PRIVATE DINING DINNER MENU

3 Course Menu - $72 per person • 4 Course Menu - $79 per person

Price includes soda, tea, and coffee. Excluding NH tax, gratuity, or alcohol.
($) 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
(For the table)
Assorted Gourmet Meats & Cheeses, Whole Grain Mustard, Seasonal Fruit, Warm Naan Bread

Steak & Cheese Spring Rolls
Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli

Shrimp Cocktail ($2.5 per person)
Citrus Cocktail Sauce, Fresh Lemon

Chicken Rangoon
Ginger, Bok Choy, Carrot, Cremini Mushroom, Sriracha, Grilled Chicken, Cream Cheese, 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

Portuguese Seafood Stew ($3 per person)
Salmon, Haddock, Scallop, Shrimp, Chorizo, Onion, Pepper, Celery, Tomato, Black Bean, Corn, Cilantro, Scallion

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

Caesar Salad
Baby Romaine Hearts, Grilled Sourdough, Shaved Parmesan Cheese

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

Bosc 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 coordinator for current offering

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

Sweet Chili Ginger Chicken
Basmati Rice, Seasonal Veg, Sweet and Sour Sauce, Scallions, Sesame Seeds

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, Smashed Red Bliss, Seasonal Vegetable, Béarnaise

New York Strip, 14 OZ. ($12 per person)
Smashed Red Bliss, Seasonal Vegetable, Maitre d' Butter, Port Wine Sauce

BBQ Beef Tips
Smashed Red Bliss, Seasonal Vegetable, Bourbon BBQ Sauce

DESSERTS

(Choose two)

Chocolate Berry Cake
GIF Chocolate Cake, Strawberry Sauce, Whipped Cream, Blueberry, Raspberry, Mint

Millionaire Cheesecake
Vanilla Cheesecake, Caramel, Chocolate Ganache, Shortbread Crust, Crème Anglaise, Caramel Sauce, Whipped Cream, Chocolate Lattice

Copper Door Seasonal Cupcake
Ask your coordinator for current offering

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