



## *2023 Menu*

MEETINGS &  
CONFERENCES



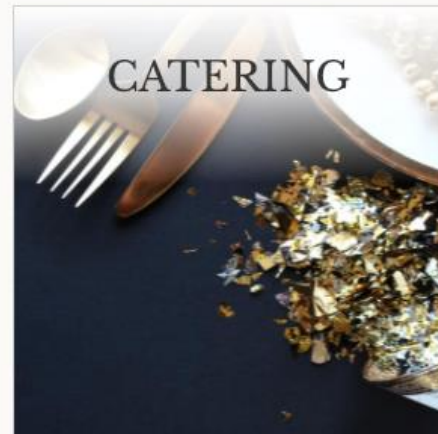
WEDDINGS



SOCIAL EVENTS



CATERING



*When it comes to planning a successful event, your caterer can make all the difference. Catering by Design has everything you need to make your event a success. Every detail of your function will be managed by our experienced, creative, and caring team of professional event planners.*



## Choose 1

### **Domestic and Imported Cheese Display**

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan crackers

### **Fresh Vegetable Crudité**

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce

### **Organic Red Rice and Risotto Arancini**

with herb tomato puree

### **Black Forest Ham and**

### **Swiss Croissant Pinwheel**

with sweet Dijon mayonnaise

### **Baked Mushroom Cap**

filled with artichoke, spinach and Parmesan

### **Baked Scallop Wrapped in**

### **Applewood Bacon**

with a maple syrup glaze

### **Crisp Asparagus with**

### **Asiago Cheese**

wrapped in phyllo dough

# All Inclusive Wedding Package

*\$56 plus tax and service charge*

## Choose 3

### **Brie Cheese and Raspberry Puree**

wrapped in phyllo dough

### **Spinach and Feta (Spanakopita)**

wrapped in a phyllo triangle

### **Mini Maryland Crab Cake**

with Cajun remoulade sauce

### **Southwest Chicken Quesadilla**

with red pepper cream sauce

### **Vegetable Spring Roll**

with Asian dipping sauce

### **Heirloom Tomato with Roasted Garlic**

and basil and goat cheese on a crostini

### **Savory Sausage with Cheese**

in a phyllo cup

### **Sesame Tuna Tartare with Mango Relish**

on a wonton chip

**GLUTEN FREE = ITEMS IN ITALIC**

## **CONCORD DINNER BUFFET**

*Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*

Baby spinach with dried cranberries, sugared pecans, crumbled goat cheese and balsamic vinaigrette

Fresh baked focaccia and country bread

Chef's seasonal vegetable and potato or rice

Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

Elegant Finger desserts or Complimentary Cake Cutting

### **CHOOSE THREE ENTRÉES**

*Roast sirloin of beef, marinated and slow roasted with cabernet demi-glace*

*Sirloin steak tips with shitake mushrooms and pan gravy*

*Roast tenderloin of beef with port wine and whole grain mustard sauce*

Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction

Panko crusted chicken stuffed with prosciutto, provolone, roasted red pepper and served over bacon horseradish cream sauce

*Blackened chicken with shrimp, herb lemon jus lie*

Herb garlic roasted Cornish game hen with cranberry cornbread filling and pan gravy

*Baked salmon fillet with herb champagne butter and lemon*

*Roast pork loin with brandied peach chutney*

Baked lobster macaroni and cheese

Wild mushroom ravioli with artichoke, roasted tomato, kalamata olive and basil pesto

*Soy and garlic roasted broccoli, with chickpeas, tofu, red pepper, baby corn and toasted organic quinoa*





# Stationed Culinary Displays

*priced per person*

## **Domestic and Imported Cheese \$6**

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan cracker

## **French Artisan Cheese with savory fruits \$9**

Warmed Roquefort with cracked black pepper in a boule bowl, pastry wrapped brie with spiced apple, artisan crackers, wine poached pears, apple with fig jam wrapped in prosciutto, mascarpone with currants, toasted almond on an endive leaf

