



PURITAN PLATED WEDDING PACKAGE

BUTLER PASSED HORS D'OEUVRES

select two items

Scallops Wrapped in Bacon

Sea scallops wrapped in bacon-deep fried to perfection

Spanakopita

A Puritan Classic- layers of phyllo, spinach and feta

Mini Lamb Chop

Served with a mint tzatziki dipping sauce

Bruschetta

Toasted crostini topped with chopped tomato, onion, basil, garlic, and parmesan cheese, finished with a balsamic reduction

Phyllo Wrapped Asparagus

Roasted asparagus, seasoned and baked in buttered phyllo wrap

Beef Tenderloin Crostini

Topped with a horseradish cream

Petite Crab Cakes

With a garlic aioli

Stuffed Mushrooms

White button mushrooms stuffed with butter, ground crackers, garlic, onion, and mushroom

STATIONARY HORS D'OEUVRES

select two

Assorted Cheese & Fruit Display

Assorted artisan style cheeses with seasonal fruit

Puritan Chicken Tender Sampler

Our famous house chicken tenders in original, buffalo, spicy & coconut

Fresh Vegetable Crudité

Display of fresh seasonal vegetables, complimented by a ranch cream dip

Mediterranean Display

Marinated green & Kalamata olives, artichoke hearts, squash, zucchini, roasted red peppers, mozzarella in olive oil

*All prices are subject to 8.5% NH meals tax and service charge
Prices and menus subject to change without notice*



PLATED DINNER

served with bread & butter basket

SALAD & APPETIZER SELECTIONS

select one

Caesar Salad

Shaved Parmesan cheese over crisp romaine with croutons

Greek Salad

Mixed filed greens with tomato, cucumber, kalamata olives, feta, pepperoncini & red onion with house dressing

Butternut Squash & Pumpkin Bisque

Topped with roasted pepitas

Traditional Tossed Garden Salad

Mixed filed greens with tomato, cucumber & red onion with house dressing

Spinach Salad

Blue cheese crumbles, dried cranberries & candied walnuts with a balsamic mustard vinaigrette

Clam Chowder

The house recipe- creamy and full of clams

ENHANCED APPETIZER SELECTIONS

Priced per person

Crab Cakes

Served with a garlic aioli

3.5

Shrimp Cocktail

Served with house made cocktail sauce

Market price

Seasonal Ravioli

Chef's seasonal selection

2.5

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ENTRÉE SELECTIONS

select up to two

Barbecued Lamb <i>Marinated lamb skewer with green pepper & onion</i>	50	Parmesan Crusted Chicken <i>8oz. organic boneless chicken breast fried in a parmesan breading, served with a homemade mornay sauce</i>	49
Black Angus Filet Mignon <i>7oz. cut with a port wine demi-glace</i>	60	Broiled North Atlantic Haddock <i>9oz. filet of fresh haddock</i>	52
		<i>Topped with seafood crumb topping of lobster, scallops & baby shrimp</i>	54
Roasted Prime Rib of Beef <i>16oz. cut with au jus</i>	58	Roasted Atlantic Salmon <i>9oz. filet of fresh salmon finished with a dill cream sauce</i>	52
Center Cut Sirloin <i>10oz. cut with a red wine demi-glace</i>	58	Eggplant Parmesan <i>Roasted eggplant in a red sauce</i>	45
Boneless Chicken Breast <i>8oz. organic chicken breast broiled in the Puritan's special sauce</i>	47	Vegetarian Risotto <i>Mixed vegetables over a seasonal risotto</i>	45

DUET ENTRÉE SELECTIONS

select one

Filet Mignon with Two Baked Stuffed Shrimp	68
Filet Mignon with Crab Cake	68
Filet Mignon with Pan Seared Scallops	67

All entrée selections are paired with your choice of starch & fresh vegetable medley

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DESSERT STATION

Your wedding cake is served with a scoop of Puritan's homemade ice cream
choose two flavors

Chocolate	Mint Chocolate Chip
Chocolate Chip	Mudslide
Coffee	Oreo Cookie
Coffee Oreo	Strawberry
Cookie Dough	Vanilla

Dessert served buffet style with coffee & assorted teas

DESSERT & TOAST ENHANCEMENTS

Priced Per Person

Full Pour Champagne Toast	5.0	Strawberry Garnish on Champagne Toast	1.5
Half Pour Champagne Toast	3.0	Raspberry Garnish on Champagne Toast	1.5
Mini Mudslide Toast	6.0	Make your Own Sundae Bar	11.0
Create Your Own Ice Cream	8.0	<i>Two choices of ice cream with accompanying toppings & sauces</i>	

Create a custom flavor to compliment your wedding theme! Served to each guest and includes a portion for the bride & groom to take home.

Ask about Create Your Own Ice Cream favors

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