



# ATLANTIC GRILL

## Banquet & Event Menu





## Private Events

At Atlantic Grill, our mission is to provide guests with memories to last a lifetime. Our commitment to exceptional food, flawless service, and a stress-free planning process will make hosting your next event effortless. Our team is devoted to helping you create a personalized experience for you and your guests.

Located just minutes from Route 1, I-95, Downtown Portsmouth, and the Rye beaches, we provide guests with the convenience of free on-site parking and a fully handicap-accessible facility. Our 3,000-square-foot event space boasts 18-foot vaulted ceilings, exposed wooden beams, large, light-filled windows, state-of-the-art audiovisual equipment, and flexible floor plans.

Come experience the finest private dining the Seacoast has to offer.

5 Pioneer Road  
Rye, NH 03870  
603-433-3000 x212  
[www.theatlanticgrill.com](http://www.theatlanticgrill.com)









# Breakfast

## BREAKFAST BUFFETS

25 Guest Minimum, Priced Per Guest

All buffets served with NH Coffee Roasters Coffee & selection of Tazo Tea

Turkey Bacon, Turkey Sausage, Egg Substitute, and Egg Whites are available upon host's request

### The Cedar Ledge

#### Continental Breakfast | 14

Orange, Grapefruit, and Cranberry Juices  
Seasonal Fruit Display  
Assorted Pastries, Mini Muffins  
Mini Bagels, Plain and Flavored Cream Cheese,  
Preserves, Sweet Butter  
Assorted Greek Yogurts  
House-Made Granola  
Assorted Cold Cereal, Whole Milk, Skim Milk

#### The Appledore Hot Breakfast | 20

Orange, Grapefruit, and Cranberry Juices  
Seasonal Fruit Display  
Assorted Pastries, Croissants  
Mini Bagels, Plain and Flavored Cream Cheese,  
Preserves, Sweet Butter  
Greek Yogurt, House-Made Granola, Berries  
Assorted Cold Cereal, Whole Milk, Skim Milk  
Scrambled Eggs with Herbs  
Breakfast Potatoes  
Applewood Smoked Bacon  
Maple Sausage

### The White Island Brunch | 31

Orange, Grapefruit, and Cranberry Juices  
Seasonal Fruit Display  
Assorted Pastries, Scones  
Mini-Bagels, Plain and Flavored Cream Cheese,  
Preserves, Sweet Butter  
Assorted Greek Yogurts  
House-Made Granola  
Assorted Cold Cereal, Whole Milk, Skim Milk  
Breakfast Potatoes  
Applewood Smoked Bacon  
Maple Sausage  
Tahitian Vanilla Custard French Toast, NH Maple Syrup,  
Chantilly Cream  
Scrambled Eggs with Herbs  
Applewood Smoked Bacon, Cabot Extra-Sharp  
Cheddar, Grilled Onion Quiche  
Chicken Scaloppine, Lemon-Chardonnay Butter,  
Capers, Gremolata  
Seasonal Roasted Vegetable Gnocchi

### The Star Island Brunch | 39

Orange, Grapefruit, and Cranberry Juices  
Seasonal Fruit Display  
Assorted Pastries, Scones  
Mini Bagels, Plain and Flavored Cream Cheese,  
Preserves, Sweet Butter  
Assorted Greek Yogurts  
House-Made Granola  
Assorted Cold Cereal, Whole Milk, Skim Milk  
Breakfast Potatoes  
Applewood Smoked Bacon  
Maple Sausage  
Tahitian Vanilla Custard French Toast, NH Maple Syrup,  
Chantilly Cream  
Scrambled Eggs with Herbs  
Arcadian Greens Salad, Market Vegetables, Balsamic  
Vinaigrette  
Pecan Chicken, Dried Cranberry, Local Honey  
Goat Cheese Orecchiette  
All-Natural Pork Loin with Balsamic-Cherry Compote  
Atlantic Grill Petite Dessert Station





## BREAKFAST STATIONS

25 Guest Minimum, Priced Per Guest

Turkey Bacon, Turkey Sausage, Egg Substitute, and Egg Whites are available upon host's request

### Waffle Station | 7

Choice of 1:

Plain Belgian • Chocolate Chip • Whole Wheat

Served with Local Maple Syrup, Whipped Cream, Sweet Butter, Fruit Compote, Mini Chocolate Chips, Strawberries

### French Toast Station | 7

Choice of 1:

Tahitian Vanilla Custard • Ritz Style • Caramelized Coconut Banana Bread

Served with Local Maple Syrup, Whipped Cream, Sweet Butter, Fruit Compote, Strawberries

### Crêpe Station | 8

Tarragon Mushrooms, Caramelized Onions, Roasted Peppers, Baby Spinach, Asparagus, Artichokes, Smoked Atlantic Salmon, Springer Mountain Farms Chicken, Mornay, Cinnamon Apples, Strawberries, Nutella, Fruit Preserves, Bananas Foster

\*\$75 Chef Attendant Fee

### Egg & Omelet Station | 10

Black Diamond Cheddar, Swiss, Maple Leaf Gouda

Black Forest Ham, Applewood Smoked Bacon

Sweet Onions, Assorted Bell Peppers, Tomatoes, Mushrooms

\*\$75 Chef Attendant Fee

### Breakfast Sandwich Station | 8

Choice of 2:

Sweet Roll, North Country Ham, Egg, Maple Leaf Smoked Gouda

Southern Biscuit, Fried Green Tomato, Applewood Smoked Bacon, Egg, Rémoulade

Spinach Wrap, Cuban Black Beans, Latin Braised Pork, Egg, Salsa Verde, Salsa Fresca

