Our 50th Year!
the common man
Since 1971
theCman.com
UNCOMMON
EVENTS
at YOUR
PLACE

REGIONAL OFF-SITE AND DROP-OFF CATERING LOCATIONS

COMMON MAN CONCORD

25 Water Street | Concord, NH

Contact our event planners

cmcevents@thecman.com | (603) 228-4511

Common Man Concord offers off-site catering in New Hampshire's Capital Region.

COMMON MAN INN & RESTAURANT CLAREMONT

21 Water Street, Claremont, NH

Contact our event planners

cmclevents@thecman.com | (603) 542-6171

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

THE COMMON MAN INN & SPA PLYMOUTH

231 Main Street | Plymouth, NH

Contact our event planners

fshevents@thecman.com | (603) 238-2888

Common Man Inn Plymouth offers off-site catering in New Hampshire's Lakes and White Mountains.

Food and beverage minimums may apply.

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. Fifty years later, we offer 17 event venues in five locations across the state, in addition to providing on-site catering and drop-off service. We've planned perfect roasts, showers, barbecues, fundraisers, anniversaries, parties, dinners and weddings. And if what you have in mind takes us beyond our 50 years of experience, that's just fine with us! We're an innovative and curious team, and we're always looking for the next trends in parties and events.

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

Thank you for considering the Common Man family to host or cater your special event. We invite you to review this planner and get in touch directly with the off-site/drop/off location that is closest to your venue.

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with assistance from Mindy Rossignol at Private Weddings and Events

BREAKFAST TABLES

Breakfast tables are priced per guest. | Prices are based on a two-hour service.
There is a 20-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.

Breakfast Sandwich & Burrito Table 14.99 per guest
Assorted Breakfast Sandwiches & Burritos
Hashbrown Casserole | Fresh Fruit Salad | Chilled Fruit Juices

Executive Table 12.99 per guest
Assorted Baked Goods—*Muffins, sweet breads and pastries.*
Yogurt and Granola | Fresh Fruit Salad | Chilled Fruit Juices

Classic Breakfast Table 15.99 per guest
Cheesy Scallion Scrambled Eggs
Bacon and Maple Sausage | Hashbrown Casserole
Sweet Breads | Fresh Fruit Salad | Chilled Fruit Juices

Deluxe Breakfast Table 18.99 per guest
Choice of Cheesy Scallion Scrambled Eggs OR Eggs Florentine
Choice of Stuffed Pancakes OR French Toast
Bacon and Maple Sausage | Hashbrown Casserole | Sweet Breads
Fresh Fruit Salad | Chilled Fruit Juices

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 bites selections are only offered in accompaniment
with breakfast, lunch or dinner packages.

Break bites are priced per guest. | Prices are based on a two-hour service.
There is a 20-guest minimum for all break bite options, unless otherwise noted.

Cookie Jar 4.99 per guest
Assorted Cookies and Brownies

Snack Attack 6.99 per guest
Mixed Nuts | Pretzel Bites — *Whole grain maple mustard and cheese sauce.*
House-made Kettle Chips | Popcorn

Uncommon Cheese Table 3.99 per guest
Common Man Dip | Boursin Dip | Cheddar Block | Crackers

Healthy Snack 6.99 per guest
Granola | Yogurt | Whole Fruit | Cage-free, Hard-boiled Eggs

Gluten-free Nibbler 5.99 per guest
Vegetable Crudités | Herb Dip | Sliced Fresh Fruit

Donut Cart 6.99 per guest
Assorted Donuts | Apple Cider

Ice Cream Shoppe 7.99 per guest
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 per guest
Assorted Chilled Sodas | Bottled Water

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BOX LUNCHES

There is a 20-guest minimum for all box lunches.

Boxed lunches include bottled water, kettle chips and necessary condiments and utensils.

