



2008 Holiday Menu



SELECTING YOUR MENU AND 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 Menu Includes:

- Customized floor plan design
- Choice of table linens and napkins

OTHER RESORT AMENITIES

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

Please inquire about our 10% off Sunday through Thursday holiday party promotion.

Plated & Buffet Menu

Includes:

COCKTAIL HOUR

Assorted Domestic Cheeses, Vegetables & Dip, Fresh Fruit garnish and served with Crackers

PASSED HORS D'OEUVRES

(Choice of 3)

- *Scallops Wrapped in Bacon
- *Herb Stuffed Mushrooms
- *Teriyaki Beef Sate
- *Spanakopita
- *Crab Rangoon
- *Sesame Chicken

SOUP SELECTION

(Choice of 1)

- *Minestrone
- *Italian Wedding
- *Cream of Broccoli Cheddar
- *Butternut Bisque

SALAD SELECTION

(Choice of 1)

- *Field Greens with Seasonal Dressing
- *Caesar Salad with Garlic Croutons

Buffet Menu (40 person minimum)

Handcarved Roasted Prime Rib of Beef au jus

ENTRÉE SELECTIONS

(Choice of 2)

- *New England Style Baked Haddock
- *Herb Grilled Chicken Breast served with your choice of sauce: Cranberry supreme, Mushroom Marsala or Mediterranean Beurre Blanc
- *Chicken Florentine
- *Grilled Salmon with your choice of Chardonnay Lemon Cream or Cabernet Shallot Sauce

Includes:

- Warm Rolls & Butter
- Chef's Choice of Vegetables & Starch
- Assorted Chef's Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Premium Teas

Plated Entrée Selections

GRILLED MARINATED STATLER CHICKEN BREAST

Wood Grilled Marinated Statler Chicken Breast served with your choice of sauce: Cranberry Supreme, Mushroom Marsala or Mediterranean Beurre Blanc

CHICKEN FLORENTINE

Boneless Chicken Breast stuffed with Spinach and Cheese, served with Supreme Sauce

NEW ENGLAND STYLE

BAKED HADDOCK

Prepared with Sherry Cream and Buttery Crumb Topping

GRILLED SALMON

Grilled Salmon with your choice of Chardonnay Lemon Cream or Cabernet Shallot Sauce

FILET MIGNON

Served with Demi-Glace

TWIN PLATE

Petite Filet Mignon served with a Demi-Glace Sauce and Chicken Florentine

SURF & TURF TWIN PLATE

Petite Filet Mignon served with Demi-Glace and Baked Jumbo Shrimp stuffed with Seafood

All Plated Entrées include:

- Warm Rolls & Butter
- Chef's Choice of Vegetable & Starch
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Choice of Dessert: Cheesecake, Chocolate Mousse, Bananas Foster, Chocolate Cake, Carrot Cake or Apple Pie Crisp



2008 Enhancements

At the Atkinson Resort & Country Club, we will go to any length to accommodate your unique requirements and are happy to provide you with a variety of options to enhance your special day.

FOR YOUR TABLE

- Damask Overlay
- Candelabras
- Chair Covers
- Chair Cover with Bow
- Round Centerpiece Mirrors with 3 votives
- Holiday Centerpiece

FOR YOUR COCKTAIL HOUR

PASSED HORS D'OEUVRES (per 100 pieces)

- Scallops wrapped in Bacon
- Teriyaki Beef
- Parmesan Artichoke Hearts
- Herb Stuffed Mushrooms
- Spanikopita
- Petite Quiche (Assorted)
- Sesame Chicken with Dipping Sauce
- Tomato Mozzarella Bruschetta
- Coconut Shrimp
- Miniature Beef Wellington
- Crab Rangoon
- Chicken Fingers
- Fig & Mascapone Beggars Purse
- Cashew Chicken Springroll
- Shrimp Cocktail
- Antipasto Skewer
- Prosciutto wrapped Asparagus
- Assorted Cold Canapes

STATIONARY HORS D'OEUVRES

(prices identified are per person, unless otherwise noted)

- Antipasto Display
Assorted Sliced Deli meats and Cheeses displayed with Grilled Herb and Balsamic vegetables, kalamata olives and mixed cherry peppers
- Baked Brie with Carmelized Pears and French Bread
(serves 50 people)
- Spinach & Artichoke Dip with toasted pita chips
(serves 75 people)

FOR YOUR DINNER

(prices identified are per person, unless otherwise noted)

- Vendor Entrée
- Vegetarian Entrée
- Wine Service
- Strawberry in Toast Glass
- Assorted Soda

FOR YOUR BAR SERVICE

- Open Bar Options
Pre-paid Non-Alcoholic for 4 hours
Pre-paid Soft Bar for 3 hours
(Beer, Wine & Non-Alcoholic only)
(pricing for ppl. over 21)
Pre-paid Full Bar for 3 hours
(pricing for ppl. over 21)
- Consumption Bar
Beverage orders will be tallied and paid for at conclusion of event
- Martini Bar (available for first 2 hours only)
 - Handcrafted Martini Luge Ice Sculpture
 - House Brands
1st Hour
2nd Hour
 - Premium Brands
1st Hour
2nd Hour

For functions with less than 75 people:

- Bar Service Fee
- Cocktail Server Fee

