



**C**ANOE

232 Whittier Hwy. Center Harbor

**O**

**Steaks & Seafood**

62 Doris Ray Ct. Lakeport

***NORTH END RESTAURANT***

***and Italian Market***

***882 Whittier Hwy. Moultonboro***

## Good Morning

### Morning Beverage Service 3.50

Freshly Brewed Coffee, Assorted Tea, Juices & Bottled Water

### Continental 8.00

Assorted Juices, Breakfast Breads, Croissants,  
Bagels w/ Cream Cheese, Coffee & Tea.

### The Summit Continental 10.00

Yogurt, Granola, Fresh Fruit Basket, Breakfast Breads,  
Bagels w/ Cream Cheese, Coffee & Tea, Assorted Juices

### Board Room Breakfast (min 20 guest) 15.00

Scrambled Eggs, Bacon & Sausage, Homefries, Fresh Fruit Basket, Breakfast  
Breads, Bagels w/ Cream Cheese, Coffee & Tea, Assorted Juices

### The Opechee Brunch (Min 30 Guest) 20.00

Scrambled Eggs, Bacon & Sausage, Homefries, Carved Ham or Turkey, Pasta  
Salad, Fresh Fruit Basket, Breakfast Breads, Bagels w/ Cream Cheese, Coffee &  
Tea, assorted Juices

Additional Breakfast/Brunch Items are Available for You and Your Guest.

### Plated Breakfast Entrees 10.00

Eggs Benedict with Homefries

Lobster Benedict with Homefries (add 3.00)

French Toast or Buttermilk Pancakes, Bacon & sausage

Scrambled Eggs, Bacon & Sausage, Toast & Homefries

Ham & Cheese or Mushroom & Cheese Omelet, Homefries & Toast

All Plated Breakfast entrée's are served with Chilled Juice and Coffee or Tea

All Prices are Per Person. 9% NH Tax and 20% Gratuity is not included

## Beverage & Snack Breaks

Coffee Service 2.50  
Freshly Brewed Coffee, Tea,

Daily Beverage Service 5.00  
Freshly Brewed Coffee & Tea, or Assorted Soft Drinks & Bottled Water  
Refreshed Throughout the Day (4 hours)

Sweet Street 5.00  
Assorted Homemade Cookies & Brownies, Freshly Brewed Coffee &  
Tea, or Assorted Soft Drinks & Bottled Water

Snack & Go 5.00  
Individual Baskets of assorted Snacks, Granola Bars, Mixed Nuts & Miniature  
Chocolate Bars, Freshly Brewed Coffee &  
Tea, or Assorted Soft Drinks & Bottled Water

The Bake Shop 7.50  
An Assortment of Cheesecakes, Pies, Tiramisu and our Chef's Daily specials,  
Freshly Brewed Coffee & Tea, or Assorted Soft Drinks &  
Bottled Water

South of the Border 4.50  
Tri Color Tortilla Chips, Homemade Salsa & Guacamole, Sour Cream, Freshly  
Brewed Coffee & Tea, or Assorted Soft Drinks & Bottled Water

The Health Shop 5.50  
Individual Yogurts, Banana's, Apples & Oranges, Granola Bars,  
Bottled Water & Fruit Juices

Deli Luncheon Platters/\* Box Lunches\*  
*Priced per person*  
*(Includes chips and bottled Water)\**

Deli Platters (choose three)  
Choose from Oven Roasted Turkey, Italian Roast Beef, Black Forest Ham. Corned  
Beef, Italian Meats, Imported and Domestic Cheeses.  
12.50

Sandwich/Wrap Platter  
An Array of Hearty Sandwiches Served with Mustard, Mayonnaise,  
Lettuce and Tomato  
12.50

Salad Platter/Sandwiches/Wraps (choose two)  
A Choice of Fresh Made Tuna, Chicken, Ham, or Egg Salad with Lettuce,  
Tomatoes and assorted Breads  
12.50  
(Shrimp and Lobster Salad ) Market

A la Carte

Assorted Salads,  
Green, Caesar, Pasta, Potato or Fruit 2.25  
Soup du Jour 2.50  
Clam Chowder 3.00  
Lobster Bisque 5.00

\*All Boxed Lunches are Provided w/ all Necessary Condiments & Utensils\*

Plated Luncheon Salads & Sandwiches

ICEBERG WEDGE

Apple Bacon, Diced Tomato, Scallions, House Blue Cheese or Ranch

PETITE GREENS.

