



CATERING MENU

WENTWORTH BY THE SEA HOTEL & SPA

588 Wentworth Road - New Castle, NH 03854 - 603-422-7322

Marriott.
HOTELS & RESORTS

BREAKFAST

Continental Breakfast |

Selection of Juices - Orange, Grapefruit, Cranberry, Apple and V-8
 Fresh Sliced Seasonal Fruit
 Assorted Breakfast Pastries, Danishes and Freshly Baked Fruit Muffins
 Fruit Preserves and Sweet Butter
 Freshly Brewed Regular and Decaffeinated Coffee
 The Wentworth Tea Selection

Enhance Your Continental:

- Freshly Scrambled Eggs
- Crispy Breakfast Potatoes
- Applewood Smoked Bacon
- Country Sausage

Spa Inspired Continental Breakfast |

Selection of Juices - Orange, Grapefruit, Cranberry, Apple and V-8
 Naked Juice and Smoothies
 Fresh Sliced Seasonal Fruit and Berries
 Steel Cut Oatmeal, Sun Dried Fruits and Turbinado Sugar
 House Made Granola, Berries and Greek Yogurt Parfait
 Bran-Raisin Muffins
 Fruit Preserves and Sweet Butter
 Freshly Brewed Regular and Decaffeinated Coffee
 The Wentworth Tea Selection

All American Breakfast |

Guest Minimum | 20

Selection of Juices - Orange, Grapefruit, Cranberry, Apple and V-8
 Fresh Sliced Seasonal Fruit and Berries
 Assorted Breakfast Pastries, Muffins and Danish
 Individual Dry Cereals served with Whole and Skim Milk
 Fruit Preserves and Sweet Butter
 Freshly Scrambled Eggs
 Grilled Breakfast Potatoes
 Country Sausage and Applewood Smoked Bacon
 Freshly Brewed Regular and Decaffeinated Coffee
 The Wentworth Tea Selection

Wentworth Breakfast |

Guest Minimum | 20

Selection of Juices - Orange, Grapefruit, Cranberry, Apple and V-8
 Fresh Sliced Seasonal Fruit and Berries
 Assorted Breakfast Pastries, Muffins and Danish
 Individual Dry Cereals served with Whole and Skim Milk
 Fruit Preserves and Sweet Butter
 Individual Fruit Yogurt with House Made Granola
 Hot Oatmeal with Brown Sugar and Raisins
 Baileys French Toast with Maple Syrup
 Freshly Scrambled Eggs
 Crispy Breakfast Potatoes
 Country Sausage and Applewood Smoked Bacon
 Freshly Brewed Regular and Decaffeinated Coffee
 The Wentworth Tea Selection

Spa Inspired Hot Breakfast |

Guest Minimum | 20

Selection of Juices - Orange, Grapefruit, Cranberry, Apple and V-8
 Naked Juice and Smoothies
 Fresh Sliced Seasonal Fruit and Berries
 Steel Cut Oatmeal, Sun Dried Fruits and Turbinado Sugar
 House Made Granola, Berries and Greek Yogurt Parfait
 Bran-Raisin Muffins with Fruit Preserves and Butter
 Hard Boiled Eggs
 Herb Roasted Fingerling Potatoes
 Crispy Turkey Sausage Patty
 Freshly Brewed Regular and Decaffeinated Coffee
 The Wentworth Tea Selection

Select One:

- Egg White Frittata, Oven Dried Tomatoes, Wilted Spinach, Caramelized Onions and Feta
- Scrambled Eggs with Scallion, Mozzarella, Roasted Peppers, Roasted Mushrooms
- Spa Skillet, Egg Soufflé, Black Beans, Melted Fresh Mozzarella, Pico de Gallo, Ranchero Sauce

**A \$75 Surcharge will be Added to the Menu When Prepared for Fewer than the Guest Minimum*

**Two Hour Maximum Serve Time for all Items*

**Prices Do Not Include a 20% Taxable Service Charge and 9% NH Tax*



Breakfast Express: |

Guest Maximum | 15

Selections May Change Seasonally, Orders to be taken at Start of Meeting

- Two Eggs any Style, Choice of Toast, Bacon or Country Sausage, Breakfast Potatoes
- Buttermilk Pancakes, Blueberry or Plain, choice of Bacon or Country Sausage, Maple Syrup
- Eggs Benedict, English Muffin, Canadian Bacon, Hollandaise, Breakfast Potatoes
- Hot Oatmeal, Served with Fresh Berries, Milk and Blueberry Muffin

Selection of Juices: Orange, Grapefruit, Cranberry, Apple and V-8
 Freshly Brewed Regular and Decaffeinated Coffee
 The Wentworth Tea Selection

Travelers Box Breakfast |

Juice, Whole Fruit, Muffin, Granola Bar, Yogurt Cup

Breakfast Enhancements:

To be Added to Any Breakfast Menu

- Baileys French Toast with Maple Syrup
- Individual Fruit Yogurts with House Made Granola
- Assorted Dry Cereal with Whole and Skim Milk
- Steel Cut Oatmeal with Sun Dried Fruits and Turbinado Sugar
- Smoked Salmon Display with Traditional Accompaniments
- Gulf Shrimp and Creamy Cheddar Grits
- Mini Quiche with Bacon, Swiss and Spinach
- Classic Eggs Benedict, English Muffin, Hollandaise
- Maine Lobster Eggs Benedict, English Muffin, Tarragon Scented Hollandaise
- Maple Glazed Smoked Boneless Pork Loin
- Belgian Waffles, Vanilla Chantilly Cream, Fresh Berry Compote, Maple Syrup
- Bagels, Plain and Flavored Cream Cheese
- Substitute Turkey Sausage Patty
- Freshly Scrambled Eggs
- Applewood Smoked Bacon
- Country Sausage
- Crispy Breakfast Potatoes
- Scrambled Egg Sandwich with Cheese on an English Muffin, Your choice of Ham, Bacon, or Sausage

Chef Attended Omelet Station |

One Chef per 50 People Required

Swiss, Cheddar Cheese, Mushroom, Scallion, Tomato, Bell Pepper, Baby Spinach, Virginia Ham, Applewood Smoked Bacon, Country Sausage, Regular Eggs and Egg Whites

Enhance Your Omelet Station:

- Maine Lobster
- Jumbo Lump Crab
- Rock Shrimp

New Castle Brunch Buffet |

Guest Minimum | 50

Selection of Juices: Orange, Grapefruit, Cranberry, Apple and V-8
 Fresh Sliced Seasonal Fruit and Berries
 Assorted Freshly Baked Pastries and Muffins
 Bagels with Plain and Flavored Cream Cheese
 Baileys French Toast with Maple Syrup
 Scrambled Eggs
 Crispy Breakfast Potatoes
 Country Sausage and Applewood Smoked Bacon
 Assortment of Mini Quiches

