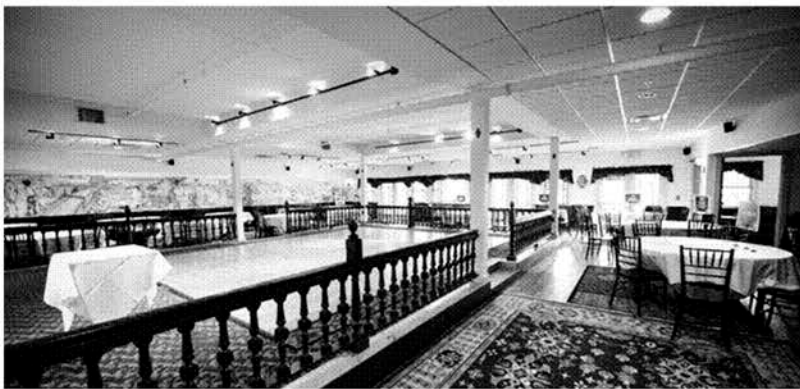




At the gateway to the White Mountains & the Lakes Region in a renovated wood mill



Uncommon Events



Photos courtesy of Myndi B. Photography

The Common Man Inn & Spa and Foster's Boiler Room
231 Main Street, Plymouth, NH 03264 • 603.238.2888
theCmanInn.com

Since 1971

The original Common Man Restaurant opened in Ashland, NH in November of 1971. The day we opened we could serve all of 35 people in our cozy front dining room.

We've grown quite a bit since then.

The Common Man Family now includes 19 dining spots across the Granite State, two inns, a spa, Company Store and performance center.

We want to thank you for stopping in and, in particular, for considering us as a spot for your wedding, social event or conference. We are pleased to be able to offer a variety of rooms and menus to make your special day the most memorable ever.

The Common Man Inn & Spa, situated in the foothills of the White Mountains and Lakes Region, offers two banquet halls decorated with warm wood hues and soothing natural tones. The property's lodge like charm creates an ideal setting for executive meetings, conferences, training seminars, reunions, weddings, rehearsal dinners or any other distinctive event.

The accessibility of the Inn and venue options inside the facility; 37 over night rooms and one off property cabin, complimentary continental breakfast, full service day Spa and Salon, indoor pool, Jacuzzis and sauna and Foster's Boiler Room Restaurant and Lounge, complimentary wifi, which makes it the ideal location for your event. Please contact our experienced sales department, they will attend to every detail.

We have assembled a friendly and helpful staff that is ready to assist you with planning your event.

Please read on for details about our accommodations and menu offerings.

Thank you for thinking of us we look forward to seeing & serving you!

Our Event Venues

The Event Hall

The Event Hall is ideal for all settings; the hall breaks down into three separate event rooms; ideal for conferences and smaller events and with a built in dance floor it is the perfect venue for an elegant wedding.

The double doors allow natural light into the hall and with its warm natural wood and yellow tones it is suitable for all types of events.

Accommodates up to 180 guests

The Tenney Room

The Tenney Room has a set of double French doors and access to a brick terrace, the perfect location for a small social gathering, conference or breakout room for a larger group.

Accommodates up to 40 guests

The Baker Room

The Baker Room is the ideal setting for social or business events. The event space has access to the breakout lobby; perfect for a cocktail hour or reception, buffet or registration set up.

Accommodates up to 50 guests

The Pemigewasset Room

The Pemigewasset Room is a quaint meeting space. The Pemi Room is perfect for small business or social dinners, smaller size conference or a breakout room for a larger group.

Accommodates up to 30 guests

Foster's Hall

Foster's Hall has many unique features that are ideal for all different events. The custom made wall mural that tells the town's history to the raised dance floor/riser for a speaker to the front farmer's porch. This hall has all the unique features that will make your event unforgettable!

Accommodates up to 150 guests

The Greenhouse

The Greenhouse is a seasonal facility, opening on Memorial Day weekend and closing on Columbus Day annually. The Greenhouse is the perfect outdoor location for your wedding ceremony, cocktail hour, rehearsal dinner, baby shower or family gathering.

Accommodates up to 120 for a full dinner, up to 180 for a ceremony

*Please contact the Sales Department to inquire on event space availability, pricing or to reserve your event; 603.238.2888 or fshevents@thecman.com

Distinctive Meetings and Events

The Common Man Inn & Spa & Foster's Boiler Room Restaurant is located in the heart of the White Mountains and Lakes Region. We take pride in ensuring that every group has a successful event. Our sales team will guide you through every detail of planning to guarantee a positive experience for you and all of your attendees.

