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 selects 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  Broccolini  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: __________________________________________________________________