



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

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 Ciabatta

Prosciutto, Genoa Salami, Pepperoni, Fresh Mozzarella,
Balsamic Glaze, Cherry Pepper Relish, Mayonnaise,
Roasted Red Pepper, Arugula, Red Onion

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 Peanut Butter Caramel Cake

GIF Chocolate Cake, Peanut Butter Mousse, Chocolate Sauce,
Sweet & Salty Peanuts, Caramel Sauce

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