Salad:

Petite Field Greens, Seasonal Accompaniments, Citrus and Herb Vinaigrette

Entrées:

Grilled Breast of Chicken, Prosciutto and White Bean Ragout, Marsala Sauce, Roasted Cipollini Onions
 Mushroom Ravioli, Garlic Parmesan Cream Sauce, Local Foraged Mushrooms

Assorted Dinner Rolls and Butter
 Wentworth Dessert Display
 Freshly Brewed Regular and Decaffeinated Coffee
 The Wentworth Tea Selection

Add Carving Station |

Uniformed Chef Required for Carving Station for Every 75 People

Select One:

- Maple-Mustard Glazed Ham, Mustard, Assorted Rolls
Peppercorn Crusted Striploin, Horseradish and Chive Cream, Assorted Silver Dollar Rolls
- Citrus Brined Turkey Breast, Cranberry Compote, Tarragon Aioli, Assorted Rolls
- Cedar Planked Atlantic Salmon, Apple-Fennel Slaw, Toasted Spice Aioli

Enhance your Buffet:

- Unlimited Champagne and Mimosa Brunch
- Smoked Salmon Display with Traditional Accompaniments
- Classic Eggs Benedict, English Muffin, Hollandaise
- Maine Lobster Eggs Benedict, English Muffin, Tarragon Scented Hollandaise
- Belgian Waffles, Vanilla Chantilly Cream, Fresh Berry Compote, Maple Syrup
- Chilled Seafood Display: Jumbo Shrimp Cocktail
- Oysters on the Half Shell

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BREAKS

Beverage Break

Half Day Break (maximum 4 hours)

Full Day Break (maximum 8 hours)

Freshly Brewed Regular and Decaffeinated New England Coffee, Wentworth Tea Selections, Assorted Soft Drinks, Spindrift Seltzers & Bottled Water and Juice

Coffee and Tea Service | (2 hour maximum)

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Beverage Break Enhancements

Based on Consumption

- Artesian Water-San Pelligrino, Aqua Pana
- Maine Root Soda
- Assorted Bottle Juices
- Assorted Bottled Soft Drinks
- Spindrift Seltzers
- Naked Juices and Smoothies
- Full Throttle Energy Drink
- Bottles of Iced Tea and Lemonade
- Probiotic Kombucha
- Cold Brew Iced Coffee

THEMED BREAKS

30 Minutes of Continuous Service

Being Fit |

Granola Bars

KIND Bars (gluten free)

Assorted Deluxe Nuts

Sliced Fruit with Yogurt Dip

Naked Juice and Smoothies

Build Your Own Parfait |

Greek Yogurt

Fresh Seasonal Berries

House made Granola, Local Honey, Assorted Nuts,

Toasted Coconut, Maple Syrup and Cinnamon

Tailor Made Break |

Select Three:

- Assorted Bags of Chips
- Mini Pretzels
- House Made Cookies
- Whoopie Pies
- Soft Pretzels
- Cinnamon Sugar Doughnuts
- Mini Cupcakes
- Whole Fruit
- Assorted Yogurts
- KIND Bars
- Sliced Fruit

Make Your Own Trail Mix |

Toasted Oats

Sundried Fruits

Toasted Nuts

Chocolate Drops

M&M candies

Fromage |

Selections of Cow, Goat and Sheep's Milk Cheese paired with honey, olives, jams and fresh fruit

Welcome to the Seacoast |

Assortment of Mini Whoopie Pies

Maine Blueberry Soda

Petite Lobster Rolls

Kettle Chips with Onion Dip

Welcome to the Pub |

Warm Soft Pretzels with Assorted Mustard

Pigs in a Blanket with Ketchup

Fried Pickles

Assorted Flavored Popcorn

Nacho Platter with Tri colored Tortilla Chips, Grilled Chicken, Refried Beans, Jalapeno, Tomato, Scallion, Black Olive, Lime Sour Cream and Salsa

Diner Specialties |

Meat Loaf Sliders on Brioche Buns, House made Gravy, Petite Chicken Pot Pies with Garden Fresh Vegetables and Herb Gravy

Cheese Fries

Mini BLT

Chocolate, Chocolate, Chocolate |

Chocolate Chip Cookies, Double Fudge Brownies, Whoopie Pies, Chocolate Dipped Strawberries, Chocolate Truffles

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Make Your Own Bruschetta |*Guest Maximum | 40*

Crispy Garlic Crostini, White Bean Puree, Basil Pesto, Oven Dried Tomatoes, Olive Tapenade, White Anchovies, Fresh Mozzarella, Roasted Pepper Salad, Crumbled Goat Cheese, Red Hot Chili Flakes, Extra Virgin Olive Oil

Juice/Mocktails Bar |*Guest Maximum | 50*

Blend your own Elixir

A Selection of 3 Fresh Squeezed Juices

Berries, Sparkling Water, Fresh Picked Herbs, Shaved Cucumber, Sugarcane Skewer, Fresh Sliced Fruit

À la carte*Must be Ordered for Guaranteed Head Count**Priced per Person*

- Assorted KIND Bars
- Assorted Chips, Popcorn and Pretzels
- House made Seasonal Biscotti
- Assorted Fruit Yogurts
- Assorted Cookies
- Double Chocolate Brownies
- Granola Bars
- Warm Soft Pretzels with Assorted Mustards
- Selection of Whole Fruit
- Sliced Fruit Display
- Mini Cupcake Assortment
- Mixed Nuts
- Chips and Salsa
- French Macaroons
- Seasonal Crisp Vegetables with Herb Dip, Hummus, Cucumber-Feta Dip, Pita Chips

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LUNCH

Executive Express Lunch |

Guest Maximum | 15

Selections May Change Seasonally

Order Forms to be Completed at Start of Meeting and Picked up by 10am

Meals are Prepared in SALT and delivered at Designated Lunch Hour

- Hearts of Romaine with Grilled Chicken; Creamy Caper Dressing, Parmesan Reggiano, Wood Oven Croutons, Black Olive, White Anchovies
- Half Portion Cavatelli Pasta; Free Range Chicken, Wild Mushrooms, Peas, Pine Nuts, Spinach, Porcini Cream
- Lobster Roll; Fresh Picked Maine Lobster, Sicilian Lemon Mayonnaise, Sea Salt, Hearth Baked Roll
- Butchers Burger; Pancetta, Fontina, Beefsteak Tomato, Lettuce, Truffle Mayonnaise, Soft Roll
- Citrus Brined Grilled Chicken; Pickled Pepper Relish, Toasted Local Ciabatta, Smoked Provolone, Baby Arugula
- Eggplant Parmesan Campania Sandwich; Crispy Eggplant, Overnight Tomato Sauce, Fresh Mozzarella, Basil Pesto, Herb Stuffed Focaccia