Southern Biscuit, Fried Chicken, Sharp Cheddar, Sausage Gravy



## BREAKFAST ENHANCEMENTS

Assorted Cold Cereal | 4

Whole Milk, Skim Milk

Greek Yogurt | 4

House-Made Granola,  
Fresh Berries

Mini-Bagels | 3

Plain and Flavored  
Cream Cheese

Whole Fruit | 4

Breakfast Breads | 4

Banana, Lemon  
Poppyseed

Lemon Scones | 3

Maple Sausage | 4

Turkey Sausage | 5

Applewood Smoked  
Bacon | 4

Turkey Bacon | 5

Thick-Cut Ham | 4

Breakfast Potatoes | 3

Breakfast Sandwiches | 7

Sweet Roll, North Country  
Ham, Egg, Maple Leaf  
Smoked Gouda

Southern Biscuit,  
Fried Green Tomato,  
Applewood Smoked  
Bacon, Egg, Rémoulade

Spinach Wrap, Cuban  
Black Beans, Latin Braised  
Pork, Egg, Salsa Verde,  
Salsa Fresca

Southern Biscuit, Fried  
Chicken, Sharp Cheddar,  
Sausage Gravy



# Breaks

## THEMED BREAKS

15 Guest Minimum, Priced Per Guest

All Themed Breaks are served for one hour

### Beverage Break | 8

NH Coffee Roasters Coffee • Decaffeinated Coffee  
Assorted Tazo Tea

Coca-Cola Assorted Sodas • Lemonade & Iced Tea  
Poland Spring Water

### Local | 11

House-Made Potato Chips • Homemade Fluffernutter  
Sandwiches • NH Farm's Mini BLTs

Assorted Whoopie Pies • Seasonal Donuts • Capt'n Eli's  
Root Beer & Blueberry Pop

### Healthy | 10

Oven-Roasted Mixed Nuts • Dried Fruits • Whole Fruit  
Granola • Kind Bars • White Bean Hummus & Market  
Vegetables

Seasonal Smoothie Shooters • Selection of Tazo Tea  
Poland Spring Water

### Energy | 11

Espresso Biscotti • Kind Bars • Chocolate-Covered  
Espresso Beans • Banana & Peanut Butter Bites

Vitamin Water • Poland Spring Water

### Afternoon Tea | 11

Assorted Tea Sandwiches • Seasonal Scones, Preserves  
Strawberries with English Cream • Mini Pastries

Selection of Tazo Tea • Poland Spring Water

### Comfort | 12

Choice of Three:

Pretzel Knots & Cheddar Fondue • Smoked Tomato  
Soup & Petite Grilled Cheese • Fried Chicken & Waffle  
Bites • Fried Macaroni & Cheese

Choice of One:

Fried Oreos • Chocolate Irish Stout Brownies

### Chocolate | 10

Assorted Truffles • Barks • Chocolate-Covered Almonds  
Chocolate Mini Desserts

### Warm Cookies | 8

Double Chocolate Chip • Oatmeal Raisin • White  
Chocolate Macadamia Nut

Chocolate Milk • Whole Milk • Skim Milk



## A LA CARTE BREAK ITEMS

NH Coffee Roasters Coffee,  
Decaffeinated Coffee,  
Assorted Tazo Tea | 3

Orange Juice, Grapefruit  
Juice, Cranberry Juice | 3

Coca-Cola Assorted Sodas | 3

Bottled Spring Water | 3

Sparkling Water | 5

Vitamin Water | 5

Iced Tea & Lemonade | 3

Assorted Cookies | 4

Chocolate Stout Brownies | 4

Sliced Fruit Display | 6

Whole Fruit | 4

Kind Bars | 4

Assorted Chips,  
Popcorn, Pretzels | 4

Assorted Greek Yogurts | 4

Roasted Mixed Nuts | 5

Chips & Salsa | 4



# Lunch

## LUNCH BUFFETS

25 Guest Minimum, Priced Per Guest

All Buffets served with NH Coffee Roasters Coffee & Assorted Tazo Tea and Warm Rolls with House Butters

### Build Your Own Buffet | 30

#### SOUPS/SALADS

Choice of Two:

Lobster Bisque  
Fire-Roasted Tomato & Basil Bisque  
Minestrone  
Smoked Chicken & Corn Chowder  
Chopped Romaine, Shaved Cheese Blend, Parmesan  
Garlic Croutons, Caesar Dressing  
Arcadian Greens, Market Vegetables, Balsamic Vinaigrette  
Beefsteak Tomatoes, Fresh-Pulled Mozzarella, Basil  
Pistou (Nut Free), Balsamic, Olive Oil

#### ENTRÉES

Choice of Two (three choices, + \$5):

Miso-Glazed Cod, Nuoc Cham, Green Papaya Slaw  
Baked Haddock, Lemon Butter, Chardonnay,  
Ritz Crumb  
Atlantic Salmon, English Cucumber Relish, Preserved  
Lemon Butter  
Chicken Scaloppine, Lemon-Chardonnay Butter,  
Capers, Gremolata  
Roasted Pork, Dried Cherry Demi, Apple-Fennel Slaw  
Chanterelle-Encrusted Chicken, Roasted Local  
Mushrooms, Tarragon Cream  
Tri-Pepper Flat Iron, Green Peppercorn Sauce  
Roasted Wild Mushroom, Fennel & Chèvre Ravioli

#### SIDES

Chef's Choice Starch & Vegetable

#### DESSERT

Atlantic Grill Petite Dessert Display

### Soup & Salad Buffet | 18

Choice of Two Salads & Two Soups:

#### SOUPS

Lobster Bisque  
Fire-Roasted Tomato & Basil Bisque  
Minestrone  
Cream of Wild Mushroom Soup  
Caramelized Root Vegetable Bisque  
Roasted Chicken & Wild Rice Soup  
Chicken & Herbed Dumpling  
Smoked Corn Chowder

