

## Whitney's Inn Event Menus

### Displayed Hors D'oeuvres (per trays for 50 guests)

Vegetable Crudités	\$90
Hot Spinach & Artichoke Dip	\$90
Chilled Sliced Filet of Beef	\$120
Domestic Cheese & Fruit Platter	\$125
Sesame Crusted Ahi Tuna	\$125
Shrimp Cocktail	\$150
Baked Brie in Puff Pastry	\$150
International Cheese & Fruit Platter	
\$175	

1-2 displayed hors d'oeuvres are recommended.

### Butlered Hors D'oeuvres (per trays for 50 guests)

Chicken Satay	\$90
Assorted Cucumber Canapés	\$90
Spanikopita	\$90
Vegetable Bruschetta	\$90
Vegetable Stuffed Mushrooms	\$90
Roma Tomato & Gorgonzola Crostinis	\$90
Chicken Bruschetta	\$100
Skewered Beef Teriyaki	
\$100	

	Sausage Stuffed Mushrooms	
\$100		
	Asparagus & Prosciutto Provolone Puffs	
\$100		
	Petite Crab Cakes	\$110
	Mini Maine Lobster Cakes	\$110
	Crab Stuffed Mushrooms	\$110
	Beef Tenderloin & Horseradish Crostinis	\$110
	Scallops Wrapped in Bacon	\$110
	Rack of Lamb Lollipops	\$120

3-5 hors d'oeuvres per guest are recommend for butlered hors d'oeuvres.

**Welcome Reception/Rehearsal Dinner Menus**  
**(minimum of 40 people)**

(These menus are not available for weddings.)

**Pizza & Salad Bar**

Various Pizza Pies with Assorted Toppings

Fresh Garden Salad & Caesar Salad

Iced Tea or Lemonade

**\$17 per person**

## The Greenery BBQ

Grilled Hamburgers, Hot Dogs, & Veggie Burgers

Potato Salad, Baked Beans, or Pasta Salad (choice of two)

Fresh Garden Salad

Iced Tea or Lemonade

**\$21 per person**

## The Birches BBQ

Grilled Hamburgers, Hot Dogs, & Veggie Burgers

Chicken & Vegetable Kabobs

Potato Salad, Baked Beans, or Pasta Salad (choice of two)

Fresh Garden Salad or Fresh Fruit Salad

Iced Tea or Lemonade

**\$25 per person**

## Welcome Reception/ Rehearsal Dinner Menus

**(minimum 40 people)**

**(These menus are not available for weddings.)**

Tossed Caesar Salad or Fresh Garden Salad

**(Choice of Two Entrees)**

Chicken Broccoli Alfredo

New England Style Baked Haddock

Chicken Parmesan  
Beef Stroganoff  
Vegetable or Bolognese Lasagna  
Bruschetta Chicken

Choice of Fresh Vegetable  
Choice of Potato or Rice  
Fresh Baked Bread & Butter

**\$28 per person**

**Whitney's Pig Roast**

Tossed Caesar Salad or Fresh Garden Salad

Whole Roasted Pig

BBQ Chicken

Potato Salad or Pasta Salad

Baked Beans

Corn on the Cob

Iced Tea or Lemonade

**\$36 per person**

**Dessert Options (For Weddings and Rehearsal  
Dinners)**

Add \$2.50 per person for Fireside S'mores

Add \$3.00 per person for Cookies & Brownies

Add \$3.50 per person for Strawberry Shortcake

Add \$4.00 per person for Petite Dessert Bites

Add \$4.50 per person for Ice Cream Sundae Bar

Add \$5 per person for Assorted Home Baked Pies and Cakes

## **The Base Lodge**

**Classic Caesar Salad or Fresh House Salad**

(Choice of Two Entrees)

**Slow Roasted Prime Rib**

Chef Carved, served with a Horseradish Sauce

**Baked Stuffed Haddock**

With a Crab and Asparagus Stuffing finished with Dijon Hollandaise

**Rustic Pork Loin**

Oven Roasted Pork Loin served with Natural Pan Gravy

**Chicken Cordon Bleu**

Lightly Breaded Chicken Breast stuffed with Ham and Swiss Cheese

**Eggplant Rollatini**

Parmesan Eggplant with Ricotta Cheese, Spinach, and Roasted Red Peppers

**Choice of Fresh Vegetable**

**Choice of Potato or Rice**

**Home Made Breads**

**\$53 per person**

**The Slope Side**

**Classic Caesar Salad or Fresh House Salad**  
(Choice of Two Entrees)

**Fresh Atlantic Salmon**

Maple Rubbed with Carmelized Pecan Sauce

or

Puff Pastry Bandied with a Dill Cream Sauce

**Sirloin**

**Tips**

Grilled Marinated Bourbon Street Style Beef Tips

**Marinated Pork Loin**

With Brandied Apple Stuffing and Cider House Gravy

### **Prosciutto Rosemary Chicken**

Provolone Stuffed chicken breast seasoned with Rosemary wrapped in Prosciutto and served with a White Wine Cream Sauce

### **Vegetable Lasagna**

Lasagna Noodles with Spinach, Asparagus, Tomatoes, Onions, Zucchini, Yellow Squash, mixed with Ricotta, Mozzarella, and Parmesan Cheeses and topped with Marinara and Alfredo Sauce

**Choice of Fresh Vegetable**

**Choice of Potato or Rice**

**Home Made Breads**

**\$56 Per Person**

### **The Summit**

**Classic Caesar Salad, Fresh House Salad, or Whitney's Salad**

**(Choice of Two Entrees)**

**Pan Seared Duck Breast**  
With a Blackberry Sauce

**Grilled Tenderloin of Beef**  
Finished with a Port infused Cremini Mushroom Demi Glace

**Lobster Thermidor**  
Lobster Meat with Egg Yolks and Cognac served in a Lobster  
Shell

**Cornish Game Hen**  
With Wild Mushroom Stuffing

**Rack of Lamb**  
Fresh Herb Crusted Rack of Lamb with a Rosemary Au Jus

**Choice of Fresh Vegetable**

**Choice of Potato or Rice**

**Home Made Breads**

**\$59 per person**

Add 9% NH Meals Tax & 20% gratuity to all menu items. Menu price is  
based on a buffet.

Add \$2 per guest for a plated dinner reception.

## Whitney's Inn Brunch Menu

Scrambled Eggs

Eggs Benedict

French Toast

Pancakes

Sausage

Bacon

Roasted Potatoes

Yogurt

Fresh Fruit

Muffins

Smoked Salmon w/Capers & Onion

Assorted Bagels with Cream Cheese

Lobster Mac & Cheese

Chicken Alfredo

Beef Burgundy

**\$22 per person**

Bloody Marys and Mimosas can also be provided on a per drink basis for \$3 per Mimosa and \$6 per Bloody Mary.