



~Special Occasions... Deserve Special Settings~

Congratulations on your engagement!

Your wedding day is one of the most memorable occasions of your lives and we are delighted that you are considering the Red Jacket Mountain View Resort & Spa to host your very special day.

At the Mountain View we are committed to ensuring that your wedding day is all that you've dreamed it would be ...and more. Your Wedding Planner will be with you every step of the way to assist you with your personalized wedding details, allowing you to enjoy your special day to its fullest.

Choose from one of our signature plated dinners, buffet dinners, a casual "by the bite" dinner reception or let us help you create a customized wedding menu. From mouth-watering hors d'oeuvres to distinctive entrées, we know that you and your guests will rave about your wedding dinner.

Special occasions deserve special settings ...and we are confident that you will find the comfortable accommodations, superb cuisine, and outstanding service at the Red Jacket Mountain View Resort & Spa the perfect backdrop to frame your wedding day. We look forward to helping you plan your special celebration atop Sunset Hill.





Weddings at the Red Jacket Mountain View

Our 25-acre location atop Sunset Hill overlooking the Moat Mountain Range, Cathedral and White Horse Ledges, and Saco River Valley is the perfect setting for your wedding festivities... complemented, of course, by our fine cuisine and gracious service.

All Red Jacket Mountain View Wedding Packages Include:

(Five-Hour Maximum Event Time)

- Bridal Hospitality Room
- Complimentary Deluxe Accommodations for Bride and Groom on Wedding Night
- Professional On-Site Wedding Planner
- White Linens, Table Skirting, China, Silverware, Stemware*
- White Chair Covers and Bows
- Chilled Wedding Toast (Choice of Champagne or Sparkling Cider)
- A Reception Menu created from our Plated or Buffet Dinner Selections
- Private Bar Set-up and Staffing (Outdoor Cocktail Reception Set-up not included)
- Dance Floor Set-up (16x24)
- Complimentary Cake Cutting Service

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** Please inquire with our Wedding Planner regarding additional linen options.*

We look forward to the possibility of welcoming you and your guests to the Red Jacket Mountain View.

Cocktail Reception Beverage Service

Premium Selections \$7.00

Sobieski Vodka - Tanqueray Gin - Bacardi Rum - Dewars Scotch - Jim Beam Bourbon - Canadian Club Whisky
Cuervo Gold Tequilla - Captain Morgan Rum - Stoli Raspberry Vodka

Top Shelf Selections \$8.00

Ketel One Vodka - Bombay Sapphire Gin - Chivas Regal Scotch - Crown Royal Whisky - Appleton Rum
Jameson Irish Whiskey - Amaretto di Saronno - Bailey's Irish Cream

Red Jacket Reception Beverage Package

(Includes House and Premium Spirits, Choice of Bottled Beers from our List, and House Wine Selections)

First Hour: \$20.00 per Guest
Each Additional Hour: \$15.00 per Guest

Cash Bar and Open Bar By Consumption Pricing

Sodas:	\$2.00	Domestic Beer:	\$3.75
Bottled Water and Juices:	\$2.50	Imported/Micro Beer:	\$4.50
Cognacs & Cordials:	Priced By Item	Non-Alcoholic Beer:	\$4.25
Premium Selection Liquors:	\$7.00	House Wine Selections :	\$6.50
Top Shelf Selection Liquors:	\$8.00	Champagne Toast/Person (Minimum of 10 people):	\$6.00

Featured White Wines by the Bottle

Casalini Pinot Grigio- \$30
Lobster Reef Sauvignon Blanc- \$34
Kendall Jackson Chardonnay- \$36
Beringer White Zinfandel- \$26

Featured Red Wines by the Bottle

14 Hands Merlot- \$28
Tilia Malbec- \$30
667 Pinot Noir- \$32
Kendall Jackson Cabernet- \$36

Please inquire with our sales office about our complete wine, top shelf spirits, and frozen beverage menu.

We would be happy to assist you in planning a “signature drink” for your celebration.

Private bar service is subject to a \$75 bar set-up fee. The set-up fee includes the services of a bartender for the first two (2) hours. A \$10 per hour bartender fee applies for each additional hour. Bar service is limited to a maximum of five (5) hours.

