



Sheraton®

PORTSMOUTH
HARBORSIDE
HOTEL

Breakfast Tables

HARBORSIDE

Fresh cut seasonal fruit
Country scrambled eggs with fresh herbs
Crispy bacon
Country sausage
Breakfast potatoes
Assorted breakfast pastries
Muffins and croissants
Assorted Chobani® yogurts
Freshly brewed Starbucks® coffee and decaffeinated coffee
Tazo® specialty hot tea
Assorted chilled fruit juices
20.00 per person

ROCKINGHAM

Fresh cut seasonal fruit
Country scrambled eggs with fresh herbs
Crispy bacon
Country sausage
Breakfast potatoes
Assorted breakfast pastries
Muffins and croissants
Assorted Chobani® yogurts
French toast
Steel cut oatmeal with brown sugar
and dried fruit
Starbucks® coffee and decaffeinated coffee
Tazo® specialty hot tea
Assorted chilled fruit juices
24.00 per person

EUROPEAN TABLE

Fresh cut seasonal fruit
Spinach and feta croissants
Fresh baked breakfast scones
Assorted breakfast jams and honey
Hard boiled eggs
Cottage cheese
Sliced vine ripened tomatoes
Assorted Chobani® yogurts
Sliced French bread
Sliced black forest ham and genoa salami
Assorted sliced cheeses
Starbucks® coffee and decaffeinated coffee
Tazo® specialty hot tea
Assorted chilled fruit juices
25.00 per person

All food and beverage is subject to a 12% non-taxable gratuity, 9% taxable administrative fee and 9% New Hampshire State food and beverage tax. Guarantees are required 72 hours prior to event day.
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Brunch Table

Spinach salad

Mushrooms, onions, tomatoes, sunflower seeds,
Provençal vinaigrette

Assorted breakfast pastries

Muffins and croissants

Ricotta blintzes with fresh berry sauce

Fresh cut seasonal fruit

Bananas foster style French toast

Classic eggs benedict

Breakfast potatoes

Fresh North Atlantic baked haddock

With sherry lobster cream sauce

Chicken Piccata

Sautéed chicken with lemon basil caper sauce

Assorted chilled fruit juices

Freshly brewed Starbucks® coffee,
decaffeinated coffee, and a variety of
Tazo® specialty hot tea

35.00 per person

ENHANCEMENTS

Bloody Mary & Bellini Bar

8.00 per drink

Non-Alcoholic Sparkling Punch

25.00 per gallon

Alcoholic Sparkling Punch

45.00 per gallon

Chef Attended Carved Apricot and
Ginger Glazed Ham

10.00 per person + 75.00 chef fee (per
chef)

Chef Attended Omelet Station

8.00 per person + 75.00 chef fee (per
chef)

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Continental Breakfast

CONTINENTAL

Fresh cut seasonal fruit
Assorted breakfast pastries
Muffins and croissants
Assorted Chobani® yogurts
Steel cut oatmeal with brown sugar and
dried fruit
Freshly brewed Starbucks® coffee,
decaffeinated coffee and a variety of
Tazo® specialty hot tea
Assorted chilled fruit juices
16.00 per person

ENHANCEMENTS

Breakfast Egg Muffins
Egg, Ham, and Cheese
5.00 per person
Hard Boiled Eggs
3.00 per person
Warm Cinnamon Buns
5.00 per person
Belgian Waffles
With fresh strawberries, whipped cream,
and maple syrup
5.00 per person
Greek Yogurt Parfait Bar
7.00 per person
Turkey Breakfast Sausage
3.00 per person
Cinnamon Sugar Donuts
2.00 per person
Spinach and Feta Croissants
5.00 per person
Ham and Cheese Croissants
5.00 per person

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Breaks

CREATE YOUR OWN BREAK

Select two beverages and two food items for one single time period of your choice

Beverage Selections

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
Iced tea and lemonade
Assorted soft drinks
Assorted fruit juices
Honest Tea®
Powerade®
Assorted sparkling water
Iced coffee

Food Selections

Assorted breakfast pastries, scones, and croissants
Greek yogurt parfait bar
Assorted Chobani® yogurts
Fresh whole fruit
Individual bags of mixed nuts
Kashi® bars and trail mix
Assorted freshly baked cookies
Fudge brownies
Dessert bars
Chocolate dipped strawberries
Vegetables and pita chips with hummus
Assorted bakery cupcakes
Warm jumbo soft pretzels with whole grain mustard
Tri-colored tortilla chips and salsa

