

The background of the image shows an outdoor event space under a large white tent. Several rectangular tables are covered with white tablecloths and are set with white plates, glasses, and silverware. Each table is surrounded by dark brown wooden chairs with white cushions. In the center of each table is a floral centerpiece. The tent is supported by wooden poles, and the ground is covered in green grass. In the background, there is a wooden building with large windows and a set of stairs leading up to it. The overall atmosphere is elegant and sophisticated.

Uncommon EVENTS at Your Place or OURS

Click to enter.

New Hampshire's Common Man Family

The first Common Man Restaurant opened in Ashland, NH in 1971. In the summer of '72, we catered our first uncommon event. Forty-seven years later, we offer 17 event venues in 5 locations across the state. We've catered to countless happy brides, pleased businessmen, proud parents, raucous best men and bridesmaids and delighted friends. We've planned perfect roasts, showers, BBQs, fundraisers, anniversaries, parties, dinners and weddings.

You might think it would all be a blur at this point, but our success is built on recognizing that your special event is just that, a special point in time. Our friendly, experienced catering team remains true to that understanding and is devoted to helping you realize just exactly what you have in mind.

And if what you have in mind takes us beyond our 47 years experience, that's just fine with us! We're a curious team always looking to the next idea in parties and events. We've renovated the event halls at Common Man Inn Plymouth and recently opened The Nest, a cozy event space at Common Man Ashland. We're excited to be offering events at The Barn, our rustic event barn located in Plymouth and accommodating up to 300 guests with views of the mountains and Pemigewasset river.

We thank you for considering the Common Man family to host or cater your special event. We invite you to page through this planner and get in touch directly with the venue that catches your eye.

Photos by Millyard Studios, Hinkley Photo, J Harper Photography, Aaron Nicholas Photography, Mon Petit Studio, Michael Cirelli Photography and Eric McCallister Photography
with assistance from Mindy Rossignol at Private Weddings and Events

Uncommon



EVENT VENUES

COMMON MAN ASHLAND

60 Main Street, Ashland, NH

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

Event Space at Common Man Ashland:

The Nest: *(pictured)*

Accommodates up to 35 guests, 5-hour time frame: \$150

COMMON MAN CONCORD

25 Water Street, Concord, NH

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

Event Spaces at 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

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

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 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 non-wedding, \$750 wedding

Sullivan Green:

Accommodates 120 guests, 5-hour time frame: \$350 *(Open Memorial Day to Columbus Day.)*

Common Man Claremont offers off-site catering in the Monadnock Sunapee Region of NH.

— 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 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

Common Man Inn offers off-site catering in NH's Lakes and White Mountain regions.

COMMON MAN WINDHAM

88 Range Road, Windham, NH

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

Event Spaces at 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

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

Food and beverage minimums may apply.



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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



BREAK BITES

*Break offerings are priced per guest (10-guest minimum) and based on a two-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 maple mustard and 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, add 1.99 per guest

Beverages 1.99

Assorted Chilled Sodas • Bottled Water



SACK LUNCHES

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

*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.*

Kettle Chips

Choose One Dessert:

Chocolate Chip Cookie • Oatmeal Raisin Cookie

Brownie • Granola Bar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



PLATED LUNCHES

Plated lunches are priced per guest (10-guest minimum), available 11 a.m.–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 sodas.**

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-glace.* 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 *Stuffed with 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.–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 sodas.

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

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



LUNCH BUFFETS

Lunch buffets are priced per guest (20-guest minimum), available 11 a.m.–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, seasonal vegetable, choice of starch, choice of dessert, locally-roasted Common Man Joe fair trade coffee, teas and assorted soft drinks.**

Two Entrées 20.99 per guest • Three Entrées 22.99 per guest

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 *Stuffed with 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.*