## **Charcuterie Meats with Hard Cheese \$10**

Dry cured prosciutto, capicola, hard salami and spicy beef sticks with smoked Guda, New Hampshire cheddar and Spanish manchego. Served with local wine jelly, chutneys and artisan crackers

## **Fresh Vegetable Crudité \$5**

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce

## **Fresh Sliced Fruit Display \$5**

Vine ripened cantaloupe, honey dew, watermelon and pineapple with red seedless grapes and fresh berries

## **Mediterranean Mezze \$8**

Crisp pita chips and grilled flat bread accompanied with bowls of hummus, tabbouleh, marinated mushrooms, Greek olives, eggplant caponata, marinated artichokes, fresh mozzarella bocconcini and seasonal roasted vegetables

## **Chilled Seafood Display \$19**

Jumbo gulf shrimp, North Atlantic oysters on the half shell, poached lobster medallions and fresh clams on the half shell. Served on ice with Gran Marnier® cocktail sauce, lemon aioli and spicy horseradish

## **Hummus Trilogy \$4**

Crisp pita chips and grilled flatbread with bowls of artichoke with roasted garlic hummus, yellow saffron hummus and roasted red pepper hummus

# Passed Hors d'Oeuvres

(priced per piece)

**Organic Red Rice and Risotto Arancini \$3**

with herb tomato puree

**Black Forest Ham and Swiss Croissant Pinwheel \$3**

with sweet Dijon mayonnaise

**Corn Dusted Deep Fried Oyster \$4**

with Cajun remoulade sauce

**Mini Grilled Zucchini Roulade \$3**

pipied with herbed goat cheese

**Baked Mushroom Cap \$3**

filled with artichoke, spinach and Parmesan

**Fresh Tomato and Mozzarella Skewer \$3**

garnished with basil pesto

**Baked Scallop Wrapped in Applewood Bacon \$4**

with a maple syrup glaze

**Thai Spiced Meatball \$3**

in a sweet chili sauce

**Maine Lobster Tail Medallion \$5**

on a crostini with tarragon lemon aioli

**Crisp Asparagus with Asiago Cheese \$3**

wrapped in phyllo dough

**Smoked Salmon on a Bagel Crisp \$5**

with crème fraiche and caper

**Brie Cheese and Raspberry Puree \$3**

wrapped in phyllo dough

**Beef Tenderloin with Goat Cheese \$3**

with diced pickled vegetables on a crostini

**Spinach and Feta (Spanakopita) \$3**

wrapped in a phyllo triangle

**Mini Maryland Crab Cake \$4**

with Cajun remoulade sauce

**Roast Tenderloin of Beef with Mushroom \$4**

wrapped in puff dough

**Southwest Chicken Quesadilla \$3**

with red pepper cream sauce

**Vegetable Spring Roll \$3**

with Asian dipping sauce

**Heirloom Tomato with Roasted Garlic \$3**

and basil and goat cheese on a crostini

**Antipasto Brochette \$3**

heirloom tomato, mozzarella, salami and artichoke

**Mini Savory Meatball \$3**

in herb basil marinara sauce

**Savory Sausage with Cheese \$3**

in a phyllo cup

**Sesame Tuna Tartare with Mango Relish \$4**

on a wonton chip

*GLUTEN FREE = ITEMS IN ITALIC*



# Buffet Style Dinner Offerings

*priced per person*



## **THE BARBEQUE GRILL \$46.00**

*Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*

*Grilled vegetables, eggplant, green and yellow squash, bell peppers and asparagus with hummus*

*Red bliss potato salad*

*Fresh baked cornbread*

*Spicy Cajun red beans with rice*

*Boiled sweet corn on the cob*

*Grilled bone in chicken with apricots*

*Boneless country style barbeque pork rib*

*Petite NY sirloin strip steak*

*Freshly brewed organic coffee, decaffeinated coffee and a selection of fine teas*

## **TRADITIONAL TURKEY DINNER \$36.00**

*Chopped greens with dried apple, cranberry, toasted walnut, goat cheese and apple vinaigrette*

