

Passed Hors d'Oeuvres

Assorted Bruschetta \$1.95

Fresh Mozzarella, tomato, and basil
skewer with Balsamic Drizzle \$2.25

Roast Tenderloin Crostini
With Horseradish Cream \$2.50

Coconut Shrimp \$2.95

Lobster Salad in Tart Shell \$3.95

Watermelon and Feta Salad with Balsamic
Reduction in Cucumber Cup \$2.50

Prosciutto Wrapped Melon \$2.95

Caramelized Onion & Goat Cheese
Flatbread \$1.95

Cajun Phyllo Cup \$1.75

Warm Fig Preserve & Gorgonzola Cup
\$1.65

Satay Chicken Skewer \$1.95

Mini Chicken Cordon Bleu Bites \$1.95

Vegetable Spring Roll \$1.95

Sausage and Feta Stuffed Mushroom Caps
\$2.25

Florentine Stuffed Mushroom Caps \$2.25

Spanakopita \$1.95

Assorted Mini Quiche Bites \$2.15

English Sausage Rolls \$2.15

Bacon Wrapped Tenderloin Lollipop with
Béarnaise Dipping Sauce \$2.95

Maine crab cakes with Lemon Dill Aioli
\$2.95

Maple Glazed Scallops and Bacon \$2.95

Asparagus Wrapped in Puff Pastry \$2.65

Garlic Potato Puffs \$1.95



**Prices are per person and are subject to change.*

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Chilled Jumbo Shrimp Display \$6.50

A bountiful display of ice chilled jumbo shrimp served with house made cocktail sauce and lemon wedge

Artisan Bread Bar \$2.25

Assorted fresh baked gourmet breads accompanied by signature Flag Hill dipping oils and sweet & savory compound butters

Mediterranean Platter \$4.25

A display of Hummus, Tabouleh, Olives, Stuffed Grape Leaves, Marinated Feta and Pita Points

International and Domestic Cheese Platter \$3.75

An assortment of imported international and domestic cheeses served with a selection of gourmet crackers

Crudités with House Dips & Dressings \$2.95

Crisp summer vegetables served with chefs choice of house made dips

Fresh Summer Fruit Platter \$3.50

A variety of sliced seasonal fruit including Melons, Pineapple, Grapes, and Berries

Antipasto Platter \$4.95

A fine selection of Italian Meats and Cheese, Olives, Roasted Red Peppers, Grilled Eggplant, Zucchini and Artichoke Hearts served with assorted bread

Side of Smoked Salmon Fillet (serves 30) \$59.95

Served with Capers, Fennel, Lemon Aioli and Rye Flatbreads

Rustic Buffalo Chicken Dip \$3.50

Topped with Blue Cheese Crumbles and served with Garlic Crostini

Homemade Meatballs \$2.25

Available as Swedish or Italian Marinara

Spinach and Artichoke Parmesan Dip \$2.75

Classic dip served alongside toasted pita chips

Trio of Gourmet Soup Shooters \$4.25

Butternut Squash Bisque with Toasted Pumpkin Seeds

Roasted Red Pepper with Goat Cheese Crumble

Lobster Bisque with Crème Fraiche and Cavier

Mini Baked Brie en Crouete with Assorted Seasonal Fruit Preserves \$3.50

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Cocktail Party

Appetizer Display

International Cheese and Vegetable Display

An assortment of imported international and domestic cheeses including Cheddar, Pepper Jack, Brie, Smoked Gouda, Swiss and Blue Cheese served with a selection of seasonal crudité' and gourmet crackers

Homemade Meatballs

Available as Swedish or Italian Marinara

Mediterranean Platter

Hummus, Tabouleh, Olives, Marinated Feta, and Pita

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Passed Hors D'Ouevres

Your choice of four from the selections below:

Bruschetta

Chicken Satay

Sausage and Feta Stuffed
Mushroom Caps

Garlic Potato Puff

Asiago Chicken Blossom

Vegetable Spring Roll

Florentine Stuffed
Mushroom Caps

Spanakopita

Warm Fig Preserve with
Blue Cheese in Filo Shell

Mini Chicken Cordon Bleu Bites

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Dessert Display

Sweet Treats Display served alongside freshly Brewed Regular & Decaffeinated Coffee

\$27.95 per person

Enjoy a Guided Tour of our Winery & Distillery accompanied by a Flag Hill Wine Tasting for an additional \$7.00 per guest.

