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 November of 1971. In the summer of ’72, we catered our first uncommon event. Forty-four 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 44 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 recently renovated the event halls at Common Man Inn Plymouth and opened The Nest, a cozy event space at Common Man Ashland. Next spring, we’ll be ready to host events in The Barn, a rustic, New Hampshire structure located in Plymouth 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, or contact us at events@theCmaninn.com or events@theCman.com for events to be catered at an off-site location.

Photos by Millyard Studios, Hinkley Photo, J Harper Photography, Aaron Nicholas Photography, Mon Petit Studio and Eric McCallister Photography with assistance from Mindy Rossignol at Private Weddings and Events
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 40 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
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 fishevents@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.

<table>
<thead>
<tr>
<th>Table</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Continental Table</strong></td>
<td>7.99</td>
</tr>
<tr>
<td>Assorted Baked Goods <strong>Muffins, sweet breads and pastries.</strong> • Chilled Fruit Juices</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Table</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Breakfast Sandwich Table</strong></td>
<td>10.99</td>
</tr>
<tr>
<td>Assorted Breakfast Sandwiches • Breakfast Potatoes • Fresh Fruit Salad • Chilled Fruit Juices</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Table</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Executive Table</strong></td>
<td>11.99</td>
</tr>
<tr>
<td>Assorted Baked Goods <strong>Muffins, sweet breads and pastries.</strong> • Yogurt and Granola • Fresh Fruit Salad • Chilled Fruit Juices</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Table</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Classic Breakfast Table</strong></td>
<td>13.99</td>
</tr>
<tr>
<td>Cheesy Scallion Scrambled Eggs • Bacon and Maple Sausage • Breakfast Potatoes • Sweet Breads • Fresh Fruit Salad • Chilled Fruit Juices</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Table</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Deluxe Breakfast Table</strong></td>
<td>17.99</td>
</tr>
<tr>
<td>20 guest minimum</td>
<td></td>
</tr>
<tr>
<td>Choice of Cheesy Scallion Scrambled Eggs, Quiche Lorraine or Eggs Florentine</td>
<td></td>
</tr>
<tr>
<td>Choice of Belgian Waffles or French Toast</td>
<td></td>
</tr>
<tr>
<td>Bacon and Maple Sausage • Breakfast Potatoes • Fresh Fruit Salad • Sweet Breads • Chilled Fruit Juices</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Table</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Brunch Table</strong></td>
<td>24.99</td>
</tr>
<tr>
<td>30 guest minimum</td>
<td></td>
</tr>
<tr>
<td>Choice of Cheesy Scallion Scrambled Eggs, Quiche Lorraine or Eggs Florentine • Choice of Belgian Waffles or French Toast</td>
<td></td>
</tr>
<tr>
<td>Choice of two Sliced Roast Turkey Pan gravy, Baked New England Haddock, Chicken Picatta or Pork Loin Topped with roasted apples.</td>
<td></td>
</tr>
<tr>
<td>Bacon and Maple Sausage • Breakfast Potatoes • Garden Salad Vinaigrette. • Fresh Fruit Salad • Sweet Breads • Chilled Fruit Juices</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Table</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast Table Extras</strong></td>
<td></td>
</tr>
<tr>
<td>Priced per guest.</td>
<td></td>
</tr>
<tr>
<td>Yogurts 1.99 • Granola 1.99 • Croissants 1.99 • Bagels and Cream Cheese 2.99 • Breakfast Sandwiches 4.99</td>
<td></td>
</tr>
<tr>
<td>Cold Cereals 1.99 • Oatmeal 1.99 • Cheesy Scallion Scrambled Eggs 2.99 • Bacon 2.99 • Maple Sausage 2.99</td>
<td></td>
</tr>
<tr>
<td>Breakfast Potatoes 1.99 • Cage-free, Hard-boiled Eggs 6.99/dozen</td>
<td></td>
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</tbody>
</table>
**BREAK BITES**

