

Catering



Beverage Service

Brides seem to always have questions about beverage service. It is really quite simple. We do what you want!

As a host, etiquette suggests you provide a beverage to your guests, just as you would in your own home. This does not mean you have to offer an open bar, or liquor service at all, though many brides do wish to offer this to their guests. In addition to bar service, brides often ask us to place wine at table for guests to enjoy at dinner time.

Bar service and Billing: All bar service is charged by consumption—either to you as the host or to the guest directly. We will provide you an estimate of the cost of any hosted (open) bar. You may limit beverage service by time, or by the types of beverages served. If you desire, we will place a cost limit on hosted bars and will inform you when that limit is reached (+/-10%). You may audit sales at any hosted bar at any time. Of course, in house guests may charge any beverage to their room if they wish.

Special Orders: On the occasion that you cannot find just the right wine from our award-winning wine list, we are glad to place a special order for you, in case lots, from a licensed NH distributor or warehouse. Wines will be billed at our cost plus \$25/bottle. Beer will be billed at our cost plus \$95/case. Please allow 2-4 weeks lead time on any special order. All special orders incur a \$35 shipping fee.

State law: Sunset Hill House is a fully licensed premises in the state of NH. Any alcoholic beverage consumed on site must be purchased through the facility and may not be removed from designated areas. The innkeepers and staff will check identification, will not serve underage or intoxicated persons, reserve the right to not serve any person, or to stop service at any time, and to confiscate and dispose of any open container. All bars must be manned by a staff bartender at all times. Self service is prohibited by law. Last call is at 11pm.

Open Bar Estimate		
This is not a per hour charge. This is a convenience estimate only, based on averages per person. Final rates are billed by consumption.		
	Wine & Beer	Full Open Bar
1 Hour	\$5-\$8	\$6-\$12
2 Hours	\$7-\$10	\$10-\$18
3 Hours	\$9-\$15	\$14-\$22
4 Hours	\$12-\$20	\$18-\$28
5 Hours	\$15-\$25	\$22-\$32
6 Hours	\$18-\$30	\$26-\$36

Bar Service Prices per Beverage	Open Bar subject to 8% tax & 18% service	Cash Bar Rates include 8% NH Tax
Bartender/Setup fee \$25/hour, 3 hour min.	No fee for one bar with at least 50 guests	Fee applies
Soft drinks, juice, coffee, tea	\$2.00	\$2.25
Domestic beers	\$3.50	\$4.00
Imports & microbrews	\$4.00	\$4.50
Innkeeper's selection wines	\$6.00	\$6.50
Premium beverages	\$6.00	\$6.50
Deluxe beverages	\$7.00	\$7.75
Two-liquor & prestige brands	\$8.00+	\$8.75+

Table Service, Butlered Beverages, and Alcohol-free Stations	
Innkeeper's selection wines	
Poured at table or butlered	\$6.50 /glass
Bottles placed on each table	\$25.00/btl
Champagne toast	
Sparkling non-alcoholic cider is available	\$3.50 pp
Iced Tea or Lemonade	
2 pitchers placed on each table	\$8.00/pitcher
Station for guests to serve themselves	\$16.00/gallon
Coffee service	
Offered at conclusion of meal	\$2.50pp
Station of coffee, decaf and Tazo teas for guests to enjoy throughout the evening	\$3.00pp



We were married at Sunset Hill House in June 2000 and come back every year. People still tell us it was the best wedding they have ever been to. Bride and Groom, June 2006.

Food Service

All catering for your event will be provided by the award-winning Restaurant at Sunset Hill. Named one of the best restaurants in New England and site of NH's Very Best Spectacular Meal, The Restaurant at Sunset Hill also boasts a Wine Spectator award of Excellence, and is a "Chaîne des Rotisseurs" property.

Our menus will give you an idea of the range of options open to you. Use these as a guide to help craft your event, but do not feel constrained by them. We are delighted to prepare dishes not on the menus for you, and are experts in vegetarian options as well.

