

Welcome to the Greenhouse

Thank you for your interest in our beautiful Greenhouse at the Italian Farmhouse, in Plymouth, New Hampshire for your special event. Enclosed you will find a copy of our current delicious menu selections. We will gladly work with you to create a special meal for you and your guests. Listed below are other points of interest that pertain to planning an event at the Greenhouse.

Please call if you have any questions or would like to book your event with us. We look forward to seeing you in the future!

Other Points of Interest

- ❖ Our fee for renting the Greenhouse is \$800.00. The rental includes; tables, chairs, glassware, silverware, dishes and our house linen.
- ❖ During the months of July and August, we will only accept events that start at 4:00pm or later for everyone's comfort. During the months that we are open, you can discuss optimal beginning times with the wedding planner.
- ❖ When you rent the Greenhouse for your event, the facility is yours for 6 hours from the agreed guest arrival time. If your event goes longer than the allotted time, there will be an additional charge of \$100.00 per hour. All events will need to end by 11:00pm out of consideration for our neighbors and the town noise ordinance

Menu Selections

- ❖ Our chef can make other menu suggestions and work with you on any dietary concerns.
- ❖ Please remember to add 8% New Hampshire tax and 18% gratuity to all food and beverage items.

Food & Beverage Service

- ❖ The Greenhouse is licensed for the sale of alcohol and must comply with the State of New Hampshire Liquor Commission's regulations. Therefore, any sale and service of alcohol must be provided by Foster's Steakhouse and the Common Man Inn. This is for the safety and well being of your guests.

Seating Capacity

- ❖ Maximum seating indoors is 120 guests.
- ❖ If your guest count is larger, we can discuss having a rental tent put up over the patio and grassy area off to the back of the Greenhouse for the day. This would expand the area to accommodate 150-175 guests. Tent rental fees start @ \$475.00 and the price increases depending on the size of the tent.



Guest Confirmation

- ❖ We require a confirmed guest count 14 days prior to your event. Please include photographer, videographer, DJ, band members or any other vendor in your final guest count. The final guarantee is non-negotiable and non-refundable.

Payments/Deposits

- ❖ We require a \$800.00 deposit to secure the Greenhouse and our catering service for your date of service. This deposit is non-refundable.
- ❖ The second payment of ½ of the estimated total amount is required 3 months prior to the date of the event.
- ❖ The final payment is due one week prior to the event after we receive your confirmed guest count.
- ❖ Any balance due after the event; such as open bar charges, must be finalized at the end of the event.

Gratuity

- ❖ An 18% gratuity will be added to the final bill on all food and alcohol/beverage items.

Linen

- ❖ Our house linen tablecloths and napkins are white which are provided complimentary. We can also offer you linens in a variety of colors at \$5.00 per table cloth and \$.35 per napkin.

Miscellaneous Information

- ❖ Guests at the Greenhouse event will be required to park in the field and leave the front parking lot open for the restaurant patrons.
- ❖ The bride and groom are welcome to bring their own cake knife, toasting goblets, favors, cameras, and card basket.

Please call with any questions or reserve your next event at the Greenhouse.

Sincerely,

Sales & Event Department
Common Man Inn & Greenhouse
603-238-2888 Fax: 603-536-7773
events@thecmaninn.com



Greenhouse Menu

Appetizer Platters

- International Cheese & Fresh Fruit Display with Assorted Crackers \$2.50pp
- Chilled Fresh Vegetable Crudités with Homemade Herb Dip \$2.00pp
- Tapas Platter (Assorted Spreads, Olives, etc.) \$2.50pp
- Italian Antipasto Platter \$2.50pp
- Roasted Tomato & Spinach Dip Served with Toasted Pita Triangles \$2.00pp
- Crab & Artichoke Dip Served with Toasted Pita Triangles \$3.00pp
- Salad Caprese: Fresh Mozzarella, Red & Yellow Tomatoes, Fresh Basil & Aged Balsamic \$2.50pp
- Assorted Gourmet Focaccia Finger Sandwiches \$5.00pp

Hot Appetizers

- Spinach & Parmesan Cheese Stuffed Mushroom Caps \$65.00 / 50 pcs.
- Spring Rolls with a Thai Dipping Sauce \$65.00 / 50 pcs.
- Spanakopita \$65.00 / 50 pcs.
- Crab & Lobster Stuffed Mushroom Caps \$75.00 / 50 pcs.
- Bacon-Wrapped Scallops \$85.00 / 50 pcs.
- Mini Lobster Crab Cakes with a Wasabi Aioli \$85.00 / 50 pcs.
- Buffalo Tenders with a Creamy Blue Cheese Dipping Sauce \$70.00 / 50 pcs.
- Homemade Swedish Meatballs \$70.00 / 50 pcs.

Cold Appetizers

- Fresh Melon Wrapped in Italian Proscuitto \$85.00 / 50 pcs.
- Smoked Salmon Crostini Topped with an Herbed Crème Fraiche \$85.00 / 50 pcs.
- Bruschetta; Fresh Tomatoes, Mozzarella, Basil and Balsamic on a Crostini \$85.00 / 50pcs.
- Assorted Canapés \$95.00 / 50 pcs.
- Mini Puffs with Crab Meat Stuffing \$85.00 / 50 pcs.
- Jumbo Shrimp Cocktail with a Spicy Vodka Cocktail Sauce \$110.00 / 50 pcs.

***All Appetizers are subject to 8% NH Meal Tax & 18% Gratuity.**

***Suggested Servings: 5-7 pieces per person with a meal,
10-12 pieces per person in lieu of a meal**

***Guaranteed Guest Count required 14 days prior to the Event!**



Dinner Buffets

***Dinner Buffets Include: Homemade Baked Breads, Two Salad Choices, Fresh Seasonal Vegetable, One Side Item, Coffee, Tea & Decaf Station**

***2 Entrée Buffet**
\$25.95pp (plus tax & gratuity)

***3 Entrée Buffet**
\$27.95pp (plus tax & gratuity)

Salad Choices:

***Please choose two from the following:**

Garden Salad with Blue Cheese & Balsamic Vinaigrette

Caesar Salad

Uncommon Salad; mixed greens with candied hazelnuts, gorgonzola cheese tossed with balsamic vinaigrette

Mixed Greens with a Roasted Corn Relish & Feta Cheese tossed with a Garlic Vinaigrette

Roasted Marinated Vegetable Platter

Fresh Cucumber Dill Salad

Homemade Three Bean Salad

Homemade Pasta Salad

Homemade Roasted Red Bliss Potato Salad

Sliced Tomatoes with Basil, Fresh Mozzarella and Balsamic Vinaigrette

Side Items:

***Please choose one from the following:**

Homemade Garlic Mashed Potatoes

Roasted Red Potatoes

Homemade Rice Pilaf

Homemade Au Gratin Potatoes

Entrees:

Homemade Chicken Picatta

Homemade Chicken Marsala

Boneless Chicken Stuffed with a Cranberry Walnut Stuffing topped with an Apple Brandy Sauce

Roast Pork Loin served with a Raspberry Balsamic Glaze

Roast Sirloin of Beef served with a Mushroom Demi Glace or a Dried Blueberry Demi Glace

Burgundy Steak Tips with Wild Mushrooms over Rice Pilaf

Baked Haddock topped with a Sicilian Sauce: plum tomatoes, capers, olives and fresh herbs

Pesto Crusted Salmon

Seafood Scampi: Shrimp, Scallops & Mussels tossed with a Scampi Sauce over Linguini

Homemade Three Cheese & Vegetable Lasagna

Homemade Meat Lasagna

***All Buffet Dinners are subject to 8% NH Meal Tax & 18% Gratuity**

***If you wish to have a uniformed chef carving and serving your selection, \$50 carving fee will apply. *Guaranteed Guest Count required 14 days prior to your event!**



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Dinner Station Selection

***Dinner Stations Include: Homemade baked breads, Coffee, Tea & Decaf Station**
****Minimum of (3) Station Selections in lieu of dinner***

Pasta Station

****Select 3 Pastas:***

\$11.95 per person (plus tax & gratuity)

- ~ Parmesan Pesto Pasta Wheel: We hollow out a Parmesan Cheese Wheel, toss Linguini, Pesto and Shredded Parmesan Cheese
- ~ Cheese Tortellini with a Homemade Alfredo Sauce
- ~ Penne Pasta with Homemade Marinara Sauce topped with Fresh Basil and Aged Parmesan Cheese
- ~ Four Cheese Ravioli Sautéed with a Wild Mushroom Alfredo Sauce
- ~ Angel Hair Pasta with Sweet Italian Sausage, Peppers, Onions and a Homemade Marinara Sauce
- ~ Homemade Potato Gnocchi with Roma Tomatoes a Homemade Gorgonzola Sauce
- ~ Penne Pasta tossed with a Homemade Vodka Sauce
- ~ Linguini Vongole; Homemade White Clam Sauce

Antipasto Station

\$9.95 per person (plus tax & gratuity)

- ~ Assorted Italian Cured Meats and Aged Cheeses, Marinated Italian Tuna, Capers, Roasted Vegetables, Pepperocinis, Olives, Homemade Ciabatta Bread and Bread Sticks

Salad Station

****Any 2 Salads \$3.50 per person (plus tax & gratuity)***

****Any 3 Salads \$4.50 per person (plus tax & gratuity)***

- ~ Garden Salad with Homemade Balsamic Vinaigrette & Blue Cheese Dressing
- ~ Caesar Salad
- ~ Uncommon Salad: Mixed Greens with Candied Hazelnuts, Gorgonzola Cheese tossed with Balsamic Vinaigrette
- ~ Roasted Vegetable Platter
- ~ Fresh Cucumber Dill Salad
- ~ Homemade Pasta Salad
- ~ Homemade Red Bliss Potato Salad
- ~ Water Melon Fruit Basket ***(add \$1.00pp++)***
- ~ Sliced Tomatoes with Basil, Fresh Mozzarella and Balsamic Vinaigrette ***(add \$1.00pp++)***

***All Dinner Stations are subject to 8% NH Meal Tax & 18% Gratuity**

***Guaranteed Guest Count required 14 days prior to your event!**

***There is a \$50 Chef's Fee for each station**



Dinner Station Selection.... continued

*Dinner Stations Include: Homemade baked breads, Seasonal Vegetables,
Coffee, Tea & Decaf Station

**Minimum of (3) Station Selections in lieu of dinner*

Grill Station

~ Great for a Summer Day!

A choice of Marinated Chicken & Beef or Fresh Fish & Shell Fish, Fire Grilled with Fresh Sautéed Summer Vegetables.

~ Beef and Chicken \$10.95 per person (plus tax & gratuity)

~ Fresh Swordfish & Shrimp \$12.95 per person (plus tax & gratuity)

~ Combo of Beef *or* Chicken & Fresh Swordfish *or* Shrimp
\$12.95 per person (plus tax & gratuity)

~ Combo of Any of the (3) items above \$14.95 per person (plus tax & gratuity)

Carving Station

~ Baked Country Ham with Assorted Mustards \$8.95 per person (plus tax & gratuity)

~ Roast New England Turkey with Sage Stuffing and Pan Gravy and Homemade Cranberry Sauce
\$8.95 per person (plus tax & gratuity)

~ Garlic Roasted Leg of Lamb with a Oven Dried Tomato Ragout
\$12.95 per person (plus tax & gratuity)

~ Roast Sirloin of Beef with a Mushroom Cabernet Sauce
\$11.95 per person (plus tax & gratuity)

~ Pork Braizoile; Roast Pork Loin Stuffed with Spinach, Goat Cheese and a Olive Tapanade
\$10.95 per person (plus tax & gratuity)

~ Poached Salmon with a Creamy Cucumber Dill Sauce (serves a minimum of 75 guests)
\$11.95 per person (plus tax & gratuity)

Stir Fry Station

\$10.95 per person (plus tax & gratuity)

~ Asian Marinated Beef and Chicken Sautéed with Oriental Vegetables and Sauce, served with Egg Fried Rice, Lo Mien and Fortune Cookies

**Add Shrimp and Scallops to the Stir Fry Station \$14.95 per person (plus tax & gratuity)*

*All Dinner Stations are subject to 8% NH Meal Tax & 18% Gratuity

*Guaranteed Guest Count required 14 days prior to your event!

*There is a \$50 Chef's Fee for each station



Dessert Selections

*Coffee, Tea & Decaf Station Served with the Dessert Selections

- ~ Warm Homemade Apple Crisp served with Homemade Whip Cream
\$3.50 per person (plus tax & gratuity)
- ~ Homemade New York Style Cheesecake with a Fresh Berry Sauce
\$4.00 per person (plus tax & gratuity)
- ~ Homemade Tiramisu Torte
\$4.00 per person (plus tax & gratuity)
- ~ Homemade Carrot cake with Cream Cheese Frosting
\$3.50 per person (plus tax & gratuity)
- ~ Assorted Homemade Cookies, Brownies and Congo Bars
\$2.50 per person (plus tax & gratuity)
- ~ Assorted Homemade Miniature Pastries
\$3.00 per person (plus tax & gratuity)
- ~ Assorted Miniature Cannolis, Italian Cookies and Chocolate Dipped Biscottis
\$4.00 per person (plus tax & gratuity)
- ~ Jumbo Chocolate Covered Strawberries
\$2.50 per person (plus tax & gratuity)
- ~ European Chocolate Fountain; assorted pound cakes, fresh fruits, dates, nuts and pretzels
\$4.75 per person (plus tax & gratuity)
- ~ Build Your Own Sundae Bar; homemade vanilla and chocolate ice cream, hot fudge, whipped cream, sprinkles, nuts, chocolate candies and cherries
\$5.00 per person (plus tax & gratuity)
- ~ *Flambé Station: Bananas Foster's; bananas sautéed in rum, brown sugar served over vanilla ice cream
\$8.00 per person (plus tax & gratuity)
- ~ *Flambé Station: Crepe Suzette; crepes sautéed with Grand Marnier served over vanilla ice cream
\$8.00 per person (plus tax & gratuity)

*All Dessert Selections are subject to 8% NH Meal Tax & 18% Gratuity

*Guaranteed Guest Count required 14 days prior to your event!

*There is a \$50 Chef's Fee for any dessert selection requiring a chef