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Cookie Jar</strong> 4.99</td>
<td></td>
</tr>
<tr>
<td>Assorted Cookies and Brownies</td>
<td></td>
</tr>
<tr>
<td><em>With a Flavored Milk Station 1. per guest</em></td>
<td></td>
</tr>
<tr>
<td><strong>Snack Attack</strong> 6.99</td>
<td></td>
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<tr>
<td>Mixed Nuts • Warmed Pretzel Bites <em>Whole grain cheese sauce.</em></td>
<td></td>
</tr>
<tr>
<td>House-made Kettle Chips • Popcorn</td>
<td></td>
</tr>
<tr>
<td><strong>Uncommon Cheese Table</strong> 3.99</td>
<td></td>
</tr>
<tr>
<td>Common Man Dip • Boursin Dip • Cheddar Block • Crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Healthy Snack</strong> 6.99</td>
<td></td>
</tr>
<tr>
<td>Granola • Yogurt • Whole Fruit</td>
<td></td>
</tr>
<tr>
<td>Cage-free, Hard-boiled Eggs</td>
<td></td>
</tr>
<tr>
<td><strong>Gluten-free Nibbler</strong> 5.99</td>
<td></td>
</tr>
<tr>
<td>Vegetable Crudités • Herb Dip • Sliced Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td><strong>Donut Cart</strong> 6.99</td>
<td></td>
</tr>
<tr>
<td>Assorted Donuts • Warm and Chilled Apple Cider</td>
<td></td>
</tr>
<tr>
<td><strong>Ice Cream Shoppe</strong> 7.99</td>
<td></td>
</tr>
<tr>
<td>Common Man-made Vanilla and Chocolate Ice Creams • Hot Fudge</td>
<td></td>
</tr>
<tr>
<td>Fresh Whipped Cream • Assorted Toppings</td>
<td></td>
</tr>
<tr>
<td><em>With additional ice cream flavors or Common Man root beer 1.99 per guest</em></td>
<td></td>
</tr>
<tr>
<td><strong>Beverages</strong> 1.99</td>
<td></td>
</tr>
<tr>
<td>Assorted Chilled Sodas • Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Beverages</strong> 1.99</td>
<td></td>
</tr>
</tbody>
</table>
**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.*
- Cape Cod Kettle Chips

**Choose One Dessert:**

- Chocolate Chip Cookie
- Oatmeal Raisin Cookie
- Brownie
- Granola Bar
PLATED LUNCHES

Plated lunches are priced per guest (10-guest minimum) and are available 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
Roast 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
LUNCH BUFFETS

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

Two Entrées 19.99 per guest • Three Entrées 21.99 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 Créme rosa.
Grilled Steak Tips Mushroom demi-glace. Additional 1. per guest.
Oven-Roasted Atlantic Salmon Maple Dijon sauce. Additional 1. per guest.

Dessert Choices:
Warm Apple Crisp Served with Common Man-made vanilla ice cream.
New York Style Cheese Cake Fresh berry sauce.
Carrot Cake Cream cheese frosting.
Strawberry Shortcake Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate shavings.
SPECIALTY LUNCH TABLES

Lunch buffets are priced per guest (10-guest minimum) and are 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.*
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 —
Passed Hors D’oeuvres continued
Priced per 100 pieces.

Zucchini Garlic Parmesan Cakes *Roasted tomato sour cream.* 149.99
Cheese Bites *Spicy pesto tomato marinara.* 129.99
Cauliflower Buffalo Bites *Bleu cheese dipping sauce.* 139.99
Flatbread Pizzas *Caramelized Onion, Margherita, BBQ Chicken and Pepperoni.* 139.99
English Cucumber Caps *Salmon mousse.* 199.99
Bacon-wrapped Scallops 259.99
Common Man Mini Crab Cakes *Pan-seared with a lemon basil aioli.* 259.99
Lobster Quesadilla *Cilantro lime sour cream.* 279.99
Shrimp Cocktail *Horseradish cocktail sauce and fresh lemon.* 329.99
Shrimp Remoulade *Pita chips.* 259.99
Rice 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.* 199.99
Sausage en Croûte *Spicy mustard dipping sauce.* 159.99
Antipasto Kabob *Salami, cherry tomato, fresh mozzarella, olive, artichoke heart and basil.* 189.99
Sesame Chicken or Beef Satay *Spicy Thai peanut dipping sauce.* 189.99
Buffalo 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.* 179.99
Meatballs *Swedish, Marinara, BBQ, or Teriyaki.* 159.99
Uncommon Wellington *Seared tenderloin, horseradish sauce and duxelles on crostini.* 199.99
PLATED DINNERS

Plated dinners are priced per guest (10-guest minimum) and are available 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-glace and lobster ravioli in a light cream sauce. 38.99
Filet Mignon Wrapped in prosciutto with béarnaise sauce. (Medium rare) 41.99
NY Sirloin Sliced and roasted with garlic demi-glace. 29.99
Braised Short Ribs Pan jus. 29.99
Mixed Grill Petite filet mignon with choice of pan-seared crab cake, bacon-wrapped shrimp or lobster tail. 45.99
Statler Apple Walnut Chicken Cheddar, apple cider glaze and corn bread. 25.99
Statler Chicken Stuffed with ricotta, roasted tomatoes and spinach.
Served on a bed of tomato coulis. 26.99
Roasted Turkey Sage stuffing, pan gravy and cranberry sauce. 24.99