You may taste many of our menu items in the main restaurant at standard rates. Please allow 2 weeks order time on some of these items.

All food service, with the exception of a single wedding cake, must be contracted through Sunset Hill House.

Breakfast is served from 7:30 to 9:30 every morning in the main restaurant, and is open to all guests of the inn. Others may join you at standard rates.

Our **farewell brunch buffet** is included for all inn guests of destination weddings, and is served from 8-10am. Others may join you at published rates.

Lunch is served to groups by prearrangement. We strongly recommend that you order sustenance platters for bride, groom, and their attendants. Do order these well in advance.

Welcoming receptions. A platter of cheeses and a glass of wine as your guests arrive (or warm cookies

and cold milk) is a lovely way to start a celebration and is guaranteed to create lasting memories.

Hors d'Oeuvres start almost every party—or may form an entire wonderful event! We recommend a selection of stationary displays (which give your guests an anchor to gravitate toward) and butlered appetizers, fresh from the kitchen.

Outdoor Grill. BBQ's, pig roasts, clam bakes... perfect for more casual service, or in conjunction with a pool party or a golf tournament. This is our most popular rehearsal dinner selection.

Plated meals add formality to a wedding and allow our chefs to showcase individual meal presentations. Because we cook our meals just in time for service—not hours ahead—you can be assured of top-quality food and service for up to 125 guests. For more guests we recommend Chef's Stations.

Buffets - bountiful displays of a variety of hot and cold items offer a wide range of choices to your guests and suit parties of all sizes.

Chef's Stations, in which uniformed chefs prepare or carve fresh foods to order, are our most popular offering. Our goal is to beautifully present a wide variety of fantastic foods for 75-300 guests.

Desserts and Wedding Cakes. We are pleased to prepare a wide variety of pastries and dessert options for you. We can help you with your wedding cake, or you may order this specialty item from the fine baker of your choice.



*The rehearsal dinner was just wonderful!!! David and I were very pleased with the tables and decorations and the food was outstanding!!! Everyone had such a great time and you received many, many compliments!!! Thanks again for great memories.
Mother of Groom, July 2006*

*We have heard many many times that our wedding was one of the best people had ever attended. That the view (of course) and the food were simply fantastic, and we heard several times how the servers went above and beyond in helping and making people feel welcome.
Bride, August 2007*

Hors D'Oeuvres

How much do I need? For a cocktail time before a meal, plan on 5-7 pieces per person. For an hors d'oeuvre reception or cocktail party in lieu of a meal, allow 18-21 pieces per person. Be sure to order enough of each item to ensure every guest can have at least one piece of everything. These simple guidelines serve as our minimum orders, and ensure your guests experience the hospitality for which Sunset Hill House is famous.

What should I choose? All guests appreciate at least one stationary display, which serves as their touchstone and is a lovely prediction of good things to come. Most brides additionally wish to include several passed hors d'oeuvres. Three or four selections is normal, but that decision is based on your taste. If you feel lost, we recommend you start with one of our favorite combinations. You may substitute to your heart's content.



Favorite Combinations

Lovely stationary display(s) and passed hors d'oeuvres for each guest.

Everyone's Favorite

The Sunset display

Hot roasted sea scallops in cob-smoked bacon
 Hot crispy spanakopitas (spinach phyllo triangles)
 Baked stuffed mushrooms caps Sunset Hill House
 \$15.95pp

Just for fun

Garden crudite

Buffalo chicken wings with bleu cheese and celery
 Southwestern quesadillas
 \$10.95pp

New England's Best

Display of New England cheeses

Roasted Atlantic salmon bites infused with NH maple
 Iced cucumber rounds with NH lobster & lemon cream
 Iced roast beef and herbed cheese canapé
 NH Goat cheese & fig flatbread, balsamic reduction
 \$17.95pp

Innkeeper's Picks

The Sunset display

Iced jumbo shrimp cocktail
 Hot lollipop lamb chops with cherry merlot sauce
 Hot Oysters Rockefeller
 Iced Petit pate in aspic
 \$20.95pp

Stationary Displays

Priced per person. The lower price prevails when other hors d'oeuvres are offered in addition to the display.

