

The
White Mountain
HOTEL AND RESORT

Presents Our 2012

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*

\$35.00 per person

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.

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.