

# Wedding Cocktail Reception Selections

## Hors D'Oeuvres

### COLD

- ~ Asparagus Salad  
*Shaved Fennel, Orange*
- ~ Prosciutto Wrapped Melon  
*Balsamic Drizzle*
- ~ Mini Caesar Salad  
*Parmesan Tuille*
- ~ Mozzarella Crostini  
*Grape Tomato Relish*
- ~ Smoked Salmon  
*Chive Cream Cheese, Cucumber*
- ~ Grilled Tofu  
*Asian Sesame Slaw, Fried Wonton*
- ~ Grilled Shrimp Bloody Mary Shooters
- ~ Roast Beef Crostini  
*Chive, Horseradish Cream*
- ~ Antipasto Skewer  
*Genoa Salami, Olive, Artichoke Heart, Mozzarella*
- ~ Caprese Skewer  
*Mozzarella, Tomato, Pepperoni, Pesto Drizzle*
- ~ Vegetable Tacos  
*Romaine, Roasted Corn Salsa, Avocado, Sour Cream*
- ~ Asian Crab  
*Crispy Wonton, Sesame Slaw, Fresh Crabmeat*
- ~ Lobster Roll Slider  
*(Additional \$3)*

### HOT

- ~ Sausage Stuffed Mushroom Caps
- ~ Asian Chicken Cashew Spring Roll
- ~ Coney Island Cocktail Franks
- ~ Mac & Cheese Bites
- ~ Vegetable Spring Roll  
*Soy Lime Sauce*
- ~ Baked Brie  
*Bacon, Red Onion, Apricot Jam*
- ~ Chicken Satay  
*Spicy Thai Peanut Sauce*
- ~ Chicken Cordon Bleu  
*Honey Mustard*
- ~ Scallop Wrapped in Bacon
- ~ Chicken or Beef Wellington
- ~ Short Rib & Manchego Cheese Empanada
- ~ Chicken & Lemongrass Potsticker
- ~ Edamame Dumpling
- ~ Sesame Chicken Skewer
- ~ Beef Satay  
*Sriracha Soy Lime Glaze*
- ~ Mini Crab Cake  
*Tartar Sauce*
- ~ Rosemary Skewered Grilled Scallop
- ~ Shrimp Tempura
- ~ Marinated, Grilled Beef Tip Kabobs

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*

## Stationary Displays

### **Fresh Fruit Display**

*Sliced Seasonal Fruits, Honey Yogurt Dip*

### **Gourmet Egg Display**

*Traditional Deviled, Smoked Salmon & Roe, Sriracha Chicken*

### **Grilled & Fresh Vegetable Display**

*Grilled Portobello Mushroom, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes*

*Ranch & Bleu Cheese Dressing*

### **Domestic & Imported Cheese Display**

*Dried & Fresh Fruits, Compotes, Grain Mustard*

*Grilled French Bread, Assorted Crackers*

### **Crostini Bar**

*Maple Almond Goat Cheese, Bacon Shallot Apricot Marmalade, Tomato Bruschetta*

*Grilled French Bread*

### **Mediterranean Display**

*Hummus, Tabbouleh, Olive Tapenade, Marinated Olives, Grilled & Roasted Vegetables*

*Pita Chips*

### **Antipasto**

*Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes &*

*Portobello Mushrooms, Roasted Fennel & Red Onions,*

*Sopressata, Capicola, Provolone, Fresh Mozzarella*

### **Charcuterie Display**

*Domestic & Premium Cheeses, Cured Meats,*

*Pickled Vegetables, Bacon Shallot Apricot Marmalade, Compotes, Grain Mustard*

*Grilled French Bread, Assorted Crackers*

*(Additional \$5)*

### **Viennese Station**

*Minimum of 50 Guests*

*Miniature Cheesecakes, Cannoli's, Cream Puffs, Eclairs, Coconut Macaroons, Chocolate*

*Mousse Cake, Fruit Tarts with Berries, Butter Sugar Cookies, Seasonal Mousse Cups*

*(Additional \$10)*

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*

## Live Action Stations\*

*Minimum of 50 Guests*

### **Pasta Station\***

*Penne & Orecchiette*

*Marinara, Alfredo & Pesto Sauce*

*Tomatoes, Caramelized Onions, Broccoli, Mushrooms, Baby Spinach, Roasted Peppers,  
Black Olives, Banana Peppers*

