

*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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