



Order by Telephone

603-838-6118



Order Online

www.ammonoosucinn.com

Catering Menus

The food will be delivered hot in serving trays 30 – 60 minutes prior to your function.
All the necessary chafing dishes, sterno and serving tools are included

- **Half-trays of any entrée will provide six to eight portions**
- **Full trays of any entrée will provide twelve to fourteen portions.**

- Delivery and Setup Fee \$75.00 | Delivery Only Fee \$30
- Full China Service (dinner plate, linen napkin, fork, salad fork, spoon, knife) \$2.99 p.p.
- Full Disposable Service (paper plate, paper napkin, plastic fork, spoon, knife) \$1.50 p.p.
- Uniformed Servers to staff your party are available at a cost of \$25.00 per hour
- Professional Bartenders at a cost of \$40.00 per hour. (public venues only)

Menu Options

À la carte Buffet Trays -----Pages 2 – 4

Special Event Buffet Dinner (3-Course \$28.00 pp) -----Page 5

Special Event Buffet Brunch (\$21.95 pp) -----Page 6

Back Yard BBQ (\$23.95 pp) -----Page 6

Business/Private Luncheon (\$12.95 pp) -----Page 7

Hors d'oeuvres -----Page 8

The Bake Shoppe-----Page 9



Pasta

	Half Tray	Full Tray
Classic Baked Ziti	\$34	\$59
Penne with Broccoli and Sun Dried Tomatoes ~ Garlic & Olive Oil	\$44	\$69
Penne a la Vodka	\$44	\$69
Tortellini Alfredo (Cheese Filled)	\$44	\$69
Jumbo Shells Stuffed with Cheese and Spinach	\$54	\$79
Mac & Cheese ~ Bacon & Chipotle Peppers (spicy)	\$44	\$69
Penne with Grilled Chicken and Basil Cream Sauce	\$54	\$79
Rigatoni with Onions, Prosciutto, Basil and Tomato	\$54	\$79
Farfalle with Shrimp, Mushrooms Spinach and Fresh Tomato	\$64	\$89
Linguini with Mussels, Chorizo and Peas	\$64	\$89
Fusilli with Artichoke Hearts, Black Olives, Capers and Chicken in a Marinara Sauce	\$54	\$79
Rigatoni Primavera with Shrimp and Chicken	\$64	\$89

Poultry

	Half Tray	Full Tray
Chicken Francaise with Asparagus and Fresh Tomato	\$54	\$79
Chicken Parmigiana	\$54	\$79
Chicken Piccata	\$54	\$79
Walnut Crusted Chicken Breast with Wild Mushrooms and Herbs	\$64	\$89
Chicken Bruschetta - Milanese with Fresh Tomato, Basil and Mozzarella Salad	\$64	\$89
Coconut Crusted Chicken with Fresh Pineapple - Mango Salsa	\$64	\$89
Chicken Pot Pie	\$44	\$69
Chicken Cacciatore (on the bone)	\$54	\$79
Stir Fry Chicken & Vegetables (Oriental Style)	\$54	\$79



Beef and Pork

	Half Tray	Full Tray
Boneless Loin of Pork with Apples and Cranberries	\$64	\$89
Beef with Mushrooms Red Wine Sauce	\$64	\$89
Stir Fry Beef & Vegetables (Oriental Style)	\$64	\$89
Italian Sweet Sausage with Peppers and Onions	\$64	\$89
Italian Meatballs with Tomato Sauce	\$54	\$79

Seafood

	Half Tray	Full Tray
Seafood Seafood Marinara (Clams, Mussels, Calamari, Shrimp, and Scallops)	\$74	\$139
Salmon Fillet- Pan Seared with Citrus Butter	\$74	\$139
Shrimp Scampi over Rice	\$74	\$139
Stuffed Fillet of Sole with Shrimp, Crabmeat and Spinach	\$74	\$139

Vegetarian

	Half Tray	Full Tray
Herbed vegetable Gratin	\$54	\$79
Eggplant Rollatini	\$54	\$79

Platters

	Half	Full
<u>Cheese Platter:</u>	\$49	\$69
Various cubed imported and domestic cheeses, grapes, apples. Artistically arranged and served with crackers and breads on the side		
<u>Crudités Platter:</u>	\$39	\$59
Cauliflower, broccoli, celery, carrots, peppers, cucumbers, and cherry tomatoes, served with our homemade dip		
<u>Shrimp Cocktail Platter:</u>	Market Price	
Peeled and deveined shrimp over a bed of green lettuce, with our spicy cocktail sauce, and lemon slices		