Choose Two (2) Selections from Sandwiches or Salads
One (1) Side and One (1) Dessert —15.99 per guest

Salad Choices

Caesar Salad OR **Chicken Caesar Salad** — *Grilled chicken, romaine, garlic croutons, Parmesan and house-made dressing.*

Uncommon Salad or Uncommon Salad with Chicken — *Grilled chicken, seasonal greens, house vinaigrette, Gorgonzola cheese and candied pecans.*

Cobb Salad — *Grilled chicken, mixed greens, bleu cheese dressing, peppered bacon, heirloom tomatoes, Gorgonzola cheese, hard-boiled egg and avocado.*

Crispy Southwestern Chicken Salad — *Spiced crispy chicken, roasted corn, tomatoes poblano peppers, cucumber, scallions, and lettuce with a side of chipotle ranch dressing.*

Sandwich

Blackened Chicken Wrap — *Grilled blackened chicken, chipotle ranch slaw, roasted corn, diced tomatoes and baby spinach in a garlic herb wrap.*

Roast Beef & Boursin on Brioche — *Savory sliced roast beef and our famous Boursin cheese with roasted red peppers, fresh spinach and shaved red onion on a brioche bun.*

Veggie Patch on Brioche — *Marinated roasted portobello mushroom, pepper-onion salad, fire-roasted tomatoes, lettuce, and pesto aioli on a brioche bun.*

ABC Turkey Wrap — *Sliced turkey breast, diced tomato, crispy bacon, scallions, avocado, baby greens and chipotle aioli in a garlic herb wrap.*

Chicken Tzatziki Wrap — *Grilled chicken, baby spinach, diced tomato, shaved red onion, feta and tzatziki sauce in a garlic herb wrap.*

Gobbler on Brioche — *Brioche roll piled with sliced turkey breast, savory apple stuffing, lettuce, mayonnaise, and cranberry sauce.*

Southwestern Quinoa Wrap OR **Chicken Southwestern Quinoa Wrap** — *Quinoa, fire-roasted tomatoes, corn, black beans and cilantro filling with lettuce and chipotle aioli. Add spicy crispy chicken.*

Side

Red Bliss Potato Salad | Pasta Salad | Mediterranean Chickpea Salad
Freshly-cut Celery and Carrot Sticks — *House-made Ranch dressing.*

Dessert

Chocolate Chip Cookie | Oatmeal Raisin Cookie | Brownie | Granola Bar

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LUNCH BUFFETS

Lunch buffets are priced per guest. | Prices are based on a two-hour service. | Available 11 AM–3 PM.
There is a 20-guest minimum for all lunch buffet options, unless otherwise noted.

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*Lunch buffets include artisan rolls, whipped butter, one salad or soup choice, two or three entrée choices, seasonal vegetable, choice of starch, choice of dessert and assorted soft drinks.**

Two Entrées 22.99 per guest | **Three Entrées** 24.99 per guest

Salad or Soup Choice (1)

Garden Salad — *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*
Mediterranean Chickpea Salad
Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*
Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.*

Tomato Basil Bisque — *with Parmesan Croutons.*
Butternut Bisque — *with Chipotle Cream.*
Common Man New England Clam Chowder — Additional 1.99 per guest

Starch Choice (1)

House-mashed Potatoes | Rice Pilaf | Maple Mashed Sweet Potatoes
House-made Common Man Mac 'n Cheese — Additional 1.99 per guest.

Entrée Choices (2–3)

New England Pot Roast — *Braised pot roast with pan gravy and braised vegetables.*
Roast New England Turkey — *Sage stuffng, pan gravy and cranberry sauce.*
Chicken — *Topped with spinach, ricotta and roasted tomatoes. Served on a bed of tomato coulis.*
Apple Walnut Chicken — *Served with Cheddar, apple cider glaze and corn bread.*
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 — *Topped with roasted peppers & onions.*
Oven-Roasted Atlantic Salmon — *Maple Dijon sauce.*

Dessert Choice (1)

Warm Apple Crisp — *Served with Common Man-made vanilla ice cream.*
New York Style Cheese Cake — *Fresh berry sauce.*
Chocolate Ganache Bundt Cake — *Raspberry sauce and white chocolate dust.*
Strawberry Shortcake — *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate shavings.*

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SPECIALTY LUNCH TABLES

Specialty lunch tables are priced per guest.
Prices are based on a two-hour service. | Available 11 AM –3 PM.
There is a 20-guest minimum for all specialty lunch tables options, unless otherwise noted.