— Continued —
Plated Dinners continued

Apricot-glazed Pork Loin Roasted with a bacon bourbon gastrique. 23.99
New England Style Haddock Lobster sherry cream sauce. 25.99
Award-winning Common Man Crab Cakes Pan-seared with lemon aioli. 25.99
Atlantic Salmon Pesto-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
CHEF’S DINNER BUFFETS

Buffet dinners are priced per guest (20-guest minimum) and are 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 28.99 • Dinner Buffet with Three Entrées 30.99

Salad Choices:
You may select one salad to have pre-plated and served to guests for an additional 2. per guest.
Garden Salad Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.
Classic Caesar Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.
Uncommon Salad Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.
Panzanella Salad Diced tomatoes, cucumbers, fresh mozzarella, basil and house-made croutons over mixed greens with vinaigrette.
Pasta Salad • Grilled Marinated Vegetable Platter • Tortellini Pesto Salad

Starch Choices:
House-mashed Potatoes • Herb-roasted Red Potatoes • Rice Pilaf
Uncommon Macaroni and Cheese Additional 1.99 per guest

Entrée Choices:
NY Sirloin Sliced and roasted with garlic demi-glace.
Grilled Steak Tips Mushroom demi-glace.
New England Pot Roast Braised pot roast with pan gravy and roasted vegetables.
Roast New England Turkey Sage stuffing, pan gravy and cranberry sauce.
Statler Chicken 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 —
Dinner Buffets continued

Statler Apple Walnut Chicken Cheddar, apple cider glaze and corn bread.
Atlantic Salmon Pesto-crusted with balsamic tomatoes.
New England Style Haddock Lobster sherry cream sauce.
Apricot-glazed Pork Loin Roasted with a bacon bourbon gastrique.
Roasted Vegetable and Three Cheese Manicotti Crème rosa.
Crispy Polenta and Roasted Vegetables Tomato, basil and red wine sautéed vegetables,
crispy Parmesan polenta cake, crumbled feta and basil pesto.

Dessert Choices:
Warm Apple Crisp Served with Common Man-made vanilla ice cream.
New York Style Cheese Cake Fresh berry sauce.
Carrot Cake Cream cheese frosting.
Strawberry Shortcake Macerated strawberries, homemade biscuits, whipped cream
and Common Man white chocolate shavings.

Children’s Plated Dinners:
For children attending who are under 12 years of age.

Chicken Fingers French fries. 12.99
Uncommon Macaroni and Cheese 12.99
Mini Cheese Pizza 12.99
CHEF’S DINNER STATIONS

Dinner stations are priced per guest (20-guest minimum) and are 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 three.

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 —
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
- Sautééd 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.*
THEMED DINNERS

Themed dinners are priced per guest (30-guest minimum) and are 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.

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**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.*
PARTY EXTRAS

CHEF HORS D’OEUVRE STATIONS  Priced per guest (30-guest minimum).
Chef’s attendant fee of 50. per station.

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

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

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

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

LATE NIGHT SNACKS  Priced per 100 pieces.
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

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
CHEERS!

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

Open Bar
Unlimited beverage service to your guests. Guests will not be charged for beverages. Event bill will reflect the number and type of drinks consumed. Tax and service charge will be automatically added to the final event bill.

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

Bottled Wines
Common Man White Zinfandel, Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Merlot 20. per bottle. Our event planners are happy to provide a full list of wine selections. Some selections and vintages may be limited on availability.

Sparkling Wines
Champagne Toast Champagne flute filled 3/4 with house sparkling wine. 3. per guest. Our event planners are happy to provide a full list of sparkling wine selections. Some selections and vintages may be limited on 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 non-alcoholic beverages purchased. Prices in this planner are valid through 2018.

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

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

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

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.

*Prices subject to change.*

**Off-site Catering and Drop-off Services**

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

Off-site catering fee begins at 500. for a 4-hour period and includes chef, servers, china, silverware and glassware. Set up and breakdown are included in this fee.

- A covered, lighted area is required.
- There is a 20-guest minimum for off-site catering services.
- A 100. charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.

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.

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

**Cancellation Policy**

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

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

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

GREENHOUSE at ITALIAN FARMHOUSE
337 Daniel Webster Highway, Plymouth, NH
Contact our event planners at fshevents@thecman.com and (603) 238-2888