*Fresh baked artisan dinner roll and butter*

*Roast turkey with pan gravy*

*Garlic mashed potatoes*

*Apple sausage bread stuffing*

*Whole cranberry sauce*

*Sweet potato casserole*

*Steamed green beans with toasted almonds*

*Herb roasted root vegetables*

*Freshly brewed coffee, decaffeinated coffee and a selection of fine teas*

*(service time of 60 minutes)*

**GLUTEN FREE = ITEMS IN ITALIC**

**CONCORD DINNER BUFFET \$37**

*Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*  
*Baby spinach with dried cranberries, sugared pecans, crumbled goat cheese and balsamic vinaigrette*

Fresh baked focaccia and country bread

*Chef's seasonal vegetable and potato or rice*

Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

**CHOOSE TWO ENTRÉES*****ADD A THIRD ENTRÉE \$6.00***

*Roast sirloin of beef, marinated and slow roasted with cabernet demi-glace*

*Sirloin steak tips with shitake mushrooms and pan gravy*

*Roast tenderloin of beef with port wine and whole grain mustard sauce*

Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction

Panko crusted chicken stuffed with prosciutto, provolone, roasted red pepper and served over bacon horseradish cream sauce

*Blackened chicken with shrimp, herb lemon jus lie*

Herb garlic roasted Cornish game hen with cranberry cornbread filling and pan gravy

*Baked salmon fillet with herb champagne butter and lemon*

*Roast pork loin with brandied peach chutney*

Baked lobster macaroni and cheese

Wild mushroom ravioli with artichoke, roasted tomato, kalamata olive and basil pesto

*Soy and garlic roasted broccoli, with chickpeas, tofu, red pepper, baby corn and toasted organic quinoa*

**THE LOCAL DINNER TABLE \$39**

*Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*  
*Seasonal fresh greens with dried apples, toasted walnuts, smoked swiss and apple cider vinaigrette*

Fresh baked dinner rolls

*Chef's seasonal vegetable and potato or rice*

Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

**CHOOSE TWO ENTRÉES*****ADD A THIRD ENTRÉE \$6.00***

Farm raised braised beef brisket with local ale pan gravy

Free range pecan shaker chicken with apple cider sauce

*Roast boneless leg of lamb with rosemary jus lie*

Roast pork with apple roesti filling and maple glaze

New England baked haddock with Ritz® crumbs, herbed butter and lemon

Butternut ravioli with wild mushrooms and cream

Seasonal vegetable strudel with fresh tomato and bell pepper ragout

*Herb grilled free range chicken with barbeque sauce, grilled onion and roasted squash*

Roast turkey served with bread stuffing, cranberry sauce and pan gravy

*(Additional \$4 per person charge to choose entrée items from THE LOCAL DINNER TABLE for the CONCORD DINNER BUFFET)*

**GLUTEN FREE = ITEMS IN ITALIC**

# Buffet Style Dinner Offerings

*continued*

## **A TASTE OF ITALY \$37.00**

Hearts of romaine, shaved parmesan, croutons and Caesar dressing  
*Chopped greens, cubed genoa, provolone, fresh tomato, roasted pepper and banana pepper*  
*Fresh mozzarella with sliced tomato, fresh basil and balsamic reduction*  
*Chef's seasonal vegetable*  
Toasted garlic Italian loaf  
Freshly brewed organic coffee, decaffeinated coffee and a selection of fine teas

## **CHOOSE TWO ENTRÉES:**

### **ADD A THIRD ENTRÉE \$6.00**

Breaded chicken breast with marinara and melted mozzarella  
*Chicken Piccata, sautéed breast of chicken with a lemon caper sauce*  
*Chicken Marsala, sautéed chicken breast with mushrooms and marsala wine*  
*Grilled Tuscan chicken, herb marinated and topped with roasted tomato and asparagus*  
Spinach with cream, ricotta and vegetables lasagna  
Traditional lasagna with ricotta with tomato and melted cheese  
Cheese tortellini with steamed broccoli alfredo  
Penne pasta with rosa sauce and roasted broccolini, yellow squash and melted mozzarella (*Gluten free penne pasta add - \$0.50 per person*)  
*Grilled salmon fillet with roasted tomato, garlic butter and basil*

