



## *Reception Menu - Dinner*

### Appetizers: Stationary

Vegetable crudite with seasonal dips  
Fresh sliced fruit display  
Domestic Cheese Display with fresh fruit and crackers  
Triple crème baked brie encrout with fresh fruit and crackers

### Appetizers: Passed, cold

Caramelized onion, pancetta and gorgonzola on toasted Crostini  
Lightly seared tuna on cucumber with sushi ginger and wasabi aioli  
Fresh mozzarella, tomato and calamite olive tapenade on toasted Crostini  
Jumbo shrimp cocktail with classic red sauce  
Shaved tenderloin or beef on boursin Crostini with horseradish aioli  
Butter poached lobster with pistachio with white truffle oil

### Appetizers: Passed, hot

Pan seared vegetable dumplings with orange-ginger mirin  
Garlic chicken wrapped in bacon with honey dijon  
Shoyu glazed chicken skewer with toasted sesame seeds  
Chorizo sausage and cheddar stuffed mushrooms  
Margarita marinated shrimp skewer  
Pan seared crab cakes with lemon-chili aioli  
Maple roasted scallops wrapped in bacon  
Baby spinach in puff pastry with goat cheese and balsamic glaze  
Grilled NY sirloin skewers

### Salads

The Pearl Salad : Baby greens, apricots, spiced pecans, gorgonzola & raspberry vinaigrette  
The Pearl Fall Salad: Baby greens, cranberries, walnuts and gorgonzola cheese with a balsamic vinaigrette  
Garden Salad: Mixed greens, cucumber, tomato, carrots, red onion, choice of dressings  
Tuscan Caesar Salad: Fresh romaine lettuce, grated parmesan cheese and homemade croutons  
Mediterranean Salad: Penne pasta, artichoke hearts, tomatoes, black olives, peppercini, red onion, feta & parmesan cheeses  
Classic spinach salad

### Starches & Sides

Yukon Potatoes whipped with butter  
Roasted Baby Red Potatoes with Garlic, Olive Oil & Herbs  
Wild Mushroom Orzo with scallions and cracked pepper  
Seasonal Grilled Vegetables

### Entrees

Marinated Chicken Skewers  
Breaded Eggplant/Portobello stack, with mozzarella, julienned vegetables, and plum tomato marinara  
Seasoned New York Sirloin Skewers  
Teriyaki beef kabob with red peppers, green peppers, onions, tomato's and other seasonal vegetables  
Grilled breast of chicken, honey, shallots and thyme marinated  
Vegetable lasagna: Fresh garden vegetables, layered with pasta in creamy three cheese sauce  
Marinated Jumbo Shrimp Skewers  
Roast Tenderloin of pork, sea salt and pepper rubbed  
Bacon-wrapped barbecue Angus meatloaf  
Maple Pan Seared Sea Scallops  
Pan Seared Atlantic Salmon, Sesame crusted, with wasabi aioli  
Grilled Mahi Mahi with Pineapple-Mango Chutney  
Roast Prime Rib of Beef Au Jus

**All buffet-style reception packages include:**

*5 hour hall rental  
All tables, chairs, linens, dishware, glassware, flatware  
White or ivory chair covers  
Up to 2 hrs of decorating w/your supplied decorations  
All serving staff  
Setup and cleanup  
Complete coffee service, cake cutting*

*Bartender and bar setup:  
We have a full NH Liquor license and can serve either open bar, cash bar, or a combination  
No charge for non-alcoholic drinks served at the event  
(Open bar service limited to beer and wine)*

*Wines: \$6 per glass  
Chardonnay, Pinot, MerlotCabernet Sauvignon*

*Beer: \$4 per bottle  
Corona, Sam Adams, Snuttynose IPA  
Heineken, Budweiser and Bud Lite*

*Plus a standard selection of mixed drinks: \$7 per glass*

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Champagne toast: \$4.25 per guest (includes champagne flutes and full pour)

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**Pricing:**

Choose 1 stationary appetizer to be served during cocktail hour  
Choose 3 passed appetizers to be served during cocktail hour  
Choose 1 plated salad to be served to tables (served with fresh bread baskets)  
Choose 2 starches/sides to be served on buffet line  
Choose 2 entrees to be served on buffet line

*\$62 per guest, plus tax and gratuity*

*\$65 per guest plated dinner, plus tax and gratuity*

*- Please inquire for other plated menu options*

*Pricing is based on a guest count of 75 or above; please inquire for smaller parties*

2012 Menu