

GOOD MORNING

Morning Beverage Service Freshly Brewed Coffee, Assorted Tea, Juices & Bottled Water	2.50
Continental Assorted Juices, Breakfast Breads, Croissants, Bagels w/ Cream Cheese, Danish, Coffee & Tea.	6.50
The Opechee Continental Yogurt, Granola, Fresh Fruit, Breakfast Breads, Croissants, Bagels w/ Cream Cheese, Danish, Coffee & Tea, Assorted Juices	8.50
Board Room Breakfast (min 20 guest) Scrambled Eggs, Bacon & Sausage, Homefries, Fresh Fruit, Breakfast Breads, Croissants, Bagels w/ Cream Cheese, Danish, Coffee & Tea, Assorted Juices	12.50
The Opechee Brunch (Min 30 Guest) Scrambled Eggs, Bacon & Sausage, Homefries, Carved Ham or Turkey, Pasta Salad, Fresh Fruit, Breakfast Breads, Croissants, Bagels w/ Cream Cheese, Danish, Coffee & Tea, assorted Juices	17.50

Additional Breakfast/Brunch Items are Available for You and Your Guest.

Plated Breakfast Entrees	8.75
Eggs Benedict with Homefries	
Lobster Benedict with Homefries	(add 3.00)
French Toast or Buttermilk Pancakes, Bacon & sausage	
Scrambled Eggs, Bacon & Sausage, Toast & Homefries	
Ham & Cheese or Mushroom & Cheese Omelet, Homefries & Toast	
All Plated Breakfast entree's are served with Chilled Juice and Coffee or Tea	

All Prices are Per Person. 8% NH Tax and 20% Gratuity is not included

BEVERAGE & SNACK BREAKS

Coffee & Beverage Service Freshly Brewed Coffee, Tea, Assorted Juices, Soda & Bottled Water	2.50
Daily Beverage Service Freshly Brewed Coffee, Tea, Soda & Bottled Water Refreshed Throughout the Day	4.75
Sweet Street Assorted Homemade Cookies & Brownies, Freshly Brewed Coffee, Tea, Soda & Bottled Water	6.00
Snack & Go Individual Bags of assorted Snacks, Granola Bars, Energy Bars & Miniature Chocolate Bars, Freshly Brewed Coffee, Tea, Soda & Bottled Water	4.00
The Bake Shop An Assortment of Cheesecakes, Pies, Tiramisu and our Chef's Daily specials, Freshly Brewed Coffee, Tea, Soda & Bottled Water	7.50
South of the Border Tri Color Tortilla Chips, Homemade Salsa & Guacamole, Mixed Nuts, Freshly Brewed Coffee, Tea, Soda & Bottled Water	4.50
The Health Shop Individual Yogurts, Banana's, Apples & Oranges, Granola Bars, Bottled Water & Fruit Juices	5.50

DELI LUNCHEON PLATTERS/BOX LUNCHES/BUFFETS

Priced per person
(Includes chips, cookie and bottled beverage)

Deli Platters (choose three) Choose from Oven Roasted Turkey, Italian Roast Beef, Black Forest Ham, Corned Beef, Assorted Italian Meats and Imported and Domestic Cheeses.	12.50
Sandwich/Wrap Platter An Array of Hearty Sandwiches Served with Mustard, Mayonnaise, Lettuce and Tomato	12.50
Salad Platter/Sandwiches/Wraps (choose two) A Choice of Fresh Made Tuna, Chicken, Ham, or Egg Salad with Lettuce, Tomatoes and assorted Breads Shrimp and Lobster Salad	12.50 .Market

ALA CARTE

Individual Bags of Chips	1.00
Assorted Salads Green, Caesar, Pasta, Potato or Fruit	2.25
Soup du Jour	2.50
Clam Chowder	3.00
Lobster Bisque	5.00
Cookies or Brownies	1.50
Coffee and/or Tea	1.50
Soft Drinks, Iced Tea, Bottle Water, Juices	1.50

