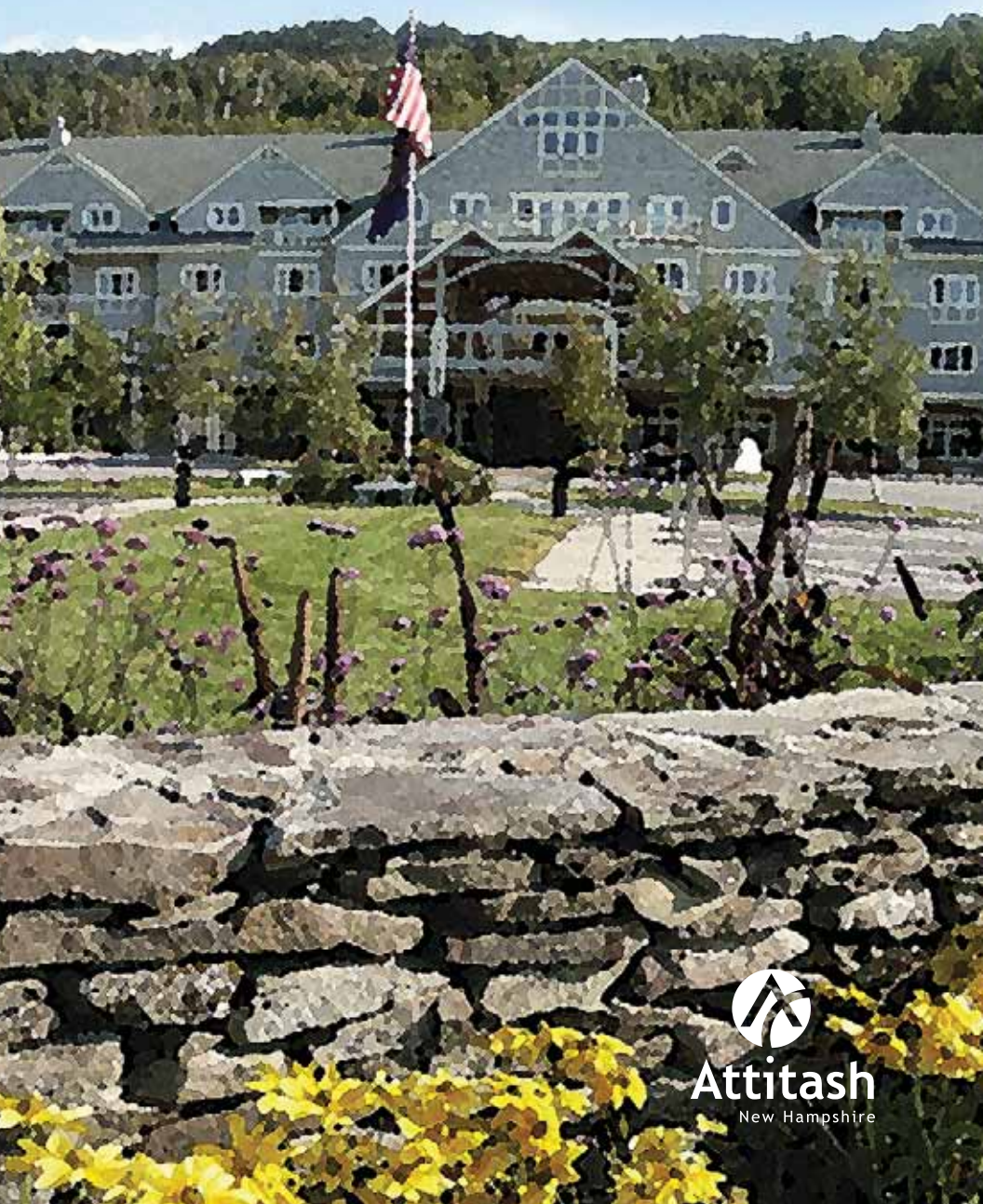


Attitash

Grand Summit Hotel & Conference Center

Banquet Menu



Attitash
New Hampshire

Attitash Amenities

Order seventy-two hours in advance and the amenity will be in your guest room upon arrival. Delivery fee may be applied.

COOKIES & MILK \$12

Chocolate Chip Cookies and Ice Cold Milk

NEW ENGLAND CHEESE & FRUIT \$15

Local Cheeses, Fresh Fruit and Crackers

BEER AND NUTS \$18

Four Budweisers iced down with two Attitash Pint Glasses and Salted Nuts

GOURMET NUTS & DRIED FRUIT \$22

Colossal Pistachios, Mixed Dried Fruit & Deluxe Mixed Nuts

NEW HAMPSHIRE BASKET \$23

Buttermilk Pancake Mix, New Hampshire Maple Syrup and a wire whisk

T-SHIRT TO GO \$25

Send your guests home with an Attitash logo t-shirt and baseball hat

WINE AND CHEESE \$39

Local New England Cheeses, Crackers, Fruit and California Merlot
Also available without wine for \$16