Food and Beverage Services:

- The Common Man Inn & Spa & Foster's Boiler Room is licensed for the sale of food & alcohol and must comply with the State of New Hampshire Liquor Commission's regulations. Therefore, any sale of alcohol & food items on the Common Man property must be provided by Foster's Boiler Room Restaurant, The Common Man Inn & Spa. The only exception is a wedding cake.
- The Common Man Inn & Spa & Foster's Boiler Room is NOT licensed for the sale of alcohol for offsite catering. Therefore, any alcoholic beverages must be purchased by the contact for offsite catering only.
- There will be 9% New Hampshire tax and 20% service charge that will be added to all food, non alcoholic and alcoholic items purchased.
- Family Style dinners are able to be offered, but do require an additional 5.00 per guest to be added to your food bill.

Additional Information:

- We require a guaranteed guest count 14 days prior to your event. Please include all vendors in your guest count. The final guaranteed guest count is non-negotiable and non-refundable.
- Our house linen is white napkins and ivory table clothes; inclusive of the rental fee. For an additional fee we also offer linens in a variety of colors; 12.00 per table cloth and 1.25 per napkin.
- The event contact is responsible for providing their own centerpieces, cake cutting set, favors, place cards and other items not referenced as inclusive above. Please contact sales department for specific items you will need to provide.
- Guests are able to park in the Inn parking lot, free of charge. Guests who are using the Greenhouse also have free parking, however are asked to park in the field located adjacent to the Greenhouse, as to leave the front parking lot open for restaurant patrons.

Payments and Deposits:

- We require the room fee deposit to reserve your event; this deposit must be returned with your signed contract to secure your event.
- The second 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.
- Open bar charges must be finalized at the end of the event.
- All deposits are non-refundable.
- Holiday discounted Common Man gift cards cannot be used as payment for events.

Cancellation Policy:

- You may cancel the meeting any time prior to 30 days before the event without additional penalty; however, the event room fee deposit is non-refundable.
- If you cancel in less than 30 days, you will be charged 50% of the cost of food in addition to the non-refundable deposits.
- If the event is canceled within 7 days of the event date, the organization will be charged 100% of the food cost and the non-refundable deposits.
- Wedding cancellations must be made 6 months prior to the scheduled event; all deposits are non-refundable.

Event Room Inclusions & Upgrades:

- The following is a list of items that are complimentary for all in house events: House linen, flatware, china, glassware, tables, chairs, podium, easel, Wi-Fi internet, event planning services and day of coordination. Specialty linens are available for an additional fee.
- Additional upgrades are priced as follows per day for all in house events: LCD projector 100.00, microphone 25.00, screen 25.00, IPOD docking station 100.00, extra hour 100.00 (cannot exceed past 11pm), satellite bar 350.00 and additional bartender 100.00 (one is provided complimentary with each event within the Common Man property). Please reserve these upgrades in advance with the sales department.

Other Details:

- The Common Man Inn & Spa & Foster's Boiler Restaurant is a non-smoking facility. The designated smoking area is clearly marked outside the halls.
- All decorations in house must be pre-approved by the sales department. The following are not permitted: flower petals, glitter

or confetti, rice, birdseed and open flame candles (must have a hurricane globe or votives).

- A list of preferred vendors is included in this packet to assist. These are vendors who have worked at or with the Common Man Inn & Spa & Foster's Boiler Room before, however we do not require them to be used. The Sales Department will need a list of all vendors & contact information 14 days prior to the event.
- Please contact the Spa at the Inn to reserve appointments; 603.238.2845.
- The Common Man Inn is able to reserve a room block of overnight guest rooms for your guests at no charge to you, based upon availability. There is a maximum of 10 overnight rooms, upon availability, that can be reserved (blocked) for your event. Within that block you are required to reserve the overnight rooms above the hall where your special event will be held. You are responsible for those rooms, for the noise from your entertainment makes them unable to be sold for the general public. You ***do not*** automatically have a room block until calling the front desk to arrange a contract to be signed.
- The Common Man Inn & Spa & Foster's Boiler Room Restaurant will not be held responsible for any cards, gifts, center pieces or favors left behind after the event.
- The Common Man Inn & Spa & Foster's Boiler Room Restaurant staff and management will not place or remove any items from the gift table and will not be held responsible for any items.

Wedding Receptions:

- Please note: All Wedding receptions are based off our Inclusive Wedding Packet. Please see the sales department for this packet
- **The Event Hall:** 1,500.00
Daytime: 10:00am to 4:00pm (daytime wedding must order off the dinner menu listed in this packet)
Evening: 4:00pm to 10:00pm or 5:00pm to 11:00pm
- **Foster's Hall:** 2,600.00
Daytime: 10:00am to 4:00pm (daytime wedding must order off the dinner menu listed in this packet)
Evening: 4:00pm to 10:00pm or 5:00pm to 11:00pm

Greenhouse Rental Options:

- The Greenhouse is a seasonal facility, opening on Memorial Day weekend and closes on Columbus Day, annually.