All Boxed Lunches are Packed w/ all Necessary Condiments & Utensils

LUNCH BUFFET ENTRÉE SELECTIONS

Lunch Buffet Includes Two Salad Choices, Fresh Baked Bread, Seasonal Vegetables, Dessert & Coffee Service

Choice of One Entrée	16.00 pp
Choice of Two Entrées	17.00 pp
Choice of Three Entrées	18.00 pp

Grilled Atlantic Salmon, Red and Yellow Tomato Basil Vinaigrette

House Mac & Cheese, Parmesan, Cheddar & Asiago

Spinach Gnocchi, Shitake Mushroom & Gorgonzola Cheese Sauce

Stuffed Haddock, seafood stuffing of Shrimp, Scallops, Clams, Lobster Cognac Sauce

Lobster Ravioli, Fresh Asparagus, Chives, Crème Fraische, Lobster Reduction

Penne Primavera, Julienne Fresh Vegetables, Grilled Chicken, Shallot Cream & Mushroom Reduction

Chicken Marsala or Piccata

Spinach & Roasted Garlic Ravioli, Grilled Chicken, Cracked Pepper-Parmesan Cream

Lobster Mac & Cheese, Asiago, Cheddar & Parmesan(additional 2.00)

Chicken, Broccolini & Ziti, Parmesan, Cheddar & Asiago

Roast Tom Turkey, Sage Stuffing and the Traditional Sides

Roast Loin of Pork, Parmesan-Mustard Encrusted

House Marinated Grilled Steak Strips

* Minimum of 25 Guest for Lunch Buffets*

PLATED LUNCH SELECTIONS

ENTRÉE'S

Included with Your Plated Entrée, Choice of Demitasse Salad, Fresh Baked Bread, Dessert, Assorted Beverages & Coffee

Shrimp & Scallop Scampi over Linguini	18.00
Lobster Mac & Cheese, Parmesan, Asiago & Cheddar	18.00
Roast Breast of Lavender Chicken, Vegetable Risotto	15.00
Marinated Skirt Steak, Roasted Red Potato's & Seasonal Vegetables	15.00
Teriyaki Glazed Atlantic Salmon, Asian Stir-Fry Vegetables	18.00
Fresh Haddock, seafood Stuffed, Lobster Sherry Cream Sauce	17.00
Grilled Steak Strips, NY Cheddar Mashed Potato, Asparagus	16.00
5 oz filet Mignon, Garlic Mashed Potato, Asparagus, Peppercorn	20.00
Roast Pork Loin, Apple, Sausage & Cornbread Stuffed, Rosemary Potato	17.00
Crab Cakes, Lump Crab, Mashed Potato, Vegetable	18.00

LUNCHEON SALAD & SANDWICHES

Includes Assorted Bottled Beverages, Dessert & Coffee

Iceberg Wedge
Apple Bacon, Diced Tomato, Scallions, House Blue Cheese or Ranch

Petite Greens
Baby Field Greens, Candied Pecans, VT Goat Cheese, Apples, Raspberry Vinaigrette

Canoe Caesars
Focaccia, Croutons, Shaved Asiago Cheese

Chicken	12.	Beef	14.	Shrimp	14.	Salmon	14.
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Prices are Per Person

Meatloaf Sandwich.
Herbed Focaccia Bread, House Chips 12.00

Focaccia B.L.T w/ Vt Cheddar.
Applewood Bacon, Cheddar, Lettuce, Tomato, House Chips 11.00

Jumbo Lobster Salad Roll
100% Lobster, Mayo, Lettuce, House Chips 20.00

Meatball Sandwich
House Meatballs, Marinara, House Chips 12.00

Turkey Club Wrap
Roasted Turkey, Apple Bacon, VT Cheddar, House Chips 12.00

Grilled Chicken Sandwich
Applewood Bacon, Cheddar, House Chips 12.00

All Sandwiches are served w/ Assorted Beverages, Bottled Water, Dessert & Coffee

Prices are Per person

DINNER PACKAGES

Priced per Person

Governors Buffet 44.00
Choice of Two Display Platters, Three Passed Appetizers, Salad, Three Entrée Choices (includes 1 carving station), Potato or Rice, Vegetable, coffee & Tea