SKI TIME \$35

Attitash winter hat, lip balm, sun block, and hand warmers

CHAMPAGNE AND CHOCOLATES \$39

Champagne, Flutes, and Chocolate Truffles

EXTRAORDINARY TASTING BASKET \$65

Wow your guests with an elaborate basket of Mineral Water, Premium Chocolate Samplings, Biscotti, Jumbo Pistachios, Deluxe Mixed Nuts, Sun Dried Fruits and Irresistible Candies

WHITE MOUNTAIN PICNIC BASKET \$69

A great variety of New England Cheddar Cheese, Crackers, Pepsi Sodas, Chocolates, Local Jam and Maple Cookies

Continental Breakfasts

{Minimum of Fifteen Guests}

All served with Chilled Orange and Cranberry Juice, and Downeast Coffee.

DAYBREAK \$7
Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves

FIRST TRACKS \$9
Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves
Seasonal Fresh Fruit
Cereals and Granola with Ice Cold Milk

HEALTHY START \$11
Oat Bran Muffins with Sweet Butter and Fruit Preserves
Seasonal Fresh Fruit
Plain Yogurt, Crunchy Granola, Wild Flower Honey and Seasonal Berries

A La Carte Refreshments

Freshly Brewed Coffee and Tazo Teas	\$32 per 1.5 gal (serves 20)
Chilled Orange or Cranberry Juice	\$12 per pitcher
Lemonade	\$12 per pitcher
Iced Tea	\$12 per pitcher
Assorted Pepsi Sodas	\$1.75 each
Poland Springs Bottled Water	\$2.50 each
San Pelligrino	\$3.50 each
Whole, Skim or Chocolate Milk	\$12 per pitcher
Non-Alcoholic Sparkling Fruit Punch	\$25 per gal
Red Bull	\$4 each



Hot Breakfast Buffets*

{Minimum of Twenty-Five Guests, Priced Per Guest}

All served with Downeast Coffee.

FARM HOUSE BREAKFAST \$12

Chilled Orange and Cranberry Juice
 Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves
 Country Fresh Scrambled Eggs
 Breakfast Potatoes
 Cinnamon French Toast with Warm New Hampshire Maple Syrup
 Your choice of Country Breakfast Links or Honey Smoked Bacon

NEW ENGLAND COUNTRY BREAKFAST \$15

Chilled Orange and Cranberry Juice
 Seasonal Fresh Fruit
 Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves
 Assorted Bagels and Cream Cheese
 Assorted Cereals and Ice Cold Milk
 Country Fresh Scrambled Eggs with Cheddar Cheese & Chives
 Breakfast Potatoes
 Waffles with Warm New Hampshire Maple Syrup
 Country Breakfast Links
 Honey Smoked Bacon

THE ATTITASH BRUNCH \$18

Chilled Orange and Cranberry Juice
 Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves
 Seafood Newburg with Puff Pastry
 Sliced Seasonal Fresh Fruit and Berries
 Chilled Individual Yogurts
 Country Fresh Scrambled Eggs
 Breakfast Potatoes
 Hunters Chicken
 Cinnamon French Toast with Warm New Hampshire Maple Syrup
 Country Breakfast Links and Honey Smoked Bacon



***Plated options are available. Please contact your catering sales person.**

Breakfast Enhancers

{Minimum of Twenty-Five Guests, Priced Per Guest}

For events with a planned breakfast or brunch, the following stations may be added at an additional cost to enhance your breakfast selection.

WAFFLE STATION \$4

Chef attended with Warm New Hampshire Maple Syrup, Sweet Butter, Fresh Berries, Bananas, Caramelized Pecans and Fresh Whipped Cream
One Attendant Required @ \$75

BREAKFAST BURRITOS \$4

Flour Tortilla Filled with Scrambled Eggs, Cheddar Cheese, Sausage, Tomatoes, Green Onions and Salsa

HAM, EGG AND CHEESE CROISSANTS \$4

Individual Ham and Egg with Cheese Breakfast Croissants

OMELET STATION \$4

Country Fresh Eggs, Bell Peppers, Scallions, Tomato Mushrooms, Diced Ham, Bacon and Grated Cheddar Cheese
One Attendant Required @ \$75

SMOKED SALMON \$5

New York Style Bagels with Smoked Salmon, Sliced Onion, Sliced Tomato and Cream Cheese



Coffee Breaks & Refreshments

{Beverage Packages, Priced Per Guest}

ALL DAY PACKAGE \$9

(Single Set up/8-hour maximum)

For meetings with planned breakfast and lunch, Downeast coffee, decaffeinated coffee, and Tazo tea will be served all day, Pepsi sodas and bottled spring water will be added in the afternoon

HALF- DAY PACKAGE \$6

(Single Set up/4-hour maximum)

