

The Wentworth
An Elegant Country Inn

An intimate setting,
outstanding cuisine,
elegant atmosphere and a well polished staff,
set the theme for a perfect event!

The Wentworth Signature American Breakfast

Our **Continental Breakfast** and one choice from the menu below

Two Farm Fresh Eggs cooked any way you like

* Egg whites and Egg Beaters available

Traditional or Multigrain Pancakes

* Changes daily - please ask your server for details

*Gluten Free Mix also available

Our Chef's Homemade Corned Beef Hash

Served with two eggs cooked any way you like

Three Egg Omelets Du Jour

Please ask your server for details

Egg White and Egg Beaters available

Crème Brûlée French Toast

made using our Crème Brûlée Batter and Texas Toast

Traditional Belgian Style Waffles

Served with Bisson Sugar House Berlin NH Maple Syrup

Your choice of Bacon, Sausage, Country Ham and Home Fries will be served with all dishes except Hash & Eggs

Toast - White, Wheat, Rye, Pumpernickel, English muffin and Gluten Free

Oatmeal available be upon request

Whole Milk, 2% and Soy Milk available

Full choice from our Continental Breakfast

A seasonal selection of Juices, Cereals, Freshly Baked Muffins and Pastries

Seasonal Fresh Fruit and Yoghurt

Group Luncheon Menu's

The Wentworth Deli Plated Luncheon

Soup Du Jour or Salad
Deli Sandwich
Cape Cod Potato Chips
Seasonal Dessert
Iced Tea or Lemonade

The Wentworth Deli Plated Luncheon

Soup Du Jour
Tossed Chicken Ceasar Salad
Seasonal Dessert
Iced Tea or Lemonade

Deluxe Deli Luncheon Buffet

Soup Du Jour
(choose one)

New England Clam Chowder
New England Corn Chowder
Smoky Tomato Bisque
Spring Asparagus

Salads
(choose two)

Charred Potato and Leek Salad
Petit Mixed Green Salad
Chicken Ceasar Salad
Ceasar Salad
Chicken Salad
Tuna Salad

Assorted Pre-made Deli Sandwiches
Cape Cod Potato Chips

Chef's Choice of 2 Seasonal Desserts

**Customized Hot Plated & Buffet Menus are available
Please talk to our Manager today!**

Displayed Hors d'Oeuvres

Display of Fresh Fruits

Seasonal Melons, Citrus, Berries, and Nuts with Coconut Lime Sauce
Small (serves 30 guests) \$150.00
Medium (serves 80 guests) \$400.00
Large (serves 120 guests) \$600.00

Select Domestic and Imported Cheeses

Vermont Cheddar, Jarlsberg, St. Andre, Maytag Blue, and Boursin Cheeses
With French Baguettes and Crackers garnished with Fresh Seasonal Fruit
Small (serves 30 guests) \$150.00
Medium (serves 80 guests) \$400.00
Large (serves 120 guests) \$600.00

Chilled Crudités

Chilled Radishes, Broccoli, Carrots, Celery, Cauliflower, and Olives in a
Colorful Array with Buttermilk Dipping Sauce
Small (serves 30 guests) \$120.00
Medium (serves 80 guests) \$320.00
Large (serves 120 guests) \$480.00

Baked Brie en Croute

Golden Brown with Berry Coulis, Baguettes, Crackers, and Berries
Small (serves 30 guests) \$150.00
Large (serves 60 guests) \$300.00

Wentworth Anti Pasti Display

An Abundant Display of Select Italian and Mediterranean Meats, Cheeses, Breads,
Vegetables and Olives
Small (serves 30 guests) \$180.00
Medium (serves 80 guests) \$480.00
Large (serves 120 guests) \$720.00

À la Carte Snacks

Deluxe Mixed Nuts \$18.00 per pound
Potato Chips, Pretzels or Tortilla Chips with appropriate dip \$18.00 per pound

All Prices are subject to 9% NH State Tax and 15% service charge and 3% event management fee

All Food Items are subject to change per season

Passed Hors d' Oeuvres

Cold Passed Hors d' Oeuvres

Local Garden Tomato Basil and Goat Cheese Bruschetta with Basil Oil \$3.50

Spicy Tuna Sashimi on Fresh Cucumber with Soy Ginger Vinaigrette \$4

Smoked Salmon whipped Vermont Chevre, Croque Monsieur \$4

Gougeres with Smoked Chicken Salad and Tomato Chutney \$4

Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf) \$4

Smoked Duck on Herb Crostini with Apple & Blue Cheese \$4

Sirloin Crostini, Parsley Caper relish, Dijonnaise \$4

Gougeres, whipped Chevre, Tomato Chutney \$4

Egg Salad Profiteroles, Chive Capper \$3.5

Maine Lobster Salad Rolls \$5

Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pickled Peppers, Crème Fresh \$4

Deep Fried Garden Vegetable Spring Roll with Sweet Chili and Soy Sauce \$3.5

Coastal Maine Sea Scallops Wrapped in Applewood Smoked Bacon (gf) \$5

Roasted Corn and Bacon Fritters, Pickled Peppers and Remoulade \$4

Hand Tossed Chips, Parsley and Parmesan, Chive Crème Fraiche \$3.50

Vietnamese Shrimp Summer Spring Rolls, Chili Lime Vinaigrette \$4

Pan Seared Maine Jonah Crab Cakes, Creole Remoulade \$5

Malaysian Beef Satay, Curried Crème Fraiche (gf) \$5

Chicken Satay, Thai Peanut Dressing (gf) \$4

Mini Beef Wellington with Garlic Aioli \$5

Pigs in a Blanket, Mustard Sauce \$3.50

Spanakopita \$4

(Do note there is a 25 piece minimum for all passed items)