Individual bags of chips, peanuts, and popcorn
Cinnamon sugar donuts
Whoopie pies
Spinach and feta croissants
Ham and cheese croissants
Warm cinnamon buns
16.00 per person

BEVERAGE BREAK

Serviced at two dedicated time periods

Bottled water
Assorted soft drinks
Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
14.00 per person

THE EXECUTIVE

All day break serviced at three dedicated time periods of your choice throughout the day

Pre-Meeting

Assorted chilled juices
Assorted breakfast pastries, muffins, and croissants
Assorted Chobani® yogurts
Fresh cut seasonal fruit
Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

Mid-Morning

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
Bottled water

Afternoon

Whoopie pies
Soft pretzels
Assorted soft drinks
Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
27.00 per person

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Signature Breaks

ULTIMATE TREAT

Freshly baked cookies
Rice crispy treats
Chocolate covered strawberries
Milk and chocolate milk
Bottled water
Assorted soft drinks
13.00 per person

INDULGENCE

Annabelle's ice cream
Hot fudge and hot caramel sauce
Assorted toppings
Fresh whipped cream
Variety of nuts
Bottled water
Assorted soft drinks
15.00 per person

ENERGIZE

Homemade energy bites
With oats, dried fruit, and peanut butter
Chocolate covered espresso beans
Red Bull®
Trail mix
Iced coffee bar
With assorted flavored syrups
Bottled water
15.00 per person

MAKE YOUR OWN TRAIL MIX

Granola, mini pretzels, coconut, cinnamon, almonds, peanuts, dried cranberries, banana chips, chocolate chips, pumpkin seeds, M&M'S®, Swedish fish®

Whole fruit
Bottled water
Assorted soft drinks
13.00 per person

DIP

Warm spinach & artichoke dip
French onion dip
Hummus, salsa, and garden vegetable crudité
Potato chips, toasted pita triangles, and tortilla chips
Bottled water
Assorted soft drinks
13.00 per person

SALT PILE

Whoopie pies
Soft pretzel twists and pub cheese
Stonewall Kitchen snack mix
Assorted Squamscott soft drinks
Bottled water
15.00 per person

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Plated Lunch

LUNCHEON ENTREES INCLUDE

Salad course served with warm rolls and creamy butter, seasonal vegetable selection, choice of a plated dessert, lemonade or iced tea, freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

For more than one selection, please add \$2.00 per person

SALAD SELECTIONS

Select one of the following:

California field green salad
With a Chianti vinaigrette

Caesar salad
Crisp romaine lettuce, creamy Caesar dressing, herbed croutons, and Parmesan cheese

ENTRÉE SELECTIONS

Chicken Piccata
With lemon, basil, caper sauce, and rice pilaf
25.00 per person

Sliced Herb Crusted Sirloin
With a mushroom herb jus and oven roasted fingerling potatoes
29.00 per person

Pesto Chicken
Grilled chicken tossed with pesto, onion, and mushrooms served over penne pasta
25.00 per person

Baked Haddock
Traditional baked haddock with Ritz cracker crumbs, lobster sauce, and rice pilaf
26.00 per person

Edamame Succotash
(Gluten free/vegan entrée selection)
Edamame, onion, zucchini, corn, and peppers simmered with roasted garlic and fresh herbs served over quinoa
24.00 per person

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Chilled Salad Plates

CHILLED SALAD PLATES

Chilled salad plates include cup of soup du jour, warm rolls and creamy butter, choice of a plated dessert, lemonade or iced tea, freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

Classic Caesar Salad
With grilled chicken
22.00 per person

Classic Caesar Salad
With grilled shrimp
26.00 per person

Classic Caesar Salad
With salmon
26.00 per person

Classic Caesar Salad
With tofu
22.00 per person

CHEF SALAD

Mixed field green salad with julienne ham, turkey, Swiss cheese, hard boiled egg, cucumbers, tomatoes, and chianti vinaigrette
24.00 per person

CHOPPED MARKET SALAD

Chopped romaine, grape tomato, bleu cheese crumbles, hard boiled egg, red onion, cucumber, and a red wine shallot vinaigrette
24.00 per person