*Grilled Chicken, Italian Sausage*

*Grilled Shrimp (Additional \$3)*

### **Paella Station\***

*Saffron Rice, Mushrooms, Caramelized Onions, Andouille Sausage,*

*Mussels, Shrimp, Seafood Broth*

*Garlic Croustade*

### **Mac & Cheese Bar\***

*Creamy Blend of Vermont Cheddar & Gruyere Cheeses, Ham, Peppered Bacon,*

*Caramelized Onions, Mushrooms, Roasted Tomatoes, Scallions*

## Carving Stations\*

*Carving Stations Include Rustic Rolls, Whipped Butter*

### **Honey Glazed Ham**

*Brown Sugar Crust, Maple Mustard*

### **Oven Roasted Boneless Turkey Breast**

*Cranberry Chutney, Pan Gravy*

### **Roasted Pork Loin**

*Mustard & Herb Crusted, Apple Cranberry Chutney*

### **Montreal Crusted Strip Loin of Beef**

*Au Jus, Horseradish Cream Sauce*

*(Additional \$5)*

*\*Chef Attended Station, Attendant Fee is \$100 per Station*

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*

# White Birch Stations Reception

*Four Hours of Service*

**\$110 Inclusive**

## WELCOMING RECEPTION

### Cocktail Hour

*Five Varieties of Passed Hors d'Oeuvres*

## DINNER RECEPTION

*Sparkling Wine Toast*

### Stationary Displays

*Two Hours of Service*

*(Select Two)*

#### Fresh Fruit Display

*Sliced Seasonal Fruits, Honey Yogurt Dip*

#### Gourmet Egg & Pickled Vegetable Display

*Traditional Deviled, Smoked Salmon & Roe, Sriracha Chicken*

*Pickled Cucumber, Carrots, Celery, Peppers, Onions*

#### Domestic & Imported Cheese Display

*Dried & Fresh Fruits, Compotes, Grain Mustard*

*Grilled French Bread, Assorted Crackers*

#### Grilled & Fresh Vegetable Display

*Grilled Portobello Mushrooms, Squashes, Asparagus,  
Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,  
Broccoli Florets, Cherry Tomatoes  
Ranch & Bleu Cheese Dressing*

#### Slider Trio

*Bacon Cheeseburger, Caramelized Onions*

*Chicken & Waffles, Hot Honey Sauce*

*Pulled BBQ Pork, Coleslaw, Crispy Onions*

#### East Meets West

*Vegetable Lo Mein, Edamame Pot Stickers, Chicken Cashew Spring Roll*

*House Fried Rice*

#### Flatbread Display

*Grilled Vegetable, Parmesan*

*Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction*

*Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction*

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*



**Crostini Bar**

*Maple Almond Goat Cheese, Bacon Shallot Apricot Marmalade, Tomato Bruschetta  
Grilled French Bread*

**Mediterranean Display**

*Hummus, Tabbouleh, Olive Tapenade, Marinated Olives, Grilled & Roasted Vegetables  
Pita Chips*

**Antipasto**

*Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes &  
Portobello Mushrooms, Roasted Fennel & Red Onions,  
Sopressata, Capicola, Provolone, Fresh Mozzarella  
(Additional \$3)*

**Charcuterie Display**

*Domestic & Premium Cheeses, Cured Meats,  
Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard  
Grilled French Bread, Assorted Crackers  
(Additional \$5)*

**Trio Pasta Station**

*Penne a laodka  
Orecchiette, Italian Sausage, Fire Roasted Tomato Sauce  
Butternut Squash Ravioli, Sage Brown Butter, Toasted Pine Nuts*

**Mac & Cheese Station**

*Creamy Blend of Vermont Cheddar & Gruyere Cheeses,  
Ham, Peppered Bacon, Caramelized Onions, Mushrooms,  
Roasted Tomatoes, Scallions*

**Live Action Stations\***

*(Select One)*

**Pasta Station**

*Penne & Orecchiette  
Marinara, Alfredo & Pesto Sauce  
Tomatoes, Caramelized Onions, Broccoli, Mushrooms, Baby Spinach,  
Roasted Peppers, Black Olives, Banana Peppers  
Grilled Chicken, Italian Sausage  
Grilled Shrimp (Additional \$3)*

**Paella Station**

*Saffron Rice, Mushrooms, Caramelized Onions, Andouille Sausage,  
Mussels, Shrimp, Seafood Broth  
Garlic Croustade*

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*



## **Carving Stations\***

*Chef's Selected Vegetable, Mashed Potatoes, Rustic Rolls, Whipped Butter  
Two Hours of Service  
(Select One)*