Baby Field Greens, Candied Pecans, VT Goat Cheese, Apples, Raspberry Vinaigrette

TRADITIONAL CAESARS.

Foccacia Croutons, Shaved Asiago Cheese

CHICKEN. 12.      BEEF. 12.      SHRIMP. 12.      SALMON. 12.

MEATLOAF SANDWICH. 10.

Herbed Foccacia Bread, House Chips

FOCCACIA B.L.T w/ VT CHEDDAR. 9.

Applewood Bacon, Cheddar, Lettuce, Tomato, House Chips

JUMBO LOBSTER SALAD ROLL. 17.

100% Lobster, Mayo, Lettuce, House Chips

MEATBALL SANDWICH. 10.

House Meatballs, Marinara, House Chips

TURKEY CLUB WRAP. 10.

Roasted Turkey, Applewood Bacon, VT Cheddar, House Chips

GRILLED CHICKEN SANDWICH 10

Applewood Bacon, Cheddar, House Chips

Prices are per person

## Lunch Buffet & Plated Entrée Selections

Buffet Includes Fresh Baked Bread, Potato or Rice & Vegetable & Water Service.  
(Served till 2 pm)

Choice of One Entrée 14.00 pp    Choice of Two Entrées 16.00 pp  
Choice of Three Entrees 18.00 pp

Grilled Atlantic Salmon, Red and Yellow Tomato Basil Vinaigrette

House Mac & Cheese, Parmesan, Cheddar & Asiago

Spinach Gnocchi, Shitake Mushroom - Blue Cheese Sauce

Baked Haddock, Lobster Cognac Sauce

Penne Primavera, Julienne Fresh Vegetables, Grilled Chicken, Shallot  
Cream & Mushroom Reduction

Chicken Marsala or Piccata

Spinach & Roasted Garlic Ravioli, Grilled Chicken, Cracked Pepper-Parmesan Cream

Chicken, Broccolini & Ziti, Parmesan, Cheddar & Asiago

Roast Tom Turkey, Sage Stuffing and the Traditional Sides

Roast Loin of Pork, Parmesan-Mustard Encrusted

House Marinated Grilled Steak Strips

Bourbon Glazed Ham, Raisin Sauce

\* Minimum of 25 Guest for Buffets\*

## Plated Lunch Selections

### Entree's

Included with Your Plated Entrée, House Salad, Fresh Baked Bread,  
Potato or Rice, Vegetable & Water Service

Shrimp & Scallop Scampi over Linguini 18.00

Lobster Mac & Cheese, Parmesan, Asiago & Cheddar 20.00

Roast Breast of Chicken 15.00

Marinated Skirt Steak 15.00

Teriyaki Glazed Atlantic Salmon 17.00

Fresh Baked Haddock Lobster Sherry Cream Sauce 16.00

Grilled Steak Strips 16.00

5 oz filet Mignon 20.00

Roast Pork Loin 17.00

Crab Cakes, Lump Crab 18.00

Roast Prime Rib of Beef 18.00

Roast Turkey, Stuffing & Cranberry Sauce 15.00

Bourbon Glazed Ham, Raisin Sauce 15.00

## Display Platters

### Cheese Platters

Assorted Domestic Cheeses with Carr's Crackers Fresh Grapes & Berries 3.50

Assorted Imported Cheeses, Grapes, Candied Nuts, Berries, Dried Sausages 5.00

### Crudités

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip 2.50

### Bruschetta

Grilled Italian Bread with Marinated Roasted Tomatoes, Sundried Tomato, Calamata Olives,  
Marinated Mushrooms 2.00

### Charcuterie

A Display of Fresh and Cured Imported Deli Meats and Aged Cheeses with Olives, Cornichons,  
Whole Grain Mustard and Baguettes 4.50

### Baked Brie

Imported Brie Cheese in Puff Pastry with Your choice of Raspberry or  
Orange Marmalade Preserves 2.00