Add Lobster
\$5.00 per person

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Signature Lunch Table

MINIMUM SERVICE OF 15

SIGNATURE

California field green salad with Chianti vinaigrette

Balsamic tomato and cucumber salad

Chef's selection of rice or potato and seasonal vegetable

Fresh rolls and butter

Assorted gourmet petit fours

Assorted soft drinks

Bottled water

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

SELECTION OF TWO ENTREES

Braised Short Ribs
With burgundy and root vegetables

Herb Roasted Sliced Sirloin
With cabernet mushroom demi-glace

Chicken Piccata
Sautéed chicken with lemon, basil, caper sauce

Chicken Marsala
Sautéed with mushrooms and Marsala wine

Baked Haddock
New England style with a lobster sherry cream sauce

Sesame Seared Salmon
With Thai chili sauce

Roast Turkey
With apple sage dressing and pan gravy

Penne with sun dried tomato, Portobello mushroom, spinach, and roasted garlic

32.00 per person

SOUP ENHANCEMENTS

Minestrone (vegan)

Butternut squash

Tomato boursin

Chicken florentine

Vegan hot and sour

5.00 per person

New England clam chowder

6.00 per person

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Hot Lunch Tables

SOUTH OF THE BORDER

Baja green salad with lime chipotle vinaigrette
Carne asada, char-grilled flank steak marinated with lime, garlic, cumin, and chili powder
Chicken Tinga, braised chicken with chipotle peppers, onion, and tomato
Grilled peppers & onions
Cheese and scallion quesadilla
Sonoran Mexican style rice and beans
Churros
Assorted soft drinks
Bottled water
Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
28.00 per person

LITTLE ITALY

Minestrone soup
Classic Caesar salad
Baked ricotta cheese manicotti
Italian meatballs with penne pasta
Chicken marsala
Sausage & peppers
Warm garlic bread
White chocolate mousse cannoli
Italian cookies
Assorted soft drinks
Bottled water
Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
27.00 per person

PORT CITY BARBEQUE

California field green salad with Chianti vinaigrette
Fresh baked cornbread
Creamy dijon and dill potato salad
Harvest slaw
Bacon and brown sugar baked beans
Maine blueberry crisp

Selection of Two Entrees:
Grilled sirloin burgers with accompaniments
Maple chipotle barbequed chicken
Barbequed pulled pork
Steamed natural casing hot dogs
Assorted soft drinks
Bottled water
Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
28.00 per person

ASIAN TABLE

Thai peanut chop salad
Sesame noodle salad
Korean barbeque short ribs
Hunan chicken
Vegetarian fried rice
Fried vegetable spring rolls
Fortune cookies
Lemon sorbet
Assorted soft drinks
Bottled water
Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
29.00 per person

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Cold Lunch Tables

MINIMUM SERVICE OF 15

SOUP & SALAD TABLE

Choose one soup

Minestrone (vegan)

Butternut squash

Tomato borsin

Chicken florentine

Vegan hot and sour

Chopped Market Salad

Chopped romaine, grape tomato, bleu cheese crumbles, hard boiled egg, red onion, cucumber, and a red wine shallot vinaigrette

Baby spinach salad

With mushrooms, onions, tomatoes, and sunflower seeds with a provencal vinaigrette

Rustic rolls

Selection of Two Accompaniments:

Grilled marinated chicken

Grilled marinated flank steak

Grilled salmon

Grilled marinated vegetables

Assorted gourmet petit fours

Assorted soft drinks and bottled water

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

30.00 per person

COASTAL FLAVORS

New England clam chowder

Tossed garden salad with maple balsamic dressing

Creamy dijon and dill potato salad

Mini Maine lobster sliders

Chicken salad with Stonewall Kitchen apple cranberry chutney

Slider rolls

Whoopie pies

Miss Vickies® chips

Squamscot soft drinks

Bottled water

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

32.00 per person

ENHANCEMENTS

Grilled marinated chicken breast
5.00 per person

Barbeque pulled pork
5.00 per person

Italian meatballs
4.00 per person

Lobster salad
12.00 per person

Award winning New England clam chowder
6.00 per person

Hummus, pita, and seasonal vegetables
4.00 per person

BEVERAGES

Sparkling water
3.00 per person

Red Bull®
5.00 per person

Powerade®
3.00 per person

Old Stone Cold Brew
5.00 per person

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Cold Lunch Tables

All cold lunch tables include assorted Miss Vickies® potato chips, assorted cookies, brownies and dessert bars, along with soft drinks, bottled water, and freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

