



PURITAN BUFFET STYLE WEDDING PACKAGE

50.00 Priced 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 one

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

All buffets served to a minimum of 25 guests



BUFFET STYLE DINNER

served with bread & butter basket

SALAD & SOUP STATION

select two

Traditional Tossed Garden Salad

Mixed field greens with tomato, cucumber & red onion with house & ranch 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 house Caesar dressing topped with shaved Parmesan 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

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

Mashpatini Bar

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

Pasta Primavera

Pasta with fresh green vegetables & tomatoes served in a garlic & olive oil sauce finished with Parmesan cheese

Penne alla Vodka

Creamy vodka sauce accompanied with hearty sausage

Seasonal Ravioli

Chef's seasonal choice

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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 Marsala

Boneless chicken breast in a traditional red wine Marsala sauce with mushrooms & onions

Rib Eye of Beef

Puritan's house recipe-boneless rib eye, slow cooked, served with au jus

Roast Leg of Lamb

Oven roasted in Puritan's house marinade

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	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>	

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