### Smoked Salmon\*\*

House Cured Salmon, Traditional Accompaniments of Capers, Red Onion, Eggs and Crème  
Fraische. Market \$\$

### Pate\*\*

Choice of Country Pork, Chicken or Foie Gras Pate with Traditional Accompaniments of  
Cornichons, Whole Grain Mustard and Toast Points 6.00

### Fruit Display

Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce 3.00

### Raw Bar\*\*

Oysters, Crab Claws, Little Neck Clams, Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemons,  
Tabasco & Red Wine Mignonette Market \$\$

### Mediterranean Tapanades

Traditional Hummus, Baba Ghanoush & Mixed Olives, Chopped Red Onion  
and Pita Bread 2.50

### Crab & Artichoke Dip

Warm Crab, Artichoke & Cream Cheese Dip Served in a Bread Boule, Carr's Crackers  
3.00

\*\*Additional charges apply to reception packages\*\*

**Hors d'oeuvres**  
*Passed & stationary*

Priced per piece. Minimum 25 pieces

Jumbo Shrimp Cocktail with Cocktail & Horseradish Marmalade Sauces 2.75 **	Miniature Crab Cakes 3.
Chicken or Beef Brochettes, Teriyaki or Thai Style 1.	Scallops Wrapped in Bacon 1.75
Miniature Assorted Quiches 1.	Ahi Tuna, Cucumber Spaghetti, Pickled Ginger Market
Stuffed Mushroom Caps Choice of Herb or Seafood Stuffed 1. / 2.	Pork Potstickers 1.5
Greek Spanakopita 1.	Chilled Tenderloin, Toast Points, Horseradish Cream 2.25
Asparagus Tips Wrapped in Asiago Cheese in Puff Pastry 1.50	Mini Wild Mushroom Tartlets 1.25
Miniature Beef Wellingtons 2.	Mini Brie Bites with Raspberry Preserves 1.25
Mini Vegetable or Pork Spring Rolls 1.5	Italian Fontina Risotto Cakes 1.25
Boneless Buffalo Fingers 1.5	Boneless Chicken Fingers 1.00
New Zealand Lamb Pops 3.00**	Shrimp, Lobster & Cream Cheese Puffs 2.00

\*\*additional charges apply to reception packages\*\*

Suggested Servings Per Person: 5-7 pieces with a meal, 10-12 pieces as a meal

## DINNER BUFFETS

Included with your Dinner Buffet, Fresh Baked Bread, Choice of Salad,  
Potato or Rice, Vegetable and Water Service

**One Entrée's 24.00 pp    Two Entree's 26.00 pp    Three Entrée 28.00**

Grilled Atlantic Salmon, Red and Yellow Tomato Basil Vinaigrette

House Mac & Cheese, Parmesan, Cheddar & Asiago

Spinach Gnocchi, Shitake Mushroom and Gorgonzola Cheese Sauce

Stuffed Haddock, seafood stuffing of Shrimp, Scallops and Clams

Wild Mushroom Tortellini, Porcini Mushroom Cream sauce

Penne Primavera, Julienne Fresh Vegetables, Grilled Chicken, Shallot,  
Cream & Mushroom Reduction

Chicken Marsala or Piccata

Spinach & Roasted Garlic Ravioli, Grilled Chicken, Cracked Pepper-Parmesan Cream

Chicken, Broccolini & Ziti, Parmesan, Cheddar & Asiago

Roast Tom Turkey, Sage Stuffing and the Traditional Sides

Roast Loin of Pork, Parmesan-Mustard Encrusted

Maple & Cider Glazed Ham, Rum Raisin Sauce

## DINNER STATIONS

A Dinner Station May be Replaced in Lieu of a Dinner Entrée.  
There will be a \$75.00 Chef Fee per Station

## PASTA STATION

Wild Mushroom Tortellini, Porcini Mushroom Cream Sauce  
Penne Pasta, Grilled Chicken, Basil Pesto Sauce, Toasted Pine Nuts  
Four Cheese Ravioli, House Marinara or Creamy Alfredo Sauce  
House Mac & Cheese, Parmesan, Cheddar, Asiago  
Lobster Mac & Cheese, Parmesan, Cheddar, Asiago (additional 8.00 pp)  
Fresh Julienne Vegetables, Penne Pasta, Garlic, White Wine & Fresh Herbs