For meetings with planned breakfast or lunch, Downeast coffee, decaffeinated coffee, and Tazo tea will be served in the morning, at break time Pepsi sodas and bottled spring water will be included

Take A Break

{Minimum of Twenty-Five Guests, Priced Per Guest}

RED BULL ENERGY BREAK

Nature Valley granola bars and whole fruit with regular and sugar-free Red Bull \$9

CHOCOLATE ATTACK

Chocolate fudge brownies, chocolate chip cookies, chocolate dipped strawberries, assortment of chocolate candy bars, assorted Pepsi sodas and mineral waters \$9

COOKIE TIME

Freshly baked cookies and brownies, ice cold milk, fresh brewed coffee, decaffeinated coffee and Tazo teas \$5

LETS GO TO THE MOVIES

Old-fashioned popcorn with assorted toppings, candy novelties, assorted Pepsi sodas and mineral waters \$7

ICE CREAM BREAK

Assorted ice cream bars & ice cream sandwiches \$6

THE HEALTHFUL BREAK

Fresh seasonal fruit kabobs, homemade oatmeal cookies, fruit yogurt, granola and health bars, assorted bottled juices and mineral waters \$9

HAPPY HOUR BREAK

Cruditè with herb dip, cheese with nuts & dried fruit, spicy bar mix, assorted nuts, assorted Pepsi sodas and spring water \$9

FIESTA BREAK

Corn tortilla chips with queso and salsa chimichangas, 7-layer dip, assorted Pepsi sodas and spring water \$9

A La Carte Break Items

Granola and Candy Bars	\$2 each
White Cheddar Popcorn	\$2 each
Individual Fruit Yogurt	\$2 each
Selection of Whole Fruit	\$2 per guest
Seasonal Fruit Display	\$3 per guest
Chips and Salsa	\$3 per guest
Deluxe Mixed Nuts	\$3 per guest
Pretzels and Snack Mix	\$3 per guest
Hot Pretzels	\$18 per dozen
Double Fudge Brownies	\$18 per dozen
Freshly Baked Cookies	\$20 per dozen
Dessert Bars	\$22 per dozen
Bagels and Cream Cheese	\$25 per dozen
Freshly Baked Scones	\$30 per dozen

Assorted Pastries	\$25 per dozen
Chocolate Strawberries	\$30 per dozen
Fresh Fruit Tarts	\$32 per dozen
Chocolate Petits Fours	\$40 per dozen



Lunch Buffet Suggestions

{Minimum of Twenty-Five Guests}

Available 11:30am – 2:00pm

All served with Downeast Coffee.

SOUP & SANDWICH BUFFET

\$14

Choice of Two Hot, Fresh Soups:

New England Clam Chowder

Old World Minestrone

Old Fashioned Chicken Noodle

Broadway Tomato Basil Bisque

Italian Wedding

Choice of Two Salads:

Seasonal Greens with Gourmet House Dressings

Spinach Salad with Bacon & Chopped Eggs

Pasta Salad with Vinaigrette Dressing

Homestyle Potato Salad

Seasonal Fresh Fruit

Choice of Two Sandwiches:

Roast Beef with Cheddar Cheese

Honey Glazed Ham with Swiss Cheese

Smoked Turkey with Swiss Cheese

Chicken Salad

Vegetarian Wrap

Cookies and Double Fudge Brownies

ATTITASH DELI BUFFET

\$16

Today's Fresh Soup

Seasonal Greens with Gourmet House Dressings

Homestyle Potato Salad

Roasted Vegetable Salad

Smoked Turkey, Roast Beef, Maple Cured Ham, and Grilled Chicken Breast

Sliced Cheddar, Pepper Jack and Swiss Cheeses

Lettuce, Tomato, Onion, Mayonnaise

Stone Ground Mustard and Dill Pickles

Artisan Bread Basket

Sliced Fresh Fruit Platter

Cookies and Double Fudge Brownies

AFTERNOON



Lunch Buffet Suggestions, Cont'd

{Minimum of Twenty-Five Guests}

CHEF'S SALAD BUFFET \$16

Today's Fresh Soup
 Seasonal Greens with Gourmet House Dressings
 Julienne Turkey, Ham, and Roast Beef
 Hard-Boiled Eggs and Seasoned Croutons
 Shredded Cheddar and Monterey Jack Cheese
 Fresh Chopped Tomatoes, Red Onion, and Garbanzo Beans
 Marinated Artichoke Hearts, Sliced Fresh Cucumber and Seasoned Croutons
 Bleu Cheese Crumbles and Diced Bacon
 Artisan Bread Basket
 Baked Fruit Bars