The Sunset Display

Domestic and imported cheeses, petit vegetables and fruits, crisp crackers and dips
\$5.95pp accompanied \$7.95pp served alone

New England or World Cheeses

Lovely platter of imported and domestic cheeses, or New England cheeses alone, with fruit garnish, fresh baguette, and crisp crackers
\$5.95pp accompanied \$7.95pp served alone

Garden Crudite

Fresh petit vegetables and fruits with dips
\$4.95pp accompanied \$6.95 served alone

Chips and Dips

Tortilla chips, potato chips and pretzels
Salsa, onion dip, clam dip
\$2.95pp accompanied \$3.95 served alone
add hot artichoke and spinach dip +2.00pp

Mediterranean Table

Hummus, baba ganoush, dolmas, roasted red peppers and eggplant, feta, pita crisps gourmet olives
\$8.95pp accompanied \$10.95pp served alone

Antipasto

Salami, pepperoni, mozzarella, provolone, artichoke hearts, pepperocini, cherry tomatoes, gourmet olives
\$9.95pp accompanied \$12.95pp served alone

Smoked Fish Display

Smoked salmon, seabass, scallops, & shrimp
Crackers, capers, cream cheese, and fresh lemon
\$12.95pp accompanied \$15.95pp served alone

Ocean Fresh Raw Bar

Large shrimp, oysters, clams, crab claws, sushi rolls
\$17.95pp, based on 100 guests. Price may vary with market

*The reception was breath-taking.
I never knew that a huge country porch could be turned into paradise. I think the staff did a superb job setting the mood for our romantic wedding.*

Bride, June 2006

Butlered Items

Pricing is for a tray of 50 pieces of any one item.
Below are just a few of the items we offer.

Hot Hors d'Oeuvres

Goat cheese and fig flatbread, balsamic reduction \$75
Southwestern quesadillas, cheese & black beans \$75
Tomato mozzarella bruschetta with fresh basil \$100
Stuffed Mushrooms Sunset Hill with white wine \$100
Maple infused roasted salmon bites \$100
Pepper studded steak skewers \$125
Spanakopitas: crisp phyllo with spinach & feta \$125
Sea scallops wrapped in cob bacon \$150
Petite lump crab cakes with remoulade sauce \$150
Individual beef Wellington \$150
Lollipop lambchops with cherry Merlot sauce \$200

Iced Hors d'Oeuvres

Melba toast with cream cheese & hot pepper jelly \$50
Cucumber rounds topped with piped herbed cheese \$75
Endives with goat cheese, dates & balsamic drizzle \$100
Sweet cantaloupe spears wrapped in prosciutto \$100
Steamed asparagus wrapped in ham with boursin \$125
Rare herbed beef toast points, horseradish cream \$125
Assorted petit pate in aspic \$125
Tuna tartare on cucumber rounds, with wasabi cream fraiche \$125
Smoked salmon pinwheels \$150
Large shrimp cocktail \$150
Assorted sushi with appropriate accompaniments \$150



Plated Meals

Complete plated dinner service includes homemade rolls, salad, appetizer, two entrees (often a main entrée and a vegetarian option), and a sweet, and start at \$45pp. Packages including everyone's favorite hors d'oeuvres as well as full dinner service begin at \$60. Luncheon service of plated meals is available from 11am-2:30pm. A salad or appetizer, bread, accompaniment, luncheon sized entrée and sweet starts at \$35pp. You may add a third entrée option if you wish*, or you may offer two smaller entrees on each plate* (and avoid the logistics of tracking who wants what!). We ask that final quantities of each item be provided 10 days prior to the event, and clearly noted on individual place cards.

