

## 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 one)

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*

# Stationed Menu

*Priced at forty-seven dollars per person*

*Served with Bread Basket & Butter*

## Salad Station

*Choose Two*

### 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, red onion & pepperoncini with house dressing*

### Caesar Salad

*Shaved parmesan cheese over crisp romaine with croutons*

### Spinach Salad

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

## Pasta & Potato Station

*Choose two*

### Four Cheese Tortellini

*Tossed in your choice of alfredo sauce or marinara sauce*

### Pasta Primavera

*Bowtie pasta with fresh green vegetables & tomatoes served in an olive oil & garlic sauce finished with Parmesan cheese*

### Lobster Mac & Cheese

*The adult version of a childhood favorite – includes generous pieces of lobster.*

### Penne alla Vodka

*Traditional vodka sauce accompanied with hearty sausage.*

### Mashpatini Bar

*Homemade garlic mashed potatoes with accompanying toppings.*

### Seasonal Ravioli

*Subject to change seasonally*

## Entrée Station

*Choose two*

### Broiled North Atlantic Haddock

*Fresh North Atlantic haddock topped with crumb topping*

### Rib Eye of Beef

*Puritan's house rub cut with au jus*

### Chicken Marsala

*Boneless chicken breast in a traditional marsala sauce*

### Roast Leg of Lamb

*Oven roasted in Puritan's house marinade*

## 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  | 7.25 |
| Create Your Own Ice Cream  | 6   | <i>Two choices of ice cream with accompanying toppings &amp; sauces</i> |      |
| <i>Create a custom ice cream flavor to compliment your wedding theme.<br/>Served to each guest &amp; includes a portion for the Bride &amp; Groom to take home</i> |     |   |      |

*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*