ITALIAN KITCHEN BUFFET \$14

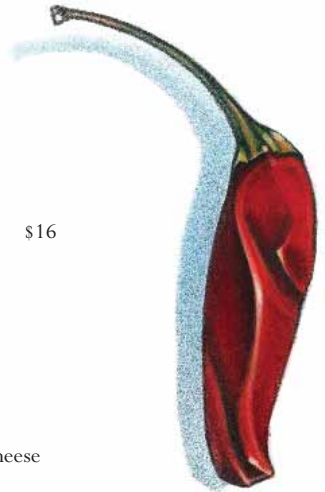
Old World Minestrone Soup
 Caesar Salad with Parmesan Cheese and Croutons
 Penne Pasta Bolognese
 Baked Vegetarian Lasagna
 Fresh Garlic Bread
 Cannolis and Biscottis

PICNIC BASKET \$19

Granny Smith Apple Cole Slaw
 Fresh Fruit Salad
 Crispy Seasoned Southern Fried Chicken
 Slow Roasted St. Louis Style Ribs
 Country Style Baked Beans
 Corn on the Cob with Melted Butter
 Homemade Cornbread and Honey Butter
 Cookies and Double Fudge Brownies

THE FIESTA FAJITA BUFFET \$16

Romaine Salad with Tortilla Chips & Southwest Salsa Ran
 Marinated Tender White Meat Chicken
 Sautéed and Seasoned Onions and Bell Peppers
 Warmed Flour Tortillas
 Spanish Rice and Refried Beans
 Shredded Lettuce, Jalapeno Peppers, Sour Cream
 Guacamole, Salsa, Shredded Monterey Jack and Cheddar Cheese
 Warm Churros with Cinnamon and Powdered Sugar
Add Marinated Sirloin Steak for Fajitas for \$3 per guest



Lunch Buffet Suggestions, Cont'd

{Minimum of Twenty-Five Guests}

SAVORY GRILL PLATTER

\$26

Classic Spinach Salad
Couscous Salad with Roasted Red Pepper
Roasted Vegetable Platter Drizzled with Aged Balsamic Vinegar
Artisan Bread Basket
Gourmet Dessert Display

All Entrées Served Chilled:

Chilled Beef Tenderloin au Poivre
Oven Roasted Rosemary Chicken Breast
Sesame Salmon Fillets with Horseradish Cream and Lemon Caper Dill Sauce

ALL AMERICAN BUFFET

\$18

Seasonal Greens with Gourmet House Dressings
Fresh Seasonal Fruit Salad with Wild Berries
Homestyle Potato Salad
Corn on the Cob with Melted Butter
Country Style Baked Beans
Angus Beef Hamburgers and Jumbo Hot Dogs
Grilled Chicken Breast with Smoky Barbeque Sauce
Appropriate Garnishes and Condiments
Assorted Rolls & Butter
Cookies and Double Fudge Brownies

DAYS OF SUMMER BARBEQUE

Seasonal Greens with Roasted Corn and Southwest Salsa
Homestyle Potato Salad
Country Cole Slaw
Corn on the Cob with Melted Butter
Country Style Baked Beans
Artisan Bread Basket with Homemade Cornbread
Warm Fruit Cobbler

~AND~

Your choice of One to Four Entrées:

Southern Pulled Pork
Smoked Chicken Quarters
Tender Barbequed Beef Brisket
Smoked Sausage Links

One Entrée: \$19 Two Entrées: \$21

Three Entrées: \$23 Four Entrées: \$25



Boxed Lunches

{Minimum of Ten Guests, Priced at \$12 Per Guest}

All Box Lunches include Potato Chips, Whole Fresh Fruit, Cookie, appropriate condiments and utensils, assorted Pepsi Sodas or Spring Water.

GRILLED CHICKEN WRAP

Grilled Chicken with Havarti, Honey Mustard Dressing

ROASTED VEGETABLE WRAP

Roasted Peppers, Eggplant and Onions with Fresh Mozzarella and a Pesto Spread

DELI SANDWICH

Smoked Turkey Breast, Rare Roast Beef or Sliced Black Forest Ham with your choice of Cheddar or Swiss Cheese, served on Multigrain Bread

Plated Luncheon Selections

{Minimum of Ten Guests, Priced Per Guest}

All Luncheon Selections include Soup or Salad, Warm Rolls with Butter, Dessert and Downeast Coffee.

CAESAR SALAD

\$10

Hearts of Romaine, Classic Caesar Dressing, Shaved Parmesan and Garlic Croutons

Served with Soup du Jour

Add Grilled Chicken Breast \$3 Add Grilled Salmon \$4

COBB SALAD

\$15

Seasonal Greens with Turkey, Honey Smoked Bacon, Bleu Cheese,

Hard Boiled Eggs, Tomatoes, Avocado and Ranch Dressing

Served with Soup du Jour

BOW TIE PASTA

\$18

Served with Jumbo Gulf Shrimp, Scallops, and Sun-Dried Tomato tossed with Fresh Garlic and Extra Virgin Olive Oil

Served with Soup du Jour or House Salad

DELI SANDWICH

\$14

Turkey, Ham, or Roast Beef Sandwich served with Fresh Lettuce,

Tomato and Cheddar Cheese on Multigrain Bread

Homestyle Potato Salad

Served with Soup du Jour or House Salad



Displays & Presentations

The following stations may be added at an additional cost to enhance your event.