New Hampshire sales tax is included in the above pricing.

A 20% administrative fee is additional for an open bar.

The administrative fee is subject to NH sales tax. Menus and prices are subject to change.

In adherence with the laws of the State of New Hampshire and the Town of Conway, guests are not permitted to consume alcoholic beverages in hotel common areas unless they are provided by the Resort. This includes all meeting rooms, function facilities, public areas, and hospitality suites. The Red Jacket Resorts reserve full right to discontinue bar service to any individual or group who is disruptive to other guests or appears to be intoxicated. The sale or delivery of alcohol to a person under twenty-one (21) years of age is prohibited by law. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots, shooters, doubles, Long Island iced teas, and pitchers of beer will not be served.

Wedding Service Providers

*The following list is compiled from our experience and knowledge of these services.
This list is provided to assist you in your search within the Mount Washington Valley.*

Photographers & Videos

- Tim Shellmer 603-383-4219
- Philbrick Photography,
Jay Philbrick 603-356-9822
- Lisa DuFault 603-383-9400
- Brian Post Photography 603-340-0432
- Dalke Studios Photography,
Brian Dalke 603-866-1070
- Authentic Eye Photography
Thea Dodd 603-786-5048

Florists

- Ruthie's Flower Shop,
Elaine Currier 603-447-8878
- Dutch Bloemen Winkel,
Carrie Scribner 603-383-9696

Wedding Cakes

- The Sugarmaker Bakery 603-383-9545
- McKaella's Sweet Shop 603-986-1036
- The White Mountain Cupcakery
603-733-5310

DJ/Bands/Entertainment

- DJ, Vocalist & Band, Judy Laflamme
603-466-5762
- DJ Chuck Noel 603-744-6113
- Granite Productions, Cooper Fox
603-662-8360

Limousines

- Sutton Luxury Limousine
603-387-3663
- Lilley's Limo 888-546-6765
- Custom Limo 800-585-3589

Horse Drawn Carriage

- Joe Coyle 603-367-8275
- Wagon Wheel Farm Horse & Carriage,
Josh Battles 603-301-1101

Justices of the Peace / Officiates

- Mary Seavey 603-447-2424,
978-314-3456
- Mike King 603-662-6231
- Rhoda Quint, JP from the Conway
Town Offices 603-447-3822

Ice Designs

- Jeff Day 603-455-5458



Mount Washington Valley Churches

Roman Catholic

Our Lady of the Mountains
2905 White Mountain Hwy. • North Conway
603-356-2535

St. Elizabeth Ann Seton Church
857 Main Street • Fryeburg, Maine
207-647-2334

Episcopal

Episcopal Christ Church
Main at Pine • North Conway
603-356-2062

Anglican

St. Margaret Anglican Church
85 Pleasant Street • Conway
603-447-2404

Baptist

First Baptist Church
Main Street • North Conway
603-356-6066

Christian and Missionary Alliance

White Mountain Chapel
296 East Main Street • Conway
603-447-5068

Church of Christ

Church of Christ
Highway 113 • Conway
603-447-8855

Congregational

First Church of Christ
2503 Main Street • North Conway
603-356-2324

Southern Baptist

Valley Christian Church
230 East Conway Road • Conway
603-356-2730

Lutheran

Lutheran Church of the Nativity
15 Grove Street • North Conway
603-356-7827

Methodist

Conway United Methodist Church
121 Main Street • Conway
603-447-5303

Transportation Information

AIRPORTS

Logan Airport

Boston, MA • Massachusetts Port Authority Operations 617-561-1800

Car rental available at the airport • Private limousine service available

Bus service from Boston to Conway, NH, Concord Trailways

Approximate travel time to North Conway, NH, 2½ hours

Portland International Jetport

Portland, ME • Jetport Manager's Office 207-773-8462

Car rentals, charter bus and limousine services available

Approximate travel time to North Conway, NH, 1¼ hours

Manchester Airport

Manchester, NH • Manager's Office 603-624-6539

Car rental available at the airport • Private limousine service available

Bus service from Manchester to Conway, NH, Concord Trailways

Approximate travel time to North Conway, NH, 2 hours

Maine Aviation Corporation

Portland ME • Main telephone 207-775-5635

Charter flights only.

