



## PRIVATE DINING DINNER MENU

**3 Course Menu - \$69 per person • 4 Course Menu - \$76 per person**

Price includes soda, tea, and coffee. Excluding NH tax, gratuity, or alcohol.

(S) Indicates an upcharge. See Coordinator for details.

Copper Door is a Made-from-Scratch restaurant. Most allergies, dietary restrictions & intolerances can be accommodated.

### FIRST COURSE

(Choose one or an additional appetizer for \$6 per person)  
Enjoy these appetizers served family style or individually plated

#### Charcuterie Board

(For the table)

Assorted Gourmet Meats & Cheeses, Whole Grain Mustard,  
Seasonal Fruit, Assorted Artisanal Crackers

#### Sirloin Spring Rolls

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli

#### Sesame Tuna Tostada

Wasabi Aioli, Sliced Avocado, Radish Sprout,  
Ponzu Dipping Sauce on a Crispy Wonton

#### Shrimp Cocktail (\$2.5 per person)

Citrus Cocktail Sauce, Fresh Lemon

#### Chicken Rangoon

Ginger, Bok Choy, Carrot, Cremini Mushroom, Sriracha, Grilled Chicken,  
Cream Cheese, Radish Sprout, Wonton, Ponzu, Asian Slaw

#### Carpaccio of Beef (\$5 per person)

Thinly Sliced Black Angus Tenderloin, Arugula, Parmesan,  
Rosemary Aioli, Crostini

#### Fried Brussels Sprouts

Honey-Shallot Vinaigrette, Dried Cranberry, Parmesan, Balsamic Glaze

### SECOND COURSE

(Choose one)

#### Rustic Tomato & Basil Soup

Roasted Tomato, Sweet Onion, Cream, Basil

#### Shrimp Bisque (\$3 per person)

Creamy Bisque, Grilled Shrimp, Fines Herbes

#### House Salad

Mixed Greens, Red & Yellow Cherry Tomato, Cucumber,  
Red Onion, Radish, Balsamic Vinaigrette

#### Caesar Salad

Baby Romaine Hearts, Grilled Sourdough,  
Shaved Parmesan Cheese

#### Wedge Salad

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,  
Bacon Lardons, Bleu Cheese Dressing

#### Pear Salad (\$2 per person)

Bosc Pear, Arugula, Sugared Cashew, Endive,  
Pineland Farms Sharp Cheddar, Maple-Cranberry Vinaigrette

### ENTRÉES

(Choose three)

#### Seasonal Vegetarian Ravioli

Ask your server for the day's selection

#### Cedar Planked Salmon

Basmati Rice, Seasonal Vegetable, Sun-Dried Tomato Pesto

#### Wood Roasted New England Haddock

Basmati Rice, Sweet Compound Butter,  
Seasonal Vegetable, Fresh Lemon

#### Herb Roasted Chicken

Roast Garlic Mashed, Seasonal Vegetable, Pan Gravy, Micro Greens

#### Slow Roasted Beef Tenderloin (\$5 per person)

Smashed Red Bliss, Seasonal Vegetable, Port Wine Sauce

#### CD Surf & Turf (\$20 per person)

Slow Roasted Beef Tenderloin, Butter Poached Lobster Tail,  
Red Bliss Mashed Potato, Asparagus, Béarnaise

#### NY Sirloin (\$12 per person)

14 oz., Gorgonzola Mashed, Glazed Carrots

#### BBQ Beef Tips

Red Bliss Smashed, Seasonal Vegetable, Bacon-Onion Jam,  
Bourbon BBQ Sauce

### DESSERTS

(Choose two)

#### Cashew Caramel Chocolate Turtle Cake

GIF Chocolate Sponge Cake, Chocolate Ganache, Caramel Sauce,  
Chocolate Sauce, Sugared Cashews, Whipped Cream, Chocolate Fan

#### Seasonal Cheesecake

Ask your Coordinator for the Day's Offering

#### Copper Door Seasonal Cupcake

Ask your Coordinator for the Day's Offering

