



# 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

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## ENTRÉE SELECTIONS

*select up to two*

Barbecued Lamb <i>Marinated lamb skewer with green pepper &amp; 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 &amp; 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 &amp; 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*

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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	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 &amp; sauces</i>	

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