#### SALADS

Grilled Chicken, Chopped Romaine, Shaved Cheese  
Blend, Parmesan Garlic Croutons, Caesar Dressing  
Smoked Chicken, Arcadian Greens, Apples, Pears,  
Roasted Walnuts, Montrachet, Cider Vinaigrette  
Roasted Pear, Honeyed Pecans, Stilton, Arugula,  
Champagne Vinaigrette  
Arcadian Greens, Market Vegetables, Balsamic Vinaigrette  
Mediterranean Salad, Market Vegetables, Feta Cheese,  
Oregano Vinaigrette  
Yellowfin Tuna, Thai Vegetable & Noodle Salad  
Beefsteak Tomatoes, Fresh-Pulled Mozzarella, Basil  
Pistou (Nut Free), Balsamic, Olive Oil  
Grilled Zucchini, Red Onion, Yellow Squash, Artichoke,  
Roasted Tomatoes, Farro, Lemon Vinaigrette

#### DESSERTS

Salted Chocolate, Pistachio & Raspberry Pot de Crème  
Meyer Lemon Bavarian







## AG Luncheon | 25

### SOUP

Lobster Bisque

### SALADS

Arcadian Greens, Apples, Roasted Walnuts, Montrachet, Cider Vinaigrette

Mediterranean Salad, Market Vegetables, Feta Cheese, Israeli Couscous, Oregano Vinaigrette

Grilled Zucchini, Red Onion, Yellow Squash, Artichoke, Roasted Tomato, Farro, Lemon Vinaigrette

### SANDWICHES & WRAPS

*Choice of Three:*

Quinoa "Tabbouleh" Wrap

Roasted, Peppered Sirloin, Black Diamond Cheddar, Balsamic Onions, Horseradish Aioli, Onion Roll

Smoked Turkey, Chili-Bacon Jam, Havarti, Charred Tomato, Green Leaf Lettuce, Wrap

Miso-Tamari Chicken, Coconut Rice, Asian Slaw, Peanut Dressing, Wrap

Fried Chicken, Cilantro-Avocado Cream, Queso Fresco, Chipotle Aioli, Grilled Bun

Grilled Market Vegetable, Whole Grains, Harissa, Hummus, Wrap

### SIDE

House-Made Potato Chips

### DESSERTS

Dark Chocolate Bavarians

Tahitian Vanilla Crème Brûlée, Strawberry

## Deli Buffet | 21

### SOUP

Minestrone

### SALADS

Arcadian Greens, Market Vegetables, Balsamic Vinaigrette

Seasonal Roasted Vegetable & Orecchiette Salad

Red Bliss Potato Salad

### MAINS

Black Forest Ham

Roasted Turkey

Tuna Salad

Roast Beef

### SIDES

Aged Swiss, Sharp Cheddar, White American

Green Leaf Lettuce, Beefsteak Tomatoes, Sweet Red Onions, House Pickles

Appropriate Condiments

Assortment of Fresh Sliced Breads

House-Made Potato Chips

### DESSERT

Chocolate Espresso Brownies

Assorted Sweet Fruit Bars





## PLATED LUNCH

25 Guest Minimum, Priced Per Guest

Served with NH Coffee Roasters Coffee & Assorted Tazo Tea and Warm Rolls with House Butters

### STARTERS Choice of One:

Fire Roasted Tomato & Basil Bisque  
Cream of Wild Mushroom Soup  
Roasted Chicken & Wild Rice Soup  
Smoked Corn Chowder  
Lobster Bisque  
Chopped Romaine, Shaved Cheese Blend, Parmesan  
Garlic Croutons, Caesar Dressing  
Roasted Pear, Honeyed Pecans, Stilton, Arugula,  
Champagne Vinaigrette  
Arcadian Greens, Market Vegetables, Balsamic Vinaigrette  
Citrus Roasted Beets, Shaved Fennel, Seasonal  
Oranges, Sherry Vinaigrette  
Little Gem Lettuce, Shaved Onion, Grape Tomato,  
Tarragon-Stilton Buttermilk Dressing, Bacon Lardons

### DESSERTS Choice of One:

House-Made Marshmallow, Graham Crumb, Double  
Chocolate Brownie  
Roasted Vanilla Pears, Espresso Mascarpone Cream,  
Toasted Pistachio Dust  
Key Lime Pie, Candied Macadamia Nuts, Raspberry  
French Apple Tart, Oat Streusel, Cinnamon Chantilly  
Cream, Salted Caramel  
Chocolate Espresso Flourless Torte, Chocolate Curls,  
Coffee Anglaise  
Red Velvet Cake, Mascarpone Frosting, Cocoa Nibs  
Lemon Tart, Toasted Meringue, Blackberry Coulis  
Tahitian Vanilla Crème Brûlée, Strawberries



### ENTRÉES Choice of Two + Vegetarian (three choices, + \$5):

#### Thai Chicken | 24

Mizuna, Tatsoi, Crisp Noodles, Carrots, Peppers,  
Scallions, Sesame Seeds, Cashews, Sesame Vinaigrette

#### Smoked Chicken | 24

Baby Spinach, Granny Smith Apples, Candied Walnuts,  
Applewood Bacon, Cipollini Onions, Red Wine Vinaigrette