These are just some of the many dishes we can prepare for you. Of course, substitutions are always welcome.

Salads

(please select one)

Fresh baby field greens

with balsamic maple dressing, dried cranberries and Maytag Bleu cheese

Housemade Caesar

with imported anchovies and Parmesan cookie

Baby spinach

with crumbled hard-boiled egg and crisp bacon, maple fig vinaigrette

Caprese

Fresh plum tomato alternating with fresh mozzarella cheese, leaf basil chiffonade, cracked peppercorns, aged balsamic vinegar and extra virgin olive oil drizzle*

Appetizers

(please select one)

Fresh Berries

and melon with kirsch

Sorbet

with champagne or lemon vodka, mint garnish

Tomato Basil Bisque

garnished with crème fraiche and basil

Creamy Pumpkin Soup Sunset Hill House

with roasted apple

Trio of Iced Jumbo Shrimp

with racy cocktail sauce *

Sweet Melon with Prosciutto

Juicy cantaloupe spears, paper thin prosciutto rosettes, garnished with crème fraiche*

Accompaniment

(Please select one)

Grilled seasonal vegetables with herbed butter

Tender Pencil Asparagus

Peapods and baby carrots in ginger butter

Tendercrisp green beans with toasted almonds

Steamed broccoli with browned butter and lemon

Fresh Homemade Rolls

your choice of maple infused or creamery butter

Entrées

(please select two)

Grilled Vegetable Napoleon

roasted red pepper coulis

Du Puy lentils

Tofu Wellington

Seasoned tofu wrapped and in puff pastry stuffed with with mushroom duxelles and roasted

Fresh Atlantic Salmon

marinated in NH Maple, garnished with tangy lime cream mango-citrus couscous

Roasted Haddock in Leek Leaf Bundles *

with homemade seafood stuffing cake

Fresh dill and Meyer lemon sauce

Breast of Chicken Francais

sautéed in egg batter and served with lemon-cherry glaze, white and wild rice pilaf

Herb-Marinated Roasted Cornish Game Hen

atop New England bread dressing

Chardonnay pan gravy

Cider Brined Iowa Pork Chop

Normandy cream sauce and apple and cranberry compote

Soft polenta

Black Diamond Steak Sunset Hill House

marinated and served with Maitre d'hotel butter

herb roasted red bliss potatoes

Prime Rib of Beef **

Shallot and Cabernet reduction

Franconia Potatoes

Broiled Filet Mignon ***

port peppercorn sauce

French mashed potatoes Dauphine

Sweet

(please select one)

Fudge points

Chocolate dipped strawberries

Petite sugar cookies

* please add \$4

** Please add \$8

*** Please add \$12

Buffets

We believe firmly that a buffet must be appealing to the eye and the palate of each guest. First and last must have the same selections available to them. "Running out" before everyone has been served is simply not an option at Sunset Hill House. Buffets include assorted appetizers, homemade rolls, assorted appetizers and salads, assorted vegetables and accompaniments, and assorted entrees, and of course end with a plated sweet for all guests. Buffets begin at \$49, and packages including everyone's favorite hors d'oeuvres begin at \$64.

Salads and Appetizers

(please select three)

Country Salad

Crisp cucumbers, carrots, red onion, tomatoes and croutons
choice of dressings

Housemade Caesar

with imported anchovies and Parmesan cookie

Baby Spinach

with hard-boiled egg and crisp bacon, maple fig vinaigrette

Antipasto Salad

Baby field greens topped with kalamata olives, artichoke hearts, fresh mozzarella, and salami*

French Onion Soup

Fresh Parmesan cookies

Cream of Forest Mushroom Soup

with fresh sage

Fresh berries and melon

drizzled with kirsch liqueur

Mediterranean Pasta Salad

Orzo with sun dried tomatoes, fresh herbs,
kalamata olives and feta cheese

Vegetables and Accompaniments

(please select three)

