

# CATERING BY DESIGN

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## 2027 CATERING MENUS

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# SEAMLESS EXPERIENCE

CHEF DRIVEN CATERING TEAM WORKING WITH LOCAL FARMS TO BRING YOUR VISION TO LIFE

Catering by Design offers an **unparalleled wedding experience**, combining sophisticated venues with exceptional service for unforgettable celebrations. Let us turn your vision into reality while you focus on celebrating love.

## CHEF DRIVEN CUISINE

Every menu is built from scratch by our culinary team. Being chef-driven means your dishes are crafted with fresh, seasonal ingredients and adjusted to your guest count, and your vision for the day. From the first tasting to the final course, you're getting hands-on craftsmanship.

Turn the page for a look at our Wedding Package, cocktail hour selections, and plated or buffet dinner options each crafted by our culinary team.



# SIGNATURE WEDDING PACKAGE

## **SIGNATURE WEDDING BUFFET PACKAGE | \$75/PERSON**

*50 person minimum | Pricing includes cocktail hour display  
China, Glassware and silverware are included*

### **STATIONARY DISPLAY:**

FRESH VEGETABLE CRUDITE DISPLAY WITH HOUSE MADE RANCH

**ADD CLASSIC CHEESE DISPLAY | +\$2/PERSON**

**ADD ANTIPASTO DISPLAY | +\$4/PERSON**

### **CHOICE OF ONE SALAD PLATED:**

House Salad with Champagne Vinaigrette (GF/DF)

Classic Caesar

Chef's Selection Seasonal Salad (GF)

Served with Warm Rolls and Butter

### **CHOICE OF ONE STARCH:**

Herb Roasted Potatoes (GF/DF)

Garlic Mashed Potatoes (GF)

Rice Pilaf

### **CHEF'S SELECTION SEASONAL VEGETABLE (GF/DF)**

### **CHOICE OF TWO ENTREES:**

Chicken Marsala

Roasted Pork with Seasonal Chutney (GF/DF)

Beef Tips Simmered in Mushroom Demi-Glace (GF)

Baked Haddock with Beurre Blanc and Ritz Crumbs

Cheese Ravioli with Rosa Sauce, Spinach, Artichoke, Tomato

### **ASSORTED MINI PASTRY DISPLAY**

**or wedding Cake Cutting | stationed**

### **COFFEE & TEA DISPLAY**

# ENHANCEMENTS

## **ANTIPASTO DISPLAY | \$14/PERSON**

*20 person minimum*

Sliced Prosciutto & Pepperoni | Fresh Mozzarella Pearls | Grilled Italian Vegetables | Marinated Artichokes | Crostini & Focaccia

## **MEDITERRANEAN DISPLAY | \$12/PERSON**

*20 person minimum*

Roasted Vegetables | Hummus | Feta Cheese | Olives | Pita Chips

## **CLASSIC CHEESE DISPLAY | \$10/PERSON**

*20 person minimum*

Cheddar, Swiss & Pepper Jack with Dried Fruit and Assorted Crackers

ADD CHARCUTERIE MEATS | +\$4/PERSON

## **CRUDITE DISPLAY WITH HOUSE MADE RANCH | \$8/PERSON**

*20 person minimum*

## **SEASONAL FRUIT DISPLAY | \$7/PERSON**

*20 person minimum*

# BUTLER-PASSED SELECTIONS

*Per 50 pieces*

## **POULTRY, BEEF & PORK SELECTIONS**

Bacon Wrapped Brussels Sprouts with Honey Maple Glaze (GF/DF) \$150

Southwest Chicken Quesadilla with Red Pepper Cream Sauce \$200

Homemade Italian Meatball with Marinara Sauce \$250

Homemade Thai Spiced Meatball in Sweet Chili Sauce \$250

## **SEAFOOD SELECTIONS**

Coconut Shrimp with Pineapple Compote \$300

Applewood Bacon Wrapped Sea Scallop with Maple Glaze \$300

Poached Salmon on Rye Points with Mascarpone, Dill, Capers \$150

## **VEGETARIAN SELECTIONS**

Parmesan Arancini with Marinara Sauce \$200

Stuffed Mushrooms with Spinach and Artichoke \$200

Vegetable Spring Roll with Asian Dipping Sauce (DF) \$175

Falafel (GF/DF) \$200

## **ASSORTED SODA & SELTZER**

*Billed on Consumption*

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## **ADD A DESSERT DISPLAY**

