

# HOLIDAY PLATED MENU



## SELECTING YOUR HOLIDAY MENU & ENHANCEMENTS

Whether you choose a menu from one of our existing selections or design your own, you can be confident that we purvey and prepare only the highest quality meats, produce, dairy and seafood that will perfectly complement your event.

### *Our Holiday Buffet Menu Includes:*

Customized floor plan design

Choice of white or ivory linens & napkins

Warm rolls & butter

Chef's choice of vegetable & starch

Freshly brewed regular & decaffeinated coffee & premium teas

### *Other Resort Amenities:*

The Atkinson Resort & Country Club is the perfect place for any special occasion. Contact our sales staff for more information regarding Fieldstone Suites, Stagecoach Grille & Woodlawn Terrace, 18 Hole Par 72 Golf Course & Practice Facility, 9 Hole Par 3 Golf Course, Cartside Café, Merrill's Tavern, Virtual Golf & Billiards, Legacy Ballroom & Conference Center, the Pro Shop and Willowcreek Golf Academy.

## HOLIDAY CHEESE PLATTER

An array of imported & domestic cheese with seasonal fruit garnish and crackers

## PASSED HORS D'OEUVRES

*Choice of three*

Scallops wrapped in bacon

Parmesan herb stuffed mushrooms

Crab rangoon

Chicken lemongrass dumpling

Beef empanada

Tomato mozzarella bruschetta

Buffalo chicken blossoms

## SALAD

Mixed field greens with white balsamic vinaigrette and homestyle croutons

## ENTRÉES

### PAN SEARED CHICKEN BREAST \$39

Choose your finish:

Marsala wine sauce with roasted button mushrooms

**Maple/APPLE** bourbon cream

Milanese -

### CRANBERRY APPLE STUFFED CHICKEN \$40

Chicken breast stuffed with apple cranberry stuffing finished with apple cider cognac cream sauce

### CHICKEN FLORENTINE \$40

Chicken breast stuffed with spinach, cheese, and garlic finished with supreme sauce

### NEW ENGLAND BAKED HADDOCK \$45

Prepared with sherry cream and buttery crumb topping

### WOOD GRILLED FILET MIGNON \$56

Tender filet of beef hand cut then grilled to perfection on our wood fired grill served with demi-glace

### WOOD GRILLED NEW YORK STRIP STEAK \$57

Hand cut sirloin strip steak with bacon blue cheese butter

### CHEF'S CHOICE HOLIDAY DESSERT

*Serving the public seven days a week.*



# ENHANCEMENTS

## FOR YOUR TABLE:

Damask overlay	5 each
Candelabras	25 each
Chair covers	3.50 each
Chair cover with bow	6.50 each
Round centerpiece mirrors with three votives	5/table
Seasonal centerpiece	10/table
Chef carved ice sculptures	Pricing available upon request

## FOR YOUR COCKTAIL HOUR

### PASSED HORS D'OEUVRES (per 100 pieces)

Scallops wrapped in bacon	350
Parmesan herb stuffed mushrooms	180
Chicken lemongrass dumplings	200
Tomato mozzarella bruschetta	200
Coconut crusted shrimp	295
Crab ragoon	180
Chilled shrimp cocktail	300
Antipasto skewers	275
Petite beef wellington	350
Arancini	250
Steak and cheese spring rolls	350
Spanikopita	300
Buffalo chicken blossom	180

## STATIONARY HORS D'OEUVRES

<b>CRUDITÉ PLATTER</b>	2
Fresh cut vegetables and creamy herb dip	
<b>FRESH FRUIT DISPLAY</b>	4
<b>CHEESE &amp; CRACKERS PLATTER</b>	3
Array of cheeses and crackers with fresh seasonal fruit garnish	
<b>CULINARY DISPLAY</b>	6
Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip	
<b>MEDITERRANEAN DISPLAY</b>	9
Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips	
<b>PASTA BAR</b>	10
Served with Alfredo and marinara sauce, Parmesan cheese, garlic toast, and Caesar salad	
add Chicken Parmesan	7
add Stuffed Shells	5

<b>ANTIPASTO DISPLAY</b>	11
Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, kalamata olives, and hot peppers	

<b>BAKED BRIE DISPLAY (serves 50 people)</b>	140
Brie en croute with sweet orange marmalade served with warm French bread crostinis	

<b>SPINACH AND ARTICHOKE DIP (serves 75 people)</b>	180
Artichokes, baby spinach, and creamy cheeses blended and baked served with toasted pita chips	

## FOR YOUR DINNER

Children's entrée/buffet (under 12)	12
Vendor entrée	25
Assorted fountain soda	2
Assorted bottled soda and water	5
Fresh lemonade or iced tea station	3
Two way split	1

## FOR YOUR BAR SERVICE

### PRE-PAID PREMIUM OPEN BAR OPTIONS

4 Hours	29	3 Hours	26
2 Hours	23	1 Hour	20

### PRE-PAID SUPER PREMIUM OPTIONS

4 Hours	45	3 Hours	39
2 Hours	33	1 Hour	27

### PRE-PAID PREMIUM SOFT BAR OPTIONS

4 Hours	24	3 Hours	21
2 Hours	18	1 Hour	15

### PRE-PAID NON-ALCOHOLIC FOR FOUR HOURS

#### CONSUMPTION BAR

Beverage orders will be tallied and paid for at conclusion of event

#### MARTINI BAR (available for first 2 hours only)

1st Hour	1000	2nd Hour	500
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#### For Functions with Less Than 75 People

Based on function room	50/100
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## DESSERT

Chocolate dipped strawberries	3
Cake cutting service fee	25
Dessert upgrade (specific options available)	2.50

Unless otherwise noted all prices are per person. All food items must be ordered for entire guaranteed headcount.

All prices are subject to 13% gratuity, 6% taxable service charge and NH State Meals Tax. Package inclusions and prices are subject to change without notice.

Serving the public seven days a week.



**ATKINSON**  
RESORT & COUNTRY CLUB