Senators Buffet 41.00
Choice of Two Display Platters, Two Passed or Stationary Appetizers, Salad, Choice of Two Entrées(includes 1 Carving Station)Potato or Rice, Coffee & Tea

Lakeside Buffet 35.00
Choice of Display Platter, One Passed or Stationary Appetizer, Salad, choice of Two Entrées, Potato or Rice, Coffee & Tea

The Summit 30.00
Caesar Salad, Mixed Greens or Pasta Salad, Wild Rice, Red Bliss Mashed or Roasted Potatoes, Fresh Vegetables, Carved Turkey, Roast Pork Loin or Ham, Spinach & Garlic Ravioli or Baked Haddock, Coffee & Tea

The Laker 27.00
Mixed Green Salad or Caesar, Roasted Red Potato, Fresh Vegetable, Carved Turkey Breast or Ham, Wild Mushroom Tortellini, Coffee & Tea

The North End 24.00
Caesar Salad, Italian Bread Salad, Sausage Peppers & Onions, Eggplant Parmesan, Three Cheese Tortellini in Alfredo Sauce, Italian Cookies, Coffee & Tea

All of the above buffets are served with Rolls & Butter.
Customized menu's are available upon request.

DISPLAY PLATTERS

Priced per Person

Cheese Platter 2.25
Assorted Domestic and Imported Cheeses with Carr's Crackers
Fresh Grapes & Berries

Crudité 1.50
Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip

Bruschetta 1.50
Grilled Italian Bread with Marinated Roasted Tomatoes, Sundried Tomato, Calamata Olives, Marinated Mushrooms

Charcuterie 3.50
A Display of Fresh and Cured Imported Deli Meats and Aged Cheeses with Olives, Cornichons, Whole Grain Mustard and Baguettes

Baked Brie 2.00
Imported Brie Cheese in Puff Pastry with Your choice of Raspberry or Orange Marmalade Preserves

Smoked Salmon** 4.75
House Cured Salmon, Traditional Accompaniments of Capers, Red Onion, Eggs and Crème Fraische.

Pate** 4.75
Choice of Country Pork, Chicken or Foie Gras Pate with Traditional Accompaniments of Cornichons, Whole Grain Mustard and Toast Points

Fruit Display 1.75
Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce

Raw Bar** .Market
Oysters, Crab Claws, Little Neck Clams, Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemons, Tabasco & Red Wine Mayonnaise

Mediterranean Tapanades 1.50
Traditional Hummus, Baba Ghanoush & Mixed Olives, Chopped Red Onion and Pita Bread

Crab & Artichoke Dip 2.25
Warm Crab, Artichoke & Cream Cheese Dip Served in a Bread Boule, Carr's Crackers

Additional charges apply to reception packages

HORS D'OEUVRES

Passed & stationary
Priced per piece. Minimum 25 pieces

Jumbo Shrimp Cocktail** 2.75
with Cocktail & Horseradish Marmalade Sauces

Chicken or Beef Brochettes, Teriyaki or Thai Style 1.00

Miniature Assorted Quiches 1.00

Herb Stuffed Mushroom Caps 1.00

Seafood Stuffed Mushroom Caps 2.00

Greek Spanakopita 1.00

Miniature Crab Cakes 2.00

Smoked Salmon 1.50
Wrapped in Cucumber slices with Cream Cheese

Scallops Wrapped in Bacon 1.75

Ahi Tuna, Cucumber Spaghetti, Pickled Ginger .Market

Pork Potstickers 1.50

Black Figs Wrapped in Bacon 1.00

Chilled Tenderloin, Toast Points, Horseradish Cream 2.00

Asparagus Tips Wrapped in Asiago Cheese in Puff Pastry 1.25

Miniature Beef Wellingtons 1.50

Mini Vegetable or Pork Spring Rolls 1.50

Boneless Buffalo Fingers 1.50

New Zealand Lamb Pops** 2.75

Mini Wild Mushroom Tartlets 1.25

Mini Brie Bites with Raspberry Preserves 1.25

Italian Fontina Risotto Cakes 1.25

Boneless Chicken Fingers 1.00

Shrimp, Lobster & Cream Cheese Puffs 1.75

additional charges apply to reception packages
Suggested Servings Per Person: 3-7 pieces with a meal, 10-12 pieces as a meal

