

The White Mountain Hotel & Resort

Presents Our 2010 & 2011

Friday Night Rehearsal Dinner Menu

Hosted in the Ledges Dining Room for up to 25 Guests

Larger Parties are hosted in the Echo Ballroom

~ All-You-Can-Eat Seafood Buffet ~

Shrimp, scallop and pasta sauté bar; raw bar with oysters, littleneck clams, peel and eat shrimp; poached salmon, fresh fish and fried calamari, two fish specialties, fresh salads, vegetables and rice, Award-winning seafood chowder and much more!

~ New Hampshire Apple Chicken ~

Grilled statler breast of chicken topped with a caramel apple glaze and a wedge of Vermont cheddar

~ Chicken Piccata ~

Chicken breasts sautéed with mushrooms, lemon and white wine caper sauce, served over fresh pasta

~ New Yorker ~

A grilled, hand cut Black Angus choice sirloin served with a Morel roasted shallot compound butter

~ Filet Mignon ~

Black Angus filet charbroiled to perfection, topped with the Chef's choice of demi glaze.

*All entrees served with either soup du jour or garden salad with house dressing,
Chef's choice of vegetable and dessert, and home baked breads, coffee or tea*

\$40.50 per person

Inclusive of tax and gratuity

All prices are subject to change without notice

Menu items and availability are subject to change

There is a Bar set-up fee of \$150.00 for parties of 50 or more

*For parties of more than 25, you will have a choice of up to Three (3) Entrees,
and the event will be hosted in the Echo Ballroom.*

Final guaranteed counts and meal selections due to the Sales Office 14 days prior to event.