Grilled or steamed seasonal vegetables, herbed butter

Petite peas and mushrooms in butter sauce

Tendercrisp green beans almandine

Grilled or steamed pencil asparagus

Broccoli and cauliflower florets

Tomatoes gratin

White and wild rice pilaf

Garlic mashed potatoes

Potatoes Sunset Hill House baked en casserole

Mediterranean Couscous with sun dried tomatoes

Creamy polenta infused with herbs and cheese

Mixed roasted root vegetables

Pasta primavera with extra virgin olive oil and garlic

Bread of Your Choice

Entrees

(please select two)

Seafood Linguini Alfredo

Sea scallops, salmon & shrimp in creamy Parmesan sauce

Fire-Grilled Atlantic Salmon Filet

Maple glazed, cooked to perfection and served with citrus jus

Baked Haddock Sunset Hill House

In white wine, topped with homemade seafood stuffing

Grilled Swordfish

The innkeeper's favorite, with lime & fresh basil butter*

Roasted Vegetable Ravioli

With a Gorgonzola cheese and sage cream sauce

Breast of Chicken Sunset Hill House

Stuffed with Montrachet and fresh herbs*

Champagne Chicken

Puff pastry and petit vegetables in creamy champagne sauce

Roast Tom Turkey

Chardonnay pan gravy and homemade cranberry relish

Loin of Cider Brined Pork

Roasted with kosher salt and fresh herbs

Chef's Asian Stuffed Pork Roast

Seasoned with ginger & sesame, and lightly smoked

Beef Burgundy

Tender beef, mushrooms & petit onions, rich burgundy sauce

Steamship Round of Beef

Served au jus, with horseradish and English Mustard sauces*

Herb Encrusted Filet Mignon

Cabernet Sauvignon Reduction***

Roasted Rack of Lamb

Encrusted in gremolata and fresh mint***

Sweet

(please select one)

Fudge points

Chocolate dipped strawberries

Petite sugar cookies

Nancy, Lon and the staff's professionalism and experience with weddings helped to make our wedding day go even better than we had planned.

Groom, 2003

Chef's Stations

We love to show off in Chef's Stations. Five or six stations, each with a different variety of foods. Uniformed chefs prepare featured items to your guests' s order. Many items from other menus present well in Chef's Stations—please feel free to mix and match. Chef's Stations begin at \$72pp, with everyone's favorite hors d'oeuvres, \$87pp.

Salad and Appetizers Stations

Salads and starters add bounty to your event and set the tone for the rest of the meal. Please select four.

Salade Nicoise

Crisp greens with olives, tomatoes and hardboiled eggs, dressed with red wine vinaigrette

Fresh Baby Field Greens

Balsamic maple dressing, dried cranberries and Maytag Bleu cheese

Housemade Caesar

Imported anchovies and fresh grated parmesan

Baby Spinach

Crumbled hard-boiled egg and crisp bacon, maple fig vinaigrette

Three Bean Salad Sunset Hill

Tender beans hilited with mandarin orange

Seasonal Fruit Salad

Fresh citrus and sweet seasonal fruits with mint

Innkeeper's Favorite Salad

Cucumbers and tomatoes in dilled Tzaziki

Grilled Vegetable Salad

Fresh seasonal vegetables, marinated grilled and iced, and served with fresh herbs

"Alligator Pear" Salad

Creamy avocados and tart grapefruit topped with roasted almonds, served with rich buttermilk dressing*

Caprese

Ripe plum tomato and fresh mozzarella cheese, leaf basil, balsamic vinegar and extra virgin olive oil *

Antipasto Salad

Baby field greens topped with kalamata olives, artichoke hearts, fresh mozzarella, and salami*