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Plated Dinner Selections

Entrée options include garden salad, freshly baked rolls,
potato (or rice or pasta) & seasonal vegetable.

Plated Mixed Field Greens or Caesar Salad

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Apple Stuffed Chicken Breast with our Signature Maple Brandy Cream Sauce \$29.95
Spinach and Feta Stuffed Chicken Breast with Supreme Sauce \$28.95
Glazed Pork Loin \$25.95
Roast Prime Rib of Beef Au Jus \$33.95
Grilled Lemon Sage Chicken with White Wine and Garlic Sauce \$25.95
New York Strip Steak \$30.95
Burgundy Wine Steak Tips \$32.95
Bacon Wrapped Filet w/ Béarnaise Sauce \$35.95

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Our chefs are fully versed in Vegetarian, Vegan, Gluten-free and other special dietary needs and would be happy to prepare a special meal at no additional charge.

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Buffet Dinner Selections

Entrée options include garden salad, freshly baked rolls, potato (or rice or pasta) & seasonal vegetable.

The Harvest

Garden Salad with House Dressing
Butter Crumb Baked Haddock
Grilled Chicken Breast w/Dijon Cream Sauce OR Herb Crusted w/ Lemon & White Wine Sauce
Creamy Pesto Tortellini
Chef's Choice Vegetable
Chef's Choice Dessert
\$34.95

The North River

Caesar Salad
Maple & Cider Glazed Pork Loin
Burgundy Wine Steak Tips
Chicken, Broccoli and Ziti Alfredo
Chef's Choice Vegetable
Chef's Choice Dessert
\$38.95

The Reserve

Plated Mixed Field Greens or Baby Spinach Salad with Fresh Berries, Almonds and Goat Cheese
Chef carved Roasted Sirloin
Choice of Teriyaki Glazed Salmon or Butter Crumb Haddock
Choice of Sausage & Feta Stuffed Chicken or Apple & Sage Roast Turkey
Chef's Choice Potato
Chef's Choice Vegetable
Chef's Choice Dessert
\$42.95

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Plated Lunch Selections

**Entrée options include garden salad, freshly baked rolls,
potato (or rice or pasta) & seasonal vegetable.**

- Apple Stuffed Chicken Breast with our Signature Maple Brandy Cream Sauce \$23.95
Spinach and Feta Florentine Topped Chicken Breast \$23.95
Apple Maple Roasted Pork \$24.95
Butter Crumbed Baked Haddock \$24.95
Parmesan Peppercorn Breast of Chicken \$22.95
Pork Loin \$22.95
Grilled Lemon Sage Chicken with White Wine and Garlic Reduction \$21.95
Sirloin Strip Steak \$25.95
Sesame Crusted Salmon \$25.95

Salads

- Caesar Salad, Greek Salad, Seasonal Fruit Salad \$3.75

Soups

- Chicken & Orzo, Creamy Butternut Bisque, Vegetarian Minestrone \$3.50

Desserts

- Seasonal Fruit Crisp \$2.50
Devil's Food Cake with Vanilla Ice Cream, Cheesecake \$2.95

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Buffet Lunch Selections

The Sandwich Board

Assorted freshly prepared sandwiches including
Ham & Swiss, Roast Beef & Boursin, Turkey & Cranberry Wrap,
& Grilled Veggie Wraps
Choice of Garden, Pasta or Potato Salad
Chips and Pickles
Iced Tea or Lemonade
Sweet Treats Platter
\$18⁹⁵ per person

Salads

Garden Salad \$2.00
Caesar Salad \$2.50
Greek Salad \$3.75
Fruit Salad \$3.75

Soups

Vegetable Minestrone \$2.75
Chicken and Rice \$3.25
Creamy Butternut Bisque \$2.95
New England Clam Chowder \$3.50

Desserts

Apple Crisp \$3.75
Devil's Food Cake with Vanilla Ice Cream \$3.25
Cheesecake & Seasonal Fruit Compote \$4.25

