



2009 Buffet 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 Buffet Lunches & Dinners Menu Includes:

- Customized floor plan design
- Choice of table linens and napkins
- Warm Rolls & Butter
- Freshly Brewed Coffee, Assorted Premium Teas and Decaf

SANDWICH BUFFET (8-25 people) (Lunch Only)

Chef's Choice of Assorted Sandwiches and Wraps
Red Bliss Potato Salad
Vegetable Pasta Salad
Condiments
Tray of Olives, Pickles and Cherry Peppers
Cookies & Brownies

DELI BUFFET (15 person min.)

Field Greens with Seasonal Dressing
Red Bliss Potato Salad
Vegetable Pasta Salad
Variety of Sliced Meats and Cheeses to include: Turkey, Roast Beef, Provolone and American cheese
Assorted Breads & Rolls
Appropriate Toppers & Condiments
Choice of One:
Cookies & Brownies or Chocolate Raspberry & Lemon Squares

MID DAY BUFFET (15 person minimum)

Ham, Chicken and Tuna Salad finger sandwiches
Garden Salad with cucumbers, onion, tomato, croutons and three assorted dressings
Vegetable Pasta Salad
Soup du Jour
Two to Three assorted quiches to include: vegetable, herb & spinach, sundried tomato & basil, ham and caramelized onion
Assorted Rolls & Butter
Fresh Fruit Platter

ITALIAN BUFFET (15 person minimum)

Garlic Bread and warm rolls with butter
Caesar Salad with Garlic Croutons
Chef's Choice of Vegetable
Stuffed Shells
Chicken Parmesan with Penne Pasta
Choice of One:
Cannolis, Cookies & Brownies or Chocolate Raspberry & Lemon Squares

Add: Veal Picatta
Add: Shrimp Scampi

GRANITE STATE BUFFET

(15 person min.)
Field Greens with Seasonal Dressing
Chicken Florentine
London Broil with Mushroom Sauce
Chef's Choice of Vegetable & Starch
Choice of One:
Cookies & Brownies or Chocolate Raspberry & Lemon Squares

PRIME RIB BUFFET (35 person min.)

Soup du Jour
Field Greens with Seasonal Dressing
Hand Carved Prime Rib with Au Jus
Herb Grilled Chicken with choice of sauces: Cranberry Supreme, Mushroom Marsala or Apricot Glaze with chopped Apricots.
Roasted Red Bliss Potatoes
Medley of Fresh Steamed Vegetables
Assorted Chef's Desserts

ATKINSON BUFFET (50 person min.)

Soup du Jour
CHOICE OF DINNER SALAD:
Field Greens with Seasonal Dressing
Caesar Salad with Garlic Croutons
CHOICE OF ONE:
-Handcarved Roast Sirloin with Merlot Demi-Glace
-Handcarved Prime Rib of Beef with Au Jus
CHOICE OF ONE:
-Chicken Florentine with Supreme Sauce
-Herb Grilled Chicken with choice of sauce: Cranberry Supreme, Mushroom Marsala or Apricot Glaze with Chopped Apricots.
CHOICE OF ONE:
-New England Style Baked Haddock with Sherry Cream and Buttery crumb topping
-Grilled Salmon with choice of one sauce: Chardonnay Lemon Cream or Cabernet Shallot Sauce
Chef's Choice of Vegetable & Starch
Assorted Chef's Desserts

COUNTRY BBQ (40 person min.)

Fresh Corn on the Cob
Baked Potato with Sour Cream
Texas Style Baked Beans
Warm Rolls & Corn Bread with Butter
Fresh Sliced Watermelon
Barbequed Chicken Quarters
Assorted Chef's Desserts
CHOICE OF:
Slow Smoked Baby Back Ribs

Sirloin Steak

Surf & Turf BBQ and New England Style Clam Bake Menus available upon request.

ALL FOOD ITEMS MUST BE ORDERED FOR ENTIRE GUARANTEED HEADCOUNT

Buffet Service lasts approximately 1 ½ hours.

85 COUNTRY CLUB DRIVE, ATKINSON, NH 03811 – (603) 362-8700 – WWW.ATKINSONRESORT.COM
PLEASE VISIT OUR WEBSITE FOR MORE INFORMATION.

Rev. 4/09



2009 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
- Spring/Christmas 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
- 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)

- Crudite Platter
Fresh Cut Vegetables and Dip
- Fresh Fruit Display
- Cheese & Crackers Platter
Assorted Cheeses and Crackers with fresh seasonal fruit garnish
- Culinary Display
Assorted Imported and Domestic Cheeses, Fresh Fruit, Crackers and Vegetable Crudite served with Dip
- Penne Station
Penne Pasta Served with Marinara Sauce and Parmesan Cheese
- Antipasto Display
Assorted sliced deli meats and cheeses displayed with herb and balsamic grilled vegetables, kalamata olives and mixed cherry peppers.
- Pasta Station
Served with Alfredo and Marinara Sauce, Parmesan Cheese, Garlic Toast and Caesar Salad
- Baked Brie with Carmelized Pears and French Bread
(serves 50)
- Baked Spinach and Artichoke Dip
(serves 75 people)

SOUP UPGRADE

- Add Hot Soup to Buffet
(Minestrone, Butternut Bisque, Italian Wedding or Cream of Broccoli Cheddar)

FOR YOUR DINNER

(prices identified are per person, unless otherwise noted)

- Children's Buffet (under 12)
Children's Buffet- (under 3)
- Vendor Entrée
- Vegetarian Entrée
- Wine Service
- Strawberry in Toast Glass
- Assorted Bottled Soda & Water
- Assorted Fountain Soda
- Fresh Lemonade/Iced Tea Station

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 Top Shelf 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
1st Hour
2nd Hour

For functions with less than 75 people:

- Bar Service Fee
- Cocktail Server Fee

DESSERT

- Cake Cutting Service Fee
We will cut and serve your cake



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Buffet Service lasts approximately 1 ½ hours.