Hearty Sandwich Table 18.99 per guest

***Salad Choice** (1)*

Garden Salad — *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*
Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola cheese and balsamic vinaigrette.*
Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Assorted Gourmet Wrap Sandwiches | Hearty Deli Sandwiches | Chef's Daily Soup
Pasta Salad | House-made Kettle Chips | Pickles | Cookies and Brownies

Italian Lunch Table 18.99 per guest

Assorted Gourmet Flatbread Pizzas | Meatballs and Sausage
Baked Cavatappi with Spinach — Crème rosa.
Marinated Roasted Vegetable Platter | Cookies and Brownies

Uncommon Lunch Table 18.99 per guest

***Salad Choices** (2)*

Garden Salad — *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*
Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola cheese and balsamic vinaigrette.*
Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*
Mediterranean Chickpea Salad

Grilled Sides — *Chicken, salmon, portabella mushrooms.*
Uncommon Mac 'n Cheese | Marinated Roasted Vegetable Platter
Cookies and Brownies

Fiesta Lunch Table 19.99 per guest

Cilantro and Lime Marinated Chicken and Beef | Sautéed Onions and Peppers
Spanish Rice | Tomatoes | Cheddar | Sour Cream | Salsa
Guacamole | Corn & Flour Shells

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COCKTAIL PARTIES

Hors d'Oeuvres Displays

Cocktail parties are priced per guest.
There is a 25-guest minimum for all cocktail party options, unless otherwise noted.

Domestic and Imported Cheese Display —
Served with crackers, baguettes and crostini. 4.99 per guest

Fresh Fruit and Berry Display — 3.99 per guest

Roasted Tomato and Spinach Dip — *Pita chips.* 3.99 per guest

Bacon Caramelized Onion Dip — *Sweet onions, smoky bacon and a blend of cheeses. Baked and served with house-fried garlic rosemary chips.* 4.99 per guest

Roasted Marinated Vegetable Platter — *Squash, zucchini, tomatoes, mushrooms, red onions, asparagus and carrots.* 4.99 per guest

Uncommon Cheese Table — *Common Man dips and Cheddar block with assorted crackers.* 3.99 per guest

Hors d'Oeuvres Stations

Priced per guest.
Chef attendant fee of 75. per station.
Must order for guaranteed guest count.

House-made Macaroni and Cheese Station 11.99 per guest
Choice of two: Uncommon | Buffalo | Pancetta and Garden Peas.
Add lobster for an additional 4.99 per guest

Pesto Parmesan Pasta Wheel 6.99 per guest
Pasta tossed in a large, carved out Parmesan wheel with house-made pesto and Parmesan shavings

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

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COCKTAIL PARTIES

Passed Hors d'Oeuvres

Priced per 50 pieces
Off-site catering only, not available for drop-off.