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Fresh Seasonal Fruits and Gourmet Breads and Crackers

<i>Serves 25 guests at \$100</i>	–	Regular
<i>Serves 50 guests at \$175</i>	–	Medium
<i>Serves 100 guests at \$300</i>	–	Large

FRESH VEGETABLE CRUDITÉ

Fresh Seasonal Vegetables with an Array of Dips

<i>Serves 25 guests at \$75</i>	–	Regular
<i>Serves 50 guests at \$150</i>	–	Medium
<i>Serves 100 guests at \$225</i>	–	Large

ANTIPASTO DISPLAY

Display of Grilled Marinated Vegetables with Kalamata Olives, Marinated Artichoke Hearts, Genoa Salami, Pepperoni, Cherry Peppers, Provolone, Marinated Mozzarella, Roasted Red Peppers and Artisan Breads

Serves 50 guests at \$225

7-LAYER DIP

Authentic 7-layer Mexican Dip, served with Pico de Gallo and Corn Tortilla Chips

Serves 25 guests at \$75

BAKED BRIE EN CROUTE

With Cognac, Brown Sugar and Sliced Almonds, served with French Bread

Serves 50 guests at \$200

BAR HARBOR CRAB DIP

With Pita Points

Serves 25 guests at \$75

SNACKS AND DIP

Potato Chips and Pretzels served with Homemade Dip

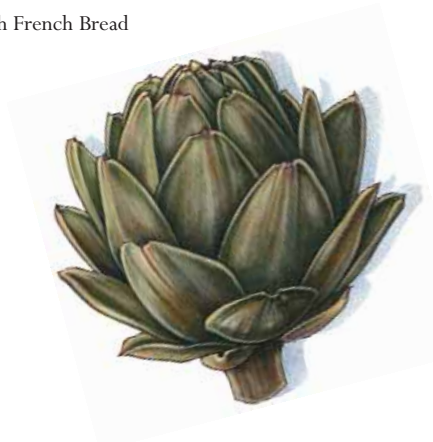
Serves 15 guests at \$25 per bowl

SPICY BAR MIX

Serves 15 guests at \$25 per bowl

SIGNATURE SWEET & SPICY SUMMIT MIXED NUTS

Serves 15 guests at \$30 per bowl



Cold Hors D'Oeuvres

{Price Listed Per Fifty Pieces}

Plum Tomato, Fresh Mozzarella and Basil Bruschetta	\$75
Crabmeat with Avocado on a Tortilla Chip	\$100
Dijon Beef and Asparagus Rolls	\$100
New Potato stuffed with Caviar, Chives & Sour Cream	\$125
Assorted Chef's Canapes	\$125
Smoked Salmon Pinwheel	\$125
Rare Tenderloin of Beef on Toasted Baguette with Horseradish Cream Sauce	\$150
Lobster Salad in Mini Brioche	\$150

Raw Bar

{Market Price}

Littleneck Clams on the Half Shell
Oysters on the Half Shell
Chilled Jumbo Gulf Shrimp with Cocktail Sauce & Garlic Aioli



Hot Hors D'Oeuvres

{Price Listed Per Fifty Pieces}

Shumai with a Sweet and Spicy Chili Sauce	\$75
Steamed Pot Stickers with Ginger Sauce	\$75
Spicy Chicken Wings with Bleu Cheese Dressing	\$75
Feta Cheese and Spinach Triangles in Phyllo Dough	\$75
Chicken Saté with Thai Peanut Sauce	\$85
Chicken Tenders with Spicy Honey Mustard	\$85
Mushroom Caps stuffed with Sausage and Fresh Herbs	\$85
Rolled Black Bean and Cheese Quesadillas	\$85
Rolled Smoked Chicken Quesadillas	\$85
Vegetarian Spring Rolls with Sweet and Sour Sauce	\$85
Chicken Dijonnaise Brochette	\$100
Crispy Blue Crab Fingers with Remoulade	\$100
Parmesan Artichoke Hearts with Mustard Sauce	\$100
Maryland Crab Cakes with Cajun Remoulade	\$125
Teriyaki Beef Brochette	\$125
Scallop and Shrimp Casino on the Half Shell	\$125
Scallops wrapped in Bacon with Maple Glaze	\$125
Marinated Mini Lamb Chops with Mustard Thyme and Roasted Garlic	\$175
Lobster Herbed Goat Cheese Strudel	\$175



Reception Enhancers

{Stations are for a Minimum of Fifty Guests, Priced Per Guest}

Reception Station prices are based on appetizer portions for your guests.

Attendant required @ \$75.00 per station.