*20 person minimum*

**Assorted Mini Desserts \$12/person**

**Assorted Fresh Baked Cookies \$8/person**

**Assorted Mini Cheesecakes \$9/person**

# THE PREMIUM WEDDING EXPERIENCE

Crafted with exceptional cuisine and warm hospitality, our **Premium Menu** is designed to create a memorable dining experience from cocktail hour through dinner service. Thoughtfully curated menus, professional service, and elegant presentation ensure your guests are well cared for while you enjoy every moment of your celebration.

## COCKTAIL HOUR

Kick off your celebration with a relaxed and inviting cocktail hour.

Our experienced servers provide attentive, butler-style service, allowing guests to enjoy beautifully presented appetizers without ever stepping away from the conversation.

## DINNER SERVICE

Following cocktail hour, continue the celebration with your choice of an elevated Buffet or Plated Dinner. Both options are thoughtfully curated and expertly prepared using fresh, quality ingredients, with each menu designed to offer a delicious and memorable dining experience.

Whether you envision the elegance of plated service or the abundance of a beautifully presented buffet, our culinary and service teams will ensure every course is delivered with care, professionalism, and attention to detail.



# PREMIUM MENU

## COCKTAIL RECEPTION

### CHOOSE ONE STATIONARY DISPLAY:

#### ANTIPASTO DISPLAY

Sliced Prosciutto & Pepperoni | Fresh Mozzarella Pearls | Grilled Italian Vegetables | Marinated Artichokes | Crostini & Focaccia

#### MEDITERRANEAN DISPLAY

Roasted Vegetables | Hummus | Feta Cheese | Olives | Pita Chips

#### CLASSIC STATIONARY DISPLAY

Cheese & Charcuterie Board | Dried & Fresh Fruits | Assorted Crackers

### CHOOSE THREE PASSED APPETIZERS:

#### POULTRY, BEEF & PORK SELECTIONS

Bacon Wrapped Brussels Sprouts with Honey Maple Glaze (GF/DF)  
Crispy Pepperoni Cup with Greek Cucumber Salad (GF/DF)  
Prosciutto Crostini with Roasted Red Pepper Whipped Goat Cheese and Hot Honey  
Terriyaki Chicken on Crispy Wonton (DF)

#### SEAFOOD SELECTIONS

Coconut Shrimp with Pineapple Compote  
Applewood Bacon Wrapped Scallop with Maple Glaze (DF)  
Poached Salmon on Rye Points with Mascarpone, Dill, Capers  
Salmon Cake topped with Lemon Dill Aioli (DF)

#### VEGETARIAN SELECTIONS

Stuffed Mushrooms with Spinach and Artichoke (GF)  
Mexican Street Corn Stuffed Mini Peppers (GF)  
Vegetable Spring Roll with Sweet Chili Dipping Sauce (DF)  
Cucumber Cup with Roasted Red Pepper Hummus (GF/DF)

# BUFFET DINNER

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## THE PREMIUM CONCORD | \$97/PERSON

*50 person minimum | Pricing includes cocktail hour selections  
as well as China, Glassware and Silverware*

### CHOICE OF ONE PRE-SET SALAD:

House Salad with Champagne Vinaigrette (GF/DF)  
Classic Caesar | Chef's Selection Seasonal Salad (GF/DF)  
*Served with Warm Dinner Rolls & Butter*

### CHOICE OF ONE STARCH:

Herb Roasted Potatoes (GF/DF) | Garlic Mashed Potatoes (GF) | Rice Pilaf (DF)

