parmesan, Candied Pecans, Cucumber Ribbon, Sweet Garlic Vinaigrette

Greek Salad Chopped Ice Burg, Cucumbers, Red Onion, Tomatoes, Olives, Feta Cheese, Greek Dressing

Salad Caprese Fresh Mozzarella, Vine-Ripened Heirloom Tomato, Fresh Basil, Olive Oil, Balsamic Reduction (Available Seasonally, April–September)

Boat House Wedge Iceberg Wedge, Red Onion, Roasted Tomatoes, Bacon, Blue Cheese Dressing

PREMIUM SOUP \$8

Lobster Corn Chowder

PLATED LUNCH ENTREES

(Choice of Two Proteins Plus One Vegetarian Option)

Individual Sandwich Counts are Required 10 Business Days Prior to the Event.

Bourbon Beef Tips with Rosemary with Cracked Pepper Demi-Glace **\$41**

Herb Roasted Pork Loin with Pancetta Crisp and an Apple Demi-Glace **\$36**

Boneless Chicken Caprese with Pesto Mornay **\$36**

Sear Salmon with New Hampshire Maple Mustard Glaze **\$39**

Baked Sole with Crab and Scallop Stuffing and Bearnaise Sauce **\$38**

Creamy Polenta with Seasonal Vegetable Noodles, Olive and Artichoke Pomodoro Sauce, and Herbed Ricotta **\$32**

STARCHES

(Choice of One)

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

PREMIUM STARCHES \$4

Truffle Parmesan Whipped Potatoes, Herbed Pecorino Risotto, Creamy Scalloped Potatoes, Herbed Polenta

Served with Artisan Rolls and Butter, Chef's Dessert, Locally Roasted Coffee

PLATED LIGHTER FARE

Grilled Chicken Caesar Salad with Housemade Croutons and Parmesan Cheese **\$22**

Chef's Selection Quiche with a Field Greens Salad and House Dressing **\$22**

Served with Artisan Rolls and Butter, Chef's Dessert, Locally Roasted Coffee

PLATED GOURMET SANDWICHES

(Choice of Three Sandwich Options)

Roast Beef | Caramelized Onions, Smoked Cheddar, Horseradish Cream, Lettuce and Tomato on Ciabatta Bread

Capicola Salami | Roasted Red Peppers, Provolone, Lettuce and Tomato on a Brioche Roll

Turkey | Cranberry Aioli, Lettuce, and Tomato on Multi-Grain Bread

Chicken Caesar Wrap

Grilled Portabella | Roasted Red Peppers, Spinach and Goat Cheese Mousse in a Wrap

Served with Side Salad, Potato Chips, Pickle, Locally Roasted Coffee

\$25

Individual Sandwich Counts are Required 10 Business Days Prior to the Event.

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CHEF'S LUNCH BUFFET \$41

There is a 20-guest minimum. If your guaranteed guest count falls below the minimum requirement, an additional charge of \$10.00 per person will be added to the pricing. All buffets are priced per person.

SALADS

(Choice of One)

Field Greens Salad *with Market Fresh Vegetables and Assorted Dressings*

Classic Caesar Salad

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

Spinach Salad *with Bacon (on the side), Red Onion, Tomato, Blue Cheese and Maple Balsamic Vinaigrette*

House Potato Salad

Fresh Fruit Salad

Vegetarian Pasta Salad

ENTRÉES

(Choice of Two Proteins Plus One Vegetarian Option)

Bourbon Beef Tips *with Rosemary, Cracked Pepper Demi-Glace*

New England Pot Roast *with Root Vegetable Gravy*

Herb Roasted Pork Loin *with Pancetta Crisp and Apple Demi-Glace*

Roast Turkey *with Pan Gravy, Stuffing and Cranberry Sauce*

Statler Chicken Caprese *with Pesto Mornay*

Baked Sole *with Crab and Scallop Stuffing, Sherry Crumb, and Béarnaise Sauce*

Seared Salmon *with a New Hampshire Maple Mustard Glaze*

Spinach Ravioli *with Oven Roasted Tomatoes, Snap Peas, and Beurre Blanc Sauce*

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

Creamy Polenta *Seasonal Vegetable Noodles, Olive and Artichoke Pomodoro Sauce and Herbed Ricotta*