CAESAR SALAD STATION \$6

Traditional Caesar Salad tossed with Garlic Croutons,

Fresh Ground Pepper and Shaved Parmesan

Italian Bread Sticks

Compliment your salad with:

Sliced Grilled Chicken for an additional \$3 per guest

Sautéed Shrimp for for an additional \$7 per guest

TASTE OF TUSCANY PASTA STATION \$8

Choice of Two Pastas:

Cheese Tortellini, Rigatoni, Penne Pasta, Rainbow Bowtie Pasta

Choice of Two Sauces:

Marinara, Creamy Alfredo, Pesto Sauce, Bolognese

Parmesan and Romano Pecorino Grated Cheese

Choice of Two:

Meatballs, Italian Sausage, Sliced Grilled Chicken

Bay Shrimp for an additional \$3 per guest

SCALLOPS AND SHRIMP STATION \$12

Jumbo Shrimp and Scallops Sautéed with Garlic,

Tomatoes, Shallots and White Wine Sauce, and Pesto Cream Sauce

Served with Jasmine Rice



INTERNATIONAL COFFEE SERVICE \$6

Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

Gourmet Flavored Syrups: Hazelnut, French Vanilla, Caramel

Whipped Cream, Chocolate Shavings, Orange Zest, Crystallized Sugar and Cinnamon Sticks

Enhance your coffee service with a variety of Cordials for an additional \$3 per guest

Bailey's Irish Cream, Frangelico, Amaretto, Kahlua, and Grand Marnier

Carvery Stations

{Stations are for a Minimum of Fifty Guests, Priced Per Guest}

Carvery station prices are based on appetizer portions for your guests.

All Carvery Stations are accompanied with Artisan Rolls.

Attendant required @ \$75.00 per station.

HONEY GLAZED HAM \$5

Served with Apple Chutney
and Maple Mustard

PEPPER CRUSTED ROUND OF BEEF \$5

Served with Horseradish Cream
and Spicy Mustard Sauce

ROAST TURKEY BREAST \$5

Served with Cranberry Relish
and Home Style Gravy

SLOW ROASTED ROSEMARY PORK LOIN \$6

Served with Mango Chutney

ROAST SIRLOIN OF BEEF \$8

Served with Roasted Garlic Aioli

WHOLE TENDERLOIN OF BEEF \$9

Served with Gourmet Mustards



Dinner Buffet Suggestions

{Minimum of Twenty-Five Guests Unless Otherwise Noted, Priced Per Guest}

All Dinner Buffets include Downeast Coffee.

NEW ENGLAND BARBEQUE \$26

Seasonal Outdoor Grilling is available at \$75 per chef per hour

Crawford's Sirloin Chili

Seasonal Greens with Gourmet House Dressing

Granny Smith Apple Cole Slaw

Sliced Seasonal Melon

Bread Basket with Cornbread and Honey Butter

Roasted Red Potatoes

Corn on the Cob with Melted Butter

New England Style Baked Beans

Chef's Selection of Pies

Select Two Entrées:

Barbeque Chicken, Spicy Smoked Sausage, Brisket of Beef or Hamburgers

Substitute St. Louis Ribs or Shrimp Skewers for one of your selections at \$3 per guest

THE TUSCANY BUFFET \$26

Italian Wedding Soup

Classic Caesar Salad with Parmesan and Garlic Croutons

Fresh Garlic Bread

Antipasto Display

Shrimp and Scallops with a Creamy Sun Dried Tomato Pesto over Penne Pasta

Seared Breast of Chicken with Marsala Wine Sauce

Polenta Napolatano

Ratatouille of Eggplant, Squash, Tomatoes and Fresh Herbs

Italian Dessert Display

YANKEE CLAM BAKE \$49

{Minimum of Fifty Guests, 1 Lobster Per Guest}

New England Clam Chowder

Seasonal Greens with Gourmet House Dressing

Granny Smith Apple Cole Slaw

Seasonal Fresh Fruit

Marinated Cucumber, Tomato and Red Onion Salad

Corn on the Cob with Melted Butter

Parsley Red Potatoes

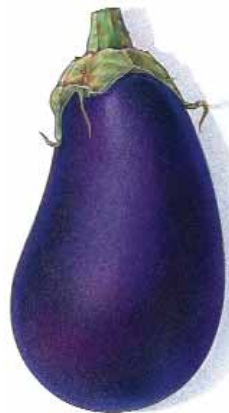
Cornbread and Biscuits with Country Butter

Steamed Clams

Grilled Sirloin Steak

Maine Lobster

Maine Blueberry Bread Pudding with Vanilla Sauce



Dinner Buffet Suggestions, Cont'd

{Minimum of Twenty-Five Guests Unless Otherwise Noted, Priced Per Guest}

OCTOBERFEST BUFFET

\$29

Beer Cheese Soup
Seasonal Greens with Gourmet House Dressing
Artisan Bread Basket including Bavarian Rye Rolls
German Potato Salad
Knockwurst and Bratwurst steamed in Beer served with Sauerkraut
Braised Autumn Vegetables
Roasted Pork Loin with Braised Red Cabbage
Chicken with Spaetzel
Potato Pancakes with Sour Cream and Apple Sauce
Dessert Display with Apple Strudel