Thai Spicy Noodle Salad

Sesame dressing with green onions & sweet peas

Tropical Couscous Salad

with fresh mango and citrus dressing

Mediterranean Pasta Salad

Penne with herbs, feta, artichokes & kalamata olives

Roasted Potato Salad

Fresh lemon and thyme dressing

Iced Petite Shrimp

With fresh dill and lemon vinaigrette*

Seafood Bisque Sunset Hill House

A perennial favorite, rich with shellfish and salmon

Rich Cream of Roasted Vegetable Soup

Smoked Salmon

With red onions, capers and lemon**

Beef Carpaccio

Flash seared, iced, and served with beet blood vinaigrette*

Specialty Station

Select one of the below, or choose one of your own to reflect your personality! These often provide a nice vegetarian entrée.

Pasta Toss Station

Select one: Penne, spinach fettuccini, tri-colored rotini
Cheese tortellini, roasted vegetable or lobster* ravioli
Select two: Alfredo, marinara, fra diavolo, oil & garlic, or vodka sauce

Select two: Assorted mushrooms, julienne vegetables, meatballs, Italian sausage, cubed ham, shrimp, clams, mussels, sea scallops

Seafood Martinis*

A display of martini glasses filled with mesclun and a lemon wedge, topped with your guests choice of clams, mussels, scallops and shrimp

Stir Fry Station

Select one: Steamed jasmine, brown or white rice
Select one: Mixed vegetables, broccoli, peapods
Select one: Chicken, beef, shrimp, or tofu
Select two: pungent Garlic, complex oyster, spicy Si-chuan, toasted sesame or tangy mandarin sauce

Baked Potato Station

Fluffy russet potatoes roasted in kosher salt served with your guests choice of smoked provolone, grated cheddar jack, creamed beef, home-made bacon chunks, butter, sour cream, fresh chives, sautéed mushrooms, caramelized onions

Grill and Carving Station

Perfectly prepared meat, poultry, and seafood, carved and presented to your order. Please select three.

Golden Chicken

Brined in apple cider, stuffed with citrus and herbs, roasted whole 'til golden and carved to order

Whole Roast Tom Turkey

with Chardonnay pan gravy and whole-cranberry sauce

Duckling Bombay

Roast Seasoned Long Island Duckling with a compote of Brandy, mango chutney, bacon and green onions.**

Broiled Side of Atlantic Salmon

Fresh Atlantic Salmon, encrusted in almonds, drizzled with maple syrup, and roasted til just done.

Roasted Loin of Tuna

Carved medium rare, with sweet Asian mustard sauce*

Maple and Mustard Roasted Ham

Juicy and tender, with stone ground mustard sauce

Pork Normandy

Roast boneless loin of pork stuffed with apples, lightly smoked, and presented with Calvados-cream sauce

Boneless Leg of Lamb

scented with garlic & rosemary, then stuffed with spinach & lemon and roasted. Fresh mint sauce.*

Roast Steamship Round

Encrusted with herbs, and served with pan gravy

Standing Prime Rib Roast

Carved off the bone for the best flavor, au jus, and offered with horseradish. **

Grilled Filet Mignon

Roasted with mustard and herbs, and served with rich demiglaze ***

Side Dishes

To round out your offerings. Please select three

Asian peapods and mushrooms in ginger butter

Broccoli almandine

Green beans in herbed butter

Mixed grilled vegetables

Asparagus dressed in hollandaise

Maple glazed baby carrots

Buttered nutmeg squash

Brandy roasted sweet potatoes

Roasted red bliss potatoes

Garlic mashed potatoes

Mediterranean couscous with onions, garlic, olives & tomatoes

Traditional bread dressing

Assorted roasted root vegetables

Mushroom risotto

White and wild rice pilaf

Breads Station

Our breads are extraordinary, and predominantly made on premises or in the local community.