CORPORATE SANDWICH

Selection of Two Salads

California field green salad
Classic Caesar salad
Spinach salad
Pasta primavera salad

Selection of Two Sandwiches:

26.00 per person

Selection of Three Sandwiches:

29.00 per person

French Ham & Cheese

Cornichons, gruyere, tarragon mustard on a sliced baguette

Roasted Turkey

With provolone, spinach, and roasted red pepper mayonnaise on a Kaiser roll

Roast Beef

Medium rare roast beef with thin Bermuda onion, cheddar cheese, and horseradish mayonnaise on a kaiser roll

Chicken Salad

Roasted chicken, sun dried cranberries, mayonnaise, on multigrain bread

Roasted Eggplant

Red peppers, hummus, and spinach on focaccia

Albacore White Tuna

Lettuce and tomato in a wrap

Italian Hoagie

With fresh basil mayonnaise

Southwest Vegetarian Wrap

Roasted peppers, corn, Spanish rice, black beans and chipotle lime dressing

PORTSMOUTH DELI

Minimum service of 15

Soup du jour
Tossed garden salad with Chianti vinaigrette
Creamy dijon and dill potato salad
Pasta salad
Sliced roast beef, turkey, ham, and Genoa salami
Provolone, American, and Swiss cheeses
Assorted breads and wraps

Selection of One Salad

Tuna salad
Cranberry chicken salad
Egg salad
25.00 per person

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Reception Tables

Cheese Display

International and domestic cheese selections served with savory crackers
8.00 per person

Traditional Vegetable Crudit 

Fresh garden vegetables served with a creamy ranch dip
6.00 per person

Caramelized Brie en-Croute

Imported brie cheese wrapped with puff pastry and baked golden brown with brown sugar and walnuts. Served with seasonal berries and sliced French baguette
9.00 per person

North End Antipasto Display

Marinated mushrooms, Kalamata and green olives, marinated artichoke hearts, pepperoni, Genoa salami, roasted vinegar peppers, fresh mozzarella, pepperoncini
10.00 per person

Mediterranean Display

Hummus
Pita
Tzatziki
Whipped feta with garden vegetable crudit 
Mixed olives
9.00 per person

Dim Sum Station

Mini char siu bau pork
Sui Mei – vegetarian dumpling
Steamed dumplings
Thai chili and wasabi soy dipping sauces
10.00 per person

Spreads and Breads

Variety of house made spreads & dipping oils with toasted pita and sliced baguettes
8.00 per person

Charcuterie Display

Imported cured meat selections, cornichons, and grilled sourdough bread
11.00 per person

Mexican Display

Tri colored tortilla chips
Homemade queso dip
Black bean corn salsa
Housemade pico de gallo
Guacamole
Chicken empanadas
8.00 per person

Classic Raw Bar

Shrimp, crab claws, and oysters featured on ice display
(Market price)

Smoked Seafood Display

House smoked baby shrimp, bay scallops, and salmon with capers, red onion, chopped egg, and remoulade sauce
14.00 per person

Wing Bar

Wings your way, tossed with buffalo, Thai chili, or barbeque sauce
12.00 per person

Burger Bar

4 oz. burgers served with fresh rolls, mustards, aioli's, bacon, caramelized onions, cheeses, lettuce, and tomato relish display
12.00 per person

Late Night Munchies

Mini cheeseburger sliders
Chicken fingers with honey mustard and barbeque sauces
Beef hot dogs with side accompaniments
French fries
13.00 per person

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Reception Hors D'oeuvres

VEGETARIAN

Spanakopita
baby spinach with Grecian feta cheese in phyllo

Raspberry brie filo
creamy brie cheese, raspberry preserves and
toasted almonds

Roasted tomato eggplant crisp
fresh eggplant, onions, tomatoes, and pignoli nuts
topped with feta cheese, in a flour tortilla cup

Kale dumpling
potsticker with kale, spinach, corn, tofu,
cabbage, carrots, green soybeans, onions, and
sesame oil

Sweet potato puff
whipped sweet potatoes with Madagascan vanilla
bean and encased in a cinnamon puff pastry

Vegetable spring roll
green cabbage, onions, carrots, mushrooms, red
pepper, water chestnuts, and cilantro glass noodles
flavored with soy sauce and sesame garlic sauce