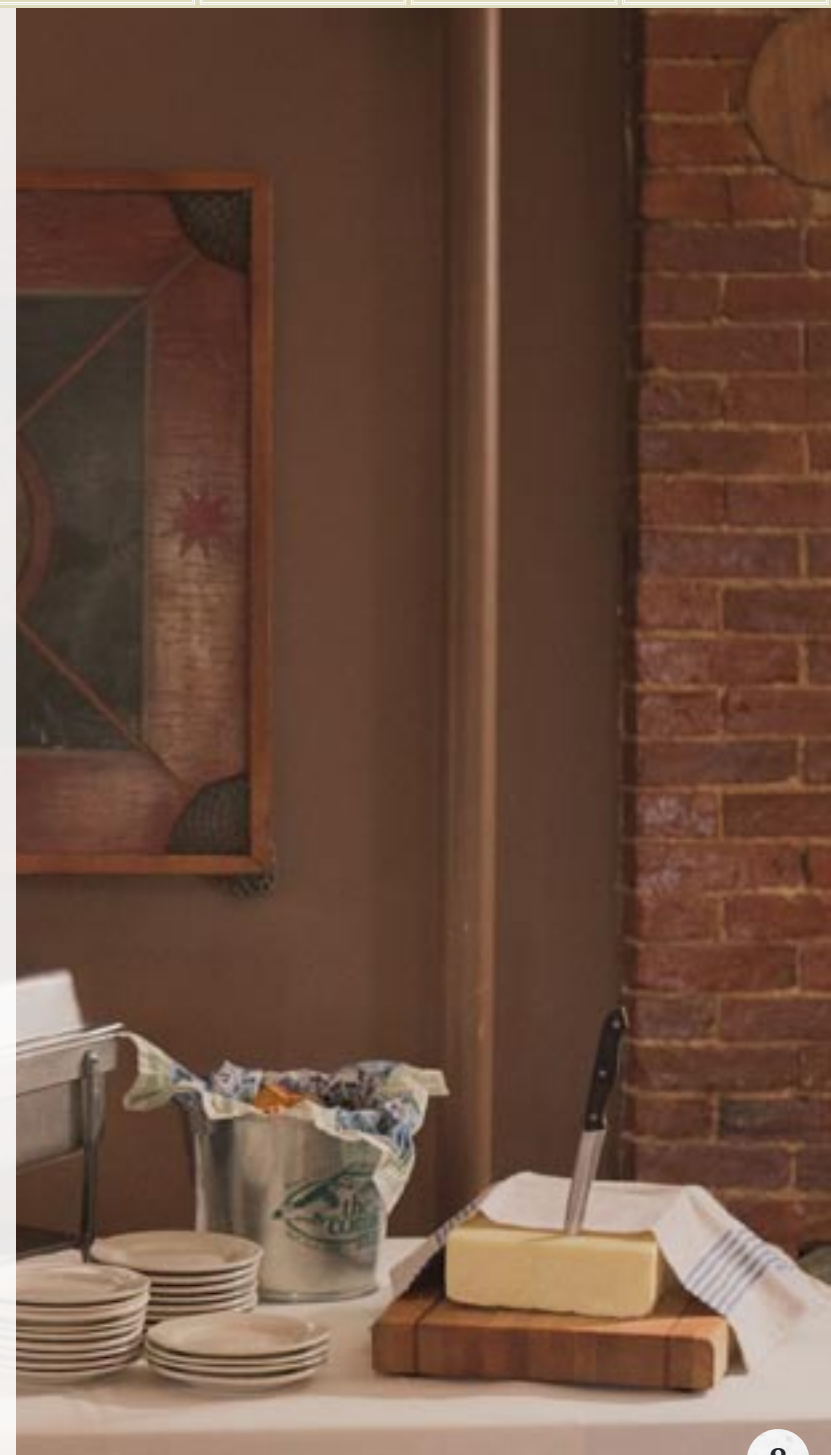
New York Style Cheese Cake *Fresh berry sauce.*

Carrot Cake *Cream cheese frosting.*

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

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



SPECIALTY LUNCH TABLES

Lunch buffets are priced per guest (10-guest minimum), available 11 a.m.–3 p.m.

Prices are based on a two-hour service.

*Includes locally-roasted Common Man Joe fair trade coffee, teas and assorted soft drinks.**

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, salsa and Cheddar.*

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



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

Passed Hors D'oeuvres *Priced per 100 pieces.*

Vegetarian Pot Stickers *Soy sesame dipping sauce.* 159.99

Bruschetta *Crostini, fresh tomatoes, basil and balsamic drizzle.* 139.99

Artichoke and Goat Cheese Tartlet *Sundried tomato pesto.* 159.99

Spanakopita *Greek-style feta cheese and spinach wrapped in phyllo with tzatziki sauce.* 179.99 ♦

Spring 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.* 149.99

Shitake Mushroom Skewers *Peanut sauce.* 149.99

— Continued —

♦ Not recommended for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



Passed Hors D'oeuvres *continued**Priced per 100 pieces.*Zucchini Garlic Parmesan Cakes *Roasted tomato sour cream.* 149.99Cheese Bites *Spicy pesto tomato marinara.* 129.99 ♦Cauliflower 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.* 159.99 ♦Antipasto 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