#### Yellowfin Tuna | 28

Glass Noodle Salad, Wakame, Wasabi Crème Fraîche,  
Chili Oil

#### Miso Glazed Cod | 29

Nuoc Cham, Green Papaya Slaw, Kaffir Lime and  
Ginger Rice

#### Baked Haddock | 30

Lemon Butter, Chardonnay, Ritz Crumb, Rice Pilaf

#### Maple-Ginger Atlantic Salmon | 30

Five Spice, Maple-Ginger Glaze, Quinoa Pilaf

#### Atlantic Salmon | 30

English Cucumber Relish, Preserved Lemon Butter,  
Warm Farro Salad

#### Chicken Scaloppini | 28

Lemon-Chardonnay Butter, Capers, Gremolata,  
Rice Pilaf

#### Roasted Pork | 28

Dried Cherry Demi-Glace, Apple Fennel Slaw, Yukon  
Gold Mashed Potatoes

#### Orecchiette | 25

Broccolini, Roasted Tomatoes, Sweet Italian  
Sausage Pomodoro

#### Tri-Pepper Flat Iron | 31

Roasted Mushroom, Herbed Fingerlings, House  
Steak Sauce

#### Braised Short Rib | 29

Garlic Herb Gnocchi, Shaved Pecorino, Broccolini

#### Roasted Wild Mushroom Ravioli | 26

Mushroom, Fennel & Chèvre Ravioli, Smoked  
Tomato Coulis

#### Swiss Chard & Sweet Ricotta Agnolotti | 25

Sofrito, Parmesan Broth



## THEMED LUNCH BUFFETS

30 Guest Minimum, Priced Per Guest

All Buffets served with NH Coffee Roasters Coffee & Assorted Tazo Tea and Warm Rolls with House Butters

### Traditional New England | 31

Sourdough Rolls, Sweet Butter  
Seafood Chowder  
Seasonal Fruit Salad  
Coleslaw  
Grilled Vegetable & Herbed Pasta Salad  
Butter-Poached Corn on the Cob  
Herbed Boiled Red Bliss Potatoes  
Lobster Macaroni & Cheese  
Citrus-Herb Grilled Chicken  
PEI Mussels  
NH French Apple Pie  
Boston Cream Pie

### Latin Twist | 28

Smoked Jalapeño & Lime Corn Bread  
Posole Rojo  
Latin Chop Chop Salad – Romaine, Hominy, Queso Fresco, Roasted Bell Peppers, Cilantro-Lime Vinaigrette  
Seven Bean Salad – Roasted Corn, Grilled Peppers, Scallions, Chili Vinaigrette  
Watermelon Salad – Mâche, Pepita, Queso Fresco  
Cuban Black Beans  
Southwestern Rice  
Braised Chicken Fajita  
Mexican Shrimp & Chipotle Mojo  
Coconut Flan  
Chocolate-Dipped Tres Leches Donuts

### Southern Barbeque | 27

Country Biscuits & Honey Butter  
Black Bean Chili con Carne  
Red Bliss Potato Salad  
Grilled Corn & Black Bean Salad  
Market Vegetable Salad  
Seasonal Grilled Vegetable Display  
Lemon-Herb Potatoes  
Fried Chicken  
Brandt Farms Beef Sliders  
Citrus-Garlic BBQ Shrimp Skewers  
Strawberry Shortcake  
Chocolate Stout Brownie Trifle







## BUTLERED HORS D'OEUVRES

Two Dozen Minimum, Priced Per Piece

### COLD

#### SEAFOOD

- Tarragon Lobster Salad Profiterole | 6
- Salmon Tartare, Yukon Gold Blini, Red Onion Crème Fraîche | 5
- Rare Togarashi Tuna, Cucumber, Wakame, Wasabi Crema | 5
- Tuna, Red Shiso, Pickled Watermelon, Szechuan Button, Apricot-Serrano Marmalade | 4
- Smoked Salmon Mousse, Pickled Red Onion, Dark Rye | 4
- Kippered Salmon, Cucumber Crema, Red Onion Syrup, Latke | 4
- Yellowtail Crudo, Watermelon, Yuzu Vinaigrette | 4
- Shrimp Cocktail Shooters, Cocktail Sauce | 3

#### VEGETARIAN

- Fresh Thai Spring Roll, Sweet Chili Sauce | 4
- Roasted Bell Pepper, Basil, Mozzarella Bruschetta | 3
- Whipped Chèvre, Charred Tomato, Basil Brioche | 3
- Truffle Potato Croquette | 3
- Truffle Goat Cheese Gougère | 3
- Chef's Deviled Eggs | 3

#### MEAT/OTHER PROTEINS

- Steak Tartare, Fleur de Sel, Caper Vinaigrette, Cornichon | 5
- Sliced Tenderloin, Balsamic Cipollini, Broiled Stilton, Brioche | 5
- Antipasto Skewers | 3

### HOT

#### SEAFOOD

- Lobster Croquette, Meyer Lemon-Saffron Aioli | 6
- Prosciutto-Wrapped Scallop, Preserved Lemon-Chive Oil | 5
- Crab Cake, Horseradish Marmalade, Meyer Lemon | 5
- Crab Rangoon Pocket, Guava-Chili | 5
- Shrimp Spring Roll, Nuoc Cham | 4
- Creole Shrimp, Corn Cake, Rémoulade | 4

#### VEGETARIAN

- Loaded Micro Twice-Baked Fingerling | 4
- Roasted Pear, Walnut & Smoked Blue Cheese Roasted Fig (in season) | 4
- Smoked Gouda Grilled Cheese, Tomato Bisque Shooter | 4
- Vegetarian Spring Roll, Sweet Chili Sauce | 3
- Wild Mushroom Arancini | 3
- Samosa, Curry Aioli | 3

#### MEAT/OTHER PROTEINS

- Lamb Lollipop, Spiced Nuts, Tzatziki | 5
- Lamb Bumbu, Satay Peanut Sauce | 5
- Duck Spring Roll, Sweet & Sour Huckleberry | 5
- Mini Brandt Farms Burger, Bacon Jam, Brioche | 4
- Lemongrass Chicken Pot Sticker, Ponzu | 4
- Fried Chicken, Waffle, AG Honey | 4
- Malaysian Chicken Satay, Ginger-Plum Sauce | 3
- Mini BLT, Candied Bacon, Tomato Jam, Bibb | 3





## STATIONARY DISPLAYS

25 Guest Minimum, Price Per Guest

### Raw Bar | MKT

Oysters, Clams, Cocktail Shrimp, Crab Claws, Mignonette, Horseradish, Cocktail Sauce, Lemon