- The Greenhouse is the perfect outdoor location for your **wedding ceremony**. To reserve the Greenhouse for your wedding ceremony only; reception in another location, the information is as follows:
 - Rental Times:
 - 2pm to 4pm or 3pm to 5pm
 - Rental Fee:
 - 1,000 *for a two hour time frame
 - The rental fee includes: house linens, tables, chairs and the wedding arbor
- **Wedding and Cocktail hour** at the Greenhouse Wedding ceremony followed by an outdoor cocktail hour is ideal at the Greenhouse; reception in another location. Bar options and appetizers are additional, unless your group will be traveling back to the Common Man Inn for your Inclusive Wedding Reception.
 - Rental Times:
 - 2pm to 5pm or 3pm to 6pm
 - Rental Fee:
 - 1,500 *for a three hour time frame
 - The rental fee includes: house linens, tables, chairs, the wedding arbor, glassware, silverware, dishes, and bar set up for cocktail hour.
- **Rehearsal Dinner, Birthday Party, Anniversary Party, etc.**
 - Rental Times:
 - 3pm to 7pm or 4pm to 8pm
 - Guest Minimum to Reserve:
 - There is a 30 person minimum to reserve the Greenhouse for all events other than weddings
 - Rental Fee:
 - Please inquire with the Sales Department for rental fees
 - All Dinners at the Greenhouse must be either stations or buffet meals, plated meals are not offered.

Off Site Catering:

- Contact Provides:
 - Location, catering tent or covered area (no smaller than 10x10), guest tent, linens, tables, chairs, alcoholic beverages, water source, electricity, lights
- Off Site catered events fee ***start at*** 500.00; inquire with the Sales Department for a quote
 - Off Site catered events are for a 5 hour time frame
 - 100.00 charge for every hour over 5
 - The Fee Includes: Cooking equipment, transportation for our staff, elegant plastic plates, quality plastic silverware to resemble real silver and quality plastic cups.

- China & Glassware Rental Additional Charge: 7.00 per person include 2 forks, knife, dinner plate, bread & butter plate, water glass, champagne glass, and a salad plate. Any other China or Glassware rentals will need to be assessed and charged as necessary.
- Please note if you are doing family style service, additional China will need to be rented, so the charge will be a total of 10.00 per person to include the above as well as platters, bowls and serving utensils.
- Bartender Fee: 300.00 for a 4 hour time frame
 - The Fee Includes: One bartender for 4 hours, one bar set up, quality plastic ware, some ice, fruit, mixers, sodas and straws
 - 25.00 charge for each additional hour over 4
 - 100.00 charge per extra bartender with a 25.00 charge per extra hour per extra bartender
- The Common Man Inn & Spa & Foster's Boiler Room is happy to also provide drop off services. Please contact the sales department for a quote.

Start Your Day off Right

All breakfast buffet items are priced per guest and based on a 2 hour service. There is a 10 person minimum for all breakfast options unless otherwise noted.

Coffee, decaf & tea included in all breakfast options

Rattlesnake Breakfast

Assorted muffins & pastries and chilled fruit juices 7.99

Pemi Breakfast

Assorted Breakfast Sandwiches with fresh fruit salad and chilled fruit juices 8.99

Mt. Morgan Breakfast

Assorted muffins & pastries, chilled fruit juices and fresh fruit salad 9.99

Lumberjack

(menu option requires 20 guest minimum)

Choice of: Scrambled eggs, Quiche Lorraine or Florentine

Choice of: Crisp Belgian Waffles or Pancakes

Crisp bacon and maple sausage

Accompanied by seasoned breakfast potatoes, fresh fruit salad and an assortment of muffins & pastries and chilled fruit juices 17.99

Brunch Table

(menu option requires a 30 guest minimum)

Choice of: Scrambled eggs, Quiche Lorraine or Florentine

Choice of: Crisp Belgian Waffles or Pancakes

Crisp bacon and maple sausage

Choice of Two: Sliced roast turkey with pan gravy, baked New England style haddock, apple almond chicken, chicken picatta

Accompanied by seasoned breakfast potatoes, fresh fruit salad, chilled fruit juices, garden salad with house vinaigrette dressing, an assortment of muffins & pastries 24.99

Extras

(add to any of the above) prices per person

Assorted yogurts 1.99 * Granola 1.00 * Croissants 1.99 * Bagels with cream cheese 2.99

* Assorted breakfast sandwiches 4.99 * Doughnut Bar 3.99 * Assorted cold cereals 1.99

* Oatmeal 1.99 * Scrambled eggs 2.99 * Bacon or sausage 2.99 * Seasoned breakfast potatoes 1.99

Break Time!

Refresh with our delightful afternoon break selections. All items are priced per guest and based on a 2 hour service. Break time selections are accompanied by coffee and hot tea service.