Enhancements:

- Assorted Petite Dessert Display
- Assorted Cookies and Brownies

Corner Store Deli Buffet |

Chef's Selection of Two Chilled Salads

Selection of Meats and Cheese:

Sliced Virginia Ham, Oven Roasted Turkey, Roast Beef, Tuna Salad, Deviled Egg Salad
Sliced Imported and Domestic Cheese
Leaf Lettuce, Sliced Tomato, Red Onion, Maitland Farm Kosher Dill Pickle
Mayonnaise, Mustard and Horseradish
Selection of Locally Baked Hearth Breads
Kettle Chips
Cookies and Brownies

Soup and Salad Bar |

Guest Minimum | 20

Guest Minimum will be Waived if Opting for Chef's Choice of Two Soups

Hearth Baked Dinner Rolls
Wentworth Dessert Display

Soups - Select Two:

- Creamy Wild Mushroom Bisque
- New England Clam Chowder
- Lobster Bisque
- Butternut Bisque
- Turkey and White Bean Chili
- Beef and Barley Soup
- Cheddar and Local Ale
- White Bean, Chorizo, Kale, Seasonal Vegetables
- Homestyle Chicken and Orzo

Salads - Select Two:

- Classic Caesar Salad
- Farmers Market Salad, Seasonal Vegetables, White Balsamic Vinaigrette
- Asian Vegetable Salad, Ginger Vinaigrette, Crispy Wontons
- Strawberry and Goat Cheese Salad, Balsamic Dressing and Petite Lettuce
- Tomato and Mozzarella Caprese
- Greek Salad, Red Wine and Oregano Vinaigrette

Salad Enhancements:

- Grilled Chicken
- Grilled Shrimp
- Lobster Salad
- Sliced Sirloin

Noodle Bowl Bar |

Guest Maximum | 40

Ramen Noodles

Broth - Select Two:

- Tom Yum
- Vegetarian Miso
- Spicy Pork

Protein - Select Two:

- Soy Glazed Pork Belly
- Braised Short Rib
- Tofu
- Tea Smoked Chicken
- Jumbo Shrimp

Additional Toppings to Include: Bok Choy, Kimchi, Napa Cabbage, Mushrooms, Radish, Pickled Carrot, Quick Pickled Cucumbers, Soy Eggs, Pickled Ginger, Sweet Soy, Chili Paste, Scallion, Crispy Shallot

Mixed Greens: Sesame Ginger Vinaigrette, Wonton Crisps, Toasted Cashews, Cucumber, Tomatoes

Chocolate Matcha Cake
Mango Tartlets

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Chef's Choice Hot Lunch Buffet |

Chef's Selection of Hot Entrees and Accompaniments

South of the Border Lunch Buffet |

Guest Minimum | 20

Field Greens, with Shaved Cucumber, Grape Tomatoes,
Roasted Corn, Black Beans, Shaved Farmer's Cheese,
Cilantro-Lime Vinaigrette
Spanish Rice, Refried Beans

Make your own Fajita Bar to include:

Warm Flour Tortillas
Marinated Grilled Chicken Breast
Flame Broiled Sirloin
Sautéed Peppers and Onions
Guacamole
Coriander Scented Sour Cream
Pico de Gallo
Shredded Monterey Jack Cheese
Cinnamon Honey Sopapillas

Enhancement:

- Add Grilled Marinated Shrimp

Coastal New England Lunch Buffet |

Guest Minimum | 20

Chef's Selection of Three Seasonal Chilled Salads
Cornbread
New England Clam Chowder with Chowder Crackers
Miniature Lobster Rolls
Boneless Maple Barbeque Chicken Breast
Red Bliss Potatoes with Sea Salt, Parsley and Butter
Boston Baked Beans
Whoopie Pies
Lemon Tartlets

Carnegie Deli Hot Sandwich Buffet "Build Your Own" |

Guest Minimum | 20

Chef's Selection of Two Chilled Salads

Selection of Meats and Cheese:

Hot Pastrami, Oven Roasted Turkey, Hot Sliced Roast Beef
Traditional Accompaniments
Sliced Imported and Domestic Cheese
Maitland Farm Kosher Dill Pickle
Mayonnaise, Mustard and Horseradish, 1000 Island Dressing, Selection of Locally Baked Hearth Breads
Kettle Chips
Cookies and Brownies

Backyard Barbeque Buffet |

Guest Minimum | 20

Chopped Salad with Poppy Seed Vinaigrette and Creamy Ranch
Homemade Macaroni Pasta Salad
Maple Barbeque Chicken
Grilled Sirloin Burger
Hearth Baked Rolls
Traditional Accompaniments
Creamy Coleslaw
Cowboy Beans
Sliced Watermelon
Cookie Bar Display

Tailor Made Lunch Buffet

Choice of 2 Entrees |

Choice of 3 Entrees |

Guest Minimum | 30

Chef's Selection of Soup du Jour

Salads-Select Two:

- Tomato and Fresh Mozzarella Caprese with Hand Picked Basil, Balsamic Reduction and Chilean Olive Oil
- Hearts of Romaine, Creamy Caesar Dressing, Shaved Parmesan, Blistered Petite Tomatoes, Kalamata Olives, Rosemary Croutons
- Farmers Market Salad, Petite Greens with Shaved Vegetables and Seasonal Vinaigrette
- Mediterranean Cous Cous Sald, Marinated Artichokes, Crumbled Feta, Pine Nuts and Mint Vinaigrette
- Seasonal Pasta Salad, House Made Vinaigrette, Marinated and Pickled Vegetables, Garbanzo Beans

Entrées:

- Grilled Chicken Breast with Lemon Caper Butter Sauce
 - Penne Pasta with Shrimp, Lobster, Wilted Spinach, Vermouth Tomato Sauce
 - Cracker Crumb Crusted Haddock, Dijon Sauce
 - Roast Turkey, Stuffing, Herb Gravy
 - Yankee Pot Roast, Home-style Gravy
 - Roast Pork Loin with Apricot Glaze and Stone Fruit Chutney
 - Cheese Tortellini, Pesto Cream Sauce, Sundried Tomatoes, Grilled Portobello Mushrooms, and Artichoke Hearts
 - Grilled Chicken with Wild Mushrooms, Pearl Onions, and a Spinach Cream
 - Atlantic Salmon, Melted Leeks, Pancetta, Lemon-Dill Beurre Blanc
 - Smokey Stewed Eggplant, Tomato, Peas, and Fresh Cilantro
- Chef's Selection of Potatoes or Rice and Seasonal Vegetables
Rolls and Butter
Wentworth Petite Dessert Display