Mushroom tart
wild mushrooms and artisan cheese

Edamame dumpling
traditional Asian potsticker with soybeans, cabbage,
sweet corn and shiitake mushrooms

BEEF, POULTRY, PORK, LAMB

Short rib panini
braised short rib and Fontina cheese layered
between crisped Pullman-style brioche

Tandoori chicken
yogurt, Tandoori paste, cayenne, cumin, cinnamon,
and lemon juice

Chorizo bacon stuffed date
sweet Medjool date with hickory smoked bacon

Buffalo chicken spring roll

Mini char siu bau pork
traditional steamed buns filled with
barbeque flavored pork

Mini beef wellington
beef tenderloin accented with mushroom duxelle
and encased in a French style puff pastry

Chicken empanada
chicken seasoned in southwest spices and paired
with fire roasted vegetables

Asparagus wrapped in prosciutto

Coconut chicken

Chicken kefta
fresh, ground chicken blended with Thai spices and

coated with bread crumbs and placed on a sugar
cane skewer

Beef carpaccio

Grilled baby lamb chops

Turkey pot sticker

Beef teriyaki

SEAFOOD

Shrimp casino
marinated in a spicy casino mix and wrapped with
applewood smoked bacon

Classic shrimp cocktail

Coconut shrimp

Mini crab cakes

Scallops wrapped in bacon

175.00 per 50 pieces

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Dinner Entrees

All dinner entrees include salad course served with warm rolls and creamy butter, seasonal vegetable, specialty dessert selection, freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

SALAD SELECTIONS

SELECT ONE OF THE FOLLOWING:

California Field Green Salad
With chianti vinaigrette

Baby Spinach Salad
With mushrooms, onions, tomato, sunflower seeds and feta with a red wine vinaigrette

Hearts of Romaine Caesar Salad
Crisp romaine lettuce, creamy Caesar dressing, herbed croutons, and Parmesan cheese

Caprese salad
Vine ripened tomatoes, fresh mozzarella with fresh basil and balsamic vinaigrette

For more than one dinner entree please add

\$2.00 per person

Mediterranean Chicken

Boneless chicken with spinach, sundried tomato, feta, sweet red pepper coulis and a fresh chive risotto
39.00 per person

Garlic and Herb Statler Chicken

Classic statler chicken breast roasted with fresh herbs, herb chicken jus and a fresh chive risotto
39.00 per person

Roast Prime Rib of Beef au Jus

14 ounce choice cut of beef served with natural juices and garlic mashed red bliss potatoes
42.00 per person

Herb Crusted Sliced Sirloin

With a mushroom pommeray demi-glace and Boursin mashed potatoes
42.00 per person

Filet Mignon

Char grilled center cut tenderloin of beef topped with a gorgonzola demi-glace and roasted fingerling potatoes
50.00 per person

Seared Salmon

Fresh north atlantic salmon with lemon herb vinaigrette and florentine rice
40.00 per person

New England Haddock

Traditional baked haddock with Ritz cracker crumbs, lobster sauce and rice pilaf
40.00 per person

Land and Sea

6 oz. grilled petite filet mignon with mushroom herb jus and roasted fingerling potatoes
Please select:
Maine crab stuffed shrimp 56.00
Diver scallops 58.00
Rosemary roasted lobster tail 60.00

Vegetarian Risotto

Portobello mushrooms, asparagus, shallots, and truffle oil
37.00 per person

Edamame Succotash

(Vegan and gluten free)
Edamame, onion, zucchini, corn, and peppers simmered with garlic and fresh herbs served over quinoa
37.00 per person

All food and beverage is subject to a 12% non-taxable gratuity, 9% taxable administrative fee and 9% New Hampshire State food and beverage tax. Guarantees are required 72 hours prior to event day.
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PORTSMOUTH
HARBORSIDE
HOTEL

Dessert

PLATED DESSERTS

PLEASE SELECT ONE OF THE FOLLOWING

Individual New York Cheesecake
Smooth and creamy New York style cheesecake served with fresh berry compote and fresh whipped cream

Tiramisu
A layer of creamy custard set atop espresso-soaked ladyfingers

Opera Individual Flourless Chocolate
With raspberry coulis and fresh whipped cream

Individual Boston Cream Pie
Yellow cake layered with Bavarian cream, glazed with chocolate ganache

Lemon Sorbet
With fresh raspberries and mint

Black & White Chocolate Mousse Martini
Rich milk chocolate mousse served with red raspberries and fresh whipped cream with chocolate crisp pearls

