

MAGIC FOOD PRODUCTIONS *catering*



CANOE

232 Whittier Hwy. Center Harbor



STEAKS & SEAFOOD
62 DORIS RAY CT. LAKEPORT

NORTH END RESTAURANT

and Italian Market

882 Whittier Hwy. Moultonboro

Menu pricing good thru 2010

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. 8% 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

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 Fraiche. 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 13/15 Shrimp Cocktail with Traditional Cocktail Sauce 2.75 **	Miniature Crab Cakes 2.25.
Chicken or Beef Brochettes, Teriyaki or Thai Style 1.50	Scallops Wrapped in Bacon 2.
Miniature Assorted Quiches 1.25	Ahi Tuna, Cucumber Spaghetti, Pickled Ginger Market
Stuffed Mushroom Caps Choice of Herb or Seafood Stuffed 1. / 2.	Pork Potstickers 1.5
Greek Spanakopita 1.25	Chilled Tenderloin, Toast Points, Horseradish Cream 2.25
Asparagus Tips Wrapped in Asiago Cheese in Puff Pastry 1.50	Mini Wild Mushroom Tartlets 1.50
Miniature Beef Wellingtons 2.25	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**	Kobe, Blue Cheese & Bacon Bites 1.50

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

Roasted Garlic Mashed

Cheddar Mashed

Sweet Potato Mashed

Rosemary & Thyme Roasted

Potato

Rice Pilaf

Herbed Wild Rice

Wild Mushroom Risotto

Vegetable Risotto

Scalloped Potato

Maple Glazed Baby Carrots

Green Beans

Brocollini

Asparagus

Assorted Summer Squashes

Green Bean Cassarole

Broccoli Cassarole

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.

SAPPHIRE 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 ppp)

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.

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.

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 our in house pastry Chef.
- ≈ Servers are contracted out at 5 hours minimum additional hours at \$25.00/hr. and 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

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.