

# PLATED & BUFFET LUNCHES



## 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 & Buffet Lunch Menu*

#### *Includes:*

- Customized Floor Plan Design
- Choice of Table Linens and Napkins
- Freshly Brewed Regular and Decaffeinated Coffee and 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 Golf Course & Practice Facility, 9-Hole Par 3 Golf Course, Cartside Café, Merrill's Tavern Virtual Golf & Billiards, Legacy Ballroom & Conference Center, Willowcreek Pro Shop and Willowcreek Golf Academy.

## PLATED

*(Includes the Chef's Choice of Vegetable and Starch with Warm Rolls and Butter)*

### CHICKEN MARSALA

Pan Seared Chicken Breast with Roasted Button Mushrooms and Marsala Sauce

### MANGO GINGER CHICKEN

Pan Seared Chicken Breast with Mango Ginger Sauce Served with Basmati Rice and Seasonal Vegetable

### TUSCAN CHICKEN

Stuffed Breast of Chicken with Baby Spinach, Artichokes, Roasted Red Peppers and Smoked Gouda Finished with a Garlic and White Wine Cream Sauce

*\* All prices are subject to 14% gratuity, 5% taxable service charge and NH State Meals Tax. Prices are subject to change, not to exceed 5% annually. Prices are locked in up to 60 days prior to the date of the event.*

## PLATED (CONTINUED)

### CRANBERRY APPLE STUFFED CHICKEN

Stuffed Chicken Breast with Apples, Craisins, Bread Crumbs and Finished with Apple Cider Cognac Cream Sauce

### NEW ENGLAND STYLE BAKED HADDOCK

Prepared with Sherry Cream and Buttery Crumb Topping

### BISTRO SIRLOIN STEAK

Sirloin Tenderloin Served with Demi-glace

### NEW YORK SIRLOIN STRIP STEAK

Wood-grilled center cut Sirloin Strip Steak with Tri-Color Peppers and Demi-glace

### SOUP OR SALAD

#### *Choice of One*

- Vegetable Minestrone
- Italian Wedding
- Apple Butternut Bisque
- Field Greens with Red Wine Vinaigrette and Homestyle Croutons

### DESSERT

#### *Choice of One*

- Chocolate Mousse
- Bananas Foster
- Apple Pie
- Lemon Cream Cake

## BUFFET

### WELLINGTON (8-25 people)

- Chef's Choice Selection of Sandwiches and Wraps
- Potato & Egg Salad
- Vegetable Pasta Salad
- Appropriate Accompaniments
- House Baked Cookies and Brownies

## BUFFET (CONTINUED)

### PROVIDENCE (15 person minimum)

- Garden Salad with Cucumbers, Tomatoes, Red Onion, Homestyle Croutons, and Seasonal Vinaigrette
- Potato & Egg Salad
- Turkey, Ham, Roast Beef, Cheddar, and Provolone Cheese
- Breads, Finger Rolls, and Wraps
- Lettuce, Tomatoes, and Pickles
- Appropriate Condiments
- House Baked Cookies and Brownies

### MID DAY (15 person minimum)

- Fresh Sliced Fruit Display
- Warm Rolls and Butter
- Chicken and Tuna Salad Finger Sandwiches
- Garden Salad with Cucumbers, Onions, Tomatoes, Croutons, and Seasonal Dressing
- Vegetable Pasta Salad
- Soup du Jour
- Deep Dish Quiches to include Spinach and Tomato, Lorraine, and Artichoke and Roasted Red Pepper

### ITALIAN (15 person minimum)

- Garlic Toast
- Caesar Salad with Garlic Croutons and Shredded Parmesan
- Chicken Parmesan with Penne Pasta
- Baked Stuffed Shells
- Seasonal Vegetable Medley
- Cannolis or House Baked Cookies and Brownies

*(Add Shrimp Scampi \$5)*

### GRANITE STATE (15 person minimum)

- Mixed Field Greens with Seasonal Dressing
- Warm Rolls and Butter
- Bistro Sirloin Steak au Jus with Roasted Button Mushrooms
- Chicken Provençal
- Seasonal Vegetable Medley
- Oven Roasted Red Bliss Potatoes
- House Baked Cookies and Brownies

*Serving the public seven days a week.*



# ENHANCEMENTS

At 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
- Seasonal Centerpiece
- Chef Carved Ice Sculptures

## FOR YOUR COCKTAIL HOUR

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

- Scallops Wrapped in Bacon
- Sweet & Spicy Beef Sate
- Herb Stuffed Mushrooms
- Spanakopita
- Sesame Chicken with Dipping Sauce
- Tomato Mozzarella Bruschetta
- Coconut Crusted Shrimp
- Crab Rangoon
- Fig and Marscapone Beggars Purse
- Shrimp Cocktail
- Antipasto Skewer
- Prosciutto Wrapped Asparagus
- Cold Canapes Assortment
- Petite Beef Wellington
- Crabcakes
- Arancini

## STATIONARY HORS D'OEUVRES

*(Prices Identified are Per Person, Unless Otherwise Noted)*

### CRUDITÉ PLATTER

Fresh Cut Vegetables and 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

### PASTA STATION

Served with Alfredo and Marinara Sauce, Parmesan Cheese, Garlic Toast and Caesar Salad

## 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 Fig Preserves and Warm French Bread

## SPINACH & ARTICHOKE DIP *(serves 75 people)*

Artichokes, Baby Spinach and Creamy Cheeses Blended and Baked, Served with Toasted Pita Chips

## FOR YOUR DINNER

*(Prices Identified are Per Person, Unless Otherwise Noted)*

- Children's Entrée/ Buffet (under 12)
- Children under 3
- Vendor Entrée
- Vegetarian Entrée
- Wine Service
- Assorted Fountain Soda
- Assorted Bottled Soda and Water
- Fresh Lemonade/ Iced Tea Station
- Two Way Split
- Three Way Split
- Soup Upgrade: Add Hot Soup
- Strawberry in Toast Glass

## FOR YOUR BAR SERVICE

### • OPEN BAR OPTIONS

- Pre-Paid Non-Alcoholic for 4 Hours
- Pre-Paid Soft Bar for 3 Hours  
(Beer, Wine and Non-Alcoholic Only)  
*(pricing for people over 21)*
- Pre-paid Full Bar for 3 Hours  
*(pricing for people over 21)*

### • CONSUMPTION BAR

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

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

- 1<sup>st</sup> Hour
- 2<sup>nd</sup> Hour

### • For Functions with Less Than 75 People

- Bar Service Fee
- Cocktail Server Fee

## DESSERT

- Chocolate Dipped Strawberries
- Cake Cutting Service Fee
- Dessert Upgrade *(Specific Options Available)*

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