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*Two Hour Maximum Serve Time for all Items

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Lunch Buffet Enhancements:

- Miniature Lobster Rolls
- Creamy Wild Mushroom Bisque
- New England Clam Chowder
- Lobster Bisque
- Butternut Bisque
- Beef and Barley Soup
- Cheddar and Local Ale
- Home-style Chicken and Orzo
- White Bean, Chorizo, Kale, Seasonal Vegetables

Plated Working Lunch**Soup or Salad – Select One:**

- Creamy Wild Mushroom Bisque
- New England Clam Chowder
- Lobster Bisque
- Beef and Barley Soup
- Cheddar and Local Ale
- Classic Caesar Salad
- Farmers Market Salad, Seasonal Vegetables, White Balsamic Vinaigrette
- Strawberry and Goat Cheese Salad, Balsamic Dressing and Petite Lettuce
- Tomato and Mozzarella Caprese
- Greek Salad, Red Wine and Oregano Vinaigrette

Entrée – Choice of One Priced Per Entrée

Choice of 2 – Add \$5 per guest, Must Provide Pre-Counts and Entrée Cards 5 Days Prior

Choice of 2 Tableside Ordering - Highest Price Prevails Plus \$12 per Person

Chilled Selections:

- Wentworth Turkey Club - Roasted Turkey, Cheddar Cheese, Applewood Smoked Bacon, Leaf Lettuce, Tomato, Potato Salad, Maitland Farms Pickle
- Seared Tuna Nicoise - Marinated French Beans, Boiled Hens Egg, Red Bliss Potato, Imported Olives, Blistered Tomatoes, Pickled Red Onion, Sherry and Herb Vinaigrette
- Maine Lobster Roll - Hand Picked Maine Lobster, Lemon Mayonnaise, Buttered Brioche Roll, Kettle Chips, Maitland Farms Pickle
- Wentworth Muffaletta - Mortadella, Genoa Salami, Sopressata, Roasted Peppers, Olive Tapenade, Provolone cheese, Pasta Salad, Maitland Farm Pickle

Hot Selections:

- Baked Cracker Crumb Crusted Haddock, Whipped Potatoes, Seasonal Vegetables, Lemon Herb Butter Sauce
- Oven Roasted Chicken Saltimbocca, Imported Prosciutto, Garden Sage, Provolone, Asparagus, Whipped Potatoes and Madeira Scented Demi

- Open Faced Grilled Sirloin Sandwich, Sourdough Bread, Mushroom Gravy, Crispy Onions, Seasonal Vegetables
- Wild Mushroom Ravioli, Truffle Cream, Wilted Greens, Seasonal Vegetables

Dessert – Select One:

- Seasonal Cream Tart
- Wentworth Cheesecake with Macerated Berries
- Lemon Meringue Tart with Blackberry Coulis
- Chocolate Flourless Lava with Caramel Mousse, Coffee Anglaise & Berries

Fresh Baked Dinner Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Afternoon Tea Time |

Guest Minimum | 20

Seasonal Fresh Fruit Plate

Assortment of Sandwiches: (Plated and Served to your Guests)

- House Cured Salmon, Beer Bread, Horseradish Cream, Pickled Red Onion, Dill
- Maine Lobster Profiterole, Lemon and Chervil Aioli
- Cucumber Cup with Peeky Toe Crab Salad
- Lemon Poppy Seed Bread, Smoked Duck Breast, Blueberry Compote
- Poached Pear and Vermont Brie, Candied Pecans

Traditional English Scones with Devonshire Cream and Preserves

Assorted Miniature Pastries and Chocolate Dipped Strawberries

Freshly Brewed Black, Green and Herbal Tea

Box Lunch Selection |

Includes: Pasta Salad, Kettle Chips, Cookies, Whole Fruit, Spring Water

- The Newcastle: Smoked Virginia Ham, Swiss Cheese, Pickles and Honey Mustard on Kaiser Roll
- The Wentworth: Roasted Turkey Sandwich, Deli Roll, Lettuce, Tomato, Onion, Cheddar and Avocado Mayonnaise
- The Marina: Roast Beef Sandwich, Horseradish Mayonnaise, Lettuce, Tomato, Shaved Red Onion, Ciabatta Roll
- The Spa: Grilled Vegetable Wrap, Hummus, Fresh Mozzarella

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RECEPTIONS

Butler Passed Hors d'oeuvre Selection |

Cold:

- California Rolls
- Spicy Thai Vegetable Roll
- Lobster Salad Profiteroles
- Cocktail Shrimp with Bloody Mary Cocktail Sauce
- Brie and Strawberry with Black Pepper Balsamic Drizzle
- Yellowfin Tuna Tartare with Crispy Wontons and Ginger Scented Pickled Onions
- Chicken with Asian Slaw in Wonton Cups
- Beef and Brie on Garlic Crostini
- Oyster Shooter, Gazpacho, Lemon Oil
- Truffle Deviled Eggs, Caviar
- Scallop Ceviche, Cilantro and Lime
- Smoked Salmon and Boursin Canapé, Dill and English Cucumber
- Duck Bahn Mi, Kimchee, Chili Aioli
- Watermelon, Tomato and Fresh Mozzarella Skewer
- Chicken Liver Pate, Brioche Crostini with Pear Mostarda

Hot:

- Peking Duck Spring Roll, Pomegranate- Ponzu Dipping Sauce
- Scallops Wrapped in Smoked Bacon, Lemon and Chervil Aioli
- Vegetarian Spring Rolls, Sweet Chili Sauce
- Miniature Beef Wellington with Black Truffle Aioli
- Maryland Style Crab Cake, Pickled Mustard Seed Aioli
- Pork and Vegetable Pot Sticker Sesame- Soy Dipping Sauce
- Chicken Sate with Thai Peanut Sauce
- Coconut Crusted Shrimp Mango Sweet Chili sauce
- Spinach and Feta Turnover
- Beef Empanada Sauce Romesco
- Vegetable Samosa
- Artisan Cheese Arancini, Truffle Scented Tomato Gravy
- Beef Sate with Chimmichuri
- Baked Local Oysters with Spinach, Bacon and Parmesan
- Chorizo and Sweet Potato Quesadilla
- Braised Pork Buns, Pickled Cucumber, Cilantro
- Curried Shrimp Skewer
- Crispy Chicken, Pretzel Crostini with IPA Mustard
- BBQ Chicken Mole with Radish Slaw