THE GRAND SUMMIT BUFFET

Artisan Bread Basket with Country Butter
Soup du Jour
Chef's Selection of Starch and Seasonal Vegetable Medley
Chef's Selection of Assorted Desserts

Choice of any Two Salads:

Seasonal Greens with Gourmet House Dressing
Classic Caesar Salad with Parmesan and Garlic Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Homestyle Potato Salad
Roasted Vegetable Couscous Salad
Marinated Tomato, Cucumber and Red Onion Salad
Farfalle Pasta Salad
Seasonal Fruit Salad

Entrée Selection:

Rotisserie Chicken with a Rosemary Jus
Grilled Chicken Breast with Wild Mushroom Cream
Herb Chicken with Bourbon Peppercorn Sauce
Braised Beef Burgundy
Grilled Sirloin with Caramelized Shallot Port Glacé
Roasted Rosemary Rubbed Pork Loin with Hard Cider
Stuffed Sole rolled with Seafood over Julienne of Vegeta
Maple Ginger Glazed Salmon
Coastal Seafood Penne Pasta with Pesto Cream Sauce
Vegetarian Lasagna
Stuffed Manicotti

Two Entrées: \$26 Three Entrées: \$30

EVENING



Plated Dinner Selections

{Minimum of Twenty-Five Guests, All Meals are Three Courses and Priced Per Guest}

All Dinner Selections include: Salad, Your Entrée Selection, Chef's Selection of Fresh Seasonal Vegetable, Appropriate Starch, Warm Rolls with Butter, Dessert, and Downeast Coffee.

SALADS

Seasonal Greens with Gourmet House Dressings

~OR~

Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons

You may upgrade your salad with the following:

THE GRAND SUMMIT SALAD

Additional \$2 per guest

Hearts of Romaine with Sun Dried Cranberries, Raisins, Walnuts and

Our Famous Mustard Vinaigrette, and topped with Shredded Cheddar Cheese

CAPRESE SALAD

Additional \$3 per guest

Seasonal Tomato, Mozzarella and Fresh Basil drizzled with Balsamic Vinaigrette

SOUP

Soup may be added as a Fourth Course for an additional \$3 per guest

New England Clam Chowder

Broadway Basil and Tomato Bisque

Butternut Squash Bisque with Crème Fraiche

Maine Lobster Bisque

BEEF, PORK AND LAMB

Herb Rubbed Pork Loin

with Mascarpone Polenta and Rosemary Sauce \$23

Roast Pork Loin

Glazed with a Hard Cider Rosemary Sauce \$23

Rack of Lamb with Madeira Peppercorn Reduction \$36

Filet Mignon with Shiitake Mushroom Sauce \$42

Tournedos of Sirloin with a Jack Daniels Demi Glace \$32

New York Sirloin Steak \$34

Slow Roasted Prime Rib au jus \$37

Sliced Peppercorn Crusted Roast Sirloin of Beef \$32



Plated Dinner Selections, Cont'd

{Minimum of Twenty-Five Guests, All Meals are Three Courses and Priced Per Guest}

Vegetarian selections are also available.

SEAFOOD

Maple Ginger Glazed Salmon	\$24
Pan Roasted Salmon with Cilantro Pesto	\$24
Baked Haddock with Buttery Herb Crust	\$28
Seafood Stuffed Sole with Lobster Cognac Sauce	\$30
Halibut with a Lemon-Fennel Emulsion	\$32
Steamed Maine Lobster with Fresh Lemon Butter	\$42

POULTRY

Rotisserie Half Chicken with Rosemary jus	\$21
Seared Chicken Breast with Herbed Lemon Cream	\$23
Wellington of Chicken and Seafood with Lobster Cognac	\$31
Herbed Chicken Breast with Bourbon Peppercorn Sauce	\$23
Boneless Breast of Chicken rolled with Herbed Chevre, Spinach and Sundried Tomatoes	\$26
Cornish Game Hen with a Dried Fruit Wild Rice	\$28

DUET SELECTIONS

Petit Filet Mignon with Port Wine Reduction with a Marinated Shrimp Skewer	\$45
Salmon with Corn Salsa and Marinated Chicken Breast with Lemon Herb Cream	\$30
Maple Ginger Glazed Salmon and Grilled Beef Tenderloin with Port Wine Reduction	\$38
Pan Seared Breast of Chicken with Rosemary Shrimp Skewer and Lobster Sauce	\$32
Petite Filet Mignon with Lobster Tail	\$49