Fryeburg Aviation – Airport

Fryeburg, ME • Main telephone 207-935-2800

Charter flights only.

TO AND FROM AIRPORTS

Concord Trailways Concord, NH 800-852-3317

Portland Limousine Portland, ME 207-797-2478

Sutton Luxury Limousine N. Conway, NH 603-387-3663

Fast Taxi Conway, NH 603-356-0000

DRIVING DIRECTIONS

From Boston, MA • approximately 2½ hours (130 miles)

Take Interstate 95 North to Portsmouth, New Hampshire; Take exit 4, follow signs to White Mountains and the Spaulding Turnpike/Route 16 North. From Portsmouth, New Hampshire travel approximately 80 miles on Route 16 to North Conway. After turning left at the traffic light in Conway, continue for about 5 miles on Route 16 North. The Red Jacket is on the right.

From Manchester, NH • approximately 2 hours (105 miles)

Take Interstate 293 South, merge into Interstate 93 North following the signs for Concord, NH. 30 miles north of Concord take exit 23, exit right onto Route 104 East. You will see signs for the Mount Washington Valley. Follow Route 104 for about 9 miles until it ends at a set of lights. At the light turn left, follow one mile until Route 25. Turn right onto Route 25 and follow for about 20 miles until you reach Route 16. Take Route 16 North into Conway. After turning left at the traffic light in Conway, continue for about 5 miles on Route 16 North. The Red Jacket is on the right.

From Portland, ME • approximately 1¼ hours (60 miles)

Take Route 302 West to Route 16 North. Continue for approximately 2 miles on Route 16 North. The Red Jacket is on the right.

From New York City, NY • approximately 6 hours (315 miles)

Take Interstate 95 North to Interstate 91 North to Interstate 84 East to Interstate 90 East (Massachusetts Turnpike). Take 90 East to Interstate 495 to Interstate 95 North. Take Interstate 95 North to Portsmouth, New Hampshire; take exit 4, follow signs to White Mountains and the Spaulding Turnpike/Route 16 North. From Portsmouth, New Hampshire travel approximately 80 miles on Route 16 to North Conway. After turning left at the traffic light in Conway, continue for about 5 miles on Route 16 North. The Red Jacket is on the right.

A little something more...

New England Seafood Display

*Iced Jumbo Shrimp • Smoked Atlantic Salmon
Littleneck Clams and Oysters on the Half Shell
Traditional Condiments • Assorted Crackers
\$12.50 per person surcharge*

Sliders Bar

*Buffalo Chicken • Cheeseburgers • BBQ Pork
Condiments • Bread & Butter Pickle Chips
Bleu Cheese & Ranch Dressings • BBQ Sauce • Cole Slaw
\$11.00 per person surcharge*

Martini Mashed Potato Bar

*Purple and Yukon Gold Potatoes
Chicken Provençal
Wild Mushroom Ragoût • Mornay Sauce
\$9.50 per person surcharge*

Fajita Bar

*Marinated Grilled Chicken and Tender London Broil
Grilled Peppers • Chopped Red Onion • Guacamole
Shredded Cheese • Lettuce • Tomatoes • Salsa • Sour Cream
\$9.50 per person surcharge*

Ice Cream Sundae Bar

*Vanilla • Chocolate • Fruit Sorbet
Hot Fudge Sauce • Sprinkles • Nuts • Whipped Cream
\$7.50 per person*

*All Prices are subject to State Tax and 20% Administrative Fee.
Administrative Fee is subject to State Tax.*

Mount Cranmore Wedding Reception

~ Champagne or Sparkling Cider Toast ~

Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror

Fresh Garden Crudités

New England Seafood Display

Iced Jumbo Shrimp

Littleneck Clams and Oysters on the Half Shell

Smoked Atlantic Salmon

Traditional Condiments • Assorted Crackers

Butlered Hors d'Oeuvres

First Hour Cocktail Reception (Select Four)

Assortment of Canapés

Pesto Shrimp en Croûte • Scallop in Bacon

Petite Maine Crab Cake • Clam Casino • Crabmeat Stuffed Mushroom Cap

Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer

Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

Chicken en Brochette, Tarragon Sauce

Martini Mashed Potato Bar

Purple and Yukon Gold Potatoes

Chicken Provençal • Wild Mushroom Ragoût • Mornay Sauce

Pasta Station

(Select Two)

Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese • Fettuccine Primavera

Lobster Ravioli with Roasted Red Pepper Sauce • Cheese Tortellini with Pesto Sauce

Rigatoni with Chicken and Broccoli • Fettuccine Carbonara

Carving Station

(Select Two)

Smoked Turkey, Cranberry Relish • Sugar Glazed Ham, Mustard Sauce

Roast Tenderloin of Pork, Cranberry Apple Chutney • Roast Sirloin of Beef, Horseradish Sauce

Served with Home Baked Rolls and Appropriate Condiments

Coffee and Tea Station

~ \$85.00 Per Person • Minimum of 75 Guests ~

Designed as a Multi-Station Reception

All Prices are subject to State Tax and 20% Administrative Fee.

Administrative Fee is subject to State Tax.

Gluten-Free & Vegan Meal Options Available with Advanced Notice

Sunset Hill Wedding Buffet

~ Champagne or Sparkling Cider Toast ~

Stationary Display

First Hour Cocktail Reception
Domestic and International Cheese Mirror
Fresh Garden Crudités

Dinner Buffet

Soups

(Select One)

Potato Leek Soup
Rustic Tomato Basil Bisque
Traditional Minestrone Soup
New England Clam Chowder

Salads

(Select One)

Traditional Caesar Salad
Champney's Field Greens
Spinach Salad with Warm Bacon Dressing
Fresh Fruit Salad

Entrées

(Select Two)

Baked Native Haddock, Lemon Beurre Blanc
Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce
Chicken Boursin in Pastry • Chicken Marsala • Fettuccine Primavera
Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese
Roast Loin of Pork, Apple Stuffing & Pan Gravy

Carving Station

Hand Carved by an Attendant Chef

(Select One)

Smoked Turkey, Cranberry Relish
Sugar Glazed Ham, Mustard Sauce
Roast Tenderloin of Pork, Cranberry Apple Chutney
Roast Prime Rib of Beef, Jus Lié
Roast Sirloin of Beef, Horseradish Sauce

Accompanied by Fresh Vegetables du Jour and Potato or Rice • Home Baked Rolls and Butter

Coffee and Tea Station

~ \$70.00 Per Person • Minimum of 75 Guests ~

All Prices are subject to State Tax and 20% Administrative Fee.
Administrative Fee is subject to State Tax.

Gluten-Free & Vegan Meal Options Available with Advanced Notice

Champney Falls Banquet Dinner

~ *Champagne or Sparkling Cider Toast* ~

Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror • Fresh Garden Crudités

Appetizers and Soups

(Select One)

Iced Jumbo Shrimp, Cocktail Sauce
Seasonal Fresh Fruit Cup with Sorbet
Baked Spinach, Mushrooms and Cheese in Phyllo
Butternut Squash Ravioli, Maple Cider Sauce

Baked Brie in Puff Pastry
Potato Leek Soup
Rustic Tomato Basil Bisque
Traditional Minestrone Soup
New England Clam Chowder

Salads

(Select One)

Champney's Field Greens
Spinach Salad with Warm Bacon Dressing
Traditional Caesar Salad

Entrées

(Select Two, Advance Entrée Count Required)

Baked Haddock, Lemon Beurre Blanc • Grilled Fillet of Salmon, Stone-Ground Mustard Sauce
Baked Stuffed Shrimp, Lobster Sauce • Fettuccine Primavera • Pasta Portobello
Chicken Piccata, Lemon Butter Sauce • Chicken Marsala
Roast Loin of Pork, Apple Stuffing & Pan Gravy • Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce
Roast Prime Rib of Beef, Jus Lié

Accompanied by Fresh Vegetables du Jour and Potato or Rice • Home Baked Rolls and Butter

Coffee and Tea Station

~ \$70.00 Per Person • Minimum of 75 Guests ~

All Prices are subject to State Tax and 20% Administrative Fee.
Administrative Fee is subject to State Tax.