## CARVING STATION

Maple & Cider Glazed Ham, Rum Raisin, Honey Mustard  
Roast Loin of Pork, Parmesan-Mustard Encrusted  
Slow Roasted Boneless Turkey Breast, Giblet Gravy  
Roast Prime Rib of Beef, Natural Au Jus & Horseradish Cream Sauce  
(additional 8.00 pp)  
Pepper & Garlic Roasted Whole Tenderloin of Beef, Horseradish Cream Sauce  
(additional 10.00 pp)  
Traditional Beef Wellington, Mushroom Duxelle, Puff Pastry,  
(additional 12.00 pp)  
Roast New Zealand Rack of Lamb  
(additional 10.00 pp)

## Plated Dinner Selections

### Entree's

Included with Your Plated Entrée, House Salad, Fresh Baked Bread,  
Potato or Rice, Vegetable and Water Service

Shrimp & Scallop Scampi over Linguini 24.00

Lobster Mac & Cheese, Parmesan, Asiago & Cheddar 26.00

Roast Breast of Chicken 19.00

Marinated Skirt Steak 19.00

Teriyaki Glazed Atlantic Salmon 21.00

Fresh Baked Haddock Lobster Sherry Cream Sauce 18.00

Grilled Steak Strips 18.00

6 oz filet Mignon 24.00

Roast Pork Loin 17.00

Crab Cakes, Lump Crab 21.00

Roast Prime Rib of Beef 26.00

Roast Turkey, Stuffing & Cranberry Sauce 18.00

Bourbon Glazed Ham, Raisin Sauce 18.00

Buffet & Plated Salad Choices  
Additional salad 3.50pp

Traditional Caesar  
Traditional Caesar Salad with Shaved Pecorino Romano and  
Herbed Croutons

Caprese  
Fresh Buffalo Mozzarella, Vine Ripe Red & Yellow tomatoes, Basil and  
Olive Oil

Mediterranean Pasta  
Kalamata Olive, Tomatoes, Feta Cheese, Cucumbers, Red Onion and Carrots in Light Balsamic  
Vinaigrette

Spinach Salad  
Fresh Baby Spinach with Chopped Egg, Bacon, Tomato and Goat Cheese with a Warmed Balsamic  
Vinaigrette

House Salad  
Fresh Field Greens, Balsamic Vinaigrette, Candied Walnuts & Dried Cranberries

The Wedge(plated or served only)  
Iceberg Lettuce, House Blue Cheese Dressing, Applewood Smoked Bacon, Tomatoes,  
Green Onion & Blue Cheese Crumbles

Antipasto  
Fresh Mozzarella, Marinated Artichoke Hearts, Mushrooms & Tomato's,  
Olives and Pepperoncini's

Italian Bread Salad  
Marinated Tomato's, Fresh Mozzarella, Shaved Pecorino Romano, Italian Bread, Red Onion, Extra  
Virgin Olive Oil & Aged Balsamic

Buffet & Platted Vegetables & Starch Choices  
Additional choice 2.25pp

Red Bliss Mashed Potato	Scalloped Potato
Roasted Garlic Mashed	Maple Glazed Baby Carrots
Cheddar Mashed	Green Beans
Sweet Potato Mashed	Brocollini
Rosemary & Thyme Roasted Potato	Asparagus
Rice Pilaf	Assorted Summer Squashes
Herbed Wild Rice	Green Bean Cassarole
Wild Mushroom Risotto	Broccoli Cassarole
Vegetable Risotto	

DESSERT SELECTIONS

4.00

NY Cheese Cake

Raspberry Cheesecake

Triple Chocolate Cake

Country Bread Pudding

Rice Pudding

Seasonal Cobbler

Apple Cobbler

Tiramisu

Liquid Chocolate Cake

Banana Cream Pie Pudding

Brownie Sundae

Pumpkin Pie

Chocolate Pecan Pie

Chocolate Cream Pie

Assorted Gourmet Cookies

Fudge Brownies

2.50

## SPECIALTY THEME DINNERS

### New England Clam Bake

New England Clam Chowder  
Pasta, Potato or Garden Salad, Cole Slaw  
Maine Steamers, Whole Lobster (one per person), BBQ Chicken,  
Corn on the Cob, Drawn Butter  
Sliced Watermelon, Cookies & Brownies  
Market