DINNER BUFFETS

Included with your Dinner Buffet, Fresh Baked Bread, Choice of Salad, Potato or Rice, fresh Vegetable, Coffee & Tea Service

Two Entrée's	28.00 pp
Three Entrée's	30.00 pp

Grilled Atlantic Salmon, Red and Yellow Tomato Basil Vinaigrette

House Mac & Cheese, Parmesan, Cheddar & Asiago

Spinach Gnocchi, Shitake Mushroom and Gorgonzola Cheese Sauce

Stuffed Haddock, seafood stuffing of Shrimp, Scallops and Clams and Lobster Cognac Sauce

Wild Mushroom Tortellini, Puffini Mushroom Cream sauce

Penne Primavera, Julienne Fresh Vegetables, Grilled Chicken, Shallot, Cream & Mushroom Reduction

Chicken Marsala or Piccata

Spinach & Roasted Garlic Ravioli, Grilled Chicken, Cracked Pepper-Parmesan Cream

Lobster Mac & Cheese, Asiago, Cheddar & Parmesan (additional 3.00)

Chicken, Broccolini & Ziti, Parmesan, Cheddar & Asiago

Roast Tom Turkey, Sage Stuffing and the Traditional Sides

Roast Loin of Pork, Parmesan-Mustard Encrusted

DINNER STATIONS

A Dinner Station May be Replaced in Lieu of a Dinner Entrée.
There will be a \$50.00 Chef Fee per Station

PASTA STATION

Wild Mushroom Tortellini, Porcini Mushroom Cream Sauce

Penne Pasta, Grilled Chicken, Basil Pesto Sauce, Roasted Pine Nuts

Four Cheese Ravioli, House Marinara or Creamy Alfredo Sauce

House Mac & Cheese, Parmesan, Cheddar, Asiago

Lobster Mac & Cheese, Parmesan, Cheddar, Asiago (additional 3.00)

Fresh Julienne Vegetables, Penne Pasta, Garlic, White Wine & Fresh Herbs

CARVING STATION

Maple & Cider Glazed Ham, Rum Raisin, Honey Mustard and Whole Grain Mustard

Roast Loin of Pork, Parmesan-Mustard Encrusted, Thyme scented Demi Glace

Slow Roasted Boneless Turkey Breast, Giblet Gravy

Roast Prime Rib of Beef, Natural Au Jus & Horseradish Cream Sauce (additional 3.00 pp)

Pepper & Garlic Roasted Whole Tenderloin of Beef, Horseradish Cream Sauce (additional 5.00 pp)

Traditional Beef Wellington, Mushroom Duxelle, Puff Pastry, Thyme Demi Glace (additional 6.00)

SALADS

Traditional Caesar
Traditional Caesar Salad with Shaved Pecorino Romano and Herbed Croutons

Caprese
Fresh Buffalo Mozzarella, Vine Ripe Red & Yellow tomatoes, Basil and Olive Oil

Mediterranean Pasta
Kalamata Olive, Tomatoes, Feta Cheese, Cucumbers, Red Onion and Carrots in Light Balsamic Vinaigrette

Red Bliss Potato
Choose from Multiple Styles

Spinach Salad
Fresh Baby Spinach with Chopped Egg, Bacon, Tomato and Goat Cheese with a Warm Balsamic Vinaigrette

House Salad
Fresh Field Greens, Raspberry Vinaigrette, Candied Pecans & VT Goat Cheese

The Wedge
Iceberg Lettuce, House Blue Cheese Dressing, Applewood Smoked Bacon, Tomatoes, Green Onion & Blue Cheese Crumbles

