

The
White Mountain
HOTEL AND RESORT

Presents Our 2012

"White Horse Ledge Wedding Reception"

\$89.00 per person

*Menu includes: A House Champagne Toast (House Wine or Sparkling Cider are available),
Three Passed Hors D' Oeuvres during your cocktail reception, Choice of either Soup du Jour or
Garden Salad, Entrée, House Wine served with Dinner, Wedding Cake, Dessert, freshly
Baked Rolls, Coffee or Tea*

Four Cocktail Reception

Fresh Seasonal Crudités served with Herbed Dip

Passed Hot & Cold Hors d'oeuvres

(Select up to three)

*Assorted Mini Quiche
Spinach and Feta Spanikopitas
Prosciutto wrapped Seasonal Fruit
Sesame Chicken with Orange Plum Sauce
Chicken or Beef Satay with Peanut Sauce
Baked Herb Stuffed Mushroom*

Soup or Salad

(Select One)

*Soup du Jour
Mixed Greens with Homemade House Dressing*

Please ask about a custom prepared Appetizer Course

"The White Horse Ledge Reception"

~ Entrees ~

(Select up to Two)

Whitehorse Chicken

*A chicken breast stuffed with Boursin cheese,
baked and served with a caramelized, red onion, golden raisin chutney,*

Sliced Roast Sirloin of Beef

Herb Crusted Sirloin served with a Bordelaise Sauce

Baked Stuffed Haddock

Haddock with a Florentine stuffing, topped with a lemon shallot tarragon sauce

Apple Stuffed Pork Loin

A pan roasted pork loin with an apple stuffing, finished with apple pan sauce

Vegetarian Medley

Chef's Selection, please ask for available menus

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

~ Dessert ~

*An assortment of Petit Fours and Chocolate Dipped Strawberries
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.