Vegetarian Pot Stickers — *Soy sesame dipping sauce.* 79.99
Bruschetta — *Crostini, fresh tomatoes, basil and balsamic drizzle.* 69.99
Artichoke and Goat Cheese Tartlet — *Sundried-tomato pesto.* 79.99
French Onion Cheese Crostini — 74.99
Boursin & Spinach-Stuffed Mushroom Caps — 79.99
Zucchini Garlic Parmesan Cakes — *Roasted tomato sour cream.* 74.99
Cheese Bites — *Spicy pesto tomato marinara.* 64.99
Cauliflower Buffalo Bites — *Bleu cheese dipping sauce.* 69.99
Flatbread Pizzas — *Caramelized Onion, Margherita, BBQ Chicken and Pepperoni.* 69.99
Crab-Stuffed Mushroom Caps — 129.99
Common Man Mini Crab Cakes — *Pan-seared with a lemon basil aioli.* 129.99
Lobster Quesadilla — *Cilantro lime sour cream.* 139.99
Shrimp Cocktail — *Horseradish cocktail sauce and fresh lemon.* 164.99
Bacon and Sriracha Deviled Eggs — 79.99
Antipasto Kabob — *Salami, cherry tomato , fresh mozzarella, olive, artichoke heart and basil.* 94.99
BBQ Pulled Pork — *Served on cornbread.* 129.99
Chicken Satay — *Thai peanut dipping sauce.* 94.99
Spicy Chicken Nacho Bites — 89.99
Curry Chicken Salad — *Candied nuts and dried cranberries in lettuce.* 89.99
Meatballs — *Swedish, Marinara, BBQ or Terriyaki.* 79.99
Sesame Beef Satay — 94.99
Uncommon Wellington — *Seared tenderloin, horseradish sauce and duxelles on crostini.* 99.99

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PLATED DINNERS

Plated dinners are priced per guest.
Prices are based on a two-hour service. | Available 5 –10 PM.
There is a 20-guest minimum for all cocktail party options, unless otherwise noted.

Plated dinners include artisan rolls, whipped butter, one salad choice,
two entrée choices, fresh seasonal vegetable, choice of starch, choice of dessert,.

Salad Choices (1)

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

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

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola cheese and balsamic vinaigrette.*

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

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

Starch Choice (1)

Rice Pilaf | House-mashed Potatoes | Maple Mashed Sweet Potatoes
Uncommon Mac 'n Cheese Additional 1.99 per guest

Entrée Choices (2)

Filet Mignon — *Wrapped in peppered bacon with béarnaise sauce. (Medium rare)*
41.99 per guest

NY Sirloin — *Sliced and roasted with garlic demi-glace.* 33.99 per guest

Grilled Steak Tips — *Topped with roasted peppers and onions.* 31.99 per guest

Braised Beef Short Ribs — 37.99 per guest

Uncommon Surf & Turf — *Petite filet mignon with choice of pan-seared crab cake or bacon-wrapped shrimp.* 45.99 per guest. *Lobster Tail.* 47.99 per guest

Apple Walnut Chicken — *Cheddar, apple cider glaze and corn bread.* 27.99

Chicken — *Topped with ricotta, roasted tomatoes and spinach. Served on a bed of tomato coulis.* 27.99 per guest

Roasted Turkey — *Sage stuffng, pan gravy and cranberry sauce.* 25.99

Continued…

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PLATED DINNERS

Continued

Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.* 25.99

New England-Style Haddock — *Lobster sherry cream sauce.* 27.99

Award-Winning Common Man Crab Cakes — *Pan-seared with lemon basil aioli.* 28.99

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 29.99

Butternut Squash Ravioli — *Maple cream sauce, dried cranberries and candied nuts.* 24.99

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

Dessert Choices (1)

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

New York-Style Cheesecake — *Fresh berry sauce.*

Chocolate Ganache Bundt Cake — *Raspberry sauce and white chocolate dust.*

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

CHILDREN'S PLATED DINNERS

For children in attendance who are under 12 years of age.

12.99 per child

Grilled Chicken Breast — *Served with starch and vegetable.*

Uncommon Mac 'n Cheese

Mini Cheese Pizza

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

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DINNER BUFFETS

Dinner buffets are priced per guest.
Prices are based on a two-hour service. | Available 5 –10 PM.
There is a 20-guest minimum for all dinner buffet options, unless otherwise noted.

Buffet dinners include artisan rolls, whipped butter, two soup or salad choices, two or three entrée choices, fresh seasonal vegetable, choice of starch, choice of dessert.

