



HOLIDAY PLATED ENTRÉE 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 Plated Entrée Menu

Includes:

- Customized Floor Plan Design
- Choice of Table Linens and Napkins
- Warm Rolls and Butter
- Chef's Choice of Vegetable and Starch
- 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.

Please inquire about our 10% off

Sunday through Thursday holiday

party promotion and our 15% off January

holiday party promotion.

PLATED ENTRÉE MENU

CULINARY DISPLAY

Array of Imported & Domestic Cheese, Fresh Fruit, Crackers, and Vegetable Crudite with a Creamy Herb Dip

PASSED HORS D'OEUVRES

Choice of Three

- Scallops Wrapped in Bacon
- Boursin Stuffed Mushrooms
- Coconut Crusted Chicken Tenderloins
- Crab Rangoon
- Spanikopita
- Petite Shepherd's Pies
- Butternut Squash Tartlets
- Tomato Mozzarella Bruchetta

SOUP DU JOUR

SALAD SELECTION

Choice of One

- Field Greens with Seasonal Dressing
- Caesar Salad with Garlic Croutons
- Spinach Salad with Apple Cider Vinaigrette, Red Onion, Candied Walnuts & Homestyle Croutons

PLATED ENTRÉE SELECTIONS

GRILLED MARINATED STATLER CHICKEN BREAST

Wood Grilled Marinated Statler Chicken Breast served with your *choice of one sauce*: Cranberry Supreme, Mushroom Marsala or Provencal Sauce

CRANBERRY APPLE STUFFED CHICKEN

Chicken Breast stuffed with Apple Cranberry Stuffing and Finished with Apple Cider Cognac Cream Sauce

PLATED ENTRÉE SELECTIONS (CONTINUED)

CHICKEN CORDON BLEU

Boneless Chicken Breast Stuffed with Ham and Swiss Cheese with Supreme Sauce

NEW ENGLAND BAKED HADDOCK

Prepared with Sherry Cream and Buttery Crumb Topping

FOUR BAKED STUFFED SHRIMP

With a Crabmeat Stuffing and Citrus Butter Sauce

NY SIRLOIN STRIP STEAK

Wood Grilled Center Cut of Beef with Tri-Color Peppers and Cabernet Demi-Glace

WOOD GRILLED FILET MIGNON

Tender Filet of Beef Hand Cut then Grilled to Perfection on our Wood-Fired Grill Served with Demi-Glace

TWIN PLATE

Petite Filet Mignon served with a Demi-Glace and Cranberry Apple Stuffed Chicken or Chicken Cordon Bleu

SURF & TURF TWIN PLATE

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

DESSERT

Choice of One

- Cheesecake
- Apple Pie
- Chocolate Overload Torte
- Bananas Foster
- White Chocolate Raspberry Cake

**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.*

Serving the public seven days a week.



ATKINSON
RESORT & COUNTRY CLUB



ENHANCEMENTS

At Atkinson Resort & Country Club, we will go to any length to accommodate your unique requirements, and we 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
- House Holiday Centerpieces
- Chef Carved Ice Sculptures

FOR YOUR COCKTAIL HOUR

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

- Herb Stuffed Mushrooms
- Sesame Chicken with Dipping Sauce
- 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

**All food items must be ordered for entire guaranteed head count. All prices are subject to a 14% gratuity, 5% taxable service charge and NH State Meals Tax. A split meal option will result in a \$1.00 per person charge. A third choice options will result in a \$3.00 per person charge. Prices are subject to change, not to exceed 5% annually. Prices are guaranteed up to 60 days prior to the date of the event.*

STATIONARY HORS D'OEUVRES

(prices identified are per person, unless otherwise noted)

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)*

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)

- Vendor Entrée
- Vegetarian Entrée
- Wine Service
- Strawberry in Toast Glass
- Assorted Fountain Soda
- Assorted Bottled Soda & Water
- Fresh Lemonade/ Iced Tea Station
- Soup Upgrade: Add Hot Soup
- Two Way Split
- Three Way Split

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

- 1st Hour
- 2nd Hour

For functions with less than 75 people:

- Bar Service Fee
- Cocktail Server Fee

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