

Event Menus

Displayed Hors D'oeuvres (per trays for 50 guests)

Vegetable Crudités	\$90
Hot Spinach & Artichoke Dip	\$90
Chilled Sliced Filet of Beef	\$120
Domestic Cheese & Fruit Platter	\$125
Sesame Crusted Ahi Tuna	\$135
Shrimp Cocktail	\$140
Baked Brie in Puff Pastry	\$150
International Cheese & Fruit Platter	\$175

1-2 displayed hors d'oeuvres are recommended.

Butlered Hors D'oeuvres (per trays for 50 guests)

Chicken Satay	\$100
Assorted Cucumber Canapés	\$100
Spanikopita	\$100
Vegetable Bruschetta	\$100
Vegetable Stuffed Mushrooms	\$100
Roma Tomato & Gorgonzola Crostinis	\$100
Chicken Bruschetta	\$110
Skewered Beef Teriyaki	\$110

Sausage Stuffed Mushrooms	\$110
Asparagus & Prosciutto Provolone Puffs	\$110
Petite Crab Cakes	\$120
Mini Maine Lobster Cakes	\$120
Crab Stuffed Mushrooms	\$120
Beef Tenderloin & Horseradish Crostinis	\$120
Scallops Wrapped in Bacon	\$120
Rack of Lamb Lollipops	\$130

3-5 hors d'oeuvres per guest are recommend for butlered hors d'oeuvres.

Welcome Reception/Rehearsal Dinner Cook-outs
(minimum of 40 people)
 (These menus are not available for weddings.)

The Greenery BBQ

Hamburgers

Hot Dogs

Veggie Burgers

Potato Salad, Baked Beans, or Pasta Salad (choice of two)

Fresh Garden Salad

Iced Tea or Lemonade

\$20 per person

The Birches BBQ

Hamburgers

Hot Dogs

Veggie Burgers

Chicken & Vegetable Kabobs

Potato Salad, Baked Beans, or Pasta Salad (choice of two)

Fresh Garden Salad or Fresh Fruit Salad

Iced Tea or Lemonade

\$24 per person

Welcome Reception/ Rehearsal Dinner Buffets **(minimum 40 people)**

(These menus are not available for weddings.)

Tossed Caesar Salad or Fresh Garden Salad

(Choice of Two Entrees)

Chicken Broccoli Alfredo

New England Style Baked Haddock

Chicken Parmesean

Beef Stroganoff

Vegetable or Bolognese Lasagna

Bruschetta Chicken

Choice of Fresh Vegetable

Choice of Potato or Rice

Fresh Baked Bread & Butter

\$28 per person

Dessert Options

Add \$2.50 per person for Fireside S'mores

Add \$2.50 per person for Cookies & Brownies

Add \$3.50 per person for Strawberry Shortcake

Add \$3.50 per person for Petite Dessert Bites

Add \$4 per person for Ice Cream Sundae Bar

Add \$5 per person for Assorted Home Baked Pies and Cakes

The Base Lodge

Classic Caesar Salad or Fresh House Salad

(Choice of Two Entrees)

Sirloin Tips

Grilled Marinated Bourbon Street Style Beef Tips

Baked Stuffed Haddock

With a Crab and Asparagus Stuffing finished with Dijon
Hollandaise

Rustic Pork Loin

Oven Roasted Pork Loin served with Natural Pan Gravy

Chicken Cordon Bleu

Lightly Breaded Chicken Breast stuffed with Ham and Swiss
Cheese

Eggplant Rollatini

Parmesan Eggplant with Ricotta Cheese, Spinach, and Roasted
Red Peppers

Choice of Fresh Vegetable

Choice of Potato or Rice

Home Made Breads

\$51 per person

The Slope Side

Classic Caesar Salad or Fresh House Salad

(Choice of Two Entrees)

Fresh Atlantic Salmon

Maple Rubbed with Carmelized Pecan Sauce

or

Puff Pastry Bandied with a Dill Cream Sauce

Slow Roasted Prime Rib

Chef Carved, served with a Horseradish Sauce

Marinated Pork Loin

With Brandied Apple Stuffing and Cider House Gravy

Prosciutto Rosemary Chicken

Provolone Stuffed chicken breast seasoned with Rosemary wrapped in Prosciutto and served with a White Wine Cream Sauce

Vegetable Lasagna

Lasagna Noodles with Spinach, Asparagus, Tomatoes, Onions, Zucchini, Yellow Squash, mixed with Ricotta, Mozzarella, and Parmesan Cheeses and topped with Marinara and Alfredo Sauce

Choice of Fresh Vegetable

Choice of Potato or Rice

Home Made Breads

\$55 Per Person

The Summit

Classic Caesar Salad, Fresh House Salad, or Whitney's Salad

(Choice of Two Entrees)

Pan Seared Duck Breast

With a Blackberry Sauce

Grilled Tenderloin of Beef

Finished with a Port infused Cremini Mushroom Demi Glace

Lobster Thermidor

Lobster Meat with Egg Yolks and Cognac served in a Lobster Shell

Cornish Game Hen

With Wild Mushroom Stuffing

Rack of Lamb

Fresh Herb Crusted Rack of Lamb with a Rosemary Au Jus

Choice of Fresh Vegetable

Choice of Potato or Rice

Home Made Breads

\$59 per person

Add 9% NH Meals Tax & 20% gratuity to all menu items.

Menu price is based on a buffet.

Add \$2 per guest for a plated dinner reception.

Whitney's Inn Brunch Menu

Scrambled Eggs

Eggs Benedict

French Toast

Pancakes

Sausage

Bacon

Roasted Potatoes

Yogurt

Fresh Fruit

Muffins

Smoked Salmon w/Capers & Onion

Assorted Bagels with Cream Cheese

Lobster Mac & Cheese

Chicken Alfredo

Beef Burgundy

\$22 per person

Bloody Marys and Mimosas can also be provided on a per drink basis for \$3 per Mimosa and \$6 per Bloody Mary.