Deluxe Reception Displays

60 Minutes of Continuous Service

Must be Ordered for Guaranteed Head Count

Seasonal Crisp Vegetables |

Herb Dip, Hummus, Cucumber-Feta Dip, Pita Chips

Sliced Fruit Display with Berries |

Blueberry-Mint Yogurt

Imported and Domestic Cheese Display |

Traditional Accompaniments, Crostini and Crackers

Charcuterie Display |

Selection of Imported Salamis and Artisanal Meats, Pickled Vegetables, Mustards and Garlic Crostini

Farmer's Board |

A Combination of our Imported and Domestic Cheese Display and Charcuterie Display

Vegetarian Antipasto |

Variety of Olives, Grilled, Roasted and Pickled Vegetables, Roasted Garlic Aioli, Romesco and Breads

Assorted Sushi Display | 50 pieces

Wasabi, Pickled Ginger and Soy Sauce Chopsticks

Duchess Potato Bar |

Individual Herb Duchess Potatoes, Truffle Fondue, Pancetta, Scallions, Parmesan Cheese, Braised Short Rib, Maine Lobster, Asparagus Tips

Street Foods |

Italian Sausage and Peppers, Shrimp Shumai with Dipping Sauce, Vietnamese Beef Sate with Spicy Peanut Sauce, Buffalo Wings, Noodle Box with Stir Fried Vegetables

Tapas Display |

Beef Empanadas with Romesco, Spicy Grilled Shrimp with Salsa Verde, Grilled Chorizo, Marinated Mushrooms, Fire Roasted Peppers, Cumin Scented Olives, Sliced Manchego with Olive Oil, Bread Display

Chilled Seafood Displays

Priced per piece

Served with Fresh Lemons, Bloody Mary Cocktail Sauce, Maitland Farms Horseradish and Seasonal Mignonette

- Jumbo Shrimp Cocktail
- Oysters on the ½ Shell
- Clams on the ½ Shell
- ½ Chilled Split Lobster Tail
- Alaskan King Crab Legs | *Market Price*

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STATIONS

Salad Stations

Caesar Salad |

Romaine Lettuce with House made Caesar Dressing, Parmesan Cheese, Croutons, Kalamata Olives, Grape Tomatoes, and White Anchovies

Warm Spinach Salad |

Baby Spinach, Duck Confit, Shiitake Mushrooms, Shallot, Raspberries, Toasted Hazelnuts, Berry Vinaigrette

Enhancements:

- Grilled Chicken
- Grilled Shrimp \$6
- Sliced Sirloin \$8

Carving Stations

*Require (1) Chef per 100 People at \$125
Each Item Must be Ordered to Serve Guarantee*

Northeast Family Farms Roasted Leg of Lamb |

Mint Chimichurri and Pita
Serves 25 Guests

Cedar Planked Atlantic Salmon |

Apple Slaw, Toasted Spice Aioli
Serves 15 Guests

Maple-Mustard Glazed Ham |

Mustard, Assorted Rolls
Serves 40 Guests

Peppercorn Crusted Striploin |

Sauce Romesco, Assorted Silver Dollar Rolls
Serves 25 Guests

Citrus Brined Turkey Breast |

Cranberry Compote, Tarragon Mayonnaise, Brioche Slider
Serves 20 guests

Steamship of Pork |

Brown Sugar-Rum Glaze, Assorted Rolls
Serves 40 Guests

Roasted Tenderloin of Beef |

Horseradish Cream
Serves 15 Guests

Coconut and Lime Crusted Mahi Mahi in Banana Leaf

|
Mango Chutney, Thai Basil Aioli
Serves 20 Guests

Roasted Whole Cauliflower |

Caper Brown Butter, Sauce Romesco
Serves 20 Guests

Grilled Vegetable and Goat Cheese Strudel |

Petite Field Greens, Sherry Vinaigrette
Serves 20 Guests

Action Stations

Required (1) Chef per 75 People

Sauté Station |

Select One:

- Lemon Shandy Scented Shrimp Sauté Garlic, Fresh Herbs and a Splash of Shandy, Grilled Ciabatta
- Pan Seared Crab Cakes Lemon and Herb Remoulade
- Beef Tips "Diane Style"
- Crispy Onions, Cognac, Rosemary Toast

Ichiban Wok Station |

Select Two:

- Szechwan Beef
- Cashew Chicken
- Asian Shrimp
- Vegetarian Tofu

Steamed Rice, Gluten Free Soy, Sriracha, Take out Boxes, Chopsticks

Live Chowder Station |

New England and Manhattan style soup bases
Chef's Selection of assorted chowder
accompaniments: Lobster, Chicken, Clams, Leeks, Crab, Potatoes, Bacon and more

Pasta Station |

Served with freshly grated pecorino Romano, crostini, red pepper flakes, olive oil and cracked black pepper

Select Two:

- Rigatoni with Classic Bolognese and Herbed Ricotta
- Farfalle Pasta with Free Range Chicken, Vodka Pink Cream Sauce, Ricotta Salata
- Tri-colored Cheese Tortellini, Creamy Pesto Sauce, Asparagus Tips, Feta and Toasted Pine Nuts
- Orrechiette, Fennel Sausage, Broccoli Rabe, Toasted Garlic, Chili Flake
- Linguini and Seafood Fra Diavolo, Shrimp, Clams, Mussels in a Spicy Marinara Sauce

**A \$75 Surcharge will be Added to the Menu When Prepared for Fewer than the Guest Minimum*

**Two Hour Maximum Serve Time for all Items*

**Prices Do Not Include a 20% Taxable Service Charge and 9% NH Tax*



DINNER

Tailor Made Dinner Buffet |

Guest Minimum | 30

Salads – Select 3:

- Tomato and Fresh Mozzarella Caprese with Hand Picked Basil, Balsamic Reduction and Chilean Olive Oil
- Classic Caesar Salad
- Farmers Market Salad, Petite Greens with Shaved Vegetables and Seasonal Vinaigrette
- Mediterranean Cous Cous Salad, Marinated Artichokes, Crumbled Feta, Pine Nuts and Mint Vinaigrette
- Roasted Vegetable and Grain Salad, Olive Oil and Herb Vinaigrette
- Seasonal Pasta Salad, House made Vinaigrette, Marinated and Pickled Vegetables, Garbanzo Beans

Entrée – Select 3:

- Baked Local Haddock, Lemon Caper Butter Sauce
- Sliced Grilled Sirloin, Mushroom Sauté, Caramelized Cipollini Onions
- Rosemary Mustard Rubbed Pork Loin, Hard Cider Jus, Wilted Greens
- Veal Cutlets Saltimbocca, Fresh Sage, Prosciutto, Aged Provolone
- Bistro Style Chicken, Baby Peppers and Squashes, Herb Vinaigrette
- Grilled Swordfish, Salsa Verde, Minted White Bean and Haricot Vert Salad
- Atlantic Salmon, Fennel Slaw, Citrus Butter
- Crispy Cornmeal Crusted Acadian Redfish, Malt Vinegar Aioli
- Chef's Seasonal Vegetable Ravioli
- Tri-Colored Cheese Tortellini, Wilted Spinach, Blistered Tomatoes, Sage Brown Butter

Chef's Selection of Vegetable and Starch
Freshly Baked Dinner Rolls and Butter

Wentworth Dessert Display
Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Steakhouse Dinner Buffet |

Guest Minimum | 30

Seafood Cobb Salad - Crispy Iceberg, Poached Shrimp, Crab, Maine Lobster, Cucumber, Backyard Tomatoes, Scallions, Smokehouse Bacon, Champagne Vinaigrette
Classic Caesar Salad – Romaine Lettuce, Creamy Caesar Dressing, Shaved Parmesan, Croutons

Grilled Onion, Tomato, Mozzarella Salad, Olive Oil, Balsamic Vinegar
Seafood Chowder – Assorted Atlantic Fish & Shellfish, Hand Dug Potatoes & Local Cream

Sliced Dry Aged Strip Steak, Peppercorn Demi, Fried Onions
Lamb Porterhouse, Mint Chimmichurri, Rosemary Scented Lamb Jus
Truffle Honey Glazed Airline Chicken Breast
Citrus and Brown Butter Basted Chilean Sea Bass, Ginger Carrot Puree

Roasted Wild Mushrooms
Lobster-Tarragon Mashed Potatoes
Jumbo Asparagus, Truffle Studded Pecorino
Wentworth Scalloped Potatoes

Crème Brulee Tartlets
Chocolate Mousse Cake
Key Lime Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Farm to Table |

Guest Minimum | 30

Uniformed Chef Required for Carving Station per 75 guests

Roasted Beet Salad - Arugula, Crumbled Goat Cheese, Citrus-Mustard Vinaigrette, Toasted Almonds
Chopped Salad - North Country Smokehouse Bacon, Crumbled Blue Cheese, Backyard Tomatoes, Hot House Cucumbers, Pickled Onions, Cider Vinegar Dressing

Local Mussels, Maine Potatoes, Chorizo, Amber Ale Beer Braised Northeast Family Farms Meatballs
Misty Knolls Chicken Thigh Coq au Vin "style"
Local Cheese Curds, Roasted Potatoes
NH Cobb Smoked Bacon, Indigenous Mushrooms, Pearl Onions, Pan Sauce
Snug Valley Farms Pork Tenderloin, Blueberry BBQ Sauce

Carved:
North Star Sheep Farm Garlic and Dill Rubbed Leg of Lamb

Chocolate Beet Cake
Apple Blackberry Crumble

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

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New Castle Lobster Bake |*Guest Minimum | 30**Under Minimum Fee \$100*

Seasonal Field Greens - Cucumber, Baby Tomatoes,
White Balsamic Dressing
New England Clam Chowder
Steamed Local Soft Shell Clams with Melted Butter
and Fresh Lemons

1 ¼ Pound Steamed Maine Lobster (1 per guest)
Marinated Sliced Sirloin with Mushroom Demi
Maple Barbeque Chicken

Boiled Sweet Native Corn
Parsley Potatoes
Cabbage Slaw
Fresh Baked Cornbread

Sliced Watermelon
Blueberry Bread Pudding
Mini Chocolate Cream Pies
Lemon Meringues

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Vineyard Buffet |*Guest Minimum | 30*

Tri-colored Potato Salad - Caramelized Leeks,
Champagne Vinaigrette
Roasted Beet and Baby Kale Salad - California Goat
Cheese, Minus 8 Vinaigrette
Heirloom Tomato and Watermelon Salad - Basil,
Mozzarella, Chili scented Balsamic Vinegar

Seafood Cioppino - Fennel, Clams, Mussels, Calamari,
Rock Fish, Fregola, Plum Tomato, Crostini
Dill Pollen Dusted Wild Salmon - Blush Butter Sauce
Multi Grain Tabbouleh - Arugula Salad
Garlic Rubbed Cornish Game Hens with Summer
Vegetable Ragout, Merlot Spiked Demi
Red Wine Spiked Beef Tips with Crispy Onions, Grilled
Artichokes, Mushroom Confit

Ice Wine Panna Cotta
Chocolate Merlot Tartlets
Champagne Cupcakes

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Italian Dinner Buffet |*Guest Minimum | 30*

Vegetarian Antipasto - Variety of Olives, Grilled,
Roasted and Pickled Vegetables, Breads
Tomato and Mozzarella Caprese
Classic Caesar Salad

Chicken Saltimbocca, Prosciutto, Sage, Provolone
Cheese, Madeira Wine Sauce
Shrimp and Maine Mussel Scampi
Eggplant Parmesan
Pasta Puttanesca

Rosemary and Garlic Roasted Fingerling Potatoes
Seasonal Vegetables

Tiramisu
Pistachio Cannoli
Salted Caramel Budino

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Luau Dinner Buffet |*Guest Minimum | 30*

Display of Tropical Fresh Fruit
Homemade Macaroni and Potato Salad
Tomato, Red Onion and Heart of Palm, Ginger-Miso
Dressing

Coconut Coated Mahi Mahi with Lemongrass Citrus
Butter
Grilled Breast of Huli Huli Chicken
Mango Barbeque Teriyaki Marinated Sirloin Steak

Wok Flashed Vegetables
Sugar Glazed Sweet Potatoes

Pineapple Upside Down Cake
Coconut-Banana Cupcakes
Key Lime Tart

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Enhancement:

- Add Roast Suckling Pig

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New England Summer Cookout |

Guest minimum | 30

Farmers Market Salad
Chef's Choice of Homemade Dressings
Creamy Potato Salad
Old Fashioned New England Cole Slaw

Maple Barbeque St. Louis Ribs
Grilled Salmon with Lemon Dill Crème Lemon
Rosemary Grilled Chicken

New England Baked Beans
Baked Macaroni and Cheese
Corn on the Cob
Cornbread

Sliced Watermelon
Peach Crisp
S'mores Brownies

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Enhancements:

- Carved Smoked Beef Brisket
- Grilled Lobster Tails

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PLATED DINNER

Choice of 2 (Plus a Vegetarian) - Tableside Ordering, Highest Price Prevails Plus \$12 per Person
Choice of 3 (plus a vegetarian) - Pre-Counts and Entrée Cards Required 5 Days Prior, Priced per Entrée
Duets Offered as Single Entrée (Plus a Vegetarian Option) Not to be Combined with Individual Entrées

Chef's Selection of Seasonal Vegetable and Potato or Rice
 Dinner Rolls and Butter
 Freshly Brewed Regular and Decaffeinated Coffee
 Wentworth Tea Selection

Salad – Select One:

- Watercress and Endive Salad - Herb Studded Brie, Pickled Red Onion, Crispy Pancetta, Local Honey Mustard Vinaigrette
- Petite Field Greens - Fresh Seasonal Berries, Toasted Almonds, Crumbled Feta, Herb Vinaigrette
- Vine Ripened Tomato and Fresh Mozzarella Caprese - Basil, Spanish Olive Oil, Balsamic Reduction
- Classic Caesar Salad
- Baby Wedge Salad - Crumbled Gorgonzola, Crispy Bacon, Pickled Onion, Pecans, Tomatoes, Balsamic Drizzle
- Baby Spinach and Arugula - Roasted Beets, Hazelnuts, Crumbled Goat Cheese, Shaved Fennel, Citrus Herb Vinaigrette

Entrées:

Grilled Salmon/Steelhead/Arctic Char
 Tomato Relish, Basil Butter Sauce
(Based on Seasonal availability)

Pan Seared Chilean Sea Bass
 Miso Glaze, Ginger-Lemongrass Butter Sauce

Bell & Evans Organic Free Range Chicken Breast
 Orange Maple Glaze, Pecan Biscuit

Pan Seared Misty Knolls Chicken -
 Fresh Mozzarella, Tomato Ragout, Basil

Herb Scented Roast Chicken -
 Exotic Mushrooms, Smoked Bacon, Red Wine Jus

Grilled Northeast Family Farms Pork Chop
 Grilled Peach Chutney, Bourbon Demi

Grilled Tenderloin Beef
 Caramelized Cipolinnis, Balsamic Demi

Pan Roasted Atlantic Swordfish
 Fennel and Roasted Pepper Salad, Tomato Saffron Butter Sauce

Veal Chop
 Warm Apple-Sage Compote, Caramelized Shallot Demi

Buffalo Tenderloin
 Griddled Cornbread, Cassis Reduction

Grouper
 Lobster Succotash, Lobster-Brandy Butter

Mahi Mahi
 Pineapple-Jicama Salad, Ginger-Soy Glaze

Crispy Roasted ½ Duckling
 Blood Orange-Thyme Jus

Wild Mushroom Ravioli
 Braised Greens, Truffle Cream

Butternut Squash Ravioli
 Braised Greens, Caramelized Purple Onions, Brown Butter and Sage

Eggplant and Artisan Cheese Napoleon
 Grilled Asparagus, Roasted Garlic Tomato Sauce

Duets:

Duets Offered as Single Entrée, Plus 1 Vegetarian Option, Not to be Combined with Individual Entrées

Beef Tenderloin and Crab Cake
 Grain Mustard Sauce

Filet Mignon and Salsa Verde Shrimp
 Sauce Chimichurri

Filet Mignon and Lobster Tail
 Tarragon Butter Sauce

Beef and Sugar Cured Arctic Char
 Merlot Butter Sauce

Top Sirloin and Salmon
 Madeira Horseradish Sauce

Beef Tenderloin and Herb Marinated Chicken Breast
 Port Wine and Thyme Demi

Chicken and Shrimp
 Lemon-Caper Sauce

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*Two Hour Maximum Serve Time for all Items

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Dessert – Select One:

- Wentworth Cheesecake with Macerated Berries, Mint, Strawberry Meringues
- Apple Custard Tart with Caramel Sauce, Candied Pecans, Oat Streusel
- Key Lime Pie, Strawberry Coulis, Chantilly
- Chocolate Flourless Lava, Caramel Mousse, Coffee Anglaise, Berries

Wine Service with Dinner

*For Parties Under 25 Guests, a \$125 Service fee will Apply
Poured Tableside, Charged on Consumption for the number of Bottles Opened*

Canyon Road |

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Kendall-Jackson |

Chardonnay, Cabernet Sauvignon, Merlot

Cakebread |

- Cabernet Sauvignon
- Chardonnay
- Sauvignon Blanc
- Merlot

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BAR

Host Bar and Cash Bars Require a \$125 Bartender Fee per Bar

Open Bar – Preferred Brands

New Amsterdam Vodka, Bombay Gin, Cruzan Rum, Sauza Blanco Tequila, Canadian Club Whiskey, Jim Beam Bourbon Scotch, Dewars, Bacardi Rum, Captain Morgan's Spiced Rum, Sambuca, Kahlua, Bailey's, Amaretto, House Wines (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel), Domestic and Imported Beer (Sam Adams, Heineken, Corona Light, Bud and Bud Light) Juices, Soda and Mixers

Open Bar – Premium Brands

Tito's Handmade Vodka, Tanqueray Gin, Jose Cuervo Tequila, Seagrams 7, Jack Daniels, Johnny Walker Red, Bacardi Rum, Captain Morgan's Spiced Rum, Amaretto, Kahlua, Bailey's, Sambuca, House Wines (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel), Domestic and Imported Beer (Sam Adams, Heineken, Corona Light, Bud and Bud Light), Juices, Soda and Mixers

Open Bar – Ultra Premium Brands

Grey Goose or Ketel One Vodka, Hendricks Gin, Kraken Black Spiced Rum, Patron Silver Tequila, Makers Mark, Glenlivet 12, Crown Royal, Johnny Walker Black, Remy Martin VSOP, Amaretto, Kahlua, Bailey's, Sambuca, House Wines (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel), Domestic and Imported Beer (Sam Adams, Heineken, Corona Light, Bud and Bud Light), Juices, Soda and Mixers

Signature Style Bars: (On Consumption)

Bartender Fee of \$125 Applies

Make Your Own Bloody Mary Bar

Celery, Carrots, Pearl Onions, Olives, Hot Peppers, Horseradish, Celery Salt, Cracked Pepper, Bacon, Shrimp

Make Your Own Mimosa and Bellini Bar

Orange Juice, Grapefruit Juice, Peach Puree, Mixed Berries

Punch Bowls

One Gallon serves approximately 25 glasses

- Red Sangria
- Champagne Punch
- Non-Alcoholic Sparkling Punch

For all events at which alcoholic beverages will be served, with more than 75 guests, a police detail is required. The police detail fee is \$240.00. Any event over 4 hours will be charged an additional \$60.00 per hour.