Coffee Service is not included with offsite or drop off catering services

Cookie Jar

Assorted cookies and brownies 3.99

With a Flavored milk station 4.99

Build Your Own Sundae Bar

Common Man homemade vanilla and chocolate ice cream, hot fudge and Fresh whipped cream with assorted toppings 6.99

Additional ice cream flavors or Common Man root beer 1.00 per person

Snack Attack

Nuts, pretzels, chips, assorted granola bars, candy bars and popcorn 7.99

Uncommon Cheese Table

Cheese display, fresh fruit garnish, sliced French bread and assorted crackers 3.99

Healthy Snack

Granola, yogurt, whole fruit and trail mix 5.99

The Nibbler

Vegetable crudites with herb dip and sliced fresh fruit 4.99

Donut Cart

Assorted donuts with warm and cold apple cider 4.99

Beverages

Freshly brewed coffee and hot tea service 2.99 (2 hour) * 3.99 (8 hour service)

Assorted chilled sodas 1.99 per person

Bag Lunch

All lunches served with: chilled soda & bottled water, homemade chips, whole piece of fruit, necessary condiments and utensils 15.99

*must be for guests who are going off property

*priced per person

*Choice of Two of the Following Sandwiches:

- Italian sub on baguette
- Smoked turkey wrap with Swiss cheese, lettuce and tomato on a wrap
- Sliced tomato, cucumbers, lettuce and avocado with pepper jack cheese on a wrap
- Roast beef with Boursin cheese, lettuce, tomato and red onion on a Kaiser roll

*Choice of One of the Following Sides:

- Red bliss potato salad
- Pasta salad
- Fresh cut celery and carrot sticks with homemade ranch dressing

*Choice of One of the Following Desserts:

- Chocolate chip cookie
- Oatmeal raisin cookie
- Brownie
- Granola bar

Plated Lunch Selections

The following Lunch selections are served between 11:00am and 3:00pm. Plated Lunch Selections Include: Fresh Baked Rolls, Whipped Butter, One Salad Choice, Two Entrée Choices, Fresh Seasonal Vegetable, Chef's Choice for Starch, Chef's Choice for Dessert, and Assorted Sodas. The Sales Department must have guaranteed meal counts 14 days prior to your scheduled event.

** Please note: Plated dinners are not available at the Greenhouse or for offsite catering **

Salad Choices:

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

Classic Caesar Salad Romaine Lettuce tossed with aged parmesan cheese, croutons and Caesar dressing

Uncommon Salad Mixed greens tossed with candied hazelnuts, gorgonzola cheese with balsamic vinaigrette

Entrée Choices:

Grilled Steak Tips with a mushroom demi glace 18.99

Atlantic Salmon Oven roasted with a garlic vinaigrette 18.99

New England Style Haddock baked with a Ritz crumb topping and a lemon butter sauce 16.99

Roast New England Turkey with sage stuffing, pan gravy and cranberry sauce 15.99

Foster's Fried Chicken Medley of thigh, breast and leg meat with house dusting of spices 16.99

Vegetable Napoleon Portabella mushroom, red onion, roasted red pepper and feta cheese roasted on a bed of marinara 14.99

Plated Lighter Fare

The Following Lunch Selections include Fresh Baked Rolls and Whipped Butter, Chef's Choice for Dessert, Coffee and Hot Tea Service and assorted sodas

Shrimp Caesar Salad

Crisp romaine lettuce with ciabatta crostini and parmesan cheese topped with grilled shrimp 17.99

Grilled Chicken Caesar Salad

Crisp romaine lettuce with ciabatta crostini and parmesan cheese topped with grilled chicken 14.99

Quiche Lorraine or Florentine

Our homemade quiche with bacon and onions or spinach and mushrooms served with field greens salad and our house balsamic vinaigrette dressing 13.99

Chef's Lunch Buffet

Chef's Lunch Buffet selections are available between 11:00am and 3:00pm.

All items are priced per person and based on a 2 hour service.

There is a 20 guest minimum for Chef's Lunch Tables.

Chef's Lunch Tables

Chef's Lunch Buffet Include: Fresh Baked Rolls, Whipped Butter, One Salad Choice, Fresh Seasonal Vegetable, One Side Item, Chef's Choice for Dessert, Assorted Sodas, Coffee and Hot Tea Service

Coffee Service is an additional charge with offsite or drop off catering services

2 Entrée Chef's Table
19.99

3 Entrée Chef's Table
21.99

Salad Choices:

Additional Salad Your choice for 2.00 per person

Garden Salad Mixed Greens, cucumbers, carrots, red onion and tomatoes with house vinaigrette and ranch dressing

Classic Caesar Salad Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing

Uncommon Salad Mixed greens tossed with candied hazelnuts, gorgonzola cheese with balsamic vinaigrette

