

*The*  
**White Mountain**

HOTEL AND RESORT

*Presents Our 2012*

*"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*

*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  
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)*

### *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*

### *Chicken Francaise*

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

### *Cathedral Chicken*

*A statler chicken breast stuffed with a dried apricot, currant, spinach, mushroom and tomato stuffing, and topped with a light apple butter sauce, served with apple onion chutney*

### *Pork Tenderloin*

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

### *Garlic and Dijon Roasted Tenderloin of Beef*

*Served with a Merlot demi glace*

### *Vegetarian Medley*

*Chef's Selection, please ask for available menus*

## *Surf & Turf Option*

*(Select Two Entrees)*

*Two Grilled Petit Black Angus Filet Mignons*

*Herb Marinated Statler Chicken Breast*

*Two Jumbo Baked-Stuffed Shrimp*

*Two Jumbo Seared Scallops*

*Fresh Grilled Swordfish*

*Pan Seared Halibut*

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

## ~ Dessert ~

*"Chocolate Godiva Mousse Extravaganza"*

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

*Wedding Cake Served during your Reception*

*Menu items and availability are subject to change.*

*Prices are subject to change without notice. All prices are subject to 9% tax and 18% service and administrative fee.*