Two Entrées 31.99 per guest | **Three Entrées** 33.99 per guest

Soup & Salad Choices (2)

You may select one salad to have pre-plated and served to guests. 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 nuts, Gorgonzola cheese 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 | Mediterranean Chickpea Salad

Tomato Basil Bisque — *Parmesan croutons*
Butternut Bisque — *Chipotle Cream*
Common Man New England Clam Chowder — Additional 1.99 per guest

Starch Choice (1)

House-mashed Potatoes | Maple Mashed Sweet Potatoes | Rice Pilaf
Uncommon Mac 'n Cheese Additional 1.99 per guest

Entrée Choices (2 or 3)

NY Sirloin — *Sliced and roasted with garlic demi-glace.*
Grilled Steak Tips — *Topped with roasted peppers and onions.*
New England Pot Roast — *Braised pot roast with pan gravy and braised vegetables.*
Roast New England Turkey — *Sage stuffing, pan gravy and cranberry sauce.*
Chicken — *Topped with ricotta, roasted tomatoes and spinach. Served on a bed of tomato coulis.*
Apple Walnut Chicken — *Savory apple stuffing, walnut panko crust and maple cream.*
Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.*
New England-Style Haddock — *Lobster sherry cream sauce with Ritz crumb topping.*

Continued…

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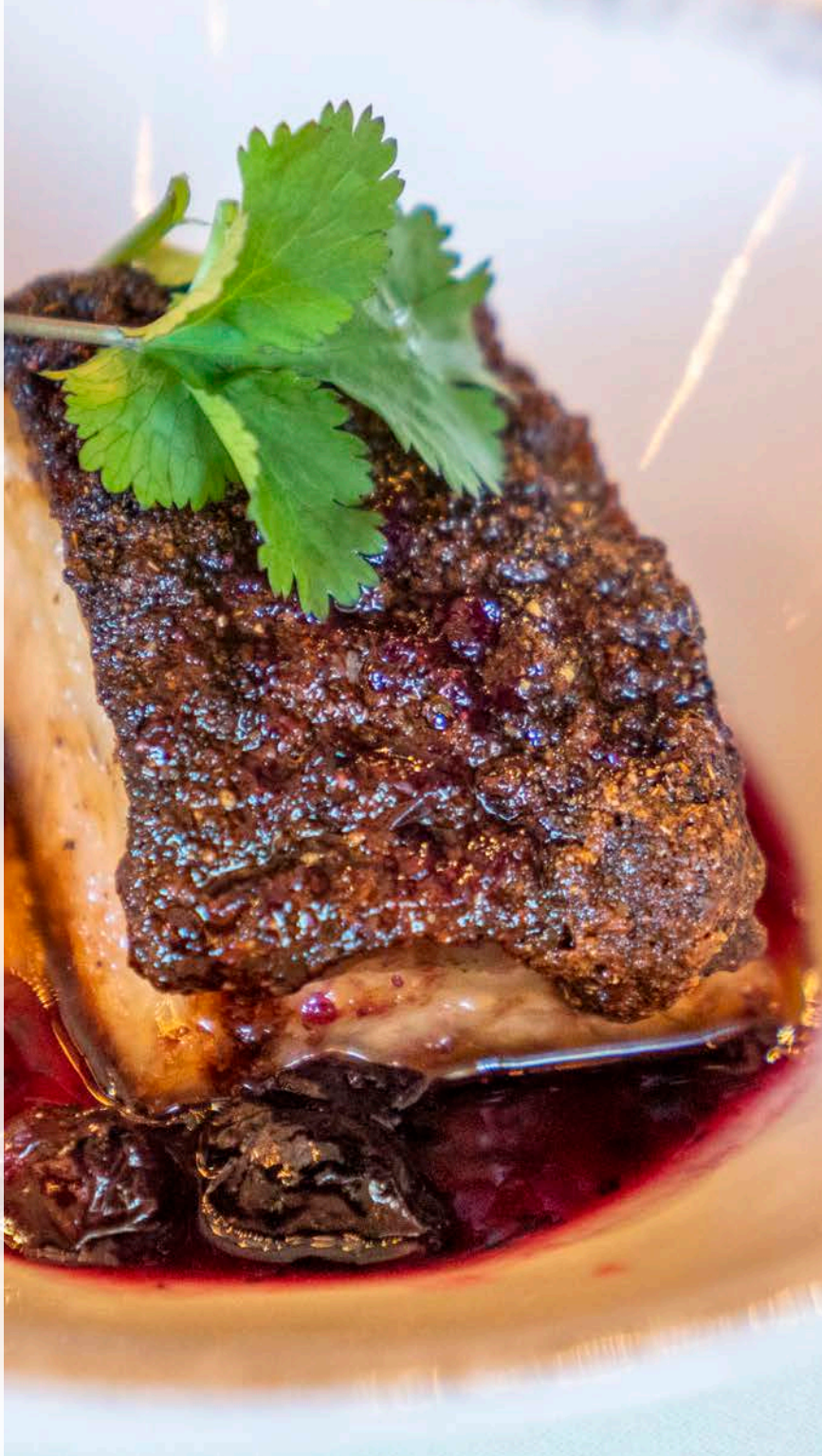