Pasta Salad Chef's Selection – Please let the sales department know if you wish to have a vegetarian option for this

Grilled Marinated Vegetable Platter

Side Item Choices:

Garlic Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Entrée Choices:

Sliced Top Sirloin Roasted and thinly sliced with a garlic demi glace

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

Baked Stuffed Meatloaf with a tomato and caramelized onion compote

Roast New England Turkey with sage stuffing, pan gravy and cranberry sauce

Foster's Fried Chicken Medley of thigh, breast and leg meat with house dusting of spices

Atlantic Salmon Oven roasted with a garlic vinaigrette

New England Style Haddock Baked with a Ritz crumb topping and a lemon butter sauce

Pork Loin Sage rubbed with an apple cranberry chutney

Vegetable Cannelloni

Homemade Macaroni and Cheese Baked with a Ritz crumb topping

Specialty Lunch Tables

Specialty Lunch Tables selections are available between 11:00am and 3:00pm.

All items are priced per guest and based on a 2 hour service.

There is a 10 guest minimum for Specialty Lunch Tables.

Specialty Lunch Tables Include: Assorted Sodas, Coffee and Hot Tea Service

Coffee Service is an additional charge with offsite or drop off catering services

Chef's Deli Table:

Garden Salad with homemade ranch and house balsamic vinaigrette * Build- Your – Own sandwiches with assorted meats, breads, cheese, and veggie options * Pasta salad * Homemade potato chips * Cookies and brownies 17.99

Squam Lunch Table:

Caesar salad * Gourmet focaccia pizzas * Meatballs and sausage in marinara * Chef's Selection of side Pasta * Marinated roasted vegetable platter * cookies and brownies 16.99

Chocorua Lunch Table:

Caesar salad * Grilled sides: grilled chicken, grilled salmon and grilled portabella mushroom * Baked macaroni and cheese * Marinated roasted vegetable platter * Cookies and brownies 17.99

Fiesta Lunch Table:

Cilantro and lime marinated chicken & beef * sautéed onions and peppers * Spanish rice * tomatoes * cheddar cheese * sour cream * salsa * guacamole * tortilla wrap * churros and Common Man Cinnamon Ice Cream 18.99

Lunch Table Add Ons:

Soup - Choose one:

Tomato Bisque * Clam Chowder * Chefs soup of the day 2.00

Baked Potato Bar:

Sour cream * bacon * chives * broccoli * salsa * cheddar cheese 3.99

Having a Cocktail Party?

Let us cater to you with our selection of stationary and passed hors d'oeuvres. We offer a perfect variety of hors d'oeuvres to compliment your lunch, dinner or reception.

Hors D'oeuvre Display

Priced per guest

Domestic and Imported Cheese Display

Accompanied with fresh fruit and crackers 4.99

Chilled Fresh Vegetable Crudites

Assorted seasonal vegetables with garden herb dip 3.99

Tapas Platter

Grilled vegetables, olives, marinated mushrooms, hummus, tabouli, with toasted pita triangles 5.99

Antipasto Platter

Italian meats and cheeses, marinated olives and mushrooms, roasted peppers and grilled onions with toasted breads 4.99

Roasted Tomato and Spinach Dip

Accompanied with toasted pita triangles and assorted crackers 3.99

Crab and Artichoke Dip

Accompanied with toasted pita triangles and assorted crackers 4.99

Assorted Gourmet Focaccia Finger Sandwiches

Assorted finger sandwiches served on fresh focaccia bread 5.99

Roasted Marinated Vegetable Platter

Roasted and marinated squash, zucchini, tomatoes, mushrooms, red onions, asparagus and carrots served with seasonal dip 4.99

Caesar Salad, Uncommon Salad or Pasta Salad 2.99

Passed Hors D'oeuvre

Price per 100 piece increments

Antipasto Kabob marinated Italian vegetables and cheeses 199.99

Bruschetta Crostini fresh tomatoes, basil and a balsamic drizzle 139.99

Cheese Puff brie, almonds and cranberry in puffed pastry 209.99

Artichoke and Goat Cheese Tartlet topped with a sun dried tomato pesto 159.99

Spanakopita Greek style feta cheese and spinach wrapped in phyllo 179.99

Stuffed Mushroom Caps stuffed with spinach and parmesan cheese 159.99

Spring Rolls crispy spring rolls served with a Thai dipping sauce 139.99

Flat Bread Pizzas assorted flat bread pizzas with chef's selection of toppings 139.99

