



DINNER 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, field green salad with seasonal dressing and homestyle croutons, or Caesar salad with garlic croutons and shredded Parmesan cheese

HERB GRILLED CHICKEN

Greek style chicken with caramelized onions, roasted tomatoes, and feta served over basmati rice

CRANBERRY APPLE STUFFED CHICKEN

Stuffed chicken breast with apples, raisins, and sage bread crumbs finished with apple cider cognac cream sauce

CHICKEN FLORENTINE

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

NEW ENGLAND STYLE BAKED HADDOCK

Prepared with sherry cream and buttery crumb topping

BAKED STUFFED SHRIMP

Four crab meat stuffed shrimp with citrus butter

NEW YORK SIRLOIN STRIP STEAK

New York sirloin wood-grilled with bacon blue cheese butter and demi-glace

WOOD-GRILLED FILET MIGNON

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

DESSERT

Choice of: Chocolate overload cake, cheesecake, or strawberry shortcake
Includes Freshly brewed regular and decaffeinated coffee and premium teas

BUFFET

TUSCANY (15 person minimum)

- Garlic toast
- Caesar salad with garlic croutons and shredded Parmesan cheese
- Cavatappi with Bolognese
- Tortellini Alfredo
- Chicken caprese

ITALIAN (15 person minimum)

- Garlic toast
- Caesar salad with garlic croutons and shredded Parmesan cheese
- Seasonal vegetable medley
- Baked stuffed shells
- Cavatappi with marinara
- Chicken Parmesan

FARVIEW (15 person minimum)

- Warm rolls and butter
- Field green salad with seasonal dressing
- Seasonal vegetable medley
- Herbed basmati rice

FARVIEW (CONTINUED)

- Tequila and lime marinated grilled chicken
- Bistro sirloin steak

GRANITE STATE (15 person minimum)

- 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
- Bistro sirloin au jus with roasted button mushrooms

PRIME RIB (30 person minimum)

- Warm rolls and butter
- Field green salad with seasonal dressing
- Chef's choice of starch and vegetable
- Pan seared chicken with choice of finish: Roasted button mushrooms and marsala sauce, greek style, or maple bourbon
- Hand carved slow roasted prime rib with au jus and horseradish cream

ATKINSON (30 person minimum)

- Warm rolls and butter
- Caesar salad with garlic butter croutons and shredded Parmesan cheese
- Chef's choice of vegetable and starch
- Hand carved roast sirloin with au jus and horseradish cream

Choice of one:

- Pan seared salmon served over baby spinach with sundried tomato tapenade, or New England style baked haddock with sherry cream and buttery crumb topping

Or:

- Herb grilled chicken with choice of finish: Caprese, greek style, or Provençal

DESSERT

Choice of: House baked cookies and brownies, fresh fruit platter, or dessert bars
Includes Freshly brewed regular and decaffeinated coffee and premium teas

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 rangoon
Chilled shrimp cocktail
Antipasto skewers
Mushroom truffle risotto
Beef empanada
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

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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09/17