



# Buffet Menu



## SELECTING YOUR MENU AND ENHANCEMENTS

Whether you choose a menu from one of our existing selections or design your own, you can be confident that we purvey and prepare only the highest quality meats, produce, dairy and seafood that will perfectly complement your event.

## Our Buffet Lunches & Dinners Menu Includes:

- Customized floor plan design
- Choice of table linens and napkins
- Warm Rolls & Butter
- Freshly Brewed Coffee, Assorted Premium Teas and Decaf

## SANDWICH BUFFET (8-25 people) (Lunch Only)

Chef's Choice of Assorted Sandwiches and Wraps  
Red Bliss Potato Salad  
Vegetable Pasta Salad  
Condiments  
Tray of Olives, Pickles and Cherry Peppers  
Cookies & Brownies

**DELI BUFFET** (15 person min.)  
Field Greens with Seasonal Dressing  
Red Bliss Potato Salad  
Vegetable Pasta Salad  
Variety of Sliced Meats and Cheeses to include: Turkey, Roast Beef, Provolone and American cheese  
Assorted Breads & Rolls  
Appropriate Toppers & Condiments  
**Choice of One:**  
Cookies & Brownies or Chocolate Raspberry & Lemon Squares

**MID DAY BUFFET** (15 person minimum)  
Ham, Chicken and Tuna Salad finger sandwiches  
Garden Salad with cucumbers, onion, tomato, croutons and three assorted dressings  
Vegetable Pasta Salad  
Soup du Jour  
Two to Three assorted quiches to include: vegetable, herb & spinach, sundried tomato & basil, ham and caramelized onion  
Assorted Rolls & Butter  
Fresh Fruit Platter

**ITALIAN BUFFET** (15 person minimum)  
Garlic Bread and warm rolls with butter  
Caesar Salad with Garlic Croutons  
Chef's Choice of Vegetable  
Stuffed Shells  
Chicken Parmesan with Penne Pasta  
**Choice of One:**  
Cannolis, Cookies & Brownies or Chocolate Raspberry & Lemon Squares

**Add:** Veal Picatta  
**Add:** Shrimp Scampi

**GRANITE STATE BUFFET**  
(15 person min.)  
Field Greens with Seasonal Dressing  
Chicken Florentine  
London Broil with Mushroom Sauce  
Chef's Choice of Vegetable & Starch  
**Choice of One:**  
Cookies & Brownies or Chocolate Raspberry & Lemon Squares

**PRIME RIB BUFFET** (35 person min.)  
Soup du Jour  
Field Greens with Seasonal Dressing  
Hand Carved Prime Rib with Au Jus  
Herb Grilled Chicken with choice of sauces: Cranberry Supreme, Mushroom Marsala or Apricot Glaze with chopped Apricots.  
Roasted Red Bliss Potatoes  
Medley of Fresh Steamed Vegetables  
Assorted Chef's Desserts

**ATKINSON BUFFET** (50 person min.)  
Soup du Jour  
**CHOICE OF DINNER SALAD:**  
Field Greens with Seasonal Dressing  
Caesar Salad with Garlic Croutons

**CHOICE OF ONE:**  
-Handcarved Roast Sirloin with Merlot Demi-Glace  
-Handcarved Prime Rib of Beef with Au Jus  
**CHOICE OF ONE:**  
-Chicken Florentine with Supreme Sauce  
-Herb Grilled Chicken with choice of sauce: Cranberry Supreme, Mushroom Marsala or Apricot Glaze with Chopped Apricots.  
**CHOICE OF ONE:**  
-New England Style Baked Haddock with Sherry Cream and Buttery crumb topping  
-Grilled Salmon with choice of one sauce: Chardonnay Lemon Cream or Cabernet Shallot Sauce  
Chef's Choice of Vegetable & Starch  
Assorted Chef's Desserts

**COUNTRY BBQ** (40 person min.)  
Fresh Corn on the Cob  
Baked Potato with Sour Cream  
Texas Style Baked Beans  
Warm Rolls & Corn Bread with Butter  
Fresh Sliced Watermelon  
Barbequed Chicken Quarters  
Assorted Chef's Desserts  
**CHOICE OF:**  
Slow Smoked Baby Back Ribs

Sirloin Steak

**Surf & Turf BBQ and New England Style Clam Bake Menus available upon request.**

ALL FOOD ITEMS MUST BE ORDERED FOR ENTIRE GUARANTEED HEADCOUNT

Buffet Service lasts approximately 1 ½ hours.

