

Whitney's Inn Event Menus

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

Vegetable Crudités	\$90
Hot Spinach & Artichoke	\$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
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 Crostini	\$110
Scallops Wrapped in Bacon	\$110
Rack of Lamb Lollipops	\$120

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

Welcome Reception/Rehearsal Dinner

(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.