STARCHES

(Choice of One)

Traditional Whipped Potatoes

Herbed Roasted Fingerling Potatoes

Wild Rice Pilaf

Roasted Maple Sweet Potatoes

PREMIUM STARCHES \$4

Truffle Parmesan Whipped Potatoes

Herbed Pecorino Risotto

Creamy Scalloped Potatoes

Herbed Polenta

Chef's Lunch Buffet includes Artisan Rolls and Butter, Chef's Seasonal Vegetable, Chef's Dessert, Locally Roasted Coffee, Tea and Soda

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.

HORS D'OEUVRES

Displayed Hors d' Oeuvres are priced per person. The 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 **\$22**

Lobster Tails – Market Price Per Person Additional

Clam and Oyster Shucking by Chef Attendant - **\$75** Chef Attendant Fee

LOBSTER CORN CHOWDER STATION

(Must Be Ordered for Full Guest Count)

Fresh Lobster Corn Chowder Topped with Sauteed Lobster Meat Accompanied by Sweet Cornbread Muffins **\$11**

\$75 Chef Attendant Fee

HANDCRAFTED ARTISANAL CHEESE AND CHARCUTERIE

Artisan Cheeses | Charcuterie and House-Made Pâté with Seasonal Preserves | Nuts, Berries | Grapes | Crackers | French Bread
Crostini **\$13**

ANTIPASTO

Assorted Meats and Cheese with Roasted Marinated Vegetables | Olives | Pepperoncini | Toasted Breads | Breadsticks Dips and
Seasoned Oils **\$12**

BAKED TRIO OF DIPS

Wild New Hampshire Mushroom | Creamy Five Onion | Fire-Roasted Corn and Pico de Gallo | Accompanied by Assorted Breads |
Crackers | Vegetables **\$9**

CHILLED TRIO OF DIPS

Creamy Spinach Dip | Red Pepper Hummus | Pico de Gallo | Accompanied by Pita Crisps |
Tortilla Chips | Carrot and Celery Sticks **\$9**

AGED CHEDDAR BLOCK AND ROASTED RED PEPPER DIP

Accompanied by an Assortment of Crackers **\$7**

SEASONAL MARINATED VEGETABLE PLATTER

Squash, Zucchini, Tomato, Mushroom, Red Onions, and Carrots Marinated with Fresh Herbs, Garlic, and Olive Oil **\$8**

FRESH VEGETABLE CRUDITES

Housemade Ranch and Traditional Hummus **\$8**

SLICED FRESH FRUIT DISPLAY

Assorted Fresh Fruit Thinly Sliced and Accompanied by Grapes and Berries **\$8**

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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* **\$425**

Crab Cakes *Topped with Lemon Basil Aioli* **\$400**

Shrimp Taco Bite *with Seasoned Shrimp, Guacamole, Sour Cream in a Tortilla Cup* **\$400**

Jumbo Shrimp Cocktail *with Horseradish Cocktail Sauce and Fresh Lemon* **\$400**

Mini Beef Wellington *with Shaved Truffles and Dijonnaise* **\$400**

Mini Steak and Cheese *Garnished with Banana Peppers* **\$350**

House-Made Beef Meatballs *Tossed in a Korean Barbecue Sauce* **\$375**

Pork Pot Stickers *with Ponzu Drizzle* **\$325**

Macaroni and Cheese Bites *topped with Smoked Pulled Pork Pickled Onions* **\$375**

Chicken Parmesan Spring Roll *with House Pomodoro Sauce* **\$350**

Chicken Cordon Bleu Bites *with Swiss Cheese and Ham Fondue* **\$350**

Sweet Chili Thai Chicken Bites **\$325**

Vegetable Spring Rolls *with Ginger Soy Dipping Sauce* **\$275**

Vegetable Samosa Potsticker *with Mango Chutney* **\$375**

Vietnamese Spice-Braised Beef Chuck Tacos *Topped with Onion, Cheddar Cheese, Pineapple Salsa, and Napa Cabbage Served on a Wonton Crisp Chip. Finished with a Sweet Soy and Spiced Sour Cream Drizzle* **\$325**