Desserts

{Selections are Included in Price of Plated Dinner}

Triple Cream Cheesecake with Raspberry Coulis

Black and White Cheesecake with Caramel Sauce

Chocolate Raspberry Torte

Fresh Fruit Tarte with Crème Anglaise

Strawberry Short Cake with Vanilla Whipped Cream

Deep Dish Apple Pie with Caramel Sauce

Fruit of the Forest Berry Pie

Tiramisu

Chocolate Mousse

Mississippi Mud Torte

Lemon Blueberry Tarte

You may upgrade your dessert with the following:

SYMPHONY OF DESSERTS

Additional \$3 per guest

Miniature Fruit Tart, Petite Cheesecake and Chocolate Mousse in Chocolate Cup with Chef's Selection of Sauces

CHOCOLATE PYRAMID ANGLAISE

Additional \$3 per guest



Beverage Service

The Grand Summit Hotel and Conference Center is pleased to host your reception. The following hosted bars are available to make your event enjoyable and memorable. We are happy to consider any special requests that you may have concerning your event. *Please note you must be 21 or older and it is also against State Law to bring in your own alcoholic beverages.*

CASH OR HOSTED BANQUET BAR

	HOUSE	CALL	PREMIUM
Cocktails	\$5.50	\$6.50	\$7.50
Beer	\$4.00	\$5.75	
Wine by the Glass	\$5.50	\$7.50	
Bottled Water	\$2.50		\$3.50
Sodas/ Juice	\$2.00		
Cordials		\$6.50	\$7.50
Multi Liquor Drinks		\$7.50	

Charges are based on the number of drinks consumed. A gratuity charge of 18 percent will be added to each hosted bill. For your convenience state beverage tax has been included in the sales price. If bar revenue does not exceed \$350.00 over a one and a half hour time period a service charge of \$75.00 will be added to the final bill.

A cocktail server is available at \$50 for a two hour time period.

LIQUOR SELECTIONS

HOUSE BRANDS *To include, but not limited to:*

Smirnoff Vodka, Seagram's Extra Dry Gin, Bacardi Light Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Montezuma Tequila

Domestic Beers: Budweiser, Bud Light, Budweiser Select, Michelob Ultra, O'Douls

CALL BRANDS *To include, but not limited to:*

Absolut Vodka, Stoli Ohranj, Tanqueray Gin, Meyers Dark Rum, Captain Morgan Spiced Rum, Jack Daniels, Canadian Club, Dewars White Label Scotch, Jose Cuervo Especial Tequila

Import/Micro Brews: Imported Beers and Local Microbrews

Cordials: Bailey's Irish Cream, Sambuca, Kahlua

PREMIUM BRANDS *To include, but not limited to:*

Ketel One Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Johnny Walker Black, Chivas Regal Scotch, Crown Royal Whiskey, Glen

Cordials: Grand Marnier, Chambord, Frangelico, Amaretto



Guarantee Policy

Attitash requires that all menus be submitted to our Catering & Conference Service Manager at least three weeks prior to your function. A final guarantee is required three working days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged. The Attitash kitchen will prepare food for 5% above the guaranteed guest count. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

All food and beverage served at Attitash must be prepared and served by resort staff. No outside food or beverage can be brought to a resort function {the exception is made for wedding cakes prepared by a licensed food service professional}.

Dining

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90-minute duration only. At the conclusion of each buffet function, all food and beverages {with the exception of wedding cakes} become the property of Attitash Resort and cannot be taken from the banquet function.

Due to the delicate preparation involved with food service, Attitash shall not be responsible for food quality, should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Functions served with less than the required minimum attendance of 25 people will be charged a per guest surcharge up to the 25 people minimum required. Plated options are suggested for groups this size. Small group menus are available, please ask your Conference Service Manager.

Décor

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to careless decorating will be the group's responsibility.

Security/Engineering

The Resort cannot assume liability of responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Resort may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements.

Pricing

A maximum of two entrées per plated event will be allowed, with the exception of any special dietary requirements. If two entrées are chosen for your event, the higher priced entrée will be charged. We require counts on each entrée and any special dietary requirements three working days in advance. If a selection with a minimum is chosen for groups with less than that minimum, the minimum price still holds. For example, a group with 10 guests requesting a menu with a minimum of 15 will be charged for 15 guests. All food and beverage functions are subject to an 18% service charge and the prevailing New Hampshire state tax.

Prices are subject to change.

Room Charges

Specific requirements for the set up of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to pre-arranged set up plans within 72 hours of the event are subject to a \$100 room change fee.

Group Shipment

All boxes sent before the conference, must be labeled to the attention of the Conference Services Manager with the recipient's name, group affiliation and event date. The resort cannot receive any materials prior to seven days before arrival. Shipments received before that date are subject to an additional storage fee of \$5.00 per box, per day.

Service Fees and Taxes

All prices are subject to an 18% service charge and applicable state and local taxes. Current state sales tax is 8% and is subject to change without notice.