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Buffet Lunch Selections

Lunch Buffet Entrée Selections

Choice of one of the following hot entrees: Minimum of 35 guests required for 2 entrée choices

**Entrée options include garden salad, freshly baked rolls,
potato (or rice or pasta) & seasonal vegetable.**

Eggplant Parmesan
Herb Roasted Turkey
Beef Burgundy with Egg Noodles
Chicken, Broccoli and Ziti Alfredo
\$23⁹⁵ per person

Italian Stuffed Shells and Meatballs
Roast Pork Loin
Herb Crusted Chicken
Meat or Vegetable Lasagna
\$25⁹⁵ per person

Chicken Piccata
Carved Sirloin Strip Roast
Chicken Parmesan
Baked Butter Crumb Haddock
\$27⁹⁵ per person

Choose one dessert:

NY Cheesecake with Fruit Compote

Mini Pastries

Cookies & Brownies

Tiramisu

Triple Chocolate Fudge Cake

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Buffet Lunch Selections

Hot & Cold Special Occasion Luncheon Buffet

*Great menu for last-minute get togethers, family parties,
and pick-up orders from our kitchen to your party!*

Tossed Caesar or Garden Salad with warm rolls
Baked Ziti with meatballs finished with a dash of ricotta & romano
Choice of three finger sandwiches- Chicken Salad, Tuna Salad, Roast Beef, or Turkey
Chips & Pickles
Sweet Treats Dessert Platter
\$18⁹⁵ *per person*



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FLAG HILL WEDDINGS: BRUNCH BUFFET



Fresh Seasonal Fruit Display

Classic Salad Station

Summer Mescaline Greens with our Seasonal Garden Vegetables / Caesar Salad / Fresh Baked Rolls and Butter

Breakfast Pastry Board

Assorted Muffins, Danish, Croissants and Bagels served with fruit preserves and signature sweet and savory whipped butters. Full Side of Smoked Salmon with capers, fennel and lemon aioli.

Quiche and Frittatas

A variety of flavors of quiche and frittatas hand made at Flag Hill with farm fresh eggs and local produce.

Belgian Waffle Station

Scratch Made Warm Belgian Waffles served with Seasonal Fruit Compotes, Warm Chocolate Sauce and Fresh Whipped Cream

Chef Attended Carving Station : Choose 2

Black Peppercorn Roast Beef / Pineapple Glazed Ham / Sage Rubbed Turkey Breast

Roasted Baby Red Potatoes

Delicious, tender roasted baby red potatoes with an assortment of garnishes for guests to "make them your way"

Assorted Juices, Coffee and Tea Station

\$55.95 per person

*As an alternative to the Chef Attended Carving Stations you may opt for:
An Array of Breakfast Meat: Bacon Slices, Breakfast Sausage and Canadian Bacon*

Alternate Cost: \$47.95 per person



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Breakfast Selections

Continental Breakfast

Seasonal Fresh Fruit Platter

Muffins, Danishes, Croissants and Assorted Bagels served with a variety of
Jams, Jellies and Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee

Selected Breakfast Teas

\$11⁹⁵ per person

Morning Mixer

Assorted Chilled Fruit Juices

Seasonal Fresh Fruit Platter

Assorted Quiches

Country Sausage or Crispy Bacon

Breakfast Potatoes

Freshly Brewed Regular and Decaffeinated Coffees

Selected Breakfast Teas

\$18⁹⁵ per person

Enhancements

French Toast or Belgian Waffles with Strawberry & Blueberry Toppings
(must be ordered in conjunction with a menu from above)

\$4.95 per person

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Flag Hill Winery & Distillery: Additional Services

Private Winery & Distillery Tour - Enjoy a privately guided tour of our facility with one of our knowledgeable staff members and see what makes Flag Hill one of the most unique venues in the state. Your tour will conclude with a guided tasting of a variety of our wines and even a few spirits.

Without Food Service - \$8.00 per guest

Bundled with Food Service - \$6.00 per guest

Wine Pour Before Dinner - Your choice of two of Flag Hill Winery's varietals poured at the time of first course service, a true vineyard dining experience

Half Glass.....\$4.00 / per guest

Full Glass..... \$7.00/per guest

Custom Etched Wine Glass Gifts and Favors - Let Flag Hill do some of the planning for you! You choose your own custom design (*we can provide templates to get you started*), we send it out and have it ready for your guests to enjoy during the event!