### **Honey Glazed Ham**

*Brown Sugar Crust, Maple Mustard*

### **Oven Roasted Boneless Turkey Breast**

*Cranberry Chutney, Pan Gravy*

### **Roasted Pork Loin**

*Mustard & Herb Crusted, Apple Cranberry Chutney*

### **Crusted Tenderloin of Beef**

*Herb Demi Glace  
(Additional \$2)*

### **Pistachio Encrusted Rack of Lamb**

*Major Grey's Chutney  
(Additional \$4)*

## **DESSERT**

### **Displayed & Served Wedding Cake**

*Prepared by your Preferred Bakery*

### **Petit Four Display**

*Served Family Style per Table*

### **Viennese Station**

*Minimum of 50 Guests*

*Miniature Cheesecakes, Cannoli's, Cream Puffs, Eclairs, Coconut Macaroons, Chocolate Mousse  
Cake, Fruit Tarts with Berries, Butter Sugar Cookies, Seasonal Mousse Cups  
(Additional \$10)*

### **Freshly Brewed Regular & Decaf Coffees, Fine Quality Teas**

*\*Chef Attended Station, Attendant Fee is \$100 per Station*

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire  
State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity;  
7% retained by hotel as administrative fees.*

# The Mills Wedding Package

Four Hours of Service  
**\$105 Inclusive**

## WELCOMING RECEPTION

### Cocktail Hour

Select Two Stationary Displays  
Three Passed Hors d'Oeuvres

## DINNER BUFFET

Sparkling Wine Toast

### Starters

(Select Two)

#### Chef's Soup

Seasonal Farm Fresh Ingredients

#### New England Clam Chowder

#### Sweet Potato Bisque

#### House Greens Salad

Field Greens, Pickled Onions, Cucumbers, Dried Tomatoes, Sienna Vinaigrette

#### Caesar Salad

Hearts of Romaine, Rustic Croutons, Parmesan, Caesar Dressing

#### Wedge Salad

Iceberg Lettuce, Bacon Lardons, Cippolini Onions, Fried Carrots, Bleu Cheese Dressing

#### Roasted Vegetable Farro Salad

Zucchini, Yellow Squash, Cherry Tomatoes, Cippolini Onions,  
Goat Cheese, Fresh Lemon, White Balsamic Vinaigrette

#### Lobster Bisque

Crème Fraîche, Brioche Croutons  
(Additional \$3)

#### Italian Seafood Salad

Shrimp, Calamari, Bay Scallop, Penne Rigate,  
Vegetables, Pepperoncini, Olives, Artichokes, Citrus Vinaigrette  
(Additional \$4)

All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.



## **Main Entrées**

*(Select Two)*

*(Select Three Additional \$5)*

*Chef's Selected Accompaniments*

### **Poultry Entrées**

*Classic Chicken Breast (Marsala, Picatta, Française)*

*Chasseur Chicken*

*Lemon Pepper Grilled Chicken*

*Chicken Parmesan*

*Chicken Saltimbocca*

*Chicken Cordon Bleu*

*Cranberry Cornbread Stuffed Turkey Breast*

### **Seafood Entrées**

*Shrimp & Scallop Newburg*

*Hot Honey Salmon Fillet*

*Mesquite Grilled Salmon*

*Baked Haddock, Ritz Crumb Topping*

*Seafood Cakes*

*Seafood Pot Pie*

### **Pasta Entrées/Vegetarian Entrées**

*Baked Ziti*

*Penne Pomodoro*

*Orecchiette Pasta, Italian Sausage, Basil, Roasted Tomato Sauce*

*Butternut Squash Ravioli, Sage Brown Butter & Toasted Pine Nuts*

*Eggplant Rollatini*

*Lasagna Rolls*

### **Meat Entrées**

*Roasted Pork Loin, Apple Cider Jus*

*Sliced Roasted Beef, Mushroom Gravy*

*Braised Pot Roast, Roasted Root Vegetables*

*Braised Short Ribs, Smoked Tomato, Rosemary Demi Glace*

*Sliced London Broil, Herb Demi Glace*

*Sliced Roasted Tenderloin of Beef (Additional \$5)*

## **Dessert**

### **Displayed and Served Wedding Cake**

*Prepared by your Preferred Bakery*

### **Petite Four Display**

*Served Family Style per Table*

*(Additional \$3)*

### **Freshly Brewed Regular & Decaf Coffees, Fine Quality Teas**

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*



## Gate City Package

Four Hours of Service  
**\$86 Inclusive**

### Welcoming Reception

#### Cocktail Hour

Select Two Stationary Displays  
Three Passed Hors d'Oeuvres

### Three Course Plated Dinner

Four Course Additional \$5  
Sparkling Wine Toast

#### First Course

*(Select One)*

##### Chef's Soup

*Seasonal Farm Fresh Ingredients*

##### New England Clam Chowder

##### House Greens Salad

*Field Greens, Pickled Onions, Cucumbers, Dried Tomatoes, Sienna Vinaigrette*

##### Caesar Salad

*Hearts of Romaine, Rustic Croutons, Parmesan, Caesar Dressing*

##### Wedge Salad

*Iceberg Lettuce, Bacon Lardons, Cippolini Onions, Fried Carrots, Bleu Cheese Dressing*