### Southern BBQ

Cole Slaw & Potato Salad, Corn Bread  
BBQ Chicken & Ribs, BBQ Pulled Pork, Baked Beans  
Iced Sweet Tea and Peach Cobbler  
34.00

### Tailgate Party

On The Grill, Hamburgers, Hot Dogs, BBQ Chicken, Italian sausages, Peppers & Onions,  
Egg-Potato Salad, Macaroni Salad, Corn on the Cob, Watermelon & Cookies  
28.00

### **Cattleman's Dream**

Fresh Garden Salad, Caprese Salad,  
Grilled NY Strip Steak & Jumbo Grilled Shrimp  
Roasted Red Potato's, Vegetables and NY Style Cheesecake  
Market

All Theme Dinners Include Coffee Service

## WEDDING RECEPTIONS

### OPECHEE RECEPTION

Choose Up To Two Butler Passed or Stationary Appetizers, Display Platters or Combination of  
*from category A*

A Three Course Dinner

Salad

Entrée

Two Plated Entrees May Be Ordered

or

Two Buffet Entrée May Be Ordered

*From category A*

Coffee & Tea Service

36.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## WINNISQUAM RECEPTION

Choose Up To Three Butler Passed or Stationary Appetizers, Display Platters or Combination  
of  
*from category A*

A Three Course Dinner

Salad

Entrée

Two Plated Entrees May Be Ordered

or

Three Buffet Entrée May Be Ordered

*From category A*

Coffee & Tea Service

42.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## SQUAM RECEPTION

Choose Up To Three Butler Passed or Stationary Appetizers, Display Platters or Combination  
of  
*Two from category A and One from B*

A Three Course Dinner

Salad

Entrée

Two Plated Entrees May Be Ordered

or

Two Buffet Entrée May Be Ordered

*One From category A&B*

Coffee & Tea Service

52.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## WINNIPESAUKEE RECEPTION

Choose Up To Three Butler Passed or Stationary Appetizers, Display Platters or Combination  
of  
*Two from category A and One from B*

A Four Course Dinner

Appetizer

Salad

Entrée

Two Plated Entrees May Be Ordered

or

Three Buffet Entrée May Be Ordered

*Two from category A & One from B*

Coffee & Tea Service

68.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## RUBY RECEPTION

### Cocktail Reception

Features Your Selection of :

Four Butler Passed Hors d' Oeuvres, Stationary Platters or Combination of

A Four Course Dinner

Appetizer

Salad

Entrée

Two Plated Entrees May Be Ordered

or

Three Buffet Entrée May Be Ordered

Coffee & Tea Service

*Please choose from category A or B*

## BEVERAGE SERVICE

Three Hour Open Bar Service To Include:

A Selection of Deluxe Brand Liquors

Smoking Loon Wines, Red & White

Imported & Domestic Beers

Assorted Soft Drinks

95.00 pp

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## SAPHIRE RECEPTION

Cocktail Reception

Features Your Selection of :

Four Butler Passed Hors D' Oeuvres, Stationary Platters or Combination of

A Three Course Dinner

Appetizer or Salad

Entrée

Two Plated Entrees May Be Ordered

or

Three Buffet Entrée May Be Ordered and To Include A Carving Station

Dessert

Coffee & Tea Service

*Please choose from category A or B*

## BEVERAGE SERVICE

Four Hour Open Bar Service to Include:

A Selection of Deluxe Brand Liquors

Smoking Loon Wines, Red & White

Imported & Domestic Beers

Assorted Soft Drinks

Wine with Dinner

110.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## EMERALD RECEPTION

Cocktail Reception

Features Your Selection of:

Four Butler Passed Hors D' Oeuvres, Stationary Platters or Combination of

A Four Course Dinner

Appetizer

Salad

Entrée

Two Plated Entrees May Be Ordered

or

Three Buffet Entrée May Be Ordered To Include a Carving Station

Dessert

Coffee & Tea Service

*Please choose from category A or B*

## BEVERAGE SERVICE

Four Hour Open Bar Service to Include:

A Selection of Deluxe Brand Liquors

Smoking Loon Wines, Red & White

Imported & Domestic Beers

Assorted Soft Drinks

Wine with Dinner

125.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## DIAMOND RECEPTION

Cocktail Reception

Features Your Selection of:

Four Butler Passed Hors D' Oeuvres, Stationary Platters or Combination of

Includes butler passed shrimp cocktail(3 pp)

Four Course Dinner

Appetizer

Salad

Entrée

Up to Three Plated Entrees May Be Ordered

or

Three Buffet Entrées May Be Ordered To Include a Carving Station

Dessert

Coffee & Tea Service

*Please choose from category A or B*

## BEVERAGE SERVICE

Four Hour Open Bar Service to Include:

A Selection of Deluxe & Premium Brand Liquors

Smoking Loon Wines, Red & White

Imported & Domestic Beers

Assorted Soft Drinks

Wine with Dinner

140.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.*

## BAR SERVICE

### Open Bar

Prices are charged on a per drink consumption,  
Prices do not include 8% NH Tax & 20% Gratuity

### Bar Pricing

Soft drinks	1.00	Premium Liquor	5.00-7.00
Juices	1.50	Super Premium	7.00 & up
Coffee & Tea	1.50	Martini/Manhattan	5.50-9.00
Domestic Beer	3.00	Cordials	5.50- up
Imported Beer	4.00	Bottled Water	1.00

### Wines

Chardonnay, White Zinfandel, Pinot Grigio, Merlot & Cabernet Sauvignon

House Wine	4.50 Glass	
Smoking loon	6.50 Glass	24.00 Bottle
Kendall Jackson Chardonnay	7.50 Glass	28.00 Bottle
Kendall Jackson Cabernet Sauvignon	8.00 Glass	30.00 Bottle
Robert Mondavi Chardonnay "Napa"	11.00 Glass	40.00 Bottle
Robert Mondavi Cabernet Sauvignon "Napa"	12.00 Glass	44.00 Bottle

### Sparkling Wines

Freixenet Cordon Negro	24.00 Bottle
Domaine Carneros	38.00 Bottle
Moet & Chandon White Star	48.00 Bottle
Piper Heidsieck Brut	60.00 Bottle
Veuve Clicquot Yellow Label	82.00 Bottle

Champagne Toast- Champagne Flute Filled  $\frac{3}{4}$  with our House Champagne 2.50 per glass

Additional Wines by the Glass or Bottle are Available, Please ask your Function Specialist

There will be a \$75.00 Bartender Charge.

Additional Bartenders are available at a cost of \$50.00 per Bartender for  
the duration of the event

## Linen & china

- ≈ Included with your menu package are our standard white linen tablecloths, napkins, china, silverware and glassware. Plastic and paper may substituted with client approval.
- ≈ Additional linen and plate charges
- ≈ Colored napkins .15 ea
- ≈ Colored Tablecloth 5.00 ea
- ≈ Specialty long tablecloths 8.00 ea
- ≈ Gold accented china 2.00 pp
- ≈ Upscale wine glasses 1.00

## Menu Selections

- ≈ Menu selections and prices in this package are valid for all events in 2010.
- ≈ Menu selections and prices for 2011 and beyond will be confirmed 6 month prior to your Event date
- ≈ 9 % NH State Tax and 20% service gratuity has not been added to any food or beverage items you may be considering
- ≈ Please make our chef and Function specialist aware of any dietary request in advance..
- ≈ Menu selection and a final guaranteed attendance is required 14 days prior to your event. This guarantee is not subject to reduction (Example 45 guest, 25 Prime Rib, 20 Shrimp Scampi).

## Beverage & Food Service

- ≈ The state of NH Liquor Commission regulates the sale and service of all alcoholic beverages. Therefore we do not allow beverages to be brought in or taken away from the premises.
- ≈ All food & beverages will be provided by CANOE RESTAURANT catering (in house caterer) with the exception of the wedding cake.
- ≈ CANOE RESTAURANT catering's wedding & specialty cakes provided by "Love Bites" 603.476.5722.
- ≈ Servers are contracted out at 5 hours minimum additional hours at \$20.00/hr. and 1 chefs @ \$30.00/hr., should gratuity not cover these expenses additional gratuity will be applied. 1 server per 25 guest/buffet service & 1 server per 20 guest/plated
- ≈ All menus are for in house catering, off site catering please add 15% surcharge.