Crusty Baguettes

with butter, extra virgin olive oil, aged balsamic vinegar, herbed cheese spread

Muffin Heaven

Homemade corn muffins, blueberry-cinnamon muffins and cranberry orange muffins with orange butter, maple butter, and creamery butter

Homemade Dinner Rolls

maple-almond, natural, and herbed with maple butter and creamery butter

Hand Crafted Artisan Breads

Rustic olive bread, crusty sourdough bread, grilled flat bread, and local dark breads, offered with herbed olive oil, creamery butter, and Chef's cheese spread*

Sweets

The last item presented is often the most remembered. Choose your favorite.

Offered to each table after dinner or with your cake (Select one)

Chocolate Dipped Strawberries

Petite cinnamon cookies

Fudge Points

Large chocolate truffles*

Viennese Station

Chef's selection of assorted gourmet pastries, cakes, fruit tarts, mousses, cookies and confections***

Chocolate Fondue

Your choice of white, milk or dark chocolate, with assorted fruits, candies, and cakes to dip.***

Outdoor Grill

What better than an arrival cookout (and maybe a game of golf, or a tramp on snowshoes) to set the stage for a fabulous weekend? Our BBQ menus may be offered for a rehearsal, or a reception, and of course you may modify them as you wish to suit your needs. Complete cookouts are based on parties of 50 or more, and start at \$35pp.

Appetizers

(Please select one)

Assorted chips and dips

Potato and tortilla chips with salsa and onion dip (or others!)

Fresh veggie sticks

Celery, carrots, broccoli & grape tomatoes with creamy ranch

Just for fun hors d'oeuvre assortment **

Garden Crudite

Buffalo Chicken Wings with Bleu cheese and celery

Southwestern Quesadillas

Salads and Accompaniments

(please select three)

Country Salad

Crisp lettuce, tomatoes, onions, carrots and cucumbers with your choice of dressings

Sunset Hill House Slaw

hand grated sweet crisp cabbage and carrots in a tangy poppyseed-buttermilk dressing

Antipasto Salad

Baby field greens topped with kalamata olives, artichoke hearts, fresh mozzarella, and salami*

Classic Potato Salad

with mayonnaise, pickles and celery, garnished with hardboiled egg

Herbed Red Potato Salad

with red-wine vinaigrette

German Potato Salad

Served warm with bacon and sweet-sour dressing

Classic Pasta Salad

with mayonnaise, celery, and sweet bell peppers

Herbed Penne Salad

in a vinaigrette base, with lots of fresh vegetables and herbs

Tropical Couscous Salad

with fresh mango and citrus dressing

New England Baked Beans

Nancy's Grandmother's Recipe

Steamed Fresh-Husked Corn on the Cob

served with sweet butter

Grilled Portobello Mushrooms

Stuffed with tomato and cheese

Grilled Vegetable Kabobs

with herb marinade

Homemade New England Corn Chowder *

Featured Items

(Please select two)

Jumbo Black Angus Burgers

cheese, tomatoes, onion, lettuce and all the other fixing's

All Beef Hotdogs

sauerkraut, cheese, chopped onions, relish

Award Winning Burning Sunset Chili

Our secret recipe with beans and beef, & winner of the Littleton Chili Cookoff. (may be prepared vegetarian)

Sweet or Hot Italian Sausage

grilled onions and peppers

BBQ Chicken

in a tangy bbq sauce or with herbed marinade

Grilled Atlantic Salmon

with basil butter*

Beef Brisket

slow roasted all day and carved to order*

Black Diamond Trail Steak

Marinated and flame grilled*

BBQ Pork Baby Back Ribs

in our secret mustard and herb glaze**

Whole Roast Suckling Pig

cooked outdoors all day long***

Ribeye or NY Strip Steaks

Grilled to order***

Sunset Clambake with a View

Appetizer, salads, bread, accompaniments and dessert **plus**

Steamed Clams or Mussels or Clam Chowder

1 1/4 lb lobsters and any one featured item as above

(quantity of each required in advance)

\$65.95pp (may change with market)

