



357 BLACK MOUNTAIN ROAD, JACKSON, NH 03846

603-383-8916 | 800-677-5737

Info@WhitneysInn.com | WhitneysInn.com

### Whitney's Inn Event Menus

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

<b>Vegetable Platter</b>	\$120
<b>Cheese &amp; Fruit Platter</b>	\$150
<b>Charcuterie Board</b>	\$180
Cured Meats, Aged Cheddar, Fig Spread, Jam's	
<b>Raw Bar Tower</b>	\$Mkt
Oysters, Shrimp, Lobster, King Crab Legs, Little Necks, Marinated Tuna, Smoked Salmon	

#### Can be Butlered or Displayed Hors D'oeuvres (50 items per tray)

<b>Chicken Satay</b>	\$120
Peanut Sauce	
<b>Spanikopita</b>	\$120
<b>Bruschetta</b>	\$120
Fresh Basil + Balsamic Glaze	
<b>Antipasto Bites</b>	\$140
Olive, Salami, Mozz, Pepperoncini	
<b>Caprese Skewer</b>	\$120
Basil, Mozz, Heirloom Tom, Balsamic Drizzle	
<b>Sage Chicken Meatballs</b>	\$120
Cider Drizzle	
<b>Vegetable Stuffed Mushrooms</b>	\$120
<b>Sausage Stuffed Mushrooms</b>	\$130
<b>Skewered Beef Teriyaki</b>	\$150
<b>Petite Crab Cakes</b>	\$160
Old Bay Aioli, Lemon Dill	
<b>Chilled Sliced Filet of Beef</b>	\$195
With Horseradish Crostinis	
<b>Shrimp Cocktail</b>	\$190
<b>Beef Tenderloin &amp; Horseradish Crostinis</b>	\$175
<b>Scallops Wrapped in Bacon</b>	\$175
<b>Sirloin Sliders</b>	\$150
Aged Cheddar, Beer Onions, Carolina BBQ Sauce	
<b>Pulled Pork Sliders</b>	\$140
Pickled Onions, Carolina BBQ Sauce	
<b>Lobster Sliders</b>	\$309

**Welcome Reception/Rehearsal Dinner Menus**  
**(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

**\$29 per person**

**The Birches BBQ**

Grilled Hamburgers, Hot Dogs, & Veggie Burgers  
Barbequed Chicken  
Potato Salad, Baked Beans, or Pasta Salad (choice of two)  
Fresh Garden Salad or Fresh Fruit Salad  
Watermelon  
Corn on the Cob  
Iced Tea or Lemonade

**\$45 per person**

**Mountain Side Menu**

Tossed Caesar Salad or Fresh Garden Salad

**(Choice of Two Entrees)**

Jameson Chicken - Pan seared chicken breast with a Jameson whiskey glaze  
Stuffed Sol -  
Roasted Sirloin - With herbed butter  
Steak Tips - With peppers, onions, & mushrooms  
Bruschetta Chicken - Pan seared  
Butternut Ravioli  
Vegetable Lasagna

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

**\$49 per person**

**Whitney's Pig Roast**

Tossed Caesar Salad or Fresh Garden Salad  
Whole Roasted Pig  
BBQ Chicken - Grilled or Pulled  
Potato Salad or Pasta Salad  
Baked Beans  
Corn on the Cob  
Watermelon  
Iced Tea or Lemonade

**\$69 per person**

**New England Lobster Bake**

Fresh New England Steamed Lobster  
Choice of steamed clams or mussels  
Corn on the Cob, Boiled Red Bliss Potatoes  
Cole Slaw  
Iced Tea or Lemonade

**\$149 per person**

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

Add \$5.00 per person for Fireside S'mores  
Add \$6.00 per person for Cookies & Brownies  
Add \$8 per person for Strawberry Shortcake  
Add \$6.00 per person for Petite Dessert Bites  
Add \$9.00 per person for Ice Cream Sundae Bar  
Add \$7.50 per person for Assorted Home Baked Pies and Cakes

## **Wedding & Events Menus**

### **The Base Lodge**

**Classic Caesar Salad or Fresh House Salad**

(Choice of Two Entrees)

#### **Sirloin Tips**

Grilled Marinated Bourbon Street Style Beef Tips

#### **Baked Stuffed Sole**

With a Crab and Asparagus Stuffing finished with Dill Cream Sauce

#### **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

#### **Jameson Chicken Breast**

Grilled Chicken Breast with a Whiskey Peppercorn Sauce

#### **Eggplant Parm**

Parmesan Eggplant with Marinara

**Choice of Brussel Sprouts, Vegetable Medley, Green Beans, Asparagus, or Roasted Honey Carrots**

**Choice of Wild Rice, Pilaf Rice, Roasted Red Bliss Potatoes, or Mash Potatoes**

**Rolls**

**\$69 per person**

## **The Slope Side**

**Classic Caesar Salad or Fresh House Salad**

(Choice of Two Entrees)

**Fresh Atlantic Salmon**

Served with a Dijon Glaze

**Grilled Top Sirloin**

With a Chimichurri

**Roasted Pork Loin**

Brined & Roasted With Caramelized Apple and a Demi Glaze

**Chicken Marsala**

Pan-fried Chicken Cutlets & Mushrooms in a Rich Marsala Wine Sauce

**Vegetable Lasagna**

Lasagna Noodles with Fresh Vegetables, mixed with Ricotta, Mozzarella, and  
Parmesan Cheeses and topped with Marinara

**Choice of Brussel Sprouts, Vegetable Medley, Green Beans, Asparagus, or Roasted  
Honey Carrots**

**Choice of Wild Rice, Pilaf Rice, Roasted Red Bliss Potatoes, or Mash Potatoes**

**Rolls**

**\$79 Per Person**

**The Summit**

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

(Choice of Two Entrees)

**Slow Roasted Prime Rib**

Chef Carved, served with a Horseradish Sauce

**Grilled Filet Tenderloin**

Seasoned & Grilled, Topped with a Garlic Butter

**Pan-Seared Sea Bass**

Served with a Mango Salsa

**Chicken Saltimbocca**

Pan-seared Chicken Breast, Fontina Cheese, Prosciutto, & Sage

**Duck Breast**

Pan-seared, Served with an Apricot Glaze

**Lobster Ravioli**

With Garlic Dill Cream Sauce

**Choice of Brussel Sprouts, Vegetable Medley, Green Beans, Asparagus, or Roasted Honey Carrots**

**Choice of Wild Rice, Pilaf Rice, Roasted Red Bliss Potatoes, or Mash Potatoes**

**Rolls**

**\$89 per person**

The Grand Summit  
Choose your pair

Filet  
Lobster Tail  
Salmon Oscar  
Sea Scallops  
Ribeye  
Rack of Lamb  
Duck Breast  
Swordfish  
Halibut  
Seabass  
Cornish Game Hen

\$109 per person

Upgrade sides

Twice Baked Potatoes  
Stuffed Butternut Squash

Add 8.5% NH Meals Tax & 22% gratuity to all menu items. Menu price is based on a buffet.

Add \$5 per guest for a plated dinner reception.

Add \$6 per guest for a third entree.