BUFFET DESSERTS

PLEASE SELECT ONE OF THE FOLLOWING

Build Your Own Shortcake
Fresh strawberries, whipped cream and biscuits

Maine Blueberry Crisp
Fresh Maine blueberries traditional crisp topping with fresh whipped cream

Apple Crisp
Classic warm apple crisp with brown sugar topping served with fresh whipped cream

Assorted Cakes, Tortes, and Mini Pastries

Warm Chocolate Chip Bread Pudding
With fresh whipped cream

DESSERT STATION

Assorted cakes, tortes, mini pastries, petit fours and dessert mousse cups. Freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea
10.00 per person

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PORTSMOUTH
HARBORSIDE
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Dinner Tables

MINIMUM SERVICE OF 15

All dinner tables includes, three salads, seasonal vegetable, starch, and buffet dessert selection along with freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

Two Entrée Dinner Table
45.00 per person

Three Entrée Dinner Table
49.00 per person

Four Entrée Dinner Table
53.00 per person

SALADS

(All Included In Menu)

California Field Green Salad
With chianti vinaigrette

Baby Spinach Salad
With mushrooms, onions, tomatoes, sunflower seeds, with a provencal vinaigrette

Vine Ripened Tomato
With fresh mozzarella and balsamic vinaigrette

ENTRÉE SELECTIONS

Herb Roasted Sliced Sirloin
With a cabernet mushroom demi-glace

Boneless Short Ribs
With merlot fine herb jus

Mediterranean Chicken
Boneless chicken with spinach, sundried tomato, feta, and a sweet red pepper coulis

Sautéed Chicken
With a lemon, basil, caper sauce

Roast Vermont Turkey
With apple sage dressing and pan gravy

Roast Pork Loin
With a cider jus

Traditional New England Baked Haddock
With Ritz cracker crumbs and lobster sauce

Seared Salmon
Fresh North Atlantic salmon with lemon herb vinaigrette

Grilled Swordfish
With rosemary and lemon butter

Beef Tips

Grilled marinated steakhouse tips

Wild Mushroom Ravioli

With madeira mushroom shallot cream sauce

Lemon Basil Penne Primavera

Fresh seasonal vegetables tossed in a light lemon basil sauce

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Dinner Tables

MINIMUM SERVICE OF 15

All dinner tables include freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

MIXED GRILLE

California field green salad
Fresh baked cornbread
Harvest slaw
Creamy dijon and dill potato salad
Grilled streakhouse marinated beef tips
Grilled swordfish with a lemon rosemary butter
Maple chipotle barbequed chicken
Roasted red potato
Seasonal vegetable selection
Maine blueberry crisp
45.00 per person

SOUTHWESTERN

Family style chips and salsa
Baja green salad with lime chipotle vinaigrette
Spicy southwestern slaw
Chicken mole poblano-braised with chili peppers, onion, garlic, nuts and chocolate
Jalisco shrimp and scallops-sauteed with onion, garlic, peppers, tomato and lime juice over quinoa
Cheese and scallion quesadillas
Sonoran Mexican style rice and beans
Churros
40.00 per person

NEW ENGLAND CLASSIC CLAM BAKE

Tossed baby field green salad with Chianti vinaigrette
Harvest slaw
1 ¼ pound Maine steamed lobster
Local steamers with broth and melted butter
New England clam chowder
Garlic and herb roasted chicken
Sweet native corn on the cob (seasonally)
Roasted red bliss potatoes with fresh herbs
Honey corn bread with sweet cream butter
Blueberry cobbler
(Market price)

ITALIAN

Italian sausage soup
Orzo salad
Tuscan white bean salad
Asparagus salad with scallions and dijon vinaigrette
Porchetta traditional Italian style roasted pork
Eggplant caponata
Chicken pesto penne with sautéed onions and mushrooms
Garlic bread
Tiramisu
Italian cookie and cannoli platter
38.00 per person

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Action Stations

All action carving stations are subject to a 75.00 chef attendant fee based upon one chef per 75 guests

Guarantee of action station items must be 75% of final attendance

Crusted Beef Tenderloin

Prepared with black pepper and dijon crust, served with miniature rolls, imported mustard and sauce béarnaise
18.00 per person

Roast Prime Rib of Beef au Jus

Choice cut of beef accompanied by creamed horseradish and miniature rolls
16.00 per person

