

GOLD WEDDING PACKAGE

Plated Dinner
Chef Menu Tasting | Fully Attended Bar
Champagne/Sparkling Cider Toast | Cake Cutting & Plating
\$55 pp

CHEESE, CRUDITÉ & FRUIT DISPLAY

Domestic & international cheeses paired with artisan crackers.
An array of fresh fruits and vegetables with buttermilk herb dip.

PASSED HORS D'OEUVRES

Select Three

Meatballs	Bacon Wrapped Chicken	Spring Rolls
Buttermilk Chicken Tenders	Spanikopita	Crispy Brussel Sprouts
Chicken Wings	Four Cheese Arrancine	Pot Stickers
Horseradish Beef Crostini	Brie Brulee	Cucumber Boursin Canapes
Deviled Eggs		

SALAD SELECTIONS

Select One

House Greens Salad Caesar Salad

ENTREE SELECTIONS

Select Two Plus One Veggie Option | Served With Seasonal Vegetable & Signature Side

Roast Salmon	Vegetable Napoleon	Shaker Cranberry Short Ribs
Canneloni Florentine	Hampshire Hills Steak Tips	East West Shrimp & Grits
Roast Turkey	Baked Haddock	Statler Chicken
Saltimbocca	Prime Rib*	Filet Mignon*
Parmesan	Marsala	Picatta
Turf & Tail*	Lamb Chops*	Heritage Pork Chops

*Premium Selection Add \$5 pp

SIGNATURE SIDES

Select One

Steamed Broccolini	Pasta Pomodoro/Pesto	Mashed Potatoes
Vegetable Medley	Rice Pilaf	Maple Roasted Butternut Squash
Garlic Herb Petite Green Beans	Baked Potato	Smoked Paprika Roasted Potatoes

- Dinner Includes Fresh Rolls & Butter and Fresh Brewed Coffee, Decaf, Tea, and Soda -

Package Prices Do Not Include 9% NH State Meals Tax and 20% Function Fee



The Event Center
at Hampshire Hills