English Cucumber Caps topped with crab salad 259.99

Seafood Stuffed Mushroom Caps roasted and stuffed with lobster and crab 259.99

Scallops Wrapped in Bacon tossed with a maple lime glaze 259.99

Mini Lobster Crab Cakes pan seared with a lemon basil aioli 259.99

Potato Pancake topped with smoked salmon, crème fraiche and chives 229.99

Lobster Quesadilla with a cilantro lime sour cream 259.99

Grilled Marinated Shrimp wrapped in prosciutto 319.99

Coconut Tempura Shrimp with a raspberry ginger sauce 319.99

Shrimp Cocktail with horseradish cocktail sauce and fresh lemon 329.99

Prosciutto Wrapped Melon fresh melon wrapped in Italian prosciutto 199.99

Asparagus Spears Wrapped in Rare Roast Beef with a garlic boursin spread 199.99

Uncommon Meat & Potatoes smoked sausage, potato pancake topped with a spicy mustard 159.99

Sesame Chicken or Beef Satay with a spicy Thai peanut dipping sauce 179.99

Chicken Quesadilla Trumpets 169.99

Chef's Hors D'oeuvre Stations

Priced per person

Uncommon Macaroni and Cheese Station

*All three options come with this station

-Homemade Four Cheese Macaroni and Cheese with Ritz Topping

-Homemade Lobster Macaroni and Cheese with Ritz Topping

-Homemade Macaroni and Cheese tossed with Pancetta and Garden Peas with Ritz Topping

8.99

Raw Bar

Oysters, Little Neck Clams, Crab, Lobster, Jumbo Shrimp, served with cocktail sauce, horseradish, lemons, tabasco sauce and red wine mignonette

Market Price

Slider Station

Assorted Burgers, Veggie Burgers, Pulled Pork and BBQ Chicken Mini Sliders on toasted buns

6.99

Mini Taco Bar

Cilantro and Lime Marinated Beef, Fish and Chicken Served with Sautéed Onions, Peppers, Spanish Rice, Tomatoes, Cheddar Cheese, Sour Cream, Salsa and guacamole served with corn taco shells

7.99

Plated Dinner Selections

The following dinner selections are available between 5:00pm and 10:00pm and includes fresh baked rolls with whipped butter, choice of one salad, two entrée selections, chef's choice for seasonal vegetable, starch and dessert. All items are priced per person and based on a 2 hour service.

The Sales Department must have guaranteed meal counts 14 days prior to your scheduled event.

** Please note: Plated dinners are not available at the Greenhouse or for offsite catering **

Salad Choices:

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

Classic Caesar Salad Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing

Uncommon Salad Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette

Panzanella Salad Diced fresh tomatoes, cucumbers, fresh mozzarella, basil and homemade ciabatta croutons over mixed greens with house vinaigrette

Entrée Choices:

Sliced Roast Sirloin and Lobster Raviolis Sliced roast sirloin topped with a demi glace accompanied by lobster raviolis with a light cream sauce 38.99

Filet Mignon Tender filet mignon prepared medium rare wrapped in prosciutto 41.99

Roast Sliced Sirloin with a garlic demi glace 29.99

Stuffed Chicken Fontinell Boneless chicken stuffed with ricotta cheese, sun dried tomatoes, and spinach on a bed of plum tomato sauce topped with béchamel 23.99

Apple Almond Chicken Baked boneless chicken topped with toasted almonds & apple brandy cream sauce 23.99

Roast Turkey with sage stuffing, pan gravy, homemade mashed potatoes and cranberry sauce 23.99

Roast Pork Loin Sage rubbed with an apple cranberry chutney 23.99

Atlantic Salmon Oven roasted with a garlic vinaigrette 24.99

New England Style Haddock Baked with Ritz cracker crumbs and lemon butter sauce 23.99

Crab Cakes (voted "Best Crab Cakes" New Hampshire Magazine!) pan seared with a lemon aioli 24.99

Stuffed Sole Stuffed with crab and scallops and baked with a lobster cream sauce 25.99

Vegetable Napoleon Portabella mushroom, red onion, roasted red pepper and feta cheese roasted on a bed of marinara 21.99

Butternut Squash Ravioli with a maple cream sauce and cranberries 21.99

Plated Appetizer Options

*priced per person

Please select one, for the number of guests attending:

- Potato Gnocchi** Tossed with a roasted plum tomato and basil sauce topped with aged parmesan cheese 3.99
- Antipasti** Assorted grilled vegetables, cured Italian meats and cheeses drizzled with aged balsamic 3.99
- Crispy Parmesan Polenta Cake** Topped with a wild mushroom ragout and a drizzle of white truffle oil 3.99
- Butternut Squash Ravioli** Topped with a maple cream sauce and sun dried cranberries 3.99
- Jumbo Shrimp Cocktail** Served with homemade cocktail sauce and lemon 7.99

Plated Salad Options

*priced per person

Please select one, for the number of guests attending:

