



PURITAN PLATED WEDDING PACKAGE

Starting at 47.00 per Person

PASSED HORS D'OEUVRES

select up to three items

Beef Tenderloin Crostini

Topped with a horseradish cream

Scallops Wrapped in Bacon

Bruschetta

Stuffed Mushrooms

Mini Lamb Chop

Served with a mint tzatziki dipping sauce

Tomato & Mozzarella Skewers

Petite Crab Cakes

With a garlic aioli

Watermelon & Feta Skewers

Drizzled with a balsamic reduction

STATIONARY HORS D'OEUVRES

select two

Assorted Cheese & Fruit Display

Assorted artisan style cheeses with fresh fruit

Fresh Vegetable Crudité

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

Puritan Chicken Tender Sampler

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

Mediterranean Display

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

*All prices are subject to 9% NH meals tax and 20% service charge
Prices and menus subject to change without notice*



PLATED DINNER

served with bread & butter basket

SALAD & APPETIZER SELECTIONS

select one

Traditional Tossed Garden Salad

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

Greek Salad

Mixed field greens with tomato, cucumber, Kalamata olives, feta, pepperoncini & red onion with house dressing

Butternut Squash & Pumpkin Bisque

Topped with roasted pepitas

Caesar Salad

Crisp romaine tossed in our house Caesar dressing, topped with shaved Parmesan cheese and croutons

Spinach Salad

Fresh baby spinach served with 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

7.0

Seasonal Ravioli

Chef's seasonal selection

2.5

*All prices are subject to 9% NH meals tax and 20% service charge
Prices and menus subject to change without notice*



ENTRÉE SELECTIONS

select up to two

Barbecued Lamb <i>Marinated lamb skewer with green pepper & onion</i>	50	Chicken Marsala <i>8oz. boneless chicken breast in a traditional Marsala sauce</i>	48
Black Angus Filet Mignon <i>7oz. cut with a port wine demi-glace</i>	55	Broiled North Atlantic Haddock <i>9oz. filet of fresh haddock</i>	49
		<i>Topped with seafood crumb topping of lobster, scallops & baby shrimp</i>	51
Boneless Rib Eye of Beef <i>16oz. cut with au jus</i>	55	Roasted Atlantic Salmon <i>9oz. filet of fresh salmon finished with a dill cream sauce</i>	49
Center Cut Sirloin <i>10oz. cut with a red wine demi-glace</i>	50	Eggplant Parmesan <i>Roasted eggplant in a marinara sauce</i>	47
Boneless Chicken Breast <i>8oz. chicken breast broiled in the Puritan's special sauce</i>	47	Vegetarian Lasagna <i>Layered with sliced summer squash & zucchini, served with garlic bread</i>	47

DUET ENTRÉE SELECTIONS

select one

Filet Mignon with Two Baked Stuffed Shrimp	62
Filet Mignon with Crab Cake	62
Filet Mignon with Pan Seared Scallops	65

All entrée selections are paired with your choice of mashed potatoes or house rice pilaf & fresh vegetable medley

*All prices are subject to 9% NH meals tax and 20% service charge
Prices and menus subject to change without notice*



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	4.5	Hand Dipped Chocolate Covered Strawberries	2.5
Half Pour Champagne Toast	2.5	Raspberry Garnish on Champagne Toast	0.5
Mini Mudslide Toast	4.75	Strawberry Garnish on Champagne Toast	1.5
<i>Ask about Create Your Own Ice Cream favors</i>		Make Your Own Sundae Bar	7.25
		<i>Two choices of ice cream with accompanying toppings & sauces</i>	

*All prices are subject to 9% NH meals tax and 20% service charge
Prices and menus subject to change without notice*