85 COUNTRY CLUB DRIVE, ATKINSON, NH 03811 – (603) 362-8700 – WWW.ATKINSONRESORT.COM  
PLEASE VISIT OUR WEBSITE FOR MORE INFORMATION.



# Enhancements

At the Atkinson Resort & Country Club, we will go to any length to accommodate your unique requirements and are happy to provide you with a variety of options to enhance your special day.

## FOR YOUR TABLE

- Damask Overlay
- Candelabras
- Chair Covers
- Chair Cover with Bow
- Round Centerpiece Mirrors with 3 votives
- Spring/Christmas Centerpiece

## FOR YOUR COCKTAIL HOUR

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

- Scallops wrapped in Bacon
- Teriyaki Beef
- Parmesan Artichoke Hearts
- Herb Stuffed Mushrooms
- Spanikopita
- Petite Quiche (Assorted)
- Sesame Chicken with Dipping Sauce
- Tomato Mozzarella Bruschetta
- Coconut Shrimp
- Miniature Beef Wellington
- Crab Rangoon
- Fig & Mascapone Beggars Purse
- Cashew Chicken Springroll
- Shrimp Cocktail
- Antipasto Skewer
- Prosciutto wrapped Asparagus
- Assorted Cold Canapes

## STATIONARY HORS D'OEUVRES

(prices identified are per person, unless otherwise noted)

- Crudite Platter  
Fresh Cut Vegetables and Dip
- Fresh Fruit Display
- Cheese & Crackers Platter  
Assorted Cheeses and Crackers with fresh seasonal fruit garnish
- Culinary Display  
Assorted Imported and Domestic Cheeses, Fresh Fruit,  
Crackers and Vegetable Crudite served with Dip
- Penne Station  
Penne Pasta Served with Marinara Sauce and Parmesan Cheese
- Antipasto Display  
Assorted sliced deli meats and cheeses displayed with herb and balsamic grilled vegetables, kalamata olives and mixed cherry peppers.
- Pasta Station  
Served with Alfredo and Marinara Sauce, Parmesan Cheese, Garlic Toast and Caesar Salad
- Baked Brie with Carmelized Pears and French Bread  
(serves 50)
- Baked Spinach and Artichoke Dip  
(serves 75 people)

## SOUP UPGRADE

- Add Hot Soup to Buffet  
(Minestrone, Butternut Bisque, Italian Wedding or Cream of Broccoli Cheddar)

## FOR YOUR DINNER

(prices identified are per person, unless otherwise noted)

- Children's Buffet (under 12)  
Children's Buffet- (under 3)
- Vendor Entrée
- Vegetarian Entrée
- Wine Service
- Strawberry in Toast Glass
- Assorted Bottled Soda & Water
- Assorted Fountain Soda
- Fresh Lemonade/Iced Tea Station

## FOR YOUR BAR SERVICE

- Open Bar Options  
Pre-paid Non-Alcoholic for 4 hours  
Pre-paid Soft Bar for 3 hours  
(Beer, Wine & Non-Alcoholic only)  
(pricing for ppl. over 21)  
Pre-paid Top Shelf Bar for 3 hours  
(pricing for ppl. over 21)
- Consumption Bar  
Beverage orders will be tallied and paid for at conclusion of event
- Martini Bar (available for first 2 hours only)
  - Handcrafted Martini Luge Ice Sculpture  
1<sup>st</sup> Hour  
2<sup>nd</sup> Hour

For functions with less than 75 people:

- Bar Service Fee
- Cocktail Server Fee

## DESSERT

- Cake Cutting Service Fee  
We will cut and serve your cake



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