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We are delighted that you are interested in celebrating your special occasion at The Library Restaurant.

From small business gatherings, rehearsal dinners or holiday parties in our private dining room (The Boardroom), to elaborate weddings in our beautiful dining room, we are committed to making your special occasion a dream come true.

Prime dates fill up quickly, so we suggest that you give us a call soon to set up an appointment and start planning your party or special event!

# The Library Restaurant

## Function Menu

### *French Banquet Style*

Required for parties over 20 people

\$59 Per Person

### Salad

(choose 1)

**House Salad** mixed field greens, tomato and cucumber with red wine vinaigrette

**Chopped Iceberg Salad** crisp iceberg, cucumbers, carrot, toasted walnuts, tomato, bleu cheese

**Classic Caesar Salad** romaine, croutons, parmesan and Caesar dressing

### Dinner Suggestions

(Choose 3)

**Tuscan stuffed Chicken** panko parmesan crusted chicken with fresh mozzarella, basil, roasted tomatoes and artichoke hearts. Served with roasted garlic alfredo sauce

**Sausage stuffed Chicken** sweet Italian sausage, onions, peppers and provolone cheese. Served with red eye sausage gravy

**Southern Style Crispy Fried Chicken** with homemade cornbread

**Grilled Swordfish** with pineapple salsa

**Baked Stuffed Haddock** with sherry-tarragon cracker crumbs and Newburg sauce (add lobster for \$3 per person)

**Roasted Salmon Filet** with spiced apple cider glaze

**Roasted Turkey breast** with stuffing and pan gravy

**Braised Pork Shank** with Cuban black bean salad, pan sauce

**Cinnamon Chili Pork Tenderloin** with mango salsa

**Braised Beef Short Rib** with pan sauce

**Roast Prime Rib of Beef** with wild mushroom pan sauce

**House Marinated Steak Tips** with sautéed mushrooms and onions

## **Private party Entrée Menu**

### **Menu 1**

**(\$59 per person)**

Host selects 3 entrees to be served with 2 sides

**Tuscan Stuffed Chicken**  
**Braised Beef Short Rib**  
**Cider Brined Pork Chop**  
**Baked Haddock**

**Sides:**

Garlic mashed potatoes      Basmati rice pilaf  
Roasted Butternut Squash    Sautéed Green Beans

### **Menu 2**

**(\$69 per person)**

Host select 3 entrees to be served with 2 sides.

**Statler Chicken Picatta**  
**Lobster Stuffed Haddock with Newburg sauce**  
**14oz Pork Porterhouse**  
**8oz filet mignon with Béarnaise**

**Sides:**

Garlic mashed potatoes    Basmati rice pilaf    Wild Mushroom Risotto    Baked potato  
Asparagus    Green Beans    Brussel sprouts    Broccoli    Grilled corn on the cob

### **Menu 3**

**(\$79 per person)**

Host selects 3 entrees to be served with 2 sides.

**12 oz Filet Mignon with béarnaise**  
**16oz prime New York Strip with house brewed steak sauce.**  
**Chilean Sea Bass with Kaffir lime-Thai chili Butter**  
**Pan Seared Jumbo Day Boat Scallops**

**Sides:**

Garlic mashed potatoes    Au Gratin potatoes    Twice baked potato  
Rosemary-Dijon roasted potato    Broccoli Gratin    Baby Vegetable mélange  
Primavera Vegetables

## **Passed Hot Hors D'oeuvres**

(Prices are per dozen)

**Bacon wrapped scallops with maple Dijon sauce 36**

**Bacon wrapped chicken medallions with espresso BBQ sauce 24**

**Duck Confit Croquette 30**

**Lamb Loli Pop Chops with mint citrus marinade 40**

**House Made Meatballs Marinara, Swedish or Agrodolce 24**

**Mini Maine Lobster Rolls Brown butter, lemon essence 42**

**Beef Teriyaki Skewers 36**

**Wild mushroom Truffle Arancini 28**

**House Made Veggie Spring Rolls hoisin-plum dipping sauce 32**

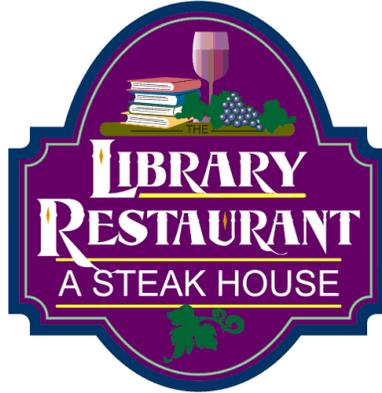
**Maine Crab Cakes lemon dill aioli 38**