### CHEF'S SELECTION SEASONAL VEGETABLE (GF/DF)

### CHOICE OF TWO ENTREES:

#### Roasted Chicken

*with Spinach, Roasted Mushrooms & Tomatoes topped with House-Made Gravy (GF)*

#### Roasted Chicken

*with Arugula & Caramelized Onions in a Lemon Caper Sauce (GF)*

#### Beef Tips

*with Mushroom Demi-Glace (GF/DF)*

#### Salmon

*with Arugula & Orange Thyme Butter Sauce (GF)*

#### Baked Haddock

*with Beurre Blanc & Cracker Crumbs*

#### Cheese Ravioli

*with Rosa Sauce, Spinach, Artichokes & Tomatoes*

ADD THIRD ENTREE SELECTION | +\$20/PERSON

### ASSORTED MINI PASTRY DISPLAY

### OR WEDDING CAKE CUTTING | STATIONED

### COFFEE & TEA DISPLAY

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### PREMIUM ENTREE SELECTIONS

Stuffed Chicken with Smoked Ham, Gruyere and Spinach with a Mustard Gravy (GF) | +\$10/person

Braised Short Rib with Roasted Cabbage and Port Demi-Glace (GF/DF) | +\$20/person

Sirloin with Classic Demi-Glace (GF/DF) | +\$20/person

# PLATED DINNER

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## THE PREMIUM PLATED | \$97/PERSON

*50 person minimum / Pricing includes cocktail hour selections  
as well as China, Glassware and Silverware*

### CHOICE OF ONE PLATED SALAD:

House Salad with Champagne Vinaigrette (GF/DF)  
Classic Caesar | Chef's Selection Seasonal Salad (GF/DF)  
*Served with Warm Rolls & Butter*

### CHOICE OF TWO PLATED ENTREES:

#### Caprese Chicken Breast

*with Fresh Mozzarella, Tomato, Basil finished with Balsamic Reduction (GF)*

#### Garlic Roasted Statler Chicken

*with House Made Gravy (GF)*

#### Salmon

*with Arugula and Orange Thyme Butter Sauce (GF)*

#### Baked Haddock

*with Beurre Blanc and Cracker Crumbs*

#### Ratatouille Stuffed Portobello Mushroom

*with Vegan Boursin (GF/DF, Vegan)*

*Served with*

**CHEF'S SELECTION SEASONAL VEGETABLE (GF/DF)  
& HERB ROASTED POTATOES (GF/DF)**

### ASSORTED MINI PASTRY DISPLAY

### OR WEDDING CAKE CUTTING | STATIONED

*\*plated dessert available upon request*

### COFFEE & TEA DISPLAY

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## PREMIUM ENTREE SELECTIONS

Stuffed Chicken *with Smoked Ham, Gruyere and Spinach with a Mustard Gravy (GF)* | +\$10/person

Filet Mignon *with Red Wine Demi-Glace (GF/DF)* | +\$30/person

Garlic Shrimp or Lobster Tail | MKP



# BEFORE YOU SAY "I DO"

Choosing a caterer for your wedding can feel overwhelming, we're here to make it seamless. Our team walks you through every decision, from menu selections to portion counts and dietary accommodations, so nothing feels complicated or rushed. We're happy to answer questions, talk through options, and, of course, schedule a tasting along the way.

From your first inquiry to your wedding day, our goal is to make the planning process easy, enjoyable, and stress-free while delivering exceptional food and service your guests will remember.

Let us make your special day unforgettable. Contact our team today to get started.

# ADDITIONAL INFO

## **CHILDREN'S MEALS**

Children's meals are available for children 12 years old and under. Please inquire with your sales manager for options and pricing.

## **ADDITIONAL CHARGES**

A service fee of 22% and New Hampshire state tax of 8.5% is added to all food and beverage purchases. An offsite catering fee will be charged based on location and season.

## **CHINA, GLASSWARE AND SILVERWARE**

China, glassware and silverware is included in the menu pricing. It is broken out separately on your final invoice. Should you decide to utilize other rentals an offsite catering fee of \$1200 will apply.

## **GUARANTEES**

Menus and pricing are guaranteed 90 days prior to your event. A guaranteed guest count is required 30 days before your event, no later. The final guaranteed guest count is non-negotiable and non-refundable.

If your guaranteed guest count increases within the 14 day window, additional charges may apply to cover the increased production cost of your event.

## **ALLERGEN AWARENESS**

We are happy to accommodate food allergies, dietary restrictions, and preferences whenever possible. However, our kitchen is not allergen-free, so please be aware that some cross-contact may occur.



TASTE  
FOREVER

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