



PURITAN STATIONARY WEDDING PACKAGE

60.00 Priced Per Person

BUTLER PASSED HORS D'OEUVRES

select up to 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 a 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 up to two items

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 Crudit 

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
All buffets served to a minimum of 25 guests*



BUFFET STYLE DINNER

served with warm bread & butter

SALAD & SOUP STATION

select two

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 & ranch 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

PASTA & POTATO STATION

select two

Four Cheese Tortellini

Tossed in your choice of alfredo sauce or marinara sauce

Lobster Mac & Cheese

The adult version of a childhood favorite- includes generous pieces of lobster

Seasonal Ravioli

Chef's seasonal choice

Loaded Baked Potato Bar

Yukon gold baked potatoes with sides of roasted broccoli, bacon, cheese sauce, and sour cream

Scalloped Potatoes Au Gratin

Layers of thinly sliced potatoes, cream, butter, and cheese

Mashed Potato Bar

Homemade garlic mashed potatoes & roasted red bliss mashed potatoes with accompanying toppings

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ENTRÉE STATION

select two

Broiled North Atlantic Haddock

Fresh North Atlantic haddock baked with crumb topping

Broiled Salmon

Fresh salmon broiled in lemon water paired with a side of house made dill sauce

Chicken Piccata

Boneless chicken breast in a sauce of butter, lemon juice, capers & white wine

Chicken Cordon Bleu

Boneless chicken breast smothered in a creamy white wine sauce with ham, Swiss cheese, and bread crumb topping

Parmesan Crusted Chicken

Boneless chicken breast fried in a parmesan breading, served with a homemade mornay sauce

Roasted Prime Rib of Beef

Puritan's house rub, cut with au jus and served with a side of horseradish cream sauce

Roast Leg of Lamb

Oven roasted in Puritan's house marinade

Beef Tenderloin Kabobs

Fresh cut tenderloin, grilled to perfection, served with peppers, onions, and tomatoes

All entrée selections are paired with chef's vegetable medley

DESSERT STATION

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

Chocolate

Chocolate Chip

Coffee

Coffee Oreo

Cookie Dough

Mint Chocolate Chip

Mudslide

Oreo Cookie

Strawberry

Vanilla

Dessert served buffet style with coffee & assorted teas

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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	8.5
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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