##### Onion Tart

*Caramelized Sweet Onions, Goat Cheese Crumble, Field Greens, Fig Vincotto*

##### Mushroom Risotto Fritters

*Mushrooms, Herbs, Goat Cheese, Petite Greens, Roasted Garlic Aioli*

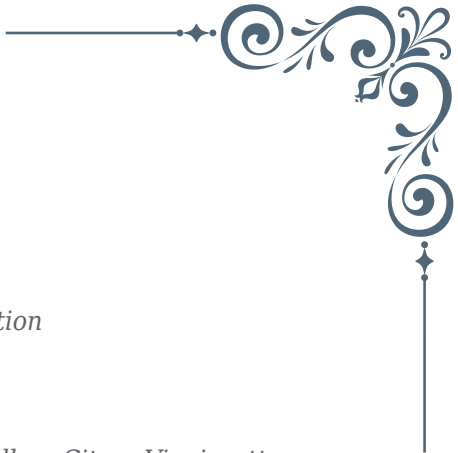
##### Sweet Potato Gnocchi

*Ginger-Honey Butter Sauce, Candied Pecans, Cinnamon Oil*

##### Beet & Goat Cheese Salad

*Field Greens, Shaved Celery, Roasted Beets & Goat Cheese, Maple Sherry Vinaigrette*

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*



**Lobster Bisque**

*Crème Fraîche, Brioche Crouton  
(Additional \$3)*

**Prosciutto Spedini**

*Mozzarella, Arugula, Balsamic Reduction  
(Additional \$3)*

**Seafood Cocktail**

*Boston Bibb Lettuce, Raddichio, Lobster, Shrimp, Bay Scallop, Citrus Vinaigrette  
(Additional \$4)*

**Crispy Pork Belly**

*Blackberry Port Wine Reduction, Sweet Potato Hash, Micro Green Salad  
(Additional \$5)*

**Lobster Salad**

*North Atlantic Lobster, Celery, Apples, Dijon, Crème Fraîche,  
Field Greens, Sweet Potato Chip  
(Market Price)*

**Main Course**

*(Select Two Pre-determined Entrées)  
(Select Three Pre-determined Entrées Additional \$3)  
Chef's Selected Accompaniments*

**Stuffed Chicken Breast**

*Cranberry Cornbread Stuffing, Maple Velouté*

**Hunter's Chicken**

*Pan-Roasted French-Cut Chicken Breast, Wild Mushroom Ragout*

**Herb Grilled Pork Chop**

*Mustard Cider Jus*

**Seafood Stuffed Haddock**

*Lemon Beurre Blanc*

**Pan Seared Salmon Fillet**

*Hot Honey Reduction*

**Mushroom Sacchetti**

*Julienne Garden Vegetables, Baby Spinach, Peppercorn Brandy Cream, Fried Garlic Chips*

**Ancient Grain Cake**

*Wilted Greens, Roasted Red Pepper & Tomato Coulis*

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*



**Short Rib Pappardelle**

*Wild Mushroom, Roasted Tomato, Cippolini Onion Ragout, Shaved Parmesan*

**Braised Short Ribs**

*Smoked Tomato, Rosemary Demi Glace*

**Herb Roasted Prime Rib of Beef**

*Minimum of 15 Guests*

*Prepared Medium Rare, Au Jus, Horseradish Cream*

**Grilled Filet Mignon**

*Prepared Medium Rare, Cabernet Tomato Tarragon Reduction*

*(Additional \$6)*

**Chilean Sea Bass**

*Champagne Beurre Blanc, Beet Microgreens*

*(Additional \$8)*

**Broiled Lobster Tail**

*(Market Price)*

**Dessert**

**Wedding Cake**

*Prepared by your Preferred Bakery*

**Petite Four Display**

*Served Family Style per table*

*(Additional \$3)*

**Freshly Brewed Regular & Decaf Coffees, Fine Quality Teas**

*All pricing listed is per guest unless otherwise noted. Minimums apply. All rates are subject to current New Hampshire State Sales Tax and 20% Administrative and Service Fees to include 13% disbursed to service team as gratuity; 7% retained by hotel as administrative fees.*