## Deposits / Payment Schedule

- ≈ All Deposits are non refundable.
- ≈ Initial Deposit: an initial deposit in the amount of the total room fee is required at the time of securing the event.
- ≈ Second Payment: 50% of the estimated balance is due 30 days prior to the event date.
- ≈ Final Payment: Balance Due 7 days prior to event date with final guest count.
- ≈ All payments are non-refundable, and therefore serve as our cancellation policy.
- ≈ Final guaranteed guest count is the minimum number you will be billed; additional guest will be billed accordingly.

Stationary and/or Passed Appetizer Choices

*Category A*

Chicken or Beef Brochettes  
Miniature Assorted Quiches  
Herb Stuffed Mushroom Tartlets  
Greek Spanikopita  
Italian Fontina Risotto Cakes  
Mini Brie & Raspberry Bites  
Mini Pork Potstickers  
Vegetable or Pork Spring Rolls  
Cashew & Chicken Spring Rolls  
Asparagus & Parmesan Crisp  
Vegetables Tapenades W/ Toast Points  
Antipasto Skewers

*Category B*

Crab Stuffed Mushroom Tartlets  
Miniature Crab Cakes  
Beef Wellingtons  
New Zealand Lamb Pops  
Scallops Wrapped In Bacon  
Tenderloin Toast Points  
Shrimp & Lobster Empanadas  
Wild Mushroom Vol-Au-Vent  
Coconut Shrimp  
Figs & Gorgonzola Wrapped In Prosciutto  
Ahi Tuna on Cucumber Slices  
Shrimp Potstickers

Stationary Displays

*Category A*

Domestic Cheese, Fruit & Crackers  
Vegetable Crudités  
Bruschetta Palter  
Fresh Fruit Display  
Mediterranean Tapenades, Toast Points

*Category B*

Imported Cheeses, Candied Nuts, Fruit  
Charcuterie  
Baked Brie  
Smoked Salmon  
Crab & Artichoke Dip  
Shrimp Cocktail (2pp)  
Pate Display

Entrée Choices

*Category A*

Mac & Cheese  
Herb Roast Chicken Breast  
Miso Glazed Salmon  
Grilled Tenderloin Tips  
Roast Pork Loin  
Roast Turkey  
Bourbon Glazed Ham  
Baked Haddock  
Chicken Broccoli & Ziti  
Spinach & Garlic Ravioli  
Wild Mushroom Ravioli  
Grilled Top Sirloin Steak  
Slow Roasted Pork Short Ribs

*Category B*

Seafood Linguini  
Jumbo Lump Crab Cakes  
Roast Prime Rib of Beef  
6oz Filet Mignon  
Pan Seared Sea Bass  
New Zealand Rack of Lamb  
Lobster Mac & Cheese  
Whole Roast Tenderloin of Beef  
Veal Osso Buco  
Grilled NY Strip  
Pan Seared Rare Ahi Tuna  
Lobster Ravioli  
Grilled Veal KC Strip

## Additional Carving Stations Available to Enhance your Reception

Roast Tenderloin Of Beef	12.00pp
Prime Rib Of Beef	10.00 pp
Coca Cola Glazed Ham	5.00 pp
Slow Roasted Steamship Round Of Beef	4.50 pp
Parmesan Crusted Pork Loin	3.75 pp
Roast Turkey Breast	4.50 pp
Traditional Beef Wellington	12.00 pp
Roast New Zealand Rack Of Lamb	10.00 pp
Additional Pasta Stations	8.00 pp

Please chose Two Sauces

Traditional Marinara, Alfredo, Pesto, Meat Sauce, Rose and parmesan-Garlic Cream

Cheese Filled Ravioli or Tortellini

Spinach & Garlic Ravioli

Penne Pasta with Chicken

Prosciutto & Gorgonzola Ravioli

Cavatappi, Penne, Linguini or Spaghetti

No Substitutions on Packages Please. Thank You.