

BAR/ BAT MITZVAH MENU



Customized floor plan design • Choice of table linens and napkins • Warm rolls & butter • Chef's choice of vegetable and starch • Freshly brewed regular and decaffeinated coffee and premium teas • Unlimited soda & shirley temples (Young adult smorgasbord only) On-site coordinator

YOUNG ADULT SMORGASBORD

STATIONED HORS D'OEUVRES

Choice of three

- Mini corndogs
- Mini potato pancakes with cinnamon- apple sauce
- Mozzarella sticks with marinara sauce
- Potato skins
- Macaroni & cheese bites

ENTRÉES

Choice of three

- Macaroni & cheese
- Hamburger and cheeseburger sliders
- Cheese pizzas
- Pasta with, meatballs & marinara sauce
- Chicken fingers & French fries
- Chicken and broccoli alfredo

DESSERT

Ice Cream Sundae Bar

ADULT PLATED MEALS

CULINARY DISPLAY

Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip

PASSED HORS D'OEUVRES

Choice of three

- Herb Stuffed Mushrooms
- Arancini Bolognese
- Chicken lemongrass dumplings
- Tomato Mozzarella Bruschetta

Kosher Style Hors D'Oeuvres:

- Beef Knish
- Mini Hot Dogs in a Blanket
- Mini Potato Pancakes with Cinnamon-Apple Sauce

SOUP OR SALAD *Choice of one*

- Vegetable minestrone
- Italian wedding soup
- Field green with seasonal dressing

ENTREES

CHICKEN FLORENTINE

Stuffed chicken breast with spinach, cheese, onion, and garlic finished with a chicken supreme sauce

WOOD-GRILLED STATLER CHICKEN BREAST

Choose your finish of: Roasted button mushrooms and marsala sauce, mango ginger sauce, maple bourbon sauce

NEW ENGLAND STYLE

BAKED HADDOCK

Prepared with a sherry cream and buttery crumb topping

ATLANTIC SALMON FILET

Pan seared salmon served with your choice of chardonnay lemon cream or sundried tomato and olive tapenade

WOOD-GRILLED FILET

MIGNON

Tender filet of beef hand cut then grilled to perfection on our wood-fired grill served with a demi-glace

TWIN PLATE OPTIONS

Petite Filet Mignon
Paired With: Grilled salmon, cranberry apple stuffed chicken, New England style baked haddock

DESSERT

- Choice of one*
- Chocolate torte
- Cheesecake

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.



ATKINSON
RESORT & COUNTRY CLUB

ENHANCEMENTS

FOR YOUR TABLE:

- Damask overlay
- Candelabras
- Chair covers
- Chair cover with bow
- Round centerpiece mirrors with three votives
- Seasonal centerpiece
- Chef carved ice sculptures

FOR YOUR COCKTAIL HOUR

PASSED HORS D'OEUVRES (per 100 pieces)

- Scallops wrapped in bacon
- Parmesan herb stuffed mushrooms
- Chicken lemongrass dumplings
- Tomato mozzarella bruschetta
- Coconut crusted shrimp
- Crab ragoon
- Chilled shrimp cocktail
- Antipasto skewers
- Petite beef wellington
- Arancini
- Steak and cheese spring rolls
- Spanikopita
- Buffalo chicken blossom

STATIONARY HORS D'OEUVRES

CRUDITÉ PLATTER

Fresh cut vegetables and creamy herb dip

FRESH FRUIT DISPLAY

CHEESE & CRACKERS PLATTER

Array of cheeses and crackers with fresh seasonal fruit garnish

CULINARY DISPLAY

Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip

MEDITERRANEAN DISPLAY

Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips

PASTA BAR

Served with Alfredo and marinara sauce, Parmesan cheese, garlic toast, and Caesar salad
add *Chicken Parmesan*
add *Stuffed Shells*

ANTIPASTO DISPLAY

Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, kalamata olives, and hot peppers

BAKED BRIE DISPLAY (serves 50 people)

Brie en croute with sweet orange marmalade served with warm French bread crostinis

SPINACH AND ARTICHOKE DIP (serves 75 people)

Artichokes, baby spinach, and creamy cheeses blended and baked served with toasted pita chips

FOR YOUR DINNER

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

FOR YOUR BAR SERVICE

PRE-PAID PREMIUM OPEN BAR OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

PRE-PAID SUPER PREMIUM OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

PRE-PAID PREMIUM SOFT BAR OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

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	2nd Hour
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For Functions with Less Than 75 People

Based on function room

DESSERT

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

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