### Lobster Dip | 9

Maine Lobster, Artichoke, Parmesan, Romano, Asiago, Lemon, Crostini

### Antipasto | 8

Cured Meats, Marinated Vegetables, Assorted Cheeses, Olives, Roasted Nuts, Tapenade, Balsamic, Roasted Garlic, Olive Oil, Focaccia

### House-Smoked Salmon | 8

Smoked Crème Fraîche, House Pickles, Capers, Pickled Red Onion, Cucumber, Bagel Chips

### Charcuterie | 8

Selection of Cured Meats, Pâté, Cornichons, Flavored Mustard, Crostini

### Cheese | 7

Variety of Soft and Firm Cheeses, Fruit Preserves, Local Honey, Quince Paste, Marcona Almonds, Olives, Red Grapes, Strawberries, Crostini, Crackers

### Fruit & Berries | 7

Assorted Sliced Fruit, Fresh Berries, Sweet Cream, Local Honey

### Char Siu | 7

Marinated Roast Pork, Spicy Asian Mustard, Tamari-Ginger, Daikon Sprouts, Toasted Sesame Seeds

### Crudités | 6

Fresh Cut Vegetables, Sweet Pickled Vegetables, Grilled Vegetables, Herb Parmesan Dressing





## ACTION STATIONS

25 Guest Minimum, Priced Per Guest

### Mac & Cheese | 10

Orecchiette tossed in Smoked Gouda Mornay Sauce

Buffalo Chicken, Grilled Chicken, Applewood Smoked Bacon, Italian Sausage, Sharp Cheddar, Smoked Gouda, Broccoli, Scallions

### Sliders | 13

Choice of Three:

Beef, Grilled Chicken, BBQ Pork, Black Bean Burger, Salmon Burger

Brioche, Green Leaf, Tomatoes, House Pickles, Caramelized Onions, Raw Red Onion, Bacon Jam, Sautéed Mushrooms, Assorted Sliced Cheeses, Traditional Condiments

### Bruschetta | 9

Grilled Vegetables, Caprese, Shrimp, Pomodoro, Artichoke, Goat Cheese, Sweet Ricotta, Roasted Pepper, Sun-Dried Tomato Pesto, Basil Pesto, Baby Arugula, Toasted Crostini, Focaccia

### Farmer's Board | 11

Finocchiona, Soppressata, Prosciutto, Hand Crafted Soft and Firm Cheese, Roasted and Pickled Vegetables, Traditional Accompaniments, Artisanal Bread Display

### Baked Potato | 7

Russet Potatoes, Sharp Cheddar, Smoked Gouda, Applewood Smoked Bacon, Scallions, Broccolini, Pickled Jalapeño, Salsa, Chive Crème Fraîche, Whipped Butter

### Pasta | 12

Choice of Two:

Orecchiette Carbonara, Roasted Cauliflower, Pancetta

Pappardelle, Cannellini Bean, Spicy Sausage, Escarole, Rosemary

Ricotta Gnudi, Sweet Basil, Pomodoro, Grana Padano

Spring Pea Ravioli, Prosciutto de Parma, Roasted Corn Crema, Pea Shoots

\$75 Chef Attendant Fee

### Risotto | 12

Choice of Two:

Roasted Local Oyster Mushrooms, Crimini, Grana Padano, Truffle Oil

Caramelized Fennel, Pine Nut, Baby Arugula, Parmesan

Duck Confit, Roasted Shallot, Goat Cheese, Tarragon

Shrimp, Crab, Saffron, Mascarpone Cream

\$75 Chef Attendant Fee



## ACTION CARVING STATIONS

Priced Per Guest. \$75 Chef Attendant Fee Applies to All Carving Stations

### Beef Tenderloin | 14

Horseradish Cream, Balsamic Onion Jam, Brioche Slider Rolls

### Prime Rib | 13

Horseradish Cream, Au Jus, Dollar Rolls

### Leg of Lamb | 12

Chimichurri, Hot Pepper Jelly, Mini Pitas

### Turkey Breast | 9

Sage Gravy, Cranberry Relish, Butter Rolls

### All-Natural Pork Loin | 9

Balsamic-Cherry Compote, Anadama Rolls



# Dinner

## DINNER BUFFETS

25 Guest Minimum, Priced Per Guest

All Buffets served with NH Coffee Roasters Coffee & Assorted Tazo Tea and Warm Rolls with House Butters

### Build-Your-Own Dinner Buffet | 42/50

#### STARTERS Choice of Two:

Fire Roasted Tomato & Basil Bisque

Minestrone

Cream of Wild Mushroom Soup

Caramelized Root Vegetable Bisque

Roasted Chicken & Wild Rice Soup

Chicken & Herbed Dumpling Soup

Smoked Corn Chowder

Lobster Bisque

Arcadian Greens, Apples, Pears, Roasted Walnuts,  
Montrachet, Cider Vinaigrette

Chopped Romaine, Shaved Cheese Blend, Parmesan  
Garlic Croutons, Caesar Dressing

Roasted Pear, Honeyed Pecans, Stilton, Arugula,  
Champagne Vinaigrette

Arcadian Greens, Market Vegetables, Balsamic Vinaigrette

Little Gem, Shaved Onion, Grape Tomato, Tarragon-  
Stilton Buttermilk, Bacon Lardons

Baby Lettuce, Shaved Fennel, Watermelon Radish,  
English Cucumber, Green Goddess

#### SIDES

Chef's Choice Starch & Vegetable

Warm Rolls & House Butters

#### DESSERT

Atlantic Grill Petite Dessert Display

#### ENTRÉES Choice of Two Entrées \$42:

Choice of Three Entrées \$50:

#### Chicken Scaloppini

Lemon-Chardonnay Butter, Capers, Gremolata

#### Chanterelle Chicken

Roasted Local Mushroom Blend, Tarragon Crème

#### Berkshire Pork Loin

Anasazi Bean Succotash, Apricot-Serrano Marmalade,  
Smoked Chili, Honey Lacquer

#### Smoked Hanger Steak

Charred Cipollini Onion, Balsamic-Pomegranate  
Demi-Glace

#### Braised Beef Short Ribs

Herb Gnocchi, Roasted Garlic Oil, Shaved Parmesan

#### Peppered New York Strip

Sliced, Green Peppercorns, Dijon-Brandy Cream

#### Kasu Cod

Shiso, Edamame Puree, Nuoc Cham, Green  
Papaya Slaw

#### Fennel-Dusted Halibut

Grilled Citrus Artichokes, House-Dried Tomatoes, Crisp  
Shaved Pancetta, Meunière Sauce

#### Atlantic Salmon

Braised Artichokes, Leeks, Roasted Chicken Jus,  
Roasted Tomato and Chive Butter, Chervil Coulis

#### Prosciutto-Wrapped Monkfish

Grilled Leeks, Roasted Oyster Mushroom, Lobster Jus

#### Roasted Wild Mushroom Ravioli

Crisp Fennel, Chèvre, Tarragon Cream

#### Asian Vegetable Medley

Coconut Sticky Rice, Vegan Stir Fry Sauce, Organic Tofu





## THEMED DINNER BUFFETS

30 Guest Minimum, Priced Per Guest

All Buffets served with NH Coffee Roasters Coffee & Assorted Tazo Tea and Warm Rolls with House Butters

### Traditional New England | 57

#### STARTERS

Sourdough Rolls, Sweet Butter  
Seafood Chowder  
Seasonal Fruit Salad  
Coleslaw  
Grilled Vegetable & Herbed Pasta Salad  
PEI Mussels  
Butter-Poached Corn on the Cob  
Herbed Boiled Red Potatoes

#### ENTRÉES Choice of Two (three entrées +\$7):

1 ¼-Pound Lobster (one per guest)  
Classic Baked Haddock  
Steamers & Chorizo  
Tri-Pepper Sliced Flat Iron  
Grilled Cauliflower Steak, Summer Vegetable Succotash

#### DESSERTS

French Apple Pie  
Assorted Whoopie Pies

### Italian | 39

#### STARTERS

Garlic-Herb Focaccia  
Hearty Minestrone  
Panzanella  
Caesar Salad, Parmesan Garlic Croutons, Shaved Parmesan  
Antipasto Display  
Grilled & Chilled Vegetable Display  
Roasted Vegetable Couscous, Lemon Vinaigrette

#### ENTRÉES Choice of Two (three entrées +\$7):

Shrimp Scampi  
Chicken Marsala  
Roasted Cod, Grilled Artichoke, House Tomato-Fennel Broth  
Roasted Vegetable White Lasagna  
Italian Sausage Lasagna

#### DESSERTS

Zabaglione & Strawberries  
Rustic Tiramisu

### Latin Twist | 37

#### STARTERS

Smoked Jalapeño & Lime Corn Bread  
Posole Rojo  
Latin Chop Chop – Romaine, Hominy, Queso Fresco, Roasted Bell Peppers, Cilantro-Lime Vinaigrette  
Seven Bean Salad – Roasted Corn, Grilled Peppers, Scallions, Chili Vinaigrette  
Watermelon Salad – Mâche, Pepita, Queso Fresco  
Black Bean & Banana Empanada  
Cuban Black Beans  
Southwestern Rice

#### ENTRÉES Choice of Two (three entrées +\$7):

Citrus Pork, Tomatillo Mole Verde  
Chimichurri Skirt Steak  
Mexican Shrimp & Chipotle Mojo  
Chile Rellenos, Roasted Poblano, Fried Queso

#### DESSERTS

Coconut Flan  
Chocolate-Dipped Tres Leches Donuts

### Southern BBQ | 36

#### STARTERS

Country Biscuits & Honey Butter  
Black Bean Chili con Carne  
Red Potato Salad  
Grilled Corn & Black Bean Salad  
Seasonal Greens, Market Vegetables  
Shrimp Bruschetta  
Grilled Vegetable Medley  
Lemon-Herb Potatoes

#### ENTRÉES Choice of Two (three entrées +\$7):

Fried Chicken  
Garlic Balsamic Steak Tips  
Cilantro-Lime Tofu Skewers  
Barbeque-Rubbed Atlantic Salmon

#### DESSERTS

Lemon Curd Trifle  
"Banana Split"



## PLATED DINNER

25 Guest Minimum, Priced Per Guest

All dinners served with NH Coffee Roasters Coffee & selection of Tazo Tea and Warm Rolls with House Butters

### STARTER *Choice of One:*

Served with Warm Rolls & House Butters

Fire-Roasted Tomato & Basil Bisque  
Minestrone  
Cream of Wild Mushroom Soup  
Caramelized Root Vegetable Bisque  
Roasted Chicken & Wild Rice Soup  
Chicken & Herbed Dumpling Soup  
Smoked Corn Chowder  
Lobster Bisque  
Roasted Beet, Mâche, Montrachet, Hazelnut, Blood  
Orange Vinaigrette  
Arcadian Greens, Apples, Roasted Walnuts, Montrachet,  
Cider Vinaigrette  
Chopped Romaine, Shaved Cheese Blend, Parmesan  
Garlic Croutons, Caesar Dressing  
Roasted Pear, Honeyed Pecans, Stilton, Arugula,

Champagne Vinaigrette

Arcadian Greens, Market Vegetables, Balsamic Vinaigrette  
Little Gem, Shaved Onion, Grape Tomato, Tarragon-Stilton  
Buttermilk, Bacon Lardons

### UPGRADED STARTERS +\$6

(+\$12 to add as additional course)