Gluten-Free & Vegan Meal Options Available with Advanced Notice

White Horse Ledge Wedding Buffet

~ Champagne or Sparkling Cider Toast ~

Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror

Fresh Garden Crudités

Butlered Hors d'Oeuvres

First Hour Cocktail Reception (Select Four)

*Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake
Crabmeat Stuffed Mushroom Cap • Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer
Sesame Chicken • Swedish Meatball • Baked Roquefort Apple • Clam Casino*

Dinner Buffet

Soups

(Select One)

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

New England Clam Chowder

Salads

(Select One)

Traditional Caesar Salad

Champney's Field Greens

Spinach Salad with Warm Bacon Dressing

Fresh Fruit Salad

Entrées

(Select Two)

*Baked Stuffed Sole, Lobster Sauce • Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce
Fettuccine Primavera • Penne sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese
Chicken Boursin in Pastry • Chicken Saltimbocca • Roast Loin of Pork, Roasted Shallot Demi-Glaze*

Carving Station

Hand Carved by an Attendant Chef

(Select One)

Smoked Turkey, Cranberry Relish • Sugar Glazed Ham, Mustard Sauce

Roast Tenderloin of Pork, Cranberry Apple Chutney • Roast Prime Rib of Beef, Jus Lié

Roast Sirloin of Beef, Horseradish Sauce

Accompanied by Fresh Vegetables du Jour and Potato or Rice • Home Baked Rolls and Butter

Coffee and Tea Station

~ \$80.00 Per Person • Minimum of 75 Guests ~

*All Prices are subject to State Tax and 20% Administrative Fee.
Administrative Fee is subject to State Tax.*

Gluten-Free & Vegan Meal Options Available with Advanced Notice

Crystal Cascade Banquet Dinner

~ Champagne or Sparkling Cider Toast ~

Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror

Fresh Garden Crudités

Butlered Hors d'Oeuvres

First Hour Cocktail Reception (Select Four)

Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake

Crabmeat Stuffed Mushroom Cap • Fried Camembert • Baked Roquefort Apple • Thai Chicken Spring Roll • Sesame Chicken

Swedish Meatball • Beef Teriyaki on a Skewer • Chicken Satay on a Skewer • Wild Mushroom Tart

Appetizers and Soups

(Select One)

Iced Jumbo Shrimp, Cocktail Sauce

Seasonal Fresh Fruit Cup with Sorbet

Asparagus Vinaigrette on Mesclun Greens

Baked Brie in Puff Pastry, Chef's Garnish

Baked Spinach, Mushrooms and Cheese in Phyllo

Butternut Squash Ravioli, Maple Cider Sauce

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

New England Clam Chowder

Salads

(Select One)

Spinach Salad with Warm Bacon Dressing • Champney's Field Greens

Traditional Caesar Salad • Marinated Tomato & Buffalo Mozzarella Salad

Entrées

(Select Two, Advance Entrée Count Required)

Grilled Fillet of Salmon, Stone-Ground Mustard Sauce • Baked Suffed Shrimp, Lobster Sauce • Fettuccine Primavera

Penne sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese • Chicken Breast Stuffed with Lobster, Sherry Cream Sauce

Chicken Piccata, Lemon Butter Sauce • Roast Loin of Pork, Roasted Shallot Demi-Glaze

Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce • Roast Prime Rib of Beef, Jus Lié

Accompanied by Fresh Vegetables du Jour and Potato or Rice

Home Baked Rolls and Butter

Chocolate Truffles and Chocolate Dipped Strawberries

Coffee and Tea Station

~ \$80.00 Per Person • Minimum of 75 Guests ~

All Prices are subject to State Tax and 20% Administrative Fee.

Administrative Fee is subject to State Tax.