\$4.50 per Glass +\$45 one time set-up fee

Bottle of Wine with Custom Label - Remember your special occasion with a custom wine label with your choice of artwork and wording. Perfect for remembering the day and recognizing that special someone \$25.00 per bottle

Seasonal Drink Station— A delightful assortment of refreshments, beautifully presented before or after your ceremony.

Southern Charms

Cool down guests with refreshing Honey Iced Tea & Raspberry Lemonade & Cucumber Water..\$1.95pp

Pomegranate Tropical Fruit Punch

A robust blend orange, pineapple, cranberry juice and ripened pomegranate and pomegranate juices and sparkling citrus soda...\$2.25 pp

Hot Mulled Cider

A classic New England beverage for chilly days or nights....\$2.95pp

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GENERAL POLICIES & INFORMATION

Food & Menu Selections

All food & beverages are to be supplied by Flag Hill Catering & Events. Insurance regulations prohibit outside catering services or delivery services for any event being held at our facility. The only exceptions will be wedding cakes. All food prepared by Flag Hill Catering & Events may not be taken off the premises due to insurance and health code regulations. Inquire with event coordinator about exceptions.

Beverage service

Flag Hill Catering & Events strictly enforces the liquor laws of the State of New Hampshire. Flag Hill Catering & Events must supply all non-alcohol and alcoholic beverages. Flag Hill Catering & Events reserves the right to limit and control the amount of alcoholic beverages consumed by the guests. We do not serve shots of alcohol of any kind. No alcoholic beverages will be allowed to leave the property or the boundaries of the event space.

Prices & Guarantees

Without a signed contract with stated pricing and menu items, all prices quoted reflect current prices and are subject to change. The client agrees to allow for any changes and market fluctuations that Flag Hill Catering & Events may encounter. A guarantee of the final exact number of guests is required 14 days prior to the event for all functions. The guaranteed final count cannot be reduced once given; but additional guests within 15% of the final count are granted up until 5 days prior to the event. If we do not receive a guaranteed final count by stated date we will bill according to highest estimated count given.

Minimum Guest Count

Minimum number of guests for payment purposes at the per person meal cost will be set upon signing of contract. In the case that the minimum number of guests is not met the Final Invoice will reflect the aforementioned minimum number of guests at the per person meal cost.

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GENERAL POLICIES & INFORMATION

Deposits & Payments

A non-refundable deposit will be required to secure the date and time of your event. Deposits will be based on each individual event. Please refer to your contract for deposit amount and due date. Without established billing privileges, all functions must be prepaid, prior to the event. Functions will not commence until payment in full has been received by Flag Hill Catering & Events. Any unanticipated balances due will be collected on the day of the function. All bar balances are billed based upon consumption and are due at the end of the function.

Checks are to be made payable to Flag Hill Catering & Events. In the event that the event party chooses to use a credit card as a form of payment, the 2% transaction fee (4% for America Express) incurred by Flag Hill by the credit card institution on the balance charged will be the responsibility of the event party and added to the total being charged. A \$50.00 service fee will be assessed on all returned checks.

Decorating Guidelines

All displays and or decorations proposed by the client must be pre-approved by management. There is to be no glitter, confetti or birdseed in the decorations. Flag Hill Catering & Events does not allow the affixing of anything to the walls, beams, floors or ceiling of the property with nails, staples or any other substance unless pre approval is granted. All candles must be properly enclosed and stable. Flag Hill Catering & Events will not be responsible for any articles left after event.

Conduct of event

In compliance with laws, regulations and Flag Hill Catering & Events rules, the client assumes full responsibility for the behavior of their guests. The client also assumes full financial responsibility for any damage done to the property of Flag Hill Catering & Events and or Flag Hill Enterprises by client and or the guests of client. In some cases a damage deposit in the amount of \$500.00 may be required for certain functions. Upon inspection of facility after the function and no damages have been found, the damage deposit will be refunded within 3 business days.

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