DINNER BUFFETS

Continued

Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.* 25.99
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.*
Braised Beef Short Ribs — Additional 1.99 per guest

Carving Station Options — Additional fees apply

Priced per guest. Must order for guaranteed guest count.
Chef attendant fee of 75. per station.

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

Dessert Choices (1)

Warm Apple Crisp — *Served with Common Man-made vanilla ice cream.*
New York-Style Cheesecake — *Fresh berry sauce.*
Chocolate Ganache Bundt Cake — *Raspberry sauce and white chocolate dust.*
Strawberry Shortcake — *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate dust.*

CHILDREN'S PLATED DINNERS

For children in attendance who are under 12 years of age.

12.99 per child

Children's Dinner Choices

Grilled Chicken Breast — *Served with starch and vegetable.*
Uncommon Mac 'n Cheese
Mini Cheese Pizza

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THEMED DINNERS

Themed dinners are priced per guest.
Prices are based on a two-hour service. | Available 5 –10 PM.
There is a 30-guest minimum for all themed dinner options, unless otherwise noted.
Chef's attendant fee of 75. per station.

Cowboy! 32.99 per guest

House-made Corn Bread — *Whipped butter.*
Garden Salad — *Vinaigrette and house-made ranch dressings.*
BBQ Bone-in Chicken | BBQ Pork Ribs | Sliced Watermelon
Add grilled salmon filets — Additional 6.99 per guest.
Add marinated beef tips — Additional 7.99 per guest.
Cole Slaw | Corn on the Cob | Uncommon Mac 'n Cheese

BBQ Picnic 23.99 per guest

House-made Corn Bread — *Whipped butter.*
Garden Salad — *Vinaigrette and house-made ranch dressings.*
Hamburgers and Cheeseburgers | Hot Dogs | Common Man-made Veggie Burgers
Red Bliss Potato Salad | Corn on the Cob | Pasta Salad
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.*
1 ¼ Pound Fresh Lobsters — *Drawn butter.* | **Grilled Boneless Chicken Breasts**
Parsley-boiled Potatoes | Cole Slaw | Corn on the Cob
Warm Apple Crisp — *Served with Common Man-made vanilla ice cream.*

Continued…

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THEMED DINNERS

Continued

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
Add Meatballs and Sausage — Additional 4.99 per guest.
Tiramisu — *Ladyfinger cake soaked in espresso and coffee liqueur, layered with mascarpone and a dusting of cocoa.*

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PARTY EXTRAS

LATE-NIGHT SNACKS

Priced per 50 pieces.
Items are available for off-site catering only, not available for drop-off.