Spanakopita *with Tzatziki Sauce* **\$275**

Sweet Baby Bell Peppers *stuffed with Creamy Pico de Gallo and Corn* **\$250**

Caprese Pesto Skewer *with Tomato and Mozzarella Cheese* **\$325**

Cranberry Brie Bites *with Crostini, Brie Cheese, Cranberry Sauce with Rosemary* **\$250**

Fresh Vegetable Roll *in Rice Paper served with a Chili Soy Dipping Sauce* **\$275**

Toasted Bread Points *with sliced Avocado topped with Candied Jalapenos with a hot honey drizzle* **\$350**

Bruschetta *with Marinated, Slow-Roasted Tomatoes on Crostini with Basil and Balsamic Reduction* **\$250**

SEASONAL HORS D'OEUVRES

Spring | Ahi Tuna Tartare *with guacamole, siracha aioli, and sweet soy on a wonton* **\$400**

Summer | Watermelon Bites *with whipped feta and balsamic reduction* **\$225**

Fall | Open-Faced Chicken Pot Pie *with cranberry chutney* **\$350**

Winter | Sausage Stuffed Mini Portabella Mushroom Caps **\$325**

PLATED DINNER

There is a 20-guest minimum. If your guaranteed guest count falls below the minimum requirement, an additional charge of \$13.00 per person will be added to the pricing. All Entrées are Priced Per Person.
Plated Appetizers, Premium Soups, Premium Salads are available upon request.

SOUPS & SALAD

(Choice of One)

Field Greens Salad with Market Fresh Vegetables and Balsamic Vinaigrette

Classic Caesar Salad

or

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

ENTRÉES

(Choice of Two Proteins Plus One Vegetarian Option)

Bourbon Beef Tips with Rosemary and Cracked Pepper Demi-Glace **\$52**

Cider Braised Boneless Short Ribs **\$52**

Sliced Garlic Roasted Sirloin with Thyme and Sherry Jus and Horseradish Crème **\$54**

Bacon-Wrapped Filet Mignon with a Red Wine Demi-Glace **\$59**

Herb Roasted Pork Loin with Pancetta Crisp and Apple Demi-Glace **\$47**

Caprese Statler Chicken with Pesto Mornay **\$49**

Mediterranean Statler Chicken with Lemon Basil Beurre Blanc **\$49**

Roasted Statler Chicken with Caramelized Shallot Jus **\$47**

Baked Sole with Crab and Scallop Stuffing, Sherry Crumb, and Béarnaise Sauce **\$50**

Seared Salmon with New Hampshire Mustard Maple Glaze **\$49**

Baked Haddock with a Lobster Sherry Cream Sauce **\$51**

Crab Cake with Summer Corn Relish and Spicy Remoulade **\$51**

Eggplant Napoleon with Breaded Eggplant Cutlets, Portabella Mushrooms, Wilted Spinach, Fire-Roasted Peppers, Fresh Mozzarella with House Pomodoro Sauce **\$39**

Butternut Squash Ravioli with Sage Brown Butter Sauce **\$39**

Spinach Ravioli with Oven-Roasted Tomato, Snap Peas, and Beurre Blanc Sauce **\$39**

Stuffed Peppers with Quinoa and Roasted Vegetables Topped with Red Pepper Coulis **\$39**

Creamy Polenta with Seasonal Vegetable Noodles, Olive and Artichoke Pomodoro Sauce, and Herbed Ricotta **\$39**

STARCHES

(Choice of One)

Traditional Whipped Potatoes

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Roasted Maple Sweet Potatoes

PREMIUM STARCHES \$4

Truffle Parmesan Whipped Potatoes

Herbed Pecorino Risotto

Creamy Scalloped Potatoes

Herbed Polenta

Served with Chef's Seasonal Vegetable, Artisan Rolls and Butter, Chef's Dessert, Locally Roasted Coffee, Tea and Soda

CHILDREN'S MENU

Choice of one of the following to be served to Children under 12.

Chicken Fingers and French Fries *or* Pasta with Creamy Cheese Sauce **\$19**

Petite Filet Mignon with French Fries **\$24**

All Children's Meals are served with a Fruit Cup.