- Garden Salad** Mixed greens, cucumbers, carrots, red onion and tomatoes with house vinaigrette 1.50
- Classic Caesar Salad** Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing 1.50
- Uncommon Salad** Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette dressing 2.00
- Steakhouse Salad** Crisp wedge of iceberg lettuce, crumbled gorgonzola cheese, creamy bleu cheese dressing topped with crisp bacon and shaved red onion 3.50
- Fresh Mozzarella and Tomato Caprese Salad** On a bed of mixed greens fresh with fresh basil and a drizzle of aged balsamic 3.50

Plated Children's Menu Selections:

*priced per person

Please select one, for the number of guests attending:

Please choose from one of the following to be served to children under age 12 attending your event. Chicken Fingers with French Fries * Pasta with Marinara * Pasta with Butter * Macaroni and Cheese 12.99

Chef's Dinner Buffet

A Chef's dinner buffet is the ideal choice for event contacts who want to offer a variety of items to their attendees. Chef's dinner buffet selections are available between 5:00pm to 10:00pm. All items are priced per person and based on a 2 hour service. There is a 20 guest minimum for all chef's tables.

Chef's Dinner Buffet

Chef's Dinner Buffet Include: Fresh Baked Rolls, Whipped Butter, Two Salad Choices, Fresh Seasonal Vegetable, One Side Item and Chef's Choice for Dessert

2 Entrée Chef's Table
30.99

3 Entrée Chef's Table
32.99

Salad Choices:

- Garden Salad** Mixed greens, cucumbers, carrots, red onion and tomatoes with house vinaigrette and ranch dressing
- Classic Caesar Salad** Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing
- Uncommon Salad** Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette
- Pasta Salad** Chef's Selection – Please let the sales department know if you wish to have a vegetarian option for this
- Grilled Marinated Vegetable Platter**
- Tortellini Pesto Salad**
- Panzanella Salad** Diced fresh tomatoes, cucumbers, fresh mozzarella, basil and homemade ciabatta croutons over mixed greens with house vinaigrette

Side Item Choices:

- Garlic Mashed Potatoes**
Roasted Red Potatoes
Rice Pilaf

Entrée Choices:

- Roasted Sliced Sirloin** Thinly sliced with a garlic demi glace
- Grilled Steak Tips** with rice pilaf and a mushroom demi glace
- New England Pot Roast** Braised with pan gravy
- Roast New England Turkey** with sage stuffing, pan gravy and cranberry sauce
- Stuffed Chicken Fontinell** Boneless chicken stuffed with ricotta cheese, sun dried tomatoes and spinach on a bed of plum tomato sauce topped with béchamel
- Chicken Piccata** Boneless chicken breast sautéed with a lemon caper white wine sauce
- Apple Almond Chicken** Boneless chicken topped with toasted almond, baked apples & a apple brandy cream sauce
- Stuffed Sole** with crabmeat and scallop stuffing, topped with Ritz crumbs and a lobster cream sauce
- Atlantic Salmon** Oven roasted with a garlic vinaigrette
- New England Style Haddock** Baked with a Ritz crumb topping and lemon butter sauce
- Pork Loin** Roasted with a sage rub and an apple cranberry chutney
- Baked Goat Cheese Polenta** with a three bean ragout
- Spinach Ravioli** with a parmesan cream sauce
- Roasted Vegetable Stir Fry**

*Service charge and applicable taxes will be added to all food and beverage orders.
2016/2017 Prices are subject to change without notice*

Chef's Dinner Stations Selections

Dinner Stations Include: Fresh Baked Rolls, Whipped Butter,
Fresh Seasonal Vegetable

**Additional 1.99 per person for choice of starch*

**Minimum of 3 station selections in lieu of dinner*

**Additional 50.00 Chef's Fee per Station*

Pasta Station

*14.99 per person *Select 3*

As Entrée: 25.99 per person

- Cheese Tortellini Topped with Alfredo Sauce
 - Penne Pasta Topped with Marinara, Fresh Basil and Aged Parmesan Cheese
 - Cavatappi Tossed with Homemade Pesto Sauce and aged parmesan cheese
 - Four Cheese Ravioli with Wild Mushroom Alfredo Sauce
 - Bow Tie Pasta with Sautéed Artichoke Hearts, Tomatoes and Baby Spinach in Roasted Garlic Sauce
 - Butternut Squash Ravioli with Maple Cream Sauce
- *Add Shrimp and Scallops to Pasta Station additional 5.99 per person**

Fresh Salad Station

5.99 per person

- Classic Caesar Salad: Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing
- Uncommon Salad: Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette
- Fresh Tossed Garden Salad: Mixed greens, cucumbers, carrots, red onion and tomatoes with house vinaigrette and ranch dressing

