

## Whitney's Inn Event Menus

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

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

1-2 displayed hors d'oeuvres are recommended.

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

<i>Chicken Satay</i>	\$90
<i>Assorted Cucumber Canapés</i>	\$90
<i>Spanikopita</i>	\$90
<i>Vegetable Bruschetta</i>	\$90
<i>Vegetable Stuffed Mushrooms</i>	\$90
<i>Roma Tomato &amp; Gorgonzola Crostinis</i>	\$90
<i>Chicken Bruschetta</i>	\$100
<i>Skewered Beef Teriyaki</i>	\$100
<i>Sausage Stuffed Mushrooms</i>	\$100
<i>Asparagus &amp; Prosciutto Provolone Puffs</i>	\$100
<i>Petite Crab Cakes</i>	\$110
<i>Mini Maine Lobster Cakes</i>	\$110
<i>Crab Stuffed Mushrooms</i>	\$110
<i>Beef Tenderloin &amp; Horseradish Crostinis</i>	\$110
<i>Scallops Wrapped in Bacon</i>	\$110

*Rack of Lamb Lollipops*

\$120

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

**Welcome Reception/Rehearsal Dinner Menus (minimum of 40 people)**

*(These menus are not available for weddings.)*

**Pizza & Salad Bar**

*Various Pizza Pies with Assorted Toppings*

*Fresh Garden Salad & Caesar Salad*

*Iced Tea or Lemonade*

**\$17 per person**

**The Greenery BBQ**

*Grilled Hamburgers, Hot Dogs, & Veggie Burgers*

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

*Fresh Garden Salad*

*Iced Tea or Lemonade*

**\$21 per person**

**The Birches BBQ**

*Grilled 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*

***\$25 per person***

***Welcome Reception/ Rehearsal Dinner Menus (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 Parmesan*

*Beef Stroganoff*

*Vegetable or Bolognese Lasagna*

*Bruschetta Chicken*

*Choice of Fresh Vegetable*

*Choice of Potato or Rice*

*Fresh Baked Bread & Butter*

***\$28 per person***

***Whitney's Pig Roast***

*Tossed Caesar Salad or Fresh Garden Salad*

*Whole Roasted Pig*

*BBQ Chicken*

*Potato Salad or Pasta Salad*

*Baked Beans*

*Corn on the Cob*

*Iced Tea or Lemonade*

***\$36 per person***

***Dessert Options (For Weddings and Rehearsal Dinners)***

*Add \$2.50 per person for Fireside S'mores*

*Add \$3.00 per person for Cookies & Brownies*

*Add \$3.50 per person for Strawberry Shortcake*

*Add \$4.00 per person for Petite Dessert Bites*

*Add \$4.50 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*

*\$53 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 Banded 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***

***\$56 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.*