Antipasto
Fresh Mozzarella, Marinated Artichoke Hearts, Mushrooms & Tomato's, Olives and Peppercorn's

Italian Bread Salad
Marinated Tomato Salad, Fresh Mozzarella, Shaved Pecorino Romano, Italian Bread, Red Onion, Extra Virgin Olive Oil & Aged Balsamic

PLATED DINNER MENU

Included with your dinner entrée is a choice of Salad or Soup, Appetizer and Coffee Service

SOUPS

New England Clam Choder

Cream Of Wild Mushroom Soup

Lobster Bisque

Butternut Squash Bisque

Chilled Gazpacho

Soup Of The Day

SALADS

Mixed Green Salad

Caeser

The Wedge

Tomato & Mozzarella

Antipasto

Italian Bread

APPETIZERS

Lump Crab Cake

Asian Potstickers

Jumbo Shrimp Cocktail (3)

Wild Mushroom Tortellini

Herb Or Seafood Stuffed Mushrooms

Jumbo Scallops Wrapped In Bacon

Country Pate

PLATED DINNER ENTREÉS

Bone In Cowboy (Rib-eye). 38.00
20 Oz., Horseradish Mashed

Pan Seared Salmon. 28.00
Green Bean, Corn, Red Pepper Succotash, Lobster Potato

Roast Chicken Breast. 25.00
Vegetable Risotto

Lobster Mac & Cheese. 28.00
Fresh Lobster Meat, Asiago, Parmesan & Cheddar

Pork Osso Buco 25.00
Mashed, Braised Vegetables, Natural Au Jus

Chicken & Broccolini. 24.00
Asiago, Parmesan & Cheddar

Seafood Fra Diavolo 32.00
Lobster, Shrimp, Scallops, Fresh Fish, Spicy Red Sauce

Drunken Grilled Pork Tenderloin. 26.00
Roasted Garlic Mash, Tomato-shallot Chutney

Fire Roasted Ny Strip. 32.00
14 Oz, Vt Cheddar Mashed Potato

Chicken / Veal Parmesan. 20. / 23.
Penne Pasta, House Marinara

Pumpkin Ravioli 24.00
Sweet Sausage, Maple Syrup, Fresh Sage

Rack Of Lamb. 36.00
Spinach-apple Bacon Strudel

Filet Of Beef Tenderloin. 35.00
Grilled Garlic Mashed, Mushroom Green Peppercorn Cognac Sauce

Lobster Tail & Shrimp. 32.00
Scampi Style, Lemon-pepper Linguini

Steak Strips. 25.00
Rock Shrimp, Corn & Monterey Jack Quesadilla

Lobster Ravioli 32.00
Shrimp, Scallops & Crab, Pepper-parmesan Cream Sauce

Braised Boneless Shortribs 30.00
Pureed Sweet Potato, Apple Slaw, Flash Fried Shaved Onion Rings

Mix Grills:

6oz Filet, Lamb Chop, Potato & Asparagus 35.00

Chicken, Shrimp & Steak Strip, Potato & Asparagus 30.00

Surf & Turf:

6 Oz Filet Or 12 Oz Ny Strip, Three Jumbo Shrimp, Potato & Asparagus	36.00
6 Oz Filet Or 12 Oz Ny Strip, 6 Oz Lobster Tail, Potato & Asparagus	42.00
6 Oz Filet Or 12 Oz Ny Strip, 12 Oz Lobster Tail, Potato & Asparagus	50.00

Daily Catch .Market
Please Check with our Chef for seasonal Catch

An Intermeezo Course May Be Added to any Plated Dinner Selection for an Additional \$1.50 pp.
Customized Plated Entrees are Available.
Prices are per person, 8 % NH Tax and 20% Gratuity are not included

SPECIALTY THEME DINNERS

New England Clam Bake .Market
New England Clam Chowder
Pasta, Potato or Garden Salad, Cole Slaw
Maine Steamers, Whole Lobster (one per person), BBQ Chicken,
Corn on the Cobb, Drawn Butter
Sliced Watermelon, Cookies & Brownies