♦ Not recommended for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



PLATED DINNERS

*Plated dinners are priced per guest (10-guest minimum), available 5–10 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 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-glaze 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-glaze. 29.99*
Grilled Steak Tips *Mushroom demi-glaze. 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 *Stuffed with ricotta, roasted tomatoes and spinach.
Served on a bed of tomato coulis. 26.99*

— Continued —

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



Plated Dinners *continued*

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

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-crusted 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

—

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



CHEF'S DINNER BUFFETS

Buffet dinners are priced per guest (20-guest minimum), available 5–10 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 29.99 • Dinner Buffet with Three Entrées 31.99

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 Stuffed with ricotta, roasted tomatoes and spinach. Served on a bed of tomato coulis.

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

— Continued —

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



Dinner Buffets *continued*

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

Atlantic Salmon *Pesto-cruste 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.*

Portabella Stack *Roasted portabella mushroom, red pepper, red onion and zucchini on a bed of marinara.*

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

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



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

CHEF'S DINNER STATIONS

Dinner stations are priced per guest (20-guest minimum), available 5–10 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 four.

Pasta Station

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

Cheese Tortellini *Alfredo sauce.* • Penne and Marinara *Fresh basil and aged Parmesan.*

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

Four Cheese Ravioli and 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

Stir Fry Station

14.99 per guest • As entrée 25.99 per guest

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 —

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



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**

10.99 per guest • As entrée 25.99

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 (Choose three.)

12.99 per guest • As entrée 25.99

Hamburger • Common Man-made Veggie Burger • Pulled Pork • Shredded BBQ Chicken

*Sliders served on toasted brioche buns.***Taco Bar**

12.99 per guest • As entrée 25.99

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

Mashed Potato Bar

10.99 per guest • As entrée 25.99

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



THEMED DINNERS

Themed dinners are priced per guest (30-guest minimum), available 5–10 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!

32.99 per guest

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

Add grilled salmon filets for an additional 6.99 per guest.

Add marinated beef tips for an additional 7.99 per guest.

BBQ Picnic

23.99 per guest

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

New England Lobster Bake

49.99 per guest

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.*

— Continued —

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



Themed Dinners *continued***Uncommon Pig Roast**

31.99 per guest

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.***Ciao Bella**

29.99 per guest

*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.**Add meatballs and sausage for an additional 4.99 per guest.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness,
especially if you have certain medical conditions.



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 Cheeses 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).

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

♦ Not recommended for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



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 four-hour service.

Bar service is not available for off-site catered events.

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*

– Continued –



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 have limited 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 have limited availability.*

Punch Bowls

Priced per bowl which serves up to 40 guests.

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

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

Sodas 2. *each* • Juices 2. *each* • Bottled Water 2. *each*

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*



Additional Information

A 9% NH state tax and 20% service fee is added to all food and beverages purchased. Prices in this planner are valid through 2020.

A 9% NH state tax is added to function room rental fees.

A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

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

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 Common Man Inn & Spa Plymouth and Common Man Inn & Restaurant Claremont.

In-house room rental fees include tables, chairs, china, glassware and standard ivory house linens (napkins and tablecloths). 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.

Prices subject to change.

Off-site Catering and Drop-off Services

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

Off-site coffee and tea service is available upon request for an additional fee.

Off-site catering fee begins at 800. for a 4-hour period and includes chef, servers, china, silverware and glassware. Set up and breakdown are included in this fee. A 100. charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.

A covered, lighted area is required for off-site catered events. The Common Man does not provide tent, tables, chairs, linens, drinking water or electricity for off-site events.

Drop-off service fee begins at 100. and includes ready-to-eat food and quality plastic ware. There is a 20-guest minimum for drop-off catering services.

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

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...