Gluten-Free & Vegan Meal Options Available with Advanced Notice

Mount Chocorua Wedding Buffet

~ Champagne or Sparkling Cider Toast ~

Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror

Fresh Garden Crudités

New England Seafood Display

First Hour Cocktail Reception

Iced Jumbo Shrimp • Smoked Atlantic Salmon • Littleneck Clams and Oysters on the Half Shell

Traditional Condiments • Assorted Crackers

Butlered Hors d'Oeuvres

First Hour Cocktail Reception (Select Four)

Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake • Clam Casino

Crabmeat Stuffed Mushroom Cap • Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer

Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

Dinner Buffet

Soups

(Select One)

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

New England Clam Chowder

Salads

(Select One)

Traditional Caesar Salad • Champney's Field Greens

Spinach Salad with Warm Bacon Dressing

Marinated Tomato & Buffalo Mozzarella Salad

Fresh Fruit Salad

Entrées

(Select Three, Advance Entrée Count Required)

Swordfish Medallions, Beurre Blanc • Baked Stuffed Sole, Lobster Sauce • Scallop and Shrimp Newburg

Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese • Chicken Saltimbocca

Chicken Forestiere, Wild Mushroom Ragoût • Roast Loin of Pork, Roasted Shallot Demi-Glaze

Carving Station

Hand Carved by an Attendant Chef

(Select One)

Smoked Turkey, Cranberry Relish • Sugar Glazed Ham, Mustard Sauce • Roast Tenderloin of Pork, Cranberry Apple Chutney

Roast Sirloin of Beef, Horseradish Sauce • Roast Tenderloin of Beef, Béarnaise Sauce

Accompanied by Fresh Vegetables du Jour and Potato or Rice

Home Baked Rolls and Butter

Chocolate Truffles and Chocolate Dipped Strawberries

Coffee and Tea Station

~ \$90.00 Per Person • Minimum of 75 Guests ~

All Prices are subject to State Tax and 20% Administrative Fee.

Administrative Fee is subject to State Tax.

Gluten-Free & Vegan Meal Options Available with Advanced Notice

Bridal Veil Falls Banquet Dinner

~ Champagne or Sparkling Cider Toast ~

Stationary Display

First Hour Cocktail Reception
Domestic and International Cheese Mirror
Fresh Garden Crudités

New England Seafood Display

First Hour Cocktail Reception

Iced Jumbo Shrimp • Littleneck Clams and Oysters on the Half Shell • Smoked Atlantic Salmon • Traditional Condiments • Assorted Crackers

Butlered Hors d'Oeuvres

First Hour Cocktail Reception (Select Four)

Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake • Clam Casino
Crabmeat Stuffed Mushroom Cap • Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer • Sesame Chicken
Swedish Meatball • Baked Roquefort Apple • Chicken en Brochette, Tarragon Sauce

Appetizers and Soups

(Select One)

<i>Seafood Cocktail Remoulade</i>	<i>Lobster Strudel with Wild Mushrooms and Goat Cheese</i>
<i>Melon and Prosciutto</i>	<i>Baked Brie in Puff Pastry, Chef's Garnish</i>
<i>Seasonal Fresh Fruit Cup with Sorbet</i>	<i>Potato Leek Soup</i>
<i>Pesto Shrimp en Croûte</i>	<i>Rustic Tomato Basil Bisque</i>
<i>Baked Spinach, Mushrooms and Cheese in Phyllo</i>	<i>Traditional Minestrone Soup</i>
<i>Butternut Squash Ravioli, Maple Cider Sauce</i>	<i>New England Clam Chowder</i>

Salads

(Select One)

Spinach Salad with Warm Bacon Dressing • Marinated Tomato and Buffalo Mozzarella Salad
Champney's Field Greens • Traditional Caesar Salad

Entrées

(Select Two, Advance Entrée Count Required)

Pan-Seared Halibut Fillet, Chervil Sauce • Baked Lobster Newburg in Puff Pastry • Fettuccine Primavera
Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms, and Feta Cheese • Chicken Breast Stuffed with Lobster, Sherry Cream Sauce
Roast Loin of Lamb, Provençal • Roast Loin of Pork, Roasted Shallot Demi-Glaze • Roast Sirloin of Beef, Bordelaise Sauce
Filet Mignon, Béarnaise Sauce • Land & Sea: Filet Mignon & Baked Stuffed Shrimp, Sauce Choron

Accompanied by Fresh Vegetables du Jour and Potato or Rice
Home Baked Rolls and Butter

Chocolate Truffles and Chocolate Dipped Strawberries
Coffee and Tea Station

~ \$90.00 Per Person • Minimum of 75 Guests ~

All Prices are subject to State Tax and 20% Administrative Fee.
Administrative Fee is subject to State Tax.

Gluten-Free & Vegan Meal Options Available with Advanced Notice