<u>Antipasto Platter:</u>	\$49	\$69
Fresh mozzarella, imported provolone cheese, pepperoni, Genoa salami, olives, pepperocini and seasonal grilled vegetables		
<u>Fresh Fruit Platter:</u>	\$49	\$69
Sliced cantaloupe, pineapple, grapes, watermelon, berries, kiwi & honeydew melon		

Salads

Half Tray Full Tray

<u>Tossed Salad:</u> Mixed Vegetable Garnish ~ Homemade Italian Dressing on the side	\$19	\$29
<u>Baby Organic Spinach Salad:</u> Mushrooms, Bacon, Hard Boiled Egg and Tomato	\$29	\$49
<u>Greek Salad:</u> Lettuce, Cucumbers, Tomatoes, Red Onions, Red & Green Peppers, Black Olives, and Feta Cheese	\$29	\$49
<u>Caesar Salad:</u> Crisp romaine lettuce, focaccia croutons, and parmesan cheese Homemade Creamy Caesar dressing on the side	\$24	\$34
<u>Baby Greens:</u> Greens, Sundried Raspberries, Toasted Almonds	\$24	\$34

Add Grilled Chicken to any Salad	\$10	\$20
---	-------------	-------------

prices do not include 9% NH tax



Off - Premise Buffet Dinner

Package includes :(3-Courses)

Appetizers - Choice of one

- ➔ Tomato ~ Fresh Mozzarella ~ Basil
- ➔ Southwest Bean Salad
- ➔ Antipasto Pasta Salad
- ➔ Sesame Noodle Salad w/ Assorted Fresh Vegetables
- ➔ Baby Organic Greens w/ Sundried Raspberries ~ Toasted Almonds
- ➔ Garden Salad w/ Tomato, Carrots, Cucumber and Onion

Entrées - Choice of two

- ➔ Chicken Francaise ~ Artichoke Hearts, Capers ~ Fresh Tomatoes
- ➔ Walnut Crusted Chicken Breast ~ Wild Mushrooms & Herbs
- ➔ London Broil w/ Caramelized Onions
- ➔ Roasted Loin of Pork ~ Apples & Cranberries
- ➔ Penne w/ Shrimp, Broccoli, Fresh Tomato ~ (Garlic & Olive Oil)
- ➔ Salmon Filet Seared ~ Citrus Butter
- ➔ Filet of Sole Filled ~ Crabmeat & Spinach ~ Fresh Tomato Sauce
- ➔ Rigatoni w/ Grilled Chicken ~ Seasonal Vegetables ~ Pesto Cream Sauce
- ➔ Chicken Breast ~ Sweet & Hot Italian Sausage ~ Roasted Peppers & Onions
- ➔ (+ \$2 pp) Seafood Fra Diablo ~ Clams, Mussels, Scallops, Shrimp, Calamari~Spicy Marinara Sauce
- ➔ (+ \$4 pp) Roasted Tenderloin of Beef ~ Fresh Rosemary & Roasted Garlic Roasted Garlic Jus

****All Entrees include Roasted Red Bliss Potatoes & Seasonal Mixed Vegetables****

<p>Desserts Choice of one</p> <ul style="list-style-type: none"> ➔Apple Strudel ➔Raspberry Linzer Tart ➔Chocolate Swirl Cheesecake ➔Lemon Tart ➔Dark Chocolate Cake w/ Fresh Raspberry Sauce 	<p>Additions to Desserts</p> <ul style="list-style-type: none"> ➔Cookie Plate (+\$2 pp) ➔Fresh Fruit Platter (+\$2 pp)
--	---

\$28.00 (per person) 15 person minimum plus 9% state sales tax

**Menus can be customized to fit your particular event for equal to or greater than price per person listed above depending on your selections.*



Off - Premise Buffet Brunch

Package includes:

Buffet Brunch - All Inclusive

- ➔ Seasonal Fresh Fruit Platter
- ➔ House Made Pastries & Breads w/ Butter & Preserves
- ➔ Smoked Salmon Platter ~ Capers, Onions, Tomato, Cream Cheese
- ➔ Eggs Florentine or Eggs Benedict
- ➔ French Toast Casserole ~ Warm Vermont Maple Syrup
- ➔ Maple Link Sausages
- ➔ Applewood Smoked Bacon
- ➔ Home Fries