Blue Crab Cakes, Horseradish Marmalade, Preserved  
Lemon Beurre, Chervil Salad  
Togarashi Yellowfin Tuna, Red Shiso, Pickled Watermelon,  
Kaffir Lime Rice Cake, Serrano, Apricot Vinaigrette  
Braised Short Rib, Latke, Celery Root Puree, Grilled  
Cipollini  
Yellowfin Tuna Poke, Sesame, Wonton, English Cucumber  
Prosciutto Scallops, Meunière Sauce, Farro Salad,  
Gremolata  
Yogurt Lamb Chops, Moroccan Spiced Nuts, Tzatziki,  
Charred Tomato, Harissa

### ENTRÉES *Choice of Two Entrées + Vegetarian (additional choice, +\$5):*

#### LAND

##### Rosemary Rack of Lamb | 49

Rosemary Dusted, Dijon Crumb Crust, Herbed Lamb  
Demi-Glace, Creamy Fontina Polenta, Broccolini

##### Filet Mignon Bordelaise | 46

Potatoes Dauphinoise, Haricot Vert, Wild Mushroom  
Ragoût, Bordelaise

##### NY Strip Steak Au Poivre | 45

Peppercorn Mélange, Green Peppercorns, Dijon-Brandy  
Cream, Potatoes Anna, Brussels Sprouts

##### Five-Spiced Crescent Farm Duck Breast | 40

Parsnip Puree, Mountain Huckleberry, Beet Confit, Red  
Quinoa Pancakes

##### Smoked Hanger Steak | 39

Smoked, Grilled, and Sliced, Whipped Potatoes,  
Mushroom Caramel, Creamed Spinach

##### Berkshire Pork Tenderloin | 39

Anasazi Bean Succotash, Apricot-Serrano Marmalade,  
Watermelon and Mâche Salad, Smoked Chili,  
Honey Lacquer

##### All-Natural Chanterelle Chicken | 38

Dried Chanterelle Crust, Roasted Local  
Mushrooms, Tarragon Crème, Wild Rice Pilaf,  
Tri-Color Heirloom Carrots

##### Chicken Scaloppini | 37

Lemon-Chardonnay Butter, Capers, Gremolata,  
Farro, Broccolini

#### SEA

##### Wine Country Atlantic Salmon | 39

Braised Artichoke, Leeks, Yukon Gold Gnocchi, Pinot Noir  
Beurre Rouge, Roasted Tomato and Chive Butter, Chervil

##### Grilled Atlantic Salmon | 41

Pancetta-Green Pea Risotto, Preserved Lemon Beurre,  
Haricot Vert

##### North Atlantic Cioppino | 43

PEI Mussels, Clams, Salmon, Swordfish, Shrimp, Fennel,  
Orange, Tomato Broth, Sourdough Toast

##### Tangerine-Cumin Yellowfin Tuna | 40

Seared Rare Yellowfin Tuna, Kaffir Lime Leaf and Ginger  
Rice, Green Papaya Slaw, Nuoc Cham, Toasted Chili Oil

##### Prosciutto-Wrapped Halibut | 45

Green Pea Puree, Roasted Baby Carrots, Rainbow  
Fingerlings, Melted Madeira Leeks, Chervil-Lobster Butter

##### Sea Scallops | 45

Watercress-Fennel Salad, Applewood Smoked Bacon,  
Endive, Champagne Butter, Ruby Red Grapefruit,  
Toasted Quinoa







#### VEGETARIAN & VEGAN

##### **Mushroom Ravioli | 36**

Roasted Wild Mushroom, Fennel, Chèvre, Tarragon Cream

##### **Agnolotti | 35**

Swiss Chard & Sweet Ricotta Agnolotti, Parmesan Broth, Sofrito

##### **Cantonese Stir Fry | 35**

Asian Vegetable Medley, Coconut Sticky Rice, Vegan Stir Fry Sauce, Organic Tofu

#### DESSERTS *Choice of One:*

Flourless Hazelnut Chocolate Torte – Sea Salt, Orange Scented Chantilly, Candied Orange Peel

Bittersweet Chocolate Pot de Crème – Espresso Caramel Cream, Toffee Crumble

Fresh Berry Tiramisu – Raspberry Coulis, Lemon Mascarpone Custard

Espresso Tart – Irish Cream Caramel, Honey Graham Streusel

Lemon Verbena Panna Cotta – Toasted Pistachio, Raspberry Sauce

Poached Banana Crêpes – Banana Ice Cream, White Chocolate-Banana Crêpes, Chocolate Ganache, Walnut Dust, Tahitian Vanilla Chantilly Cream

AG Decadence – Almond Sponge Cake, Espresso Syrup, Coffee Buttercream, Chocolate Ganache, Dark Chocolate Glaze

