



PRIVATE DINING LUNCH MENU

Available from 11:30am-3:30pm

3 Course Menu - \$45 per person

4 Course Menu - \$51 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)

Charcuterie Board

(For the table)

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

Shrimp Cocktail (\$2.5 per person)

Citrus Cocktail Sauce, Fresh Lemon

Sirloin Spring Rolls

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli

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)

Pesto Turkey Sandwich

Roasted Turkey, Pesto Mayo, Vine Ripe Tomato, Romaine, Black-Peppered Bacon, Marble Rye, House Fries

Caesar Salad

Baby Romaine Hearts, Grilled Sourdough, Shaved Parmesan
Add Grilled Chicken or Shrimp

Herb Roasted Chicken

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

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

Slow Roasted Beef Tenderloin (\$5 per person)

Smashed Red Bliss, Seasonal Vegetable, Port Wine Sauce

BBQ Beef Tips

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

Seasonal Vegetable Ravioli

See Server for Today's Offering

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 Current Offering

Copper Door Seasonal Cupcake

Ask your Coordinator for Current Offering