Garlic Pepper Studded New York Strip Loin

Served with a cabernet mushroom demi-glace, creamed horseradish and miniature rolls
15.00 per person

Roasted Honey Turkey Breast

Served with orange cranberry relish, mayonnaise, and miniature rolls
12.00 per person

Apricot Ginger Smoked Ham

Served with buttermilk biscuits, mayonnaise and imported mustard
12.00 per person

Salmon en Croute

Whole salmon filet with boursin cheese, roasted red peppers, leeks, wrapped in puff pastry and baked golden brown
15.00 per person

Scampi Saute Station

Choice of shrimp or vegetable sautéed to order, served with garlic bread and farfalle pasta
16.00 per person

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Beverage Services

A bartender is required for all groups of 20 or more guests

A bar setup fee of 50.00 applies to all serviced bars with less than 350.00 in beverage sales

Events with less than 20 guests, a cocktail server may be requested at \$40.00

All cash bar prices are tax inclusive

CASH BAR

Call brand liquor, selection of imported, domestic and craft beer, house wine and assorted soft drinks
Current hotel pricing applies

HOSTED BAR BY CONSUMPTION

Call brand liquor or premium brand liquor, selection of imported, domestic and craft beer, house or premium wine and assorted soft drinks
Charges based upon the number of drinks consumed during the specified time period

HOSTED CALL BAR PACKAGES

Call brand liquor, selection of imported, domestic and craft beer, house wine and assorted soft drinks
25.00 per person - One Hour
31.00 per person - Two Hours

HOSTED PREMIUM BAR PACKAGES

Premium brand liquor, selection of imported, domestic and craft beer, premium wine and assorted soft drinks
28.00 per person - One Hour
34.00 per person - Two Hours

ALCOHOLIC SPARKLING PUNCH

45.00 per gallon

NON ALCOHOLIC SPARKLING PUNCH

25.00 per gallon

CALL BRANDS

8.75 per service
Liquor – Smirnoff®, Cruzan rum®, Beefeater®, Dewars®, Jim Beam®, Canadian Club®, Sauza Blue Silver®

PREMIUM BRANDS

10.00 and up per service
Liquor – Grey Goose®, Bacardi®, Bombay Sapphire®, Captain Morgan®, Johnny Walker Black® Label, Jack Daniels®, Knob Creek®, Crown Royal®, Patron Silver®

DOMESTIC BEER

5.50 per service
Budweiser®, Coors Light®, Bud Light®, O'Doul's®

LOCAL AND IMPORTED BEER

6.50 per service
Sam Adams®, Sam Adams® Seasonal, Corona Light®, Smuttynose IPA, Modelo Especial®
Additional Seasonal Selections

CRAFT BEER

6.50 per service
Selections Change Regularly

COPPER RIDGE® WINE SELECTIONS

8.00 per service
Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

WYCLIFF® CHAMPAGNE

32.00 per bottle

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Wine List

Magnolia Grove by Chateau St. Jean,
Rose, California, USA
\$32.00 per bottle

Magnolia Grove by Chateau St. Jean,
Chardonnay, California, USA
\$32.00 per bottle

Magnolia Grove by Chateau St. Jean,
Merlot, California, USA
\$32.00 per bottle

Magnolia Grove by Chateau St. Jean,
Cabernet Sauvignon, California, USA
\$32.00 per bottle

Wycliff Champagne
\$32.00 per bottle

J.Lohr Estates, Chardonnay, "Riverstone",
Arroyo Seco, Monterey, California, USA
\$44.00 per bottle

Line 39, Pinot Noir, California, USA
\$36.00 per bottle

Avalon, Cabernet Sauvignon, California,
USA
\$36.00 per bottle

Chandon, Brut Classic, California, USA
\$62.00 per bottle

Chalk Hill, Chardonnay, Sonoma Coast,
Sonoma County, California, USA
\$70.00 per bottle

Erath, Pinot Noir, Oregon, USA
\$68.00 per bottle

Beringer Vineyards, Merlot, "Founders
Estate", California, USA
\$33.00 per bottle

Louis M. Martini, Cabernet Sauvignon,
Sonoma County, USA
\$40.00 per bottle

Ruffino, Prosecco, Veneto, Italy, NV
\$52.00 per bottle

Sea Pearl, Sauvignon Blanc, Marlborough,
New Zealand
\$44.00 per bottle

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