

CANOE Private Dining.....

Located in Center Harbor, CANOE offers a unique and unparalleled setting in the heart of the lakes region for your special occasion. Our exceptional cuisine and professional service will amaze all your guests and leave a lasting impression for times to come. We look forward to making your event a success. Thank you for considering CANOE for your upcoming event.

Let our team assist you in planning your event to perfection, from start to finish. Our chefs can design custom menus or you can select from our private dining menus.

The Oar House

This intimate room for up to 20 guests is situated just off the main dining room. A minimum of 16 guests on Thursday, Friday & Saturday is required. For the months of June, July and August a minimum of 16 guests is required nightly.

The Tavern

The tavern is located downstairs overlooking Center Harbor Bay. The Tavern has seating for up to 34 guests along with its own copper top bar. This room is not handicap accessible. For the months of June, July and August a minimum of 30 guests is required nightly.

The Porch

Our screened in porch lends itself to picture perfect sunsets. Located just off the shores of Center Harbor Bay, this will be the back drop for your special evening. The porch accommodates groups of up to 42 guests. This room is not handicap accessible. For the months of June, July and August a minimum of 40 guests is required nightly.

Tourist

Tourist is located on the main floor of the restaurant overlooking Center Harbor Bay. The room boasts antique signs from around the lake, its own bar and will accommodate groups up to 36 guest. For the months of June, July and August a minimum of 32 guests is required nightly.

Canoe

Canoe is our main dining room. The room is adorned by antique canoes from the rafters, hence the name of the restaurant. Some of the canoes date back into the early 40's. Canoe will accommodate up to 52 guests. For the months of June, July and August a minimum of 46 guests is required nightly.

Parties not wishing to meet the guest minimum, a food & beverage minimum may be substituted. **During the months of June 15 thru September 15 private rooms are available between the hours of 11 am to 7 pm**

The Plan

We ask that you finalize your menu at least two weeks prior to your event. The menu should include one selection for the starter course and dessert course for the entire group, and a selection of three entrees. We will custom print menus for each of your guest.

Pricing

The prices listed with each entrée include the starter and dessert course. Where noted there are surcharges for premium items. All meals and beverages are subject to 8% NH meals tax and 20% gratuity.

BOOKING

A check for 250.00 (deposit) is due upon booking your event. This deposit is non-refundable and will be applied to the total food & beverage bill.

Two weeks prior to your event your final menu selection, guest count and a non non-rufundable 50% deposit by check will be required. Your guest count may be increased but not decreased. Please consult your event specialist with any questions.

Final payment will be due at the conclusion of your event.

Thank you.

The Menu

Starter Course

The Wedge, Iceberg Lettuce, Tomato, Bacon, Blue Cheese Crumbles, Green Onion, Peppercorn Ranch or Bleu Cheese Dressing.

House Salad, Petite Greens, Raspberry Vinaigrette, Candied Pecans, Granny Smith Apples and Goat Cheese

Classic Caesar Salad Crisp Romaine with Shredded Parmesan Cheese, Garlic Croutons And Caesar Dressing.

New England Clam Chowder.

Flash Fried Oysters, Fresh Shucked Maryland Oysters Lightly Fried. \$2

Canoe Chips, Fresh House Potato Chips, Warmed Blue Cheese Sauce, Blue Cheese Crumbles, Fresh Scallions. \$1.50

Sweet & Sour Calamari \$2.

Pork & Vegetable Potstickers, Asian Dipping Sauce \$1

From the Grill

All Natural NY Strip 14oz, Cheddar, Bacon & Roasted Garlic Mashed \$34

Filet Mignon, Roasted Garlic Mashed, Wild Mushroom-peppercorn Sauce

8oz \$34 12oz \$42

Domestic Rack of Lamb, Thyme mashed Potato, Herbed Demi Glace \$36.

House Marinated Tenderloin Tips, Rice Pilaf, Grilled Cherry Peppers \$28.

Prime NY Strip, 16, 24, or 32 oz cut to order. . . \$45, \$55, \$65

Surf & Turf, Grilled 8oz Filet Mignon, Crab Cake, Asparagus, Hollandaise and Demi Glace \$44

House Specialties

Lobster Mac & Cheese \$32

Surf & Turf Mac & Cheese, We have added Tenderloin Tips to our famous Lobster Mac & Cheese \$34.

Roast Statler Chicken Breast, Red Bliss Mashed Potato, Garlic Demi Glace \$27

Pan Seared Atlantic Salmon, Lobster Mashed Potato, Corn, Red Pepper, Green Bean Succotash \$31

Ahi Tuna, Pan Seared Rare, Vegetable Rice Noodles, Tempura Brocollini \$30.

Dessert

Liquid Chocolate Cake

Carrot Cake w/ Cream Cheese Frosting

Seasonal Cobbler served warm with Vanilla Bean Ice Cream

Lemon Chiffon Cake with Whip Cream

NY Style Cheesecake

Triple Layer Chocolate Cake

All Entrée's include coffee Service

Water

Saratoga Bottled water- sparkling and natural 4.50/bottle

Stationary Hors d'oeuvres

Jumbo Shrimp Cocktail \$3 each

Oysters on The Half Shell served on Crushed Ice \$2.25 each

Smoked Atlantic Salmon with Accompaniments \$95(per side)

CANOE Chips, Fresh Chips, Blue Cheese Sauce, Blue Cheese Crumbles \$2 pp

Vegetable Crudite with Peppercorn Ranch

Small 10-16 Guests \$30

Large 16-30 Guests \$65

International Cheese Board with Grapes and Candied Walnuts

Small 10-16 Guests \$55

Large 16-30 Guests \$95

Pork & Vegetable Potstickers, Asian Dipping Sauce \$2.50 Per Person

Passed Hors d'oeuvres

Miniature Crab Cakes \$18 Per Dozen

Kobe, Bleu Cheese and Bacon Bite \$18 per Dozen

Mini Beef Wellington in Puff Pastry \$25 per Dozen

Goat Cheese Crostini, Fresh Fruit Garam Masala Compote \$18 per Dozen

Tenderloin Toast Points, Chipotle Mayonnaise \$25 per Dozen

Wild Mushrooms Tartlets \$12 per Dozen