

# The White Mountain Hotel & Resort

*Presents Our 2010 & 2011*

## "Cathedral Ledge Wedding Reception"

*\$89.00 per person*

*Menu includes: An upgraded Premium Champagne Toast (Wine or Sparkling Cider are available), Four Passed Hors D' Oeuvres during your cocktail reception, Choice of either Soup du Jour, Garden Salad, or Caesar Salad, Entrée, House Wine served with Dinner, Wedding Cake, Dessert, and freshly Baked Breads, Coffee or Tea*

### Four Cocktail Reception

*International and Domestic Cheese, Fruit, and Cracker Platter  
Fresh Seasonal Cruautés served with Herbed Dip*

### Passed Hot & Cold Hors d'oeuvres

*(Select up to Four)*

*Carpaccio of Beef  
Smoked Salmon Canapés  
Scallops wrapped in Bacon  
Spinach and Feta Spanikopitas  
Grilled Spinach & Goat Cheese Meze  
Grilled Asparagus and Smoked Salmon  
Roasted Red Pepper & Goat Cheese Canopies  
Baked Stuffed Mushrooms with Crabmeat Stuffing  
Mini Crab Cakes with a Roasted Garlic Remoulade*

### Soup or Salad

*(Select One)*

*Soup du Jour ~ Mixed Greens with Homemade House Dressing ~ Caesar Salad ~  
Award Winning Seafood Chowder (\$2.00 pp surcharge)  
Mediterranean Seafood Soup (\$2.00 pp surcharge)*

*Please ask about a custom prepared Appetizer Course*

# "The Cathedral Ledge Reception"

## ~ Entrees ~

(Select up to Two)

### *Chicken Elizabeth*

A chicken breast filled with a Crabmeat stuffing and finished with a smoked Gouda cheese sauce

### *New Hampshire Apple Chicken*

A Statler chicken breast sautéed and served with a caramelized apple sauce, fresh seared apples and a cheddar cheese wedge

### *Prime Rib of Beef Au Jus*

Served with Herbed Popovers

### *Sliced Roast Sirloin of Beef*

Herb Crusted Sirloin served with a Bordelaise Sauce

### *Baked Seafood Stuffed Haddock*

Fresh haddock stuffed with a seafood stuffing and topped with a lemon wine butter

### *Atlantic Citrus Salmon*

Pan seared in olive oil, then finished in the oven and presented atop a pineapple salsa

### *Pork Tenderloin*

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

### *Vegetarian Medley* - Chef's Selection of Entree

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

## ~ Dessert ~

(Select One)

An assortment of Petit Fours, Chocolate Truffles, and Chocolate Dipped Strawberries

or

Lemon Ginger Cheesecake

Wedding Cake Served during your Reception

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.