Breads

(please select one)

Homemade buttermilk biscuits

Fresh corn bread

Homebaked flatbread with olive oil and rosemary

Desserts

(please select one)

Cool, sweet watermelon

Fudge Brownies

Gourmet s'mores

Homemade Strawberry Shortcake*

Ice Cream Sundae Bar**

Luncheon

Any of our menus may be offered for luncheon service, served between 11am and 2:30pm. You might also consider luncheon portions of one of our plated meal options with a salad or appetizer, entrée, accompaniment, bread and sweet which start at \$35pp (see our plated meal menu for your many choices) or our buffet menu.

Frequently we are asked to provide a light luncheon to in house groups. The restaurant is not open at lunch-time, and guests may not bring their own items into our common areas. The menus below are our most popular and are based on a minimum headcount of 25 guests unless otherwise specified.

Bride's and Groom's Sustenance

Please, on your wedding day, don't go without eating! All your excitement needs to be nourished. This platter is delivered to your room at the time you specify.

\$12.95pp,

4 person minimum. Add a bottle of champagne \$28.

Assorted finger sandwiches

Assorted fresh fruits

Assorted cheeses and crackers

Iced Lemon Water

Soup and Salad Buffet

\$14.95pp

Fresh mixed greens or Caesar salad

Classic potato or pasta salad

Homemade French Onion or Chicken Noodle Soup

Bread carving station, with warm house-baked loaves

Homemade brownies

Beverage of choice:

Iced tea, spring water, coffee, or tea

Soup or Salad and Gourmet Sandwiches

\$16.95 pp

Assorted gourmet sandwich platters

examples may include such specialties as rare roast beef with horseradish mayonnaise, roasted turkey with maple butter and apple slices, Virginia-style ham, Swiss cheese and Dijon mustard, Dilled albacore tuna with fresh peppercorns, pesto roasted vegetables with sliced gouda

Assorted sliced breads

Lettuce, tomato and onion

Fresh country salad, your choice of dressings, or Homemade Creamy Pumpkin Soup

Potato chips

Cookies or brownies

Beverage of choice:

Iced tea, spring water, coffee, or tea

(for both soup and salad, please add \$3.00pp)



Farewell Brunch

Our famed farewell brunch is included for all guests of the inn during all destination weddings. Out of house guests are welcome and may be billed to the master bill at \$17.95pp. Brunch is served 8-10am in the main dining rooms unless other arrangements have been made.



Brunch Menu

Assorted fresh home baked pastries
 Assorted homemade quiche
 Fresh fruit salad
 Variety of fresh cereal and Granola
 Assorted Yogurt
 Hot Homemade Oatmeal
 Home fried potatoes
 Bacon (turkey bacon available)
 Sausage Links
 Gould ham or Sausage gravy or creamed beef
 Buttermilk biscuits
 Scrambled eggs

*The setting- start to finish it felt like home and our guest were very comfortable. We are already looking forward to anniversaries at Sunset Hill House
 Bride, 2007*

*Please praise the wait staff for the reception highly. They were excellent. Nancy was a tremendous help in organizing things at the rehearsal too.
 - Mother of Groom, July 2007*

Scrambled eggs with ham, cheese and onion
 Fresh buttermilk pancakes
 Cinnamon-scented French Toast
 New Hampshire Genuine Maple Syrup
 Assorted fresh juices
 Fresh brewed coffee and tea

Favorite Additions

\$7pp

Add a chef carved ham, turkey, or rare roast beef, or a display of lox and bagels,
 Or make it a champagne brunch with champagne and mimosa cocktails

*We had a wonderful time, and a wonderful wedding. The location is fantastic, the views unequalled, the paths in the meadows are nice, the rooms are spotless and comfortable, and the pool is great.
 - Bride & Groom, August 07*

*It was noticed—all the things small and big that were done to make this a great weekend.
 — Bride, July 2007*