

❧ CHAMPAGNE WEDDING RECEPTION ❧

COCKTAIL RECEPTION

Centerpiece display of Fresh Fruit and Assorted Cheeses

Choice of Hot Hors d'oeuvres (Based on Two Servings per Guest)

(Please Select Three)

- **Shrimp & Vegetable Egg Rolls served with Sweet & Sour Sauce**
- **Spinach & Artichoke Dip with French Bread Sticks**
- **Ravioli of Sun Dried Tomatoes & Herbed Cheese with Gorgonzola Sauce**
- **Braised Italian Meat Balls in Garlic Jus**
- **Jumbo Coconut Breaded Shrimp with Pina Colada Dip**

DINNER MENU

Champagne Toast or Wine served before Dinner (Please Select One)

Sparkling cider and Non-alcoholic Punch are also available.

Soup or Salad (Please Select One)

- **Soup du Jour: Italian Wedding Soup or Country Corn Chowder**
- **Tossed Garden Salad with Choice of Two Dressings**
- **Traditional Caesar Salad with Fresh Parmesan & Garlic Croutons**

Entrée Selection (Please Select One or Two)

- **New England Stuffed Chicken Breast with Pan Gravy**
- **Maple-Glazed Black Oak Ham with Pineapple-Orange Sauce**
- **Nut-Crusted Skinless Chicken Filet with Honey Mustard Sauce**
- **Roast Vermont Turkey with Cornbread Stuffing & Pan Gravy**
- **Broiled Filet of Boston Haddock with Sherried Seafood Stuffing**
- **Vegetarian & Children's Selections available on request**

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

Dessert

- **Cake Cutting & Service with French Vanilla Ice Cream**

Our Champagne Wedding Reception Also Features

- **Deluxe Honeymoon Suite for your wedding night.**
- **A Complimentary New Hampshire welcome basket along with Champagne and Fresh Strawberries in your suite.**

Cost \$32.00 per person includes tax & gratuity.