



401 State Street
Portsmouth, NH 03801

Tel: 603.431.5202

Fax: 603.431.4678

www.libraryrestaurant.com

Email: info@libraryrestaurant.com

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

Private Party Menu

Menu 1

\$69 per person

House Salad

Host selects 2 entrees to be served with 2 sides

Chicken saltimbocca, with sage gruyere mornay.
Baked stuffed Haddock with sherried cracker crumbs.
6oz grilled filet mignon with house brewed steak sauce.

Sides

Garlic mashed potatoes	Basmati rice pilaf
Steamed Broccoli	Sautéed Green Beans

Dessert

Chocolate Bourbon Mousse or Strawberry Cake

Menu 2

\$75 per person

House Salad

Host select 2 entrees to be served with 2 sides.

Herb roasted half chicken.
Baked Stuffed Haddock with lobster and sherried cracker crumbs.
8oz filet mignon with house brewed steak sauce.

Sides:

Garlic mashed potatoes	Basmati rice pilaf	Roasted potatoes
Steamed Broccoli	Sautéed Green Beans	Grilled Asparagus

Desserts

Chocolate Mousse or Strawberry Cake

Menu 3

\$89 per person

House Salad

Host selects 3 entrees to be served with 2 sides.

Chicken Oscar, half chicken with jumbo lump crab and hollandaise.
Pan Seared Salmon with lemon caper beurre blanc.
12 oz Filet Mignon with béarnaise
16oz prime New York Strip with house brewed steak sauce.

Sides:

Garlic mashed potatoes	Au Gratin potatoes	Roasted potatoes	Basmati rice pilaf
Creamed corn	Steamed Broccoli	Green Bean Amandine	

Butlered Hot Hors D'Oeuvres

Per Piece \$3.00

Petit Croque Monsieur

Artichoke Spinach Dip

Baked in phyllo cups

Caramalized Sweet Onions, Green Apples & Gorgonzola Crostini

Pot Stickers

Vegetarian or Pork, Ponzu Dipping Sauce

Scallops Wrapped in Butcher's Bacon

Dijon Maple Butter

Pizza Margarita

Basil, tomatoes and mozzarella cheese

Butlered Cold Hors D'Oeuvres

Per Piece \$3.00 per piece

Shrimp Cocktail

Chilled shrimp with Cocktail Sauce

Sesame Encrusted Yellow Fin Tuna

Wonton Chip, Wasabi Aioli

Tenderloin of Beef en Bouquette

Dijon Horseradish Crème

Oysters on the Half Shell

Cocktail Platters

Antipasto

\$6.00 per person

With meat (Capicola, Soppressata, and Salami) \$8 per person

Roasted Red & Yellow Peppers

Tuscan White Bean Salad with Cajun andouille

Hummus with Pita Crisps

Fresh Tomatoes, Mozzarella, Basil

Olive Medley, Marinated Mushrooms

Herbed and Spiced Goat Cheese Balls

Assorted Ripe Cheeses and Fresh Fruit

\$8 per person

Assorted Artisan Cheeses

Seasonal Fruits

Crackers, Toast Points & Flatbread

Assorted Seasonal Crudities

Pea pods, radish, baby carrots, celery,

cucumbers, endive petals, cherry tomatoes

Piped with two flavored cream cheeses:

Carrot-cardamom, basil, lemon-dill, fresh herbs, or wasabi

Assorted Artisan Cheeses

\$6 per person



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 \$1200, Friday \$1,500, and Saturday \$1,650. 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.

Name: _____

Credit Card and Expiration: _____

Date of Event: _____

Arrival Time: _____

Phone Number (work and cell): _____

Email: _____

Signature: _____