**GLUTEN FREE = ITEMS IN ITALIC**





# Plated Dinners *priced per person*

*All dinners include:*

*Artisan roll and butter, first course, chef's seasonal vegetable, cake cutting and freshly brewed organic coffee, decaffeinated coffee and a selection of fine teas*

## FIRST COURSE – CHOOSE ONE:

*Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*

*Hearts of romaine, shaved parmesan, croutons and Caesar dressing*

*Chopped greens, dried apple, cranberries, toasted walnut and apple cider vinaigrette*

*Fresh mozzarella with sliced tomato, fresh basil and balsamic reduction*

*Trio of fresh melon with berries and mint*

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## ENTRÉES – CHOOSE TWO:

**(PLUS ONE VEGETARIAN)**

*Chicken breast filled with ricotta, red pepper and spinach with rosa sauce, and tomato basil orzo \$36*

*Baked stuffed chicken breast with potato sage filling, pan gravy, served with sweet potato puree \$36*

*Herbs and lemon roast statler chicken with shitake mushroom and leek ragout, served with wild rice pilaf \$36*

*Pan seared free range chicken with apple thyme compote, served with roasted fingerling potatoes \$36*

*Slow roasted prime rib of beef, rosemary au jus, served with baked potato \$49*

*Grilled center cut New York sirloin steak, red wine reduction herb butter, served with roasted rosemary baby red potatoes \$49*

*Grilled filet mignon with wild mushroom demi ragout, served with lyonnaise potatoes \$49*

*Duet of grilled filet mignon and seafood stuffed filet of sole, tarragon butter sauce, served with tri-color parsnip potatoes \$54*

*Duet of center cut New York sirloin steak with baked stuffed lobster tail, red wine demi-glace and lemon butter, served with roasted fingerling potatoes \$59*

*New England baked haddock with shrimp and butter crumb topping, lemon butter, served with roasted rosemary baby red potatoes \$38*

*Grilled Atlantic salmon with roasted tomato, garlic butter and basil, served with yellow saffron rice \$38*

*Stir fried vegetables with marinated tofu, sesame shoyu sauce, served with fried rice \$32*

*Curry spiced roasted eggplant with cauliflower, red pepper, chickpeas and tikka masala sauce, served with yellow saffron rice \$32*

**Add a dessert station to any menu –**

**EUROPEAN CAFÉ \$11**

*Strawberries dipped in chocolate, Italian style biscotti cookies, double rich chocolate truffles, French macaroons and Italian pastry cookies.*

**CHOCOLATE and MORE \$11**

*Fresh baked cookies, chocolate chip, chocolate crackle. Double fudge brownies. Strawberries dipped in chocolate. Fresh baked mini chocolate croissants, mini whoopie pies, double rich chocolate truffles.*

**VIENNESE DISPLAY \$12**

*Local bakery mini desserts, mini cannoli's, French macaroons, petit fours, strawberries dipped in chocolate and miniature mousse cups*

### **ADDITIONAL INFORMATION**

Children's menus are available. Please inquire for menu options and pricing.  
Prices in this planner are valid through 2023.

### **FOOD, BEVERAGE**

A 14% service charge, 6% taxable administrative fee and 8.5% state tax will be added to all food and beverage.  
8.5% state tax will be added to catering fee.

### **MINIMUMS & FEES**

Prices are subject to change.

All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event.  
This will be considered a guarantee for which you will be charged even if fewer guests attend.

Our culinary staff uses only the finest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract.  
All menu items and pricing are subject to change

The Culinary team chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year-round. Please inquire with your Special Events Manager regarding seasonal menu options at the time of your event.

Food Minimum \$4,400 is required for all events

Your catering fee includes China, glassware and silverware and is subject to change based on season and day of the week.

[jattridge@dupreyhotels.com](mailto:jattridge@dupreyhotels.com)

603-573-4005