

# The White Mountain Hotel & Resort

*Presents Our 2010 & 2011*

## "Ultimate White Mountain Wedding Reception"

*\$109.00 per person*

*Menu includes: An upgraded Ultra-Premium Champagne Toast, Four passed Hors d' Oeuvres during cocktail reception, Chocolate Fountain, Caesar or Garden Salad with House Dressing, Soup du Jour or Chowder, Entrée, House Wine Served with Dinner, Wedding Cake, Specialty Wedding Dessert, freshly Baked Breads, Coffee*

### Four Cocktail Reception

*Chocolate Fountain served with Fresh Fruit  
Fresh Seasonal Crudités served with Herbed Dip  
International and Domestic Cheese and Cracker Platter  
Baked Brie with Local Strawberry Jam and Brown Sugar*

### Passed Hot & Cold Hors d'oeuvres

*(Select up to Four)*

*Pate du Jour  
Oysters Rockefeller  
Mini Beef Wellingtons  
Iced Jumbo Shrimp Cocktail  
Spinach and Feta Spanikopitas  
Asian Scallops Wrapped in Bacon  
Coconut Shrimp with Pineapple Honey Salsa  
Baked Stuffed Mushrooms with Lobster Stuffing  
Mini Crab Cakes served with a roasted garlic remoulade  
Beef Tenderloin with roasted garlic and sour cream Canapés*

*Please ask about a custom prepared Appetizer Course*

### Soup

*(Select One)*

*Soup du Jour  
Lobster Bisque  
Award Winning Seafood Chowder*

### Salad

*(Select One)*

*Caesar Salad  
Garden Salad served with Homemade House Dressing  
Mixed Greens with cranberries, candied pecans, Great Hill blue cheese, and served with a Maple Walnut dressing*

"The Ultimate White Mountain Reception"

~ Entrees ~

(Select up to Two)

*Chicken Francaise*

A chicken breast lightly battered and sautéed with lobster meat and served with lemon and wine sauce

*New Hampshire Apple Chicken*

A Statler chicken breast sautéed and served with a caramelized apple sauce, fresh seared apples and a cheddar cheese wedge

*Garlic and Dijon Roasted Tenderloin of Beef*

Served with a Merlot demi glacé

*Prime Rib of Beef Au Jus*

Roasted to Perfection and Served with an Herbed Popover

*Halibut Steak*

Broiled to perfection, and finished with an Herb Butter

*Atlantic Citrus Salmon*

Pan seared in olive oil, then finished with a pineapple salsa

*Pork Tenderloin*

Dijon walnut encrusted pork tenderloin with sun-dried cherry brandy glacé

*Vegetarian Medley*

Chef's Selection, please ask for available menus

OR

*"Surf and Turf"*

(Select two entrees to be served)

Grilled 6 oz. Angus Filet Mignon

Freshly Broiled Halibut

Chicken Francaise

Lobster Ravioli

Each entree is served with the chef's selection of fresh Vegetable & Potato or Rice

~ Dessert ~

(Select One)

*"Chocolate Godiva Mousse Extravaganza"*

Served with a Chocolate Dipped Strawberry, and a Specialty Chocolate Decoration

Wedding Cake Served during your Reception

Prices are subject to change without notice.

Menu items and availability are subject to change.

All prices are subject to 9% tax and 18% service and administrative fee.