Mini Cheeseburger Sliders — *Sriracha® ketchup, Cheddar and crispy onions.* 99.99

Pulled Pork Sliders — *Coleslaw and BBQ sauce.* 89.99

Swedish OR **Italian Meatballs** — 149.99

Mini Grilled Cheeses and Tomato Soup Shooters 69.99

Potato Skins — *Cheddar, bacon, scallions and sour cream.* 79.99

Flatbread Pizzas — *Caramelized Onion, Margherita, BBQ Chicken and Pepperoni.* 69.99

Candied Bacon — 99.99

DESSERTS

Desserts are priced per guest.
There is a 30-guest minimum for all dessert options, unless otherwise noted.

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

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.* 5.99

Donut Cart —*Donuts and apple cider.* 6.99

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ADDITIONAL INFORMATION

Off-Site Catering

- There is a 20-guest minimum for off-site catering services.
- A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.
- Off-site catering fee begins at 800. for a 4-hour period.
- A 100. charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.
- Off-site catering fee includes chef, servers, china, silverware and glassware. Set up and break-down are also included in this fee.
- A covered, lighted area is required for off-site catered events. The Common Man is not responsible for providing this area.
- Off-site coffee and tea service is available upon request for an additional fee.

Not Included in Off-site Catering Fee

- The Common Man does not provide tent(s), tables, chairs, linens, drinking water or electricity for off-site events.
- The Common Man does not provide centerpieces, cake cutting set, favors, place cards or other items not referenced as included above.

Drop-off Services

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

Additional Fees

- A 9% NH state tax and 20% service fee is added to all food and beverages purchased.
- Prices in this planner are valid through 2022.
- Prices are subject to change.

Deposits — *All deposits are non-refundable*

- 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.
- Discounted Common Man gift cards and Common Man Bonus Cards may not be used as payment for off-site or drop-off events.

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.

Contact your sales team, they can customize your menu options and guest counts to your needs.

OUR COMMON MAN FAMILY EVENT VENUES

Visit www.thecman.com/groups-events/ for more information and links to individual venues.

ASHLAND
The Common Man
cmagm@thecman.com | 603-968-7030

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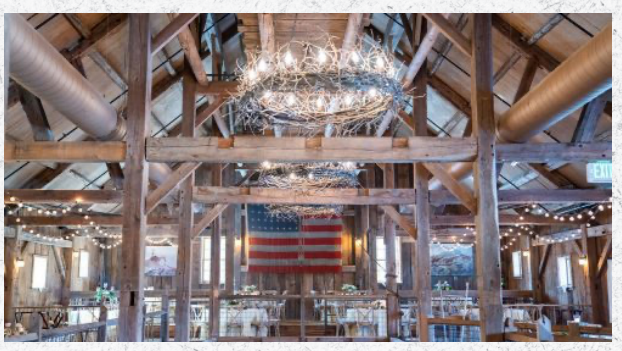
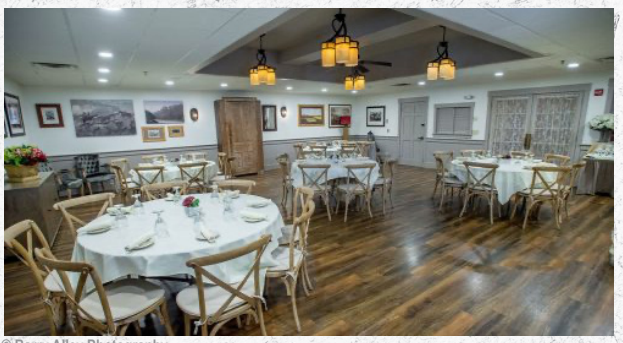
LAKES REGION
Off-site Events — Lakehouse Boutique Catering
lbcatering@thecman.com | 603-279-0011