COMMON MAN ASHLAND

60 Main Street, Ashland, NH

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

COMMON MAN CONCORD

25 Water Street, Concord, NH

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

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

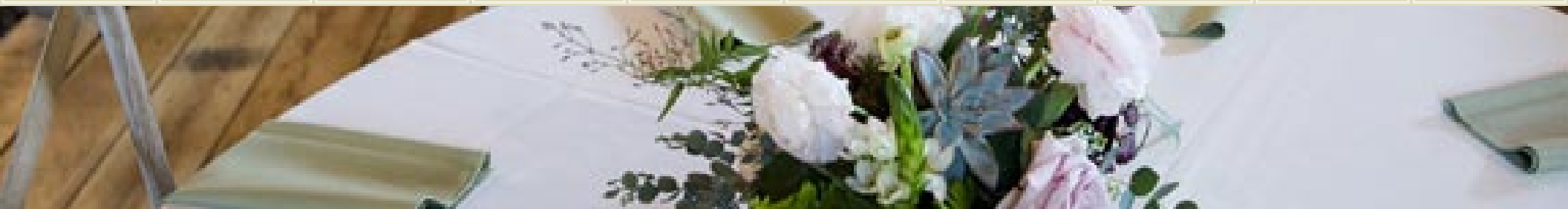
COMMON MAN WINDHAM

88 Range Road, Windham, NH

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



Original



Lotus Floral Designs

LOCAL PROVIDERS

*We've gathered this list of tried-and-true local providers to help you in planning your uncommon event.
If you need anything at all that is not listed, please let us know. We are happy to help!*

Flowers

Lotus Floral Designs • (603) 491-4063 • lotusfloraldesigns.com

Emily Herzig Floral Studio • (603) 444-7600 • ehfloral.com

The Fuchsia Peony • (603) 369-9273 • thefuchsiapeony.com

Lakes Region Floral Studio • (603) 524-1853 • lakesregionfloralstudio.com

Mountain Laurel Flower Shop • (603) 968-3059 • mountainlaurelflowers.com

Simple Bouquets • (603) 286-7200 • simplebouquet.com

Cakes

Jacques Pastries • (603) 485-4035 • jacquespastries.com

Ooo La La Creative Cakes • (603) 455-2989 • ooolalacreativecakes.com

From Scratch Baking Co • (603) 515-1049 • fromscratchbakingcompany.com

Justice of the Peace

Lisa Parker • (603) 491-7613 • lisavt@comcast.net

Bob Towner • (603) 387-0559 • btowner@metrocast.net

Martha Clement • (603) 520-8219 • martha@metrocast.net

Rental Equipment

Lakes Region Tent and Event • (603) 456-2049

lakesregiontentandevent.com

Taylor Rental • (603) 524-5553 • nhtent.com

Peak Event Services • (781) 729-4000 • peakeventservices.com

Special Events of New England • (800) 924-8389 • specialeventsofne.com

Transportation Services

Abby Limousine Service • (866) 584-2229 • abbylimo.com

Prestige Limousine • (877) 781-5466 • prestigelimousinesnh.com

National Express Charter • (401) 239-8254 • nationalexpresscharter.com

Ice Carvings

Ice Designs by Jeff Day • (603) 455-5458 • icedesigns-nh.com

Hair, Makeup, Spa Treatments & Other Services

The Spa & Salon at the Inn • (603) 238-2845 • theCmanInnPlymouth.com

Entertainment

Chris White Band • (603) 530-2927

The Holy Cows (4–7 piece band/DJ) • (603) 455-7488 • holycowband.com

5 Star Entertainment • (603) 630-3280 • nh5star.com

Main Event Entertainment • (888) 833-8293 • djoffice@mainevent.com

Peak Entertainment DJ Co. • (802) 888-6978 • peakdj.com

Chuck Noel DJ • (978) 376-9864 • djchucknoel.com

NRG Entertainment • (603) 566-4511 • nrgentertainment.com

Crown Entertainment • (978) 483-0776 • crownent.com

Ceremony & Cocktail Hour Music

George on Guitar • (603) 883-3769 • georgeonguitar.com

Paul Warnick • (603) 393-7280 • paulwarnickmusic.com

David William Ross • davidwilliamross.com

Deluna Harps • (941) 544-7756 • delunaharps.com

Fireworks Show

Hell's Gate Fireworks • (603) 481-2793 and (603) 786-3637

Photographers

Michael Cirelli Photography • (603) 490-1366 • cirelliworke.com

Kate & Keith • (978) 743-9073

kateandkeithphotography.com

Millyard Studios • (603) 232-6828 • millyardstudios.com

Hinkley Photo • (603) 738-4613 • hinkleyphoto.com

Kate Preftakes Photography • (603) 759-8362

preftakesphoto.com

Authentic Eye • (603) 786-5048 • authenticeye.com

Corey Garland • (603) 848-5411 • coreygarland.com

Birch Blaze Photography • (603) 539-4480 • birchblaze.com

NH Images • (603) 566-7911 • nhimages.com

Videographers

Meg Simone Wedding Films • (603) 986-6234 • megsimone.com

NH Images Wedding Films • (603) 680-4164 • nhimages.com

Hindsight Wedding Films • (603) 545-2256

hindsightweddingfilms.net