

LUNCH MENU



PLATED

Includes Warm rolls and butter with Chef's choice of vegetable and starch

SOUP OR SALAD

Choice of: Vegetable minestrone, Italian wedding, apple butternut bisque, or field green salad with seasonal dressing and homestyle croutons

CHICKEN MARSALA

Pan seared chicken breast with roasted button mushrooms and marsala sauce

CRANBERRY APPLE STUFFED CHICKEN

Stuffed chicken breast with apples, raisins, and sage bread crumbs finished with apple cider cognac cream sauce

BACON CORNBREAD

STUFFED CHICKEN

Chicken breast with a bacon, cheddar cornbread stuffing finished with rich chicken pan gravy

NEW ENGLAND STYLE

BAKED HADDOCK

Prepared with sherry cream and buttery crumb topping

BISTRO SIRLOIN STEAK

Sirloin tenderloin served with demi-glace

DESSERT

Freshly brewed regular and decaffeinated coffee and premium teas

Choice of: Chocolate overload cake, cheesecake, or limoncello mascarpone torte

BUFFET

Includes Freshly brewed regular and decaffeinated coffee and premium teas

WELLINGTON (8 - 25 people)

- Field green salad with seasonal dressing
- Housemade pasta salad
- Chef's selection of sandwiches and wraps

PROVIDENCE (15 person minimum)

- Field green salad with seasonal dressing
- Housemade pasta salad
- Chef's selection of deli meats and cheese
- Country wheat and white breads, kaiser and brioche rolls
- Lettuce, tomatoes, and pickles
- Appropriate condiments

ITALIAN (15 person minimum)

- Garlic toast
- Caesar salad with garlic croutons and shredded Parmesan cheese
- Seasonal vegetable medley
- Baked stuffed shells
- Cavatappi with marinara
- Chicken Parmesan

GRANITE STATE (15 person minimum)

- Warm rolls and butter
- Field green salad with seasonal dressing
- Chef's choice of vegetables and starch
- Greek style chicken with caramelized onion, roasted tomatoes, and feta served over basmati rice
- Bistro sirloin au jus with roasted button mushrooms

Choice of: House baked cookies and brownies, fresh fruit platter, or dessert bars

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.

Open to the public seven days a week.



ATKINSON
RESORT & COUNTRY CLUB

ENHANCEMENTS

FOR YOUR TABLE:

- Damask overlay
- Candelabras
- Chair covers
- Chair cover with bow
- Round centerpiece mirrors with three votives
- Seasonal centerpiece
- Chef carved ice sculptures

FOR YOUR COCKTAIL HOUR

PASSED HORS D'OEUVRES (per 100 pieces)

- Scallops wrapped in bacon
- Parmesan herb stuffed mushrooms
- Chicken lemongrass dumplings
- Tomato mozzarella bruschetta
- Coconut crusted shrimp
- Crab rangoon
- Chilled shrimp cocktail
- Antipasto skewers
- Mushroom truffle risotto
- Beef empanada
- Steak and cheese spring rolls
- Spanikopita
- Buffalo chicken blossom

STATIONARY HORS D'OEUVRES

CRUDITÉ PLATTER

Fresh cut vegetables and creamy herb dip

FRESH FRUIT DISPLAY

CHEESE & CRACKERS PLATTER

Array of cheeses and crackers with fresh seasonal fruit garnish

CULINARY DISPLAY

Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip

MEDITERRANEAN DISPLAY

Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips

PASTA BAR

Served with Alfredo and marinara sauce, Parmesan cheese, garlic toast, and Caesar salad
add *Chicken Parmesan*
add *Stuffed Shells*

ANTIPASTO DISPLAY

Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, kalamata olives, and hot peppers

BAKED BRIE DISPLAY (serves 50 people)

Brie en croute with sweet orange marmalade served with warm French bread crostinis

SPINACH AND ARTICHOKE DIP (serves 75 people)

Artichokes, baby spinach, and creamy cheeses blended and baked served with toasted pita chips

FOR YOUR DINNER

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

FOR YOUR BAR SERVICE

PRE-PAID PREMIUM OPEN BAR OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

PRE-PAID SUPER PREMIUM OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

PRE-PAID PREMIUM SOFT BAR OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

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	2nd Hour
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For Functions with Less Than 75 People

Based on function room

DESSERT

- Chocolate dipped strawberries
- Cake cutting service fee
- Dessert upgrade (specific options available)

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