



## 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.

(\$ ) 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

#### Steak & Cheese 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

#### Fishermans 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

#### 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)

#### Italian Chicken Sandwich

Herbed Chicken, Prosciutto, Salami, Lemon Stracciatella,  
Arugula, Red Onion, Parmesan-Oregano Fries

#### Caesar Salad

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

#### Sweet Chili Ginger Chicken

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

#### 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

Ask your coordinator for current offering

### 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