**Philly Cheesesteak Spring Rolls Truffle ketchup 36**

**Pan Seared Scallops butternut, maple syrup, bacon lardon 38**

**Asian Pork Dumpling Ponzu, scallion 27**

**Mini Grilled Cheese and Tomato soup grilled cheese wedge with tomato soup shooter 30**



## **Passed Cold Hors D'oeuvres**

(Prices are per dozen)

**Classic Shrimp Cocktail**, cocktail sauce, lemon **38**

**Beef Tenderloin Crostini** seared rare, horseradish crème, caper, onion, arugula **36**

**Mini Lobster B.L.T** Maine lobster, roasted tomato, lettuce and mayo **40**

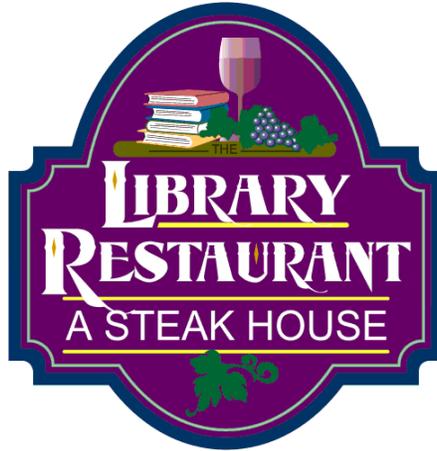
**Pastrami Style Smoked Salmon** cucumber, dill, Dijon aioli **32**

**Caprese Salad Skewer** fresh mozzarella, Kalamata olive, pesto, tomato **30**

**Prosciutto wrapped asparagus** boursin, prosciutto di parma **26**

**Figs in a blanket(seasonal)**- Danish Bleu, prosciutto di parma, balsamic reduction **30**

**Watermelon and Feta Stack** Mint, honey **25**



## **Cocktail Platters**

**Serving approximately 25 people**

### **Antipasto**

Hummus, stuffed cherry peppers, marinated mushrooms, salami, fresh mozzarella with pesto, grilled long stem artichoke hearts, roasted peppers, Kalamata olives, tabbouleh, feta cheese grilled pita bread **110**

### **Domestic and Imported cheese and berries**

Smoked gouda, red dragon, aged cheddar, gruyere, pepper jack, brie, Danish bleu, and other cheeses based on availability with strawberries, grapes, raspberries, blackberries, blueberries **70**

### **Assorted Seasonal Crudities**

Seasonal vegetables with wasabi cucumber and southwestern ranch dipping sauces **55**

## The Library Restaurant Event Policies

**Deposits:** You will be asked to provide us with a credit card to hold your reservation (you do not have to use this card on the day/night of your event).

**Guest Count:** A final guest count must be received 7 days prior to your event. This count will be your billable figure, it is not subject to reduction.

**Menu Selections:** Your final menu selections will be due 14 days prior to your event. All food and beverage items must be supplied by The Library Restaurant.

**Beverage Center:** 1. Please note that alcoholic beverage sales and service are regulated by the NH State Liquor Commission. The Library Restaurant, as a licensee, is responsible for the administration of these regulations. State law prohibits the sale of alcohol to anyone visibly intoxicated or under 21 years of age. The Library Restaurant reserves the right to refuse alcohol service to any guest at any time.

2. We ask that you be respectful to other guests in the dining room during your special event.

**Prices and Payment:** All food and beverages are subject to a 9% N.H. Room and Meal Tax and a 20% service charge. Full payment is due on the day of the event, at the end of service, cash or credit.

**Cancellation Policies:** If it is necessary to cancel your event, you must cancel 7 days prior. If the event is canceled inside of a week, the full food and beverage minimum will be charged to the credit card on file.

**Food and Beverage Minimums:** Our private dining room (The Boardroom) has a food and beverage minimum Sunday through Thursday of \$850, Friday \$1,250, and Saturday \$1,500. This does not include tax or gratuity. If the minimum is not met, it will be added to your bill.

**Room Fees:** Luncheons and brunches in our Boardroom are subject to a \$100 room fee Sunday through Thursday, and \$200 on Fridays and Saturdays.

*During the holiday season, pricing is subject to change and will be noted with each event.*

**Name:** \_\_\_\_\_

**Credit Card and Expiration:** \_\_\_\_\_

**Date of Event:** \_\_\_\_\_

**Arrival Time:** \_\_\_\_\_

**Phone Number (work and cell):** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Signature:** \_\_\_\_\_