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 \$52

There is a 20-guest minimum. If your guaranteed guest count falls below the minimum requirement, an additional charge of \$13.00 per person will be added to the pricing. All buffets are priced per person.

SALADS

(Choice of One)

Field Greens Salad with Market Fresh Vegetables and Assorted Dressings
Classic Caesar Salad with Romaine, Housemade Croutons and Parmesan Cheese
Chopped Salad with Iceberg Lettuce, Cucumbers, Celery, Tomato, Hard-Boiled Eggs and Blue Cheese Dressing
Spinach Salad with Bacon (on the side), Red Onion, Tomato, Blue Cheese and Maple Balsamic Vinaigrette

ENTRÉES

(Choice of Two Proteins Plus One Vegetarian Option)

Bourbon Beef Tips with Rosemary and Cracked Pepper Demi-Glace
Cider Braised Boneless Short Ribs
Herb Roasted Pork Loin with Pancetta Crisp and Apple Demi-Glace
Caprese Statler Chicken with Pesto Mornay
Mediterranean Statler Chicken with Lemon Basil Beurre Blanc
Roasted Statler Chicken with Caramelized Shallot Jus
Baked Sole with Crab and Scallop Stuffing, Sherry Crumb and Béarnaise Sauce
Seared Salmon with New Hampshire Mustard Maple Glaze
Baked Haddock with a Lobster Sherry Cream Sauce
Eggplant Napoleon with Breaded Eggplant Cutlets, Portabella Mushrooms, Wilted Spinach, Fire Roasted Peppers, Fresh Mozzarella with House Pomodoro Sauce
Creamy Polenta with Seasonal Vegetable Noodles, Olive and Artichoke Pomodoro Sauce and Herbed Ricotta
Butternut Squash Ravioli with Sage Brown Butter Sauce
Spinach Ravioli with Roasted Tomato, Snap Peas, Beurre Blanc Sauce
Stuffed Peppers with Quinoa and Roasted Vegetables topped with Red Pepper Coulis

STARCHES

(Choice of One)

Traditional Whipped Potatoes
Herbed Roasted Fingerling Potatoes
Wild Rice Pilaf
Roasted Maple Sweet Potatoes

PREMIUM STARCHES \$4

Truffle Parmesan Whipped Potatoes
Herbed Pecorino Risotto
Creamy Scalloped Potatoes
Herbed Polenta

Chef's Dinner Buffet includes Artisan Rolls and Butter, Chef's Seasonal Vegetable, Chef's Dessert, Locally Roasted Coffee, Tea and Soda

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THEMED DINNER BUFFETS

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SOUTHERN LIVING

Sweet Cornbread Muffins
Roasted Corn and Tomato Salad with Charred Vidalia
Onion Vinaigrette
Buttermilk Fried Chicken
BBQ Ribs
Brisket Macaroni and Cheese
Cole Slaw and Mashed Potatoes with Gravy
Choice of One Dessert: Pecan Pie | Blueberry Pie |
Chocolate Torte (GF) | Cannoli's
Locally Roasted Coffee and Tea
\$48

LAKESIDE BBQ

Field Greens Salad with Market Fresh Vegetables and
Assorted Dressings
Hamburgers
Hot Dogs
Bone-In BBQ Chicken
Homemade Veggie Burgers
Creamy Coleslaw
Baked Bean and Biscuits
Corn on the Cob
Sliced Watermelon & Brownies
Locally Roasted Coffee and Tea
\$43

Add Choice Of: Grilled Salmon - \$9 | Grilled Steak - \$12

FIESTA BAR

Field Greens Salad *with Roasted Corn*
Monterey Jack Cheese and Chimichurri Vinaigrette
Make Your Own Tacos:
Hard Shell Corn and Soft Flour Tortillas
Seasoned Sliced Beef, Sliced Fajita Chicken, Pork
Carnitas
Sautéed Peppers and Onions, Spanish Rice, Vegetarian
Black Beans, Mexican Street Corn, Corn Tortilla Chips,
Salsa, Pico de Gallo, Lettuce, Sour Cream, Queso Cheese
and Guacamole
Churros with Chocolate and Caramel Dipping Sauce
Locally Roasted Coffee and Tea
\$48

