



PRIVATE DINING MENU

PRIVATE DINING

Receptions, corporate dinners, showers, private parties - whatever the occasion is, Buckley's Great Steaks offers a distinguished setting inside the historic and beautifully restored Riddle's Tavern. Your guests will have a memorable evening of the finest cuisine and the most professional service.

We believe in the spirit of hospitality, and treat each and every event as if it were our own. We go out of our way to make all of our guests feel welcome and we anticipate your every need. In a very real sense, we are a part of your event and we want to see you shine!

Let our team assist you in planning the perfect event from start to finish. Our chef can design custom menus for you or you can select from our carefully selected private dining menus.

We look forward to making your event a success.

For personal assistance in planning your event, please contact:

Jared Hoffman, General Manager

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Jen Mantini, Events Coordinator

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THE ROOMS

The Riddle Room

The pumpkin pine wainscoting and mantel give a warm glow to this intimate room for 10 to 16 guests. There is a food & beverage minimum of \$1500 on Sunday through Thursday.

The Dance Hall

The historic dance hall once held Friday night dances in the early 1800's. The large swinging panel wall still hangs from the ceiling and the two fireplaces give the room a warm touch. This room has hosted many a memorable evening and Buckley's Great Steaks carries on the tradition of hospitality in the dance hall. The Dance Hall can accommodate up to 40 guests. Food & beverage minimum for the Dance Hall is \$2,800 on Sunday through Thursday.

This room is upstairs and **NOT handicap accessible.*

The Carriage Shed

Our rustic carriage shed off the tavern is available for private parties of up to 18 guests. This space is ideal for cocktail parties or casual dinner parties. The carriage shed is air conditioned for the warmer months and offers the warmth of the fire in the Fall and Winter. Food & beverage minimum