Southern BBQ 34.00
Cole Slaw & Potato Salad, Corn Bread
BBQ Chicken & Ribs, Pulled Pork, Baked Beans
Sweet Tea and Peach Cobbler
34.00

Tailgate Party 28.00
On The Grill Hamburgers, Hot Dogs, BBQ Chicken, Italian sausages, Peppers & Onions, Egg-Potato Salad,
Macaroni Salad, Corn on the Cobb, Watermelon & Cookies

Cattleman's Dream .Market
Fresh Garden Salad, Caprese Salad,
Grilled NY Strip Steak & Cold Water Lobster Tail (one each),
Roasted Red Potato's, Vegetables and NY Style Cheesecake

BAR SERVICE

Open Bar
Prices are charged on a per drink consumption.
Prices do not include 8% NH Tax & 20% Gratuity.

Bar Pricing

Soft drinks	1.50
Juices	1.50
Coffee & Tea	1.50
Domestic Beer	2.75
Imported Beer	3.50
House Liqueur	4.50 - 5.50
Premium Liqueur	5.50 - 7.00
Super Premium	7.00 - up
Martini/Manhattan	5.50 - 9.00
Cordials	5.50 - up

Wines
Chardonnay, White Zinfandel, Pinot Grigio, Merlot & Cabernet Sauvignon

House Wine 4.50 Glass

Smoking loon 6.50 Glass 24.00 Bottle

Kendall Jackson Chardonnay 7.50 Glass 28.00 Bottle

Kendall Jackson Cabernet Sauvignon 8.00 Glass 30.00 Bottle

Robert Mondavi Chardonnay "Napa" 11.00 Glass 40.00 Bottle

Robert Mondavi Cabernet Sauvignon "Napa" 12.00 Glass 44.00 Bottle

Sparkling Wines

Freixenet Cordon Negro 24.00 Bottle

Domaine Carneros 38.00 Bottle

Moet & Chandon White Star 48.00 Bottle

Piper Heidsieck Brut 60.00 Bottle

Veuve Clicquot Yellow Label 82.00 Bottle

Champagne Toast 2.50 Glass
Champagne Flute Filled ¾ with our House Champagne

Additional Wines by the Glass or Bottle are Available, Please ask your Function Specialist
There will be a \$50.00 Bartender Charge.
Additional Bartenders are available at a cost of \$100.00 per Bartender for the duration of the event

Menu Selections

Menu selections and prices in this package are valid for all events in 2006.
Menu selections and prices for 2007 and beyond will be confirmed 6 month prior to your Event date
8 % NH State Tax and 20% service gratuity has not been added to any food or beverage items you may be considering
Please make our chef and Function specialist aware of any dietary request in advance.
A vegetarian option is available for any of your events, please consult our chef.
Menu selection and a final guaranteed attendance is required 14 days prior to your event. This guarantee is not subject to reduction. (Example: 45 guest, 25 Prime Rib, 20 Shrimp Scampi).

Beverage & Food Service

The state of NH Liquor Commission regulates the sale and service of all alcoholic beverages. Therefore we do not allow beverages to be brought in or taken away from the premises.
All food & beverages will be provided by CANOE RESTAURANT catering (in house caterer) with the exception of the wedding cake.
CANOE RESTAURANT catering's wedding & specialty cakes provided by Donna Love of "Love Bites"
Servers are contracted out at 4 hours @ \$20.00/hr. and chefs @ \$30.00/hr.
All menu's are for in house catering, off site catering please add 15% surcharge.

Deposits / Payment Schedule

All Deposits are non refundable.
Initial Deposit: An initial deposit in the amount of the total room fee is required at the time of securing the event.
Second Payment: 50% of the estimated balance is due 90 days prior to the event date.
Final Payment: Balance Due 14 days prior to event date with final guest count.
All payments are non-refundable, and therefore serve as our cancellation policy.
Final guaranteed guest count is the minimum number you will be billed; additional guest will be billed accordingly.
Prices and menu items are subject to change without notice.