



2009 Plated Lunches & Dinners



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 Plated Lunches & Dinner Menu Includes:

- Customized floor plan design
- Choice of table linens and napkins
- Choice of Soup or Salad
- Warm Rolls & Butter
- Chef's choice of Vegetable and Starch
- Choice of Dessert
- Freshly Brewed Coffee, Assorted Premium Teas and Decaf

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.

GRILLED MARINATED STATLER CHICKEN BREAST

Wood Grilled Marinated Statler Chicken Breast served with your choice of sauce: Cranberry Supreme, Mushroom Marsala or Apricot Glaze with chopped Apricots. (6oz. boneless breast)

CRANBERRY SAGE STUFFED CHICKEN

Boneless Chicken Breast with Cranberry Sage Stuffing

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

FOUR BAKED STUFFED SHRIMP

With a buttery crumb seafood stuffing

Choice of one Soup or Salad:

- Minestrone
- Butternut Bisque
- Italian Wedding
- Cream of Broccoli Cheddar
- Field Greens with Red Wine Vinaigrette and Homestyle croutons
- Caesar Salad with Homestyle Croutons

NEW YORK SIRLOIN STEAK

New York Sirloin Grilled and Topped with a Bell Pepper Trio and Demi-Glace

FILET MIGNON

Served with a Demi-glace

TWIN PLATE

Petite Filet Mignon served with a Demi-glace with Chicken Florentine

with Herb Grilled Chicken with your choice of sauce: Cranberry Supreme, Mushroom Marsala, or Apricot Glaze with chopped Apricots.

with New England Baked Haddock

or with 2 Baked Stuffed Shrimp

or with Baked Stuffed Lobster Tail
Seasonal Market Price

Choice of one Dessert:

- Cheesecake
- Chocolate Mousse
- Chocolate Cake
- Carrot Cake
- Bananas Foster
- Apple Pie

ALL FOOD ITEMS MUST BE ORDERED FOR ENTIRE GUARANTEED HEADCOUNT



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 & Marscapone 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
- 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 Caramelized Pears and French Bread
(serves 50)
- Spinach & Artichoke Dip (serves 75)

FOR YOUR DINNER

(prices identified are per person, unless otherwise noted)

- Add Hot Soup or Salad
- Children's Entrée (under 12)
Children's Entrée- (under 3)
Vendor Entrée
- Vegetarian Entrée
- Wine Service
- Strawberry in Toast Glass
- Coffee, Tea and Decaf Station
- Assorted Bottled Soda and Water
- Assorted Fountain 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 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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