Carving Station

- Baked Country Ham with Assorted Mustards 10.99
- Roast New England Turkey, Pan Gravy and Cranberry Sauce 10.99
- Roast Beef Tenderloin with Garlic Demi Glace 18.99
- Roast Sirloin of Beef with Mushroom Cabernet Sauce 15.99
- Roast Pork Loin with an apple cranberry chutney 12.99
- Poached Salmon with Creamy Cucumber Dill Sauce 13.99
- Steamship Round of Beef with a Cracked Pepper Brandy Sauce (serves a minimum of 75 guests) 19.99

Stir Fry Station

14.99 per person

As Entrée: 25.99 per person

- Asian Marinated Beef and Chicken Sautéed with Oriental Vegetables and served with Vegetable Fried Rice, Lo Mein Noodles, and Fortune Cookies
- *Add Shrimp and Scallops to Stir Fry Station additional 5.99 per person**

Fajita Station

14.99 per person

As Entrée: 27.99 per person

- Cilantro and Lime Marinated Beef and Chicken Served with Sautéed Onions, Peppers, Spanish Rice, Tomatoes, Cheddar Cheese, Sour Cream, Salsa and guacamole
- *Add Shrimp and Scallops to Fajita Station additional 5.99 per person**

A Theme for Any Occasion

Priced per guest and require a minimum of 30 guests. All items are priced per guest and based on a 2 hour service.

BBQ Menu

Homemade corn bread with whipped butter * fresh garden salad with homemade ranch and house vinaigrette dressing * homemade cole slaw * native corn on the cob * homemade macaroni and cheese * BBQ bone in chicken * BBQ pork ribs
Grilled salmon filets (additional 6.99 per person)
Marinated beef tips (additional 7.99 per person)
Grilled chicken breast (additional 4.99 per person)
sliced water melon basket
31.99

BBQ Grill

Homemade corn bread with whipped butter * fresh garden salad with homemade ranch and house vinaigrette dressing * red bliss potato salad * native corn on the cob * house pasta salad * hamburgers * cheeseburgers * hot dogs * veggie burgers * sliced water melon basket
24.99

New England Lobster Bake

Homemade corn bread with whipped butter
New England clam chowder * fresh garden salad with homemade ranch and house vinaigrette dressing * parsley boiled red potatoes * New England style cole slaw * native corn on the cob * 1 ¼ Lb. fresh Maine lobster with drawn butter *
Grilled chicken breast (additional 4.99 per person)
Homemade apple pie with whipped cream
Market Price

Uncommon Pig Roast

Fresh baked rolls with whipped butter
cole slaw * baked beans * red bliss potato salad * native corn on the cob * homemade macaroni and cheese * slow roasted pork steamship * homemade strawberry shortcake
34.99

'Ciao Bella'

Garlic bread
Caesar salad * panzanella salad; diced tomatoes, cucumbers, fresh mozzarella, red onion, ciabatta croutons over mixed greens tossed with house vinaigrette * penne pasta tossed with pesto sauce and aged parmesan cheese * chicken Marsala * seafood alfredo * tiramisu
Meatballs and Sausage (additional 5.00 per person)
29.99

Late Night Snacks

Price per 100 piece increments

- Flat Bread Pizzas** assorted flat bread pizzas with chef's selection of toppings 139.99
Sliders Mini pulled pork and cheese burger sliders served with homemade potato chips 159.99
Meatballs Assorted Swedish and Italian meatballs 149.99
Chicken Tenders Your choice served either: buffalo, teriyaki, sweet chili, BBQ, honey mustard or ranch style with celery and carrot sticks 149.99
Coney Island Dog with a spicy mustard dipping sauce 139.99
Mini Grilled Cheese with a tomato soup shooter 139.99
Potato Skins with cheese, bacon and chives 149.99

Dessert Selections

- Flavored Coffee Bar** Fresh Brewed Peruvian Fair Trade coffee with assorted flavored syrups, assorted sugars, rock candy swizzle sticks, cinnamon sticks and homemade whip cream 4.99
Warm Apple Crisp Served with homemade Common Man vanilla ice cream 3.99
New York Style Cheesecake Served with a fresh berry sauce 4.99
Tiramisu 4.99
Carrot Cake Served with Cream Cheese Frosting 3.99
Assorted Homemade Cookies, Brownies and Dessert Bars 3.99
Jumbo Chocolate Covered Strawberries 3.99
Build Your Own Sundae Bar Homemade Common Man vanilla and chocolate ice cream, hot fudge, whip cream, sprinkles, nuts, chocolate candies and cherries 6.99
Candy Bar Bowls and platters filled with assorted candies, chocolates, homemade fudge and gummies 6.99
Cupcake Station A decadent assortment for your guests
Cupcakes: chocolate, vanilla, red velvet, lemon, chocolate peanut butter and jelly roll 5.99
Strawberry Shortcake Macerated strawberries, homemade biscuits, whipped cream and white chocolate shavings 4.99
Donut Cart Assorted donuts with warm and cold apple cider 4.99