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PACKAGES

Full Day Meeting Package |

Guest Minimum | 25

Multiple day programs, menus will vary

Includes:

General Session Room Rental, LCD Projector, Screen, One Flip Chart and Markers

Additional AV equipment in breakout room(s) at prevailing rates will be added to master account

- Full Day Continuous Beverage Service
- Chef's Choice Hot Breakfast Buffet
- Chef's Choice AM Break
- Chef's Choice Hot Lunch Buffet
- Chef's Choice PM Break

Executive Retreat Package |

Guest Minimum | 25

Multiple day programs, menus will vary

- Full Day Continuous Beverage Service
- Chef's Choice Hot Breakfast Buffet
- Chef's Choice AM Break
- Chef's Choice Hot Lunch Buffet
- Chef's Choice PM Break

Groups Under 20 Options

No Under Minimum Fee Applies

- Chef's Choice Hot Lunch Buffet
- Chef's Choice Hot Dinner Buffet

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LATITUDES POOL DECK AND TENNIS COURT MENUS

Tailor Made Barbeque |

Guest Minimum | 30

Salad - Select Two:

- Classic Caesar Salad Mediterranean Pasta Salad
- Tomato and Fresh Mozzarella, Aged Balsamic, Basil, Cracked Black Pepper
- Potato Salad, Creamy Mustard Dressing Coleslaw
- Petite Field Greens, Seasonal Accompaniments, Chef's choice of Dressing
- Fruit Salad

Starches - Select One:

- Mac N Cheese, Artisan Cheese and Herb Breadcrumbs
- Baked Beans
- Parsley and Butter Glazed Red Potatoes Roasted Fingerling Potatoes with Caramelized Onions

From the Grill - Select Three:

- Sirloin Burgers, Traditional Accompaniments Italian Sausage with Peppers and Onions
- All Beef Hot Dogs, Traditional Accompaniments
- Lemon and Rosemary Marinated Chicken Breast
- Maple Barbeque Lacquered Bone-in Chicken
- Slow Cooked St. Louis Style Pork Ribs
- Garden Burgers
- Citrus and Chili Pepper Scented Gulf Shrimp

Cornbread and Biscuits with Butter Corn on the Cob
Grilled Vegetable Platter with Balsamic and Sauce
Romesco

Wentworth Dessert Display
Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

Enhancements:

- Grilled Lobster Tails, Maître d Hotel Butter
- Slow Roasted, Smoked Beef Brisket
- Local Flank Steak with Chimichurri Sauce
- Citrus and Herb Glazed Swordfish Brochette
- Peppercorn and Coriander Crusted Rare Tuna, Soy Glaze

Enhance your BBQ Experience with a Uniformed Chef
(Weather Permitting)

One Chef per 50 People Required

Latitudes Lobster Bake |

Guest Minimum | 30

Under Minimum Fee \$100

Seasonal Field Greens, Cucumber, Baby Tomatoes,
White Balsamic Dressing

Steamed Local Soft Shell Clams
New England Clam Chowder, Chowder Crackers

1 ¼ Pound Steamed Maine Lobster (1 per guest)
Melted Butter and Fresh Lemons
Marinated Sliced Sirloin with Mushroom Demi
Maple Barbeque Chicken

Boiled Sweet Native Corn
Parsley Potatoes
Cabbage Slaw

Fresh Baked Cornbread
Sliced Watermelon

Seasonal Fruit Crisp
Mini Chocolate Cream Pie
Mini Strawberry Shortcakes

Freshly Brewed Regular and Decaffeinated Coffee
Wentworth Tea Selection

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GENERAL INFORMATION

Minimum Guests

Any group whose final guarantee is smaller than the minimum listed on the buffet will be assessed an additional service or labor charge as follows: Breakfast, Lunch and Dinner Buffets \$75 and Lobster Bake Buffet \$100

Menu Prices

All prices are subject to change without notice. Any price fluctuation will be confirmed in advance by your event manager. All menu prices are Subject To 20% Taxable Service Charge and 9% State Sales Tax.

Food Policies

Due to liability and legal restrictions no outside food or beverage of any kind may be brought into the hotel by guests or exhibitors. Removal of food or beverage from the Wentworth by the Sea's function rooms will not be permitted. All items ordered must serve the minimum guaranteed number of guests. In order to protect the service and quality of your event we cannot accept orders for items that do not meet your total guaranteed minimum.

Guarantees

A final attendance guarantee is required five business days prior to the start of your event. The client is responsible for calling in a final guarantee which cannot be reduced. If the guarantee is not received, the hotel will base final billing on the original contractual number of attendees.

Beverage Policies

In accordance with The Wentworth by the Sea's Liquor License, all alcoholic beverages must be dispensed by hotel employees and purchased from the hotel. New Hampshire State Law requires that persons be a minimum of 21 years of age to consume alcoholic beverages. All members of your party must be able to provide positive identification in order to be served. The Wentworth by the Sea reserves the right to refuse alcohol service to anyone. It is unlawful to serve alcohol to anyone who appears to be intoxicated. In accordance with town law, for all events with alcoholic beverages served and over 75 guests, a police detail is required. The fee is \$240. Any events over 4 hours will be charged an additional \$60 per hour.

Function Room Set-up

A labor charge of \$250 will apply for any resetting of function space within 24 hours of event that differs from the final signed Banquet Event Order.

Decorations

The Wentworth by the Sea offers an exciting array of specialty rental enhancements to create the right look for your event. Please inquire with your Event Manager about options including but not limited to: specialty linens, chair covers, floral centerpieces, and lighting design. Glitter and confetti are strictly prohibited and will be subject to a clean-up fee if used.

Package Delivery

Please notify your Catering Sales Manager of any packages that will be delivered to the hotel for your event. Packages cannot arrive more than 4 days prior to your event and must have your group name, as well as, your Event Manager's name. Any large shipping requirements will necessitate special arrangements and will be subject to a handling fee. All boxes in excess of five (5) will incur a \$10.00 per box handling fee. Any materials shipped upon the conclusion of the event are the responsibility of the client. These materials must be properly packaged and labeled appropriately and include all proper destination information including shipping account numbers. Please contact your Catering Sales Manager for details.

Latitudes Upper Deck Weather Policy

As the Upper Deck is an uncovered space, all events are dependent on weather. By 12PM the day of the event, a decision will be made as to whether the event will take place outside or in the weather back-up space indoors. The decision is based on temperature as well as precipitation. If the temperature is too low, the food quality is compromised. Set up/rental fee will be waived if the event is moved to the weather back-up space indoors.

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