PLYMOUTH
The Barn on the Pemi
thebarnsales@thecman.com | 603-536-3515



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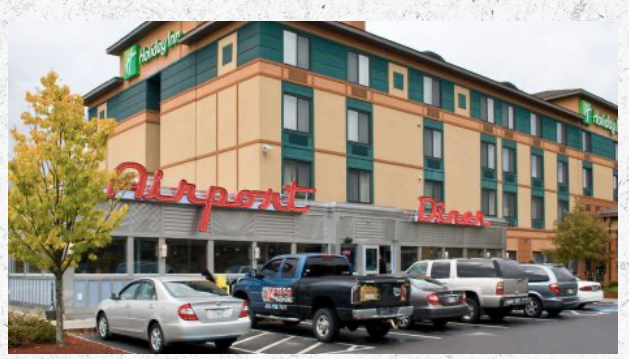
CONCORD
The Common Man
cmcevents@thecman.com | 603-228-4511



MANCHESTER
Airport Diner
adgm@thecman.com | 603-623-5040

PLYMOUTH
The Common Man Inn & Spa | Foster's Boiler Room
fshevents@thecman.com | 603-238-2888

© Susan Laughlin

CLAREMONT
The Common Man Inn & Restaurant
cmclevents@thecman.com | 603-542-6171

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MERRIMACK
The Common Man
cmmgm@thecman.com | (603) 429-3463

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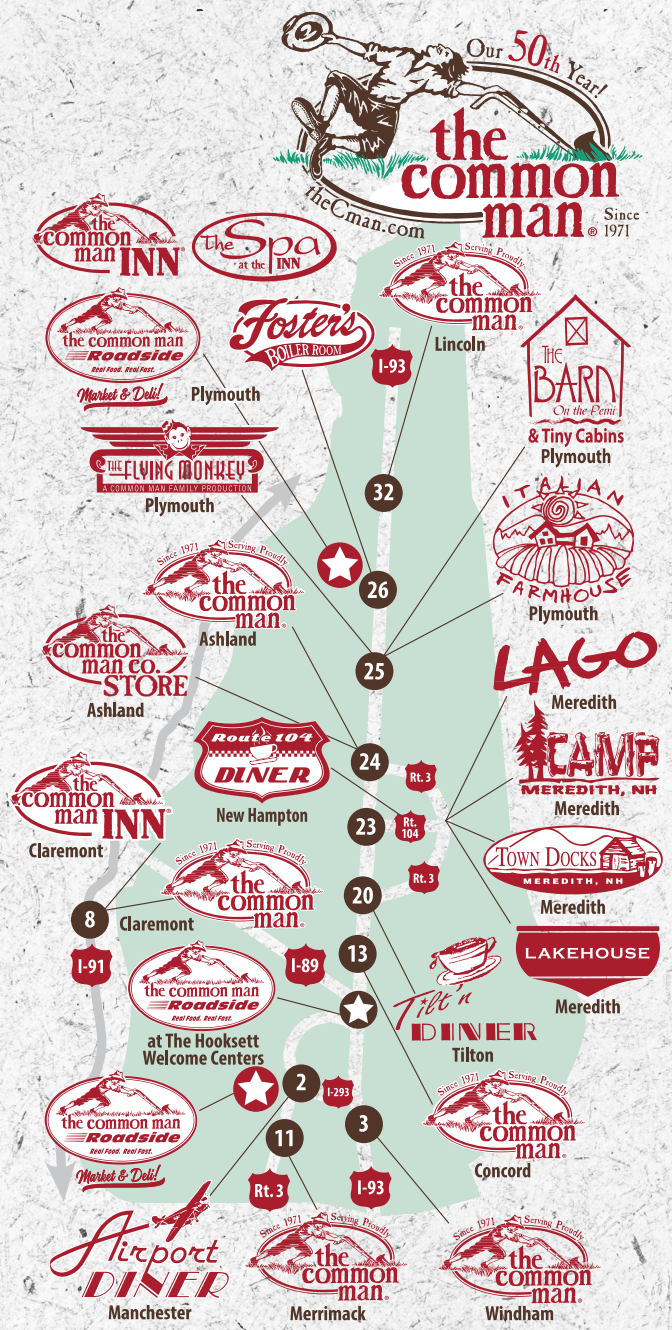
WINDHAM
The Common Man
cmwevents@thecman.com | 603-898-0088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