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BBQ's & Buffet's

Traditional Clam Bake \$35

Steamers, Spiced Bangs Island Mussels, Grilled Gulf Shrimp, Corn on the Cob, Creamy Cole Slaw, Charred Potato Leek Salad, 2 Seasonal Desserts
Traditional Clam Bake With Lobster or Steak \$45

Land and Sea \$39

Grilled Marinated Flank Steak or Lemon Thyme Garlic Chicken, Steamed Maine Lobsters, Bangs Island Mussels, 2 Seasonal Salads, 2 Seasonal Desserts

Suckling Pig Roast \$32

Local Suckling Pig Roasted on Site, Corn on the Cob, Creamy Cole Slaw, Charred Potato Leek Salad, Cape Cod Potato Chips, and 2 Seasonal Desserts

The Basic Barbeque \$28

Wentworth Scallion Dressed Cole Slaw
Dijon Dressed Potato Salad
Maple BBQ Baked Beans
Chef Grilled Hamburgers, Veggie Burgers and Hot Dogs
American, Cheddar, and Swiss Cheeses
Pickle Spears, Lettuce, Tomato and Shaved Red Onion
Dijon and Whole Grain Mustards, Mayonnaise and Ketchup
Fresh Baked Brownies and Cookies
Watermelon Wedges

Pasta Reception \$29

Fettuccini Alfredo, Chicken Marsala, Ravioli Marinara, Caesar Salad, Tiramisu, Cannoli's, Strawberries in Balsamic Reduction

Hors d'Oeuvres Reception \$20

One Stationary and 4 Passed Hors d'oeuvres.

Micro-Brew Station \$18

Cheese and Sausages, Sourdough Pretzels with Specialty Mustards, Gourmet Mixed Nuts, Popcorn and Micro-Brewed Beer (Beer Charged Per Consumption)

Sushi Station \$29

Assorted House-made Maki Rolls: California Rolls, Spicy Tuna Rolls, Tempura Vegetable Rolls, Salmon Skim Rolls, Spicy Scallop Rolls, Flash Fried Shrimp Rolls, Aged Soy Sauce, Ponzu Sauce, Picked Ginger, Wasabi, Wakame Salad.

Raw Bar Station \$25

Oysters on the Half Shell, Chilled Gulf Shrimp, Littleneck Clams, Wakame Salad, Mignonette, Lemon Wedges, Horseradish, and Cocktail Sauce

Tapas Bar Reception \$29

Spiced Mussels, Chorizo Empanaditas, Albóndigas, Grilled Shrimp Skewers, Flash Fried Calamari, Piquillos, Marinated Mixed Olives, Artichokes and Red Peppers, 2 Seasonal Desserts

Homemade Breakfast Items

Fresh Baked Muffins \$26 per dozen
Assorted Breakfast Pastries \$28 per dozen
Mini Cider Donuts \$26 per dozen
Apple Fritters \$30 per dozen
Bagels & Cream Cheese \$4 each
Yogurt & Fresh Granola \$3.50 each
Small Fresh Fruit Tray (serves 10-20) \$75
Medium Fresh Fruit Tray (serves 25 – 50) \$150
Large Fresh Fruit Tray (serves 75 – 100) \$225

Beverages

Wentworth Coffee, Decaf & Tea \$30 per gallon
Sparkling Mineral Water \$3.50 per bottle
Lemonade or Iced Tea \$20.00 per gallon
Milk or Chocolate Milk \$2.50 per glass
Bottled Spring Water \$2.50 per bottle
Assorted Soft Drinks \$2.50 per bottle
Assorted Fruit Juices \$20 per pitcher
Hot Chocolate \$25.00 per gallon

Draft Beers to include but not limited to:

Moat Mountain Brewing Company, *Changes Seasonally*, North Conway, NH
Tuckerman's Brewing Company, *Changes Seasonally*, North Conway, NH
Peak Organic Brewing Company, *Changes Seasonally*, Portland, ME

Bottled Beer Selections:

Budweiser, Bud Lite, Becks, Miller Lite, Allagash White Ale, Amstel, Red Hook Long Hammer IPA
Heineken, Woodchuck Hard Cider, Sea Dog Hazelnut Porter, Peak Organic Nut Brown Ale
Tuckerman's Pale Ale, Sam Adams, O'Doul's Non-Alcoholic

Beer Prices: \$4 - \$5.75

Soft Drinks:

Milk, Soda, Juice
San Pellegrino Sparkling Mineral Water: \$6
Aqua Panna Natural Mineral Water: \$6
Soft Drink Prices: \$1.50 - \$1.75

Coffee Specialties:

Espresso, Single
Espresso, Double
Cappuccino

House Wine by the Glass: \$7 – \$12
Well Mixed Drink / Martini: \$6 - \$12
Call Mixed Drink: \$7 - \$12
Cordials: \$6 - \$10

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