

# LUNCH MENU



## PLATED

*Includes Warm rolls and butter with Chef's choice of vegetable and starch*

## SOUP OR SALAD

*Choice of: Vegetable minestrone, Italian wedding, apple butternut bisque, or field green salad with seasonal dressing and homestyle croutons*

**HERB GRILLED CHICKEN** 28  
Greek style chicken with caramelized onions, roasted tomatoes, and feta served over basmati rice

**CHICKEN MARSALA** 29  
Pan seared chicken breast with roasted button mushrooms and marsala sauce

**CRANBERRY APPLE STUFFED CHICKEN** 30  
Stuffed chicken breast with apples, raisins, and sage bread crumbs finished with apple cider cognac cream sauce

**BACON CORNBREAD STUFFED CHICKEN** 30  
Chicken breast with a bacon, cheddar cornbread stuffing finished with rich chicken pan gravy

**NEW ENGLAND STYLE BAKED HADDOCK** 35  
Prepared with sherry cream and buttery crumb topping

**BISTRO SIRLOIN STEAK** 37  
Sirloin tenderloin served with demi-glace

## DESSERT

Freshly brewed regular and decaffeinated coffee and premium teas

*Choice of: Chocolate overload cake, cheesecake, or limoncello mascarpone torte*

## BUFFET

*Includes Freshly brewed regular and decaffeinated coffee and premium teas*

**WELLINGTON** (8 - 25 people) 23  
• Field green salad with seasonal dressing  
• Housemade pasta salad  
• Chef's selection of sandwiches and wraps

**PROVIDENCE** (15 person minimum) 23  
• Field green salad with seasonal dressing  
• Housemade pasta salad  
• Chef's selection of deli meats and cheese  
• Country wheat and white breads, kaiser and brioche rolls  
• Lettuce, tomatoes, and pickles  
• Appropriate condiments

**ITALIAN** (15 person minimum) 26  
• Garlic toast  
• Caesar salad with garlic croutons and shredded Parmesan cheese  
• Seasonal vegetable medley  
• Baked stuffed shells  
• Cavatappi with marinara  
• Chicken Parmesan

**GRANITE STATE** (15 person minimum) 29  
• Warm rolls and butter  
• Field green salad with seasonal dressing  
• Chef's choice of vegetables and starch  
• Greek style chicken with caramelized onion, roasted tomatoes, and feta served over basmati rice  
• Bistro sirloin au jus with roasted button mushrooms

*Choice of: House baked cookies and brownies, fresh fruit platter, or dessert bars*

*Unless otherwise noted all prices are per person. All food items must be ordered for entire guaranteed headcount. All prices are subject to 13% gratuity, 6% taxable service charge and NH State Meals Tax. Package inclusions and prices are subject to change without notice.*

*Open to the public seven days a week.*



# ENHANCEMENTS

## FOR YOUR TABLE:

Damask overlay	5 each
Candelabras	25 each
Chair covers	3.50 each
Chair cover with bow	6.50 each
Round centerpiece mirrors with three votives	5/table
Seasonal centerpiece	10/table
Chef carved ice sculptures	Pricing available upon request

<b>BAKED BRIE DISPLAY</b> (serves 50 people)	140
Brie en croute with sweet orange marmalade served with warm French bread crostinis	

<b>SPINACH AND ARTICHOKE DIP</b> (serves 75 people)	180
Artichokes, baby spinach, and creamy cheeses blended and baked served with toasted pita chips	

## FOR YOUR COCKTAIL HOUR

### PASSED HORS D'OEUVRES (per 100 pieces)

Scallops wrapped in bacon	350
Parmesan herb stuffed mushrooms	180
Chicken lemongrass dumplings	200
Tomato mozzarella bruschetta	200
Coconut crusted shrimp	295
Crab rangoon	180
Chilled shrimp cocktail	300
Antipasto skewers	275
Steak and cheese spring rolls	350
Spanikopita	300
Beef empanada	350
Mushroom truffle risotto	300
Buffalo chicken blossom	180

## FOR YOUR DINNER

Children's entrée/buffet (under 12)	12
Vendor entrée	25
Assorted fountain soda	2
Assorted bottled soda and water	5
Fresh lemonade or iced tea station	3
Two way split	1

## FOR YOUR BAR SERVICE

### PRE-PAID PREMIUM OPEN BAR OPTIONS

4 Hours	29	3 Hours	26
2 Hours	23	1 Hour	20

### PRE-PAID SUPER PREMIUM OPTIONS

4 Hours	45	3 Hours	39
2 Hours	33	1 Hour	27

### PRE-PAID PREMIUM SOFT BAR OPTIONS

4 Hours	24	3 Hours	21
2 Hours	18	1 Hour	15

### PRE-PAID NON-ALCOHOLIC FOR FOUR HOURS CONSUMPTION BAR

Beverage orders will be tallied and paid for at conclusion of event

### MARTINI BAR (available for first 2 hours only)

1st Hour	1000	2nd Hour	500
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### For Functions with Less Than 75 People

Based on function room 50/100

## STATIONARY HORS D'OEUVRES

<b>CRUDITÉ PLATTER</b>	2
Fresh cut vegetables and creamy herb dip	
<b>FRESH FRUIT DISPLAY</b>	4
<b>CHEESE &amp; CRACKERS PLATTER</b>	3
Array of cheeses and crackers with fresh seasonal fruit garnish	
<b>CULINARY DISPLAY</b>	6
Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip	
<b>MEDITERRANEAN DISPLAY</b>	9
Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips	
<b>ANTIPASTO DISPLAY</b>	11
Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, kalamata olives, and hot peppers	

## DESSERT

Chocolate dipped strawberries	3
Cake cutting service fee	25
Dessert upgrade (specific options available)	3

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**ATKINSON**  
RESORT & COUNTRY CLUB

07/17