

Butler Passed Hors d'Oeuvres

(Please select three)

Beef Tenderloin Crostini

Topped with a horseradish cream

Stuffed Grape Leaves

Bruschetta

Stuffed Mushrooms

Mini Lamb Chop

Served with a mint tzatziki dipping sauce

Teriyaki Chicken Satay

Petite Crab Cakes

with a garlic aioli

Tomato & Mozzarella Skewers

Scallops Wrapped in Bacon

Watermelon, Feta, Tomato Skewers

Drizzled with a white balsamic reduction

Stationary Hors d'Oeuvres

(Please select two)

Assorted Cheese & Fruit Display

Pepper colby jack, smoked gouda, sharp & mild cheddar, goat cheese wrapped in herbs & spices & seasonal fruit

Puritan Chicken Tender Sampler

Features a variety of chicken tenders including fried, buffalo, coconut & spicy

Fresh Vegetable Crudit 

Display consisting of broccoli, carrots, celery, cucumber, red & green peppers, sugar snap peas & tomatoes, complimented by a ranch cream dip

Mediterranean Display

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

Appetizers & Salads

(Choose one)

Traditional Tossed Salad

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

Caesar Salad

Shaved parmesan cheese over crisp romaine, served with croutons

Butternut & Sugar Pumpkin Bisque

Topped with roasted pepitas

Chilled Watermelon & Jalapeño Soup

The perfect hint of jalapeño garnished with fresh mint

Greek Salad

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

Spinach Salad

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

Caprese Salad

Fresh tomatoes & mozzarella, drizzled with a balsamic reduction

Clam Chowder

The house recipe – creamy and full of clams

Enhanced Appetizers

Crab Cakes

with a Garlic Aioli

3.5

Seasonal Ravioli

Subject to change seasonally

2.5

Shrimp Cocktail

with house made cocktail sauce

7

Classic Entrée Selections

(Select up to two options)

Black Angus Filet Mignon <i>7oz. cut with a port wine demi-glace</i>	53	Roasted Atlantic Salmon <i>9 oz. filet of salmon finished with a dill cream sauce</i>	47
Center Cut Sirloin <i>10oz. cut with a red wine demi-glace</i>	50	Broiled North Atlantic Haddock <i>9oz. filet of fresh North Atlantic haddock Topped with seafood stuffing of lobster, scallops & baby shrimp</i>	47 49
Boneless Rib Eye of Beef <i>16oz. cut with au jus</i>	53	Barbecued Lamb <i>Marinated lamb skewer with green pepper and onion</i>	48
Boneless Chicken Breast <i>8 oz. organic chicken breast broiled in the Puritan's Special Sauce</i>	43	Vegetarian Risotto <i>Mixed vegetables over a seasonal risotto</i>	45
Chicken Marsala <i>8 oz. organic boneless chicken breast in a traditional marsala sauce</i>	47	Eggplant Parmesan <i>Roasted Eggplant in a red sauce</i>	45

Duet Entrée Selections

(Choose one option for all guests to enjoy)

<i>Filet Mignon with Two Baked Stuffed Shrimp</i>	60
<i>Filet Mignon with Crab Cake</i>	60
<i>Filet Mignon with Pan Seared Scallops</i>	63

All entrees served with your choice of mashed potato or house rice pilaf & a fresh vegetable medley

Dessert

Scoop of the Puritan's homemade ice cream served with your wedding cake
Chocolate or Vanilla

Freshly brewed coffee, decaffeinated coffee and assorted teas

Dessert & Toast Enhancements

(Priced per person)

Hand Dipped Chocolate Covered Strawberries	2	Add a Raspberry to Garnish Your Champagne Toast	0.5
Petit-fours	1.5		
Half Pour Champagne Toast	2.5	Add a Strawberry to Garnish Your Champagne Toast	1
Full Pour Champagne Toast	4		
Mini Mudslide Toast	4	Make Your Own Sundae Bar <i>Two choices of ice cream with accompanying toppings & sauces</i>	7.25
Create Your Own Ice Cream <i>Create a custom ice cream flavor to compliment your wedding theme. Served to each guest & includes a portion for the Bride & Groom to take home</i>	6		

Ask about "The Create Your Own Ice Cream" enhancement as a favor for each guest

Ceremony

Here at Puritan Conference & Event Center, we have a beautiful and private ceremony room for your wedding ceremony. The ceremony fee is \$500.00 which includes the use of the ceremony room, ceremony chairs and an hour rehearsal with your wedding coordinator.

Food Minimums

Food minimums apply and vary depending on the time and day of your wedding. We have beautifully appointed function rooms to hold grand wedding receptions and more intimate gatherings as well. Please contact the sales office for more details.

Bar Options

At the Puritan, we offer a full service bar with bar options that are flexible and can be decided with your budget in mind. Please contact the sales office for more details.

Vendors

At the Puritan Conference & Event Center we strive to make your day as stress-free as possible, from the beginning planning stages to the big day. To ensure a perfect day, we highly recommend the use of New England's best DJ, Flowers, Limousine, Cake & Specialty Linen vendors. Please call the sales office for more details at 603.666.9893.



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All menu prices are subject to 9% NH meals tax and 20% service charge