Tahitian Crème Brûlée, Strawberry



# Dessert

## PETIT FOURS | 2

30 Piece Minimum, Priced Per Piece

### Almond Sponge Cake

Espresso Syrup, Coffee Buttercream, Chocolate Ganache, Dark Chocolate Glaze

### Chocolate Dipped Tres Leches Donuts

Puff Pastry, Toasted Coconut, Vanilla Bean Chantilly Cream

### Chocolate Espresso Brownies

Espresso Reduction, Dark Chocolate Callets

### Chocolate Espresso Flourless Torte

Chocolate Curls, Coffee Anglaise

## MINIATURES | 3

30 Piece Minimum, Priced Per Piece

### Almond Sponge Cake

Espresso Syrup, Coffee Buttercream, Chocolate Ganache, Dark Chocolate Glaze

### Chocolate Dipped Tres Leches Donuts

Puff Pastry, Toasted Coconut, Vanilla Bean Chantilly Cream

### Chocolate Espresso Brownies

Espresso Reduction, Dark Chocolate Callets

### Espresso Pot de Crème

Espresso Caramel Cream, Toffee Crumble

### Chocolate Stout Brownie Trifle

Guinness Stout, Vanilla Bean Chantilly Cream

### Dark Chocolate Bavarians

Chocolate Cookie Crumb, Vanilla Bean Chantilly Cream, Chocolate Tuile

### Fresh Berry Tiramisu

Raspberry Coulis, Lemon Mascarpone Custard

### Double Chocolate Brownie

House Made Marshmallow, Graham Crumb

### Key Lime Pie

Candied Macadamia Nuts, Raspberry

### Lemon Curd Trifle

Summer Berries

### Espresso Tart

Irish Cream Caramel, Honey Graham Streusel

### Flourless Hazelnut Chocolate Torte

Sea Salt, Orange Scented Chantilly, Candied Orange Peel

### Red Velvet Cake

Mascarpone Frosting, Cocoa Nib

### Lemon Tart

Toasted Meringue, Blackberry Coulis

### Lemon Verbena Panna Cotta

Toasted Pistachio, Raspberry Sauce

### Meyer Lemon Bavarian

Graham Cookie Crumb, Vanilla Bean Chantilly Cream, Candied Lemon Zest

### Rustic Tiramisu

Kahlua-Coffee Lady Fingers, Mascarpone Custard, Sweet Chantilly Cream

### Chocolate Pot de Crème

Salted Chocolate, Pistachio, Raspberry

### Strawberry Shortcake

Warm Biscuit, Macerated Strawberries, Vanilla Bean Chantilly Cream

### Tahitian Vanilla Crème Brulee

Strawberries

### Zabaglione and Strawberries

Marsala Scented Custard, Strawberries, Chocolate-Dipped Almond, Orange Zest Biscotti







## BAR PACKAGES

*Priced per guest. All guests are required to provide a valid US State License, US State Non-Driver ID, US Military ID Card, or Passport.*

### BASIC OPEN BAR

*\$15/guest for the first hour and \$5/guest for each additional hour*

Chardonnay • Pinot Grigio • Cabernet • Pinot Noir  
• Budweiser • Bud Light • Corona • Sam Adams  
Boston Lager • Harpoon IPA • Blue Moon • Beck's  
N/A

### STANDARD OPEN BAR

*\$18/guest for the first hour and \$6/guest for each additional hour*

*Basic Open Bar, plus:*

Absolut • Stolichnoff • Gordon's • Tanqueray • Bacardi  
• Captain Morgan • Mt. Gay • Gosling's • Sauza •  
Canadian Club • Seagram's 7 • Jack Daniel's • Jim  
Beam • Dewar's

*A standard variety of mixers and cordials*

### PREMIUM OPEN BAR

*\$22/guest for the first hour and \$8/guest for each additional hour*

*Standard Open Bar, plus:*

Selection of four premium wines and four  
additional craft beers from our regularly rotating  
lists (see your Event Manager for details)

Tito's • Grey Goose • Ketel One • Bombay Sapphire  
• Hornitos • Patron • Jameson • Crown Royal •  
Maker's Mark • Knob Creek • Glenlivet 12-Year •  
Macallan 12-Year • Disaronno

### CASH BAR

*A setup fee of \$150 will be applied to the host's bill  
for all cash bars*





## Preferred Vendor List

### ACCOMMODATIONS

Arbor Inn, Rye (1.9 mi.)  
 Victoria Inn, Hampton (9 mi.)  
 Wentworth by the Sea Hotel,  
 New Castle (1.7 mi.)  
 Sheraton Harborside Hotel,  
 Downtown Portsmouth (2.6 mi.)  
 Marriott Residence Inn,  
 Downtown Portsmouth (2.5 mi.)  
 Hilton Garden Inn, Downtown  
 Portsmouth (2.5 mi.)  
 Hampton Inn, Downtown  
 Portsmouth (2.5 mi.)  
 The Port Inn, Portsmouth  
 Traffic Circle (3.3 mi.)

### CAKES

Popovers on the Square, Portsmouth  
 (2.4 mi.), 603-431-1119  
 Wicked Sweet Sugar Boutique,  
 Hampton (11.3 mi.), 603-601-7204

### CEREMONY LOCATIONS

Fuller Gardens, North Hampton (7 mi.)  
 Seacoast Science Center, Rye (2 mi.)  
 Prescott Park, Portsmouth (2.4 mi.)  
 Great Island Common, New Castle  
 (2.4 mi.)  
 Moffatt Ladd House, Portsmouth  
 (2.6 mi.)  
 St. Andrews by the Sea, Rye (6.7 mi.)  
 Little Harbor Chapel, Portsmouth (2 mi.)  
 Urban Forestry Center, Portsmouth  
 (1.3 mi.)  
 John Paul Jones House, Portsmouth  
 (2.2 mi.)  
 New Hampshire State Beaches

### DJs

Good Vibes DJs/ DJ Koko P,  
 603-583-3429, GVibesDJs@aol.com  
 DJ Ryan Parker, 603-661-6930,  
 info@djryanparker.com

### FLORISTS

Flowers by Leslie, 603-436-0633,  
 flowersbyleslie66@gmail.com  
 Distinct Floral Design, 603-759-1329,  
 anne@distinctfloraldesigns.com

### PHOTOGRAPHERS AND PHOTO BOOTHS

New England Wedding  
 Photography, 617-356-7917, service@  
 newenglandweddings.photography  
 Jim Barbere Photography, 781-526-1135,  
 jimbarbere@gmail.com  
 Creative Edge Arts, 603-337-5897,  
 hello@creativeedgearts.com

### STATIONERY

Gus & Ruby Letterpress, 603-319-1717  
 Portsmouth Invitation Company,  
 603-828-9244

### TRANSPORTATION

Grace Limo, 603-666-0203  
 Seacoast Trolley, 603-431-6975

*This list of preferred vendors is for information purposes only. The Atlantic Grill will not be held responsible for any of the services or products supplied by the above vendors.*