

# *Inclusive Menu Wedding Package \**

*\*Elegant Ivory Chair Covers with Organza Bows*

*\*Event Hall only*

## *Stationary Hors D' Oeuvres*

Please Select One:

### **~International Cheese Display~**

A Selection of International and Domestic Cheeses, Served with Assorted Crackers,  
Dates, Nuts & Seasonal Fruits

### **~Roasted Vegetable Platter~**

Green and Yellow Squash, Tomatoes, Portabella Mushrooms, Sweet Bell Peppers,  
Carrots and Sweet Red Onions  
Served with Seasonal Dips

### **~Tapas~**

Marinated Olives, Feta Cheese, Hummus, Baba Ghanoush, Marinated Mushrooms  
Served with  
Crispy Pita Chips and Fresh Baked Breads

### **~Smoked Salmon Rose~**

Smoked Kendall Brook Salmon, Capers, Diced Red Onion, Creme Fraiche and Crostinis

### **~Hazelnut Crusted Baked Brie~**

With Homemade Preserves, Served with Crostinis & Assorted Crackers



## *Passed Hors D' Oeuvres*

Please Select Three:

- ~Spring Rolls with Thai Dipping Sauce~
- ~Assorted Flatbread Pizzas~
- ~Mini Maytag Bleu Cheese Popovers~
- ~Green Olive and Potato Frittata~
- ~Spanakopita~
- ~Grilled Shrimp and Polenta Canapé~
- ~Crab and Lobster Stuffed Mushroom Caps~
- ~Goat Cheese and Leek Stuffed Mushroom Caps~
- ~Bacon-Wrapped Scallops~
- ~Mini Lobster Crab Cakes with a Wasabi Aioli~
- ~Sausage En Crouete with a Spicy Mustard Dipping Sauce~
- ~Buffalo Tenders with a Creamy Bleu Cheese Sauce~
- ~Sesame Beef or Chicken Satay with a Spicy Peanut Dipping Sauce~
- ~Chicken and Avacado Crepe with Chive Creme Fraiche~
- ~Crispy Eggplant Chips with Oven-Dried Tomato and Fresh Mozzarella~
- ~Bruschetta on a Toasted Crostini~
- ~Artichoke Bottoms with Maine Crab Salad~

**\*\*Additional fee of \$2.00 per person for any additional Hors D'Oeuvres\*\***

- Additional Hors D'Oeuvres must be purchased for
- the amount of guests attending\*\*

## *Cheers!*

~A House Champagne or House White Wine Toast~



The Common Man Inn & Spa Events • 231 Main St, Plymouth, NH 03264 • 603.238.2888  
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## *Plated Appetizers*

Please Select One:

### **~Homemade Potato Gnocchi~**

In a Roasted Plum Tomato & Basil Sauce topped with Aged Parmesan Cheese

### **~Antipasti~**

Assorted Grilled Vegetables, Cured Italian Meats & Cheeses Drizzled with Balsamic

### **~Crispy Parmesan Polenta Cake~**

Topped with a Wild Mushroom Ragu and a Drizzle of White Truffle Oil

## *Plated Salads*

Served with **Homemade Breads and Whipped Butter**

Please Select One:

### **~Garden Salad~**

Fresh Tossed Greens with Cucumber, Tomato, Carrots & Sliced Red Onion served with our House Dressing

### **~Uncommon Salad~**

Gathered Field Greens, Tossed with Candied Hazelnuts, Gorgonzola Cheese and Homemade Balsamic Vinaigrette

### **~Caesar Salad~**

A Classic Romaine Caesar with our Homemade Caesar Dressing Garlic Croutons and Aged Parmesan Cheese

### **~Steakhouse Salad~**

A Crisp Wedge of Iceberg Lettuce, Crumbled Gorgonzola Cheese, Creamy Blue Cheese Dressing, Crisp Bacon & Shaved Red Onion



## Entrees:

Please Select Two:

\*Additional Entrée course selection \$2.00 per person.

- ~**Filet Mignon topped with Grilled Jumbo Shrimp** (\$49.95)
  - ~**Filet Mignon** (\$45.95)
- ~**Roast Rack of Lamb with a Rosemary Demi-Glace** (\$47.95)
  - ~**Lobster Dinner**(M/P)
  - ~**Traditional Beef Wellington** (\$47.95)
  - ~**Apricot-Glazed Roast Pork Loin** (\$40.95)
- ~**Sesame Crusted Salmon with a Ginger Lime Sauce and Wasabi** (\$41.95)
  - ~**Lobster Crab Cakes** (\$40.95)
- ~**Grilled Ahi Tuna topped with Sautéed Forest Mushrooms** (\$45.95)
  - ~**Fresh Herb Crusted Haddock** (\$39.95)
  - ~**Chicken Foster**  
Bone-In Breast with a Wild Mushroom Stuffing, Crusted in Walnuts, Finished with  
A Maple Cream Sauce (\$39.95)
- ~**Goat Cheese & Leek Stuffed Portabella Mushroom Cap**  
Atop a Polenta Cake with a Plum Tomato Ragout (\$37.95)
  - ~**Roasted Stuffed Baby Eggplant**  
With Herbed Ricotta and Roasted Plum Tomatoes topped with Toasted  
Bread Crumbs and Fried Basil (\$38.95)

~*Coffee, Tea and Decaf*

## Grand Finale

### Wedding Cake Embellishments:

~**Jumbo Chocolate Covered Strawberries** (\$2.50pp)

~**European Chocolate Fountain**  
With Assorted Fresh Fruits and Pound Cakes (\$4.75pp)

*\*An Intermezzo Course may be added to any Inclusive Dinner Selection for an additional \$2.00 per person.*

*\*Soup of the Day can be added to any Inclusive Dinner Selection for an additional \$2.00 per person.*

*\*Please refer to Wedding Enhancements for Additional Menu Upgrades.*

*\*All prices are subject to 18% Service Charge and 8% N.H. Meals tax.*

*\*Prices Subject to Change.*

*\*There is a \$50 Wedding Cake Cutting Fee.*



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