SALAD BAR

Spinach, Romaine and Mixed Greens
Assorted Vegetables, Blue Cheese Crumbles, Shaved
Parmesan, Cheddar Cheese, Dried Cranberries,
Almonds and Candied Pecans
Caprese Tortellini Salad
Salmon
Sliced Sirloin
Sliced Grilled Chicken
Assorted Dressings and Artisan Rolls
Lemon Cake
Locally Roasted Coffee and Tea
\$52

ITALIAN CUCINA

Antipasto Salad *with Olives, Artichokes, Mozzarella,*
Blistered Tomato, Basil, Arugula and Focaccia Croutons
Classic Caesar Salad
Garlic Bread
Three Cheese Vegetable Lasagna
Chicken Parmesan
Fettuccine Pasta
Meatballs in Marinara
Seasonal Vegetable
Choice of One Dessert: Pecan Pie | Blueberry Pie |
Chocolate Torte (GF) | Cannoli's
Locally Roasted Coffee and Tea
\$51

NEW ENGLAND LAKESIDE PICNIC

Roasted Corn Salad
Watermelon Salad
Cole Slaw
New England Clam Chowder
Lobster Rolls (*Choice of hot or cold*)
Grilled Lemon Bone in Chicken,
Baked Beans and Cornbread
Apple Pie
Locally Roasted Coffee and Tea
\$67

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SPIRITS & LIBATIONS

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 for the total amount due within 48 hours after the event

The 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 **\$6 - \$9** Per Drink

Wine Selections **\$8 - \$12** Per Glass

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, Coors Light, Miller Lite, Samuel Adams Boston Lager, Samuel Adams Seasonal, Smuttynose IPA, Allagash White, Corona, Corona Premier, Heineken, Moat Mountain (Rotating), Angry Orchard, Common Man IPA, High Noon, Kaliber (Non-Alcoholic)

WINES: Common Man Wines (White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon), Angeline Pinot Noir, Josh Cabernet Sauvignon, Bogle Merlot, J Lohr Estate Riverstone Chardonnay, Barone Fini Pinot Grigio, La Vieille Ferme Rosé, The Crossings Sauvignon Blanc

LIQUORS: Grey Goose, Absolut, Absolut Citron, Stolichnaya (Flavors), Tito's Handmade Vodka, Tanqueray, Beefeater, Bombay Sapphire, Hendricks, Bacardi, Captain Morgan, Malibu, Jack Daniels, Jameson, Canadian Club, Seagram's VO, Southern Comfort, Jim Beam, Dewars, Common Man Woodford Bourbon, Johnnie Walker Black, Milagro, Casamigos Blanco, Kailua, Baileys, Amaretto Disaronno, Aperol

BUBBLES BAR

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

\$10 Per Person

(25 Guest Minimum, Bartender Fee \$100)

BLOODY MARY BAR

Tito's Handmade Vodka and Absolut Peppar Vodka served with House Bloody Mary Mix and Tomato Juice. Garnish options of Limes, Lemons, Pickles, Celery, Olives, Shrimp Cocktail, Pepperoncini, Cheddar Cheese Cubes. Rim choices of Celery Salt, Lemon Pepper, and Chili Lime

\$12 Per Person

(25 Guest Minimum, Bartender Fee \$100)

SEASONAL SANGRIAS

(Must Be Pre-ordered with a Guaranteed Guest Count and Paid in Advance)

SPRING SANGRIA | Rosé, Lemon Vodka, Raspberry Lemonade, and Raspberries

SUMMER SANGRIA | Pinot Grigio, Malibu, Peach and Strawberry Puree, Pineapple Juice, Strawberries, and Lemons

FALL SANGRIA | Pinot Noir, Grand Marnier, Apple Cider, Apples, Cinnamon Sticks, and Oranges

WINTER SANGRIA | Red Wine, Cointreau, Cranberry and Orange Juice, Cranberries, and Oranges

\$10 Per Glass

(20 Guest Minimum)

SHOULD THE BAR'S TOTAL REVENUE NOT EXCEED \$250, A BARTENDER FEE OF \$100 WILL BE ADDED TO THE FINAL INVOICE

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