(\$21.95 per person) 15 person minimum - plus 9% state sales tax

Off - Premise Backyard BBQ

Package includes:

Entrées - All Inclusive

- ➔ Cheddar Jalapeño Corn Bread
- ➔ BBQ Chicken - Housemade BBQ Sauce
- ➔ BBQ Pork Ribs - Housemade BBQ Sauce

Salads - Choice of Two

- ➔ Mixed Garden Greens
- ➔ Macaroni Salad
- ➔ Red Bliss Potato Salad (mayo-free)
- ➔ Classic Coleslaw
- ➔ Vegetable Pasta Salad - Housemade Vinaigrette

Dessert -

- ➔ Caramelized Apple Spice Cake

\$23.95 (per person) 20 Person Minimum - plus 9% state sales tax



Off - Premise Business Luncheon

Package includes :(3-Courses)

Luncheon - All Inclusive

- Assorted Finger Sandwiches & Wraps
- Red Bliss Potato Salad
- Mixed Garden Greens
- Banana Chocolate Chip Cake

Assorted Sodas & Bottled Water

Disposable Paper Plates, Napkins, Forks & Knives

\$12.95 (per person) 8 Person Minimum - plus 9% state sales tax



Melanie's Catering ~ Hors d'Oeuvres

All hors d'oeuvres - 2 dozen minimum per item

\$9.00 per dozen:

- Assorted Quiches
 - Potato Pancakes ~ Apple Chutney
 - Pigs in a Blanket ~ Bourbon BBQ Sauce
 - Asian Meat Balls ~ Teriyaki Sauce
 - Mac & Vermont Cheddar Cheese Bites
 - French Onion Tart
-

\$13.00 per dozen:

- Assorted Finger Sandwiches (Premium Meats & Cheeses)
 - Vegetarian Eggrolls
 - Spinach & Feta Phyllo Triangles
 - French Puffs ~ Tarragon Chicken Salad
 - Corn & Crabmeat Fritters ~ Chipotle Crema
 - Stuffed Grapes ~ Cream Cheese & Pistachios
-

\$ 18.00 per dozen

- Chicken Satay ~ Spicy Peanut Sauce
 - Beef Tenderloin Brochette
 - Belgium Endive ~ Crabmeat Salad
 - Smoked Salmon Salad ~ Cucumber Cups
 - Marinated Cold Shrimp & Snow Peapods
 - Strawberries & Brie
-

\$24.50 per dozen

- Argentine Beef Empanadas
- Crabmeat Cake – Creole Remoulade Sauce
- Smoked Salmon & Caviar Canapés
- Coconut Shrimp ~ Thai Chile Sauce



The Bake Shoppe



Cup Cakes

- Coconut Snowball
- Carrot
- Double Chocolate
- Apple Cinnamon
- Lemon Raspberry
- Banana Walnut
- Golden Vanilla

\$1.75 each

Minimum order: one dozen



Fresh Tarts

- Raspberry Linzer Tart
- Lemon Meringue Tart
- Chocolate Truffle Tart
- Fresh Fruit Tart
- Coconut Custard Tart
- French Apple Tart

7" \$16.00 / 9" \$21.00



Assorted Cakes

- Classic Carrot ~ Cream Cheese Frosting
- Cheese Cakes:
 - Dark Chocolate Swirl
 - Raspberry White Chocolate
 - Coconut
 - Plain
 - Mocha
- Chocolate Mousse
- Coconut ~ Dulce de Leche
- Strawberry ~ French Custard

**7" serves 6-8 people \$ 21.00
9" serves 10-12 people \$ 28.00**



Assorted Cookies

Including but not limited to:

- Macarons
- Sables
- Palmiers
- Madeleines

\$9.95 lb

Minimum order: two pounds



Focaccia Bread

Focaccia bread is one of the most popular and ancient types of flat breads available. Often baked with herbs, cheese or other ingredients added to the dough, focaccia can be looked upon as a predecessor of the modern pizza

- Small **\$4.95** - 2-4 people
- Medium **\$9.95** - 6-8 people
- Large **\$12.95** - 10-12 people



Fresh Dinner Rolls

- Butter Rolls
- Garlic Herb
- Sesame
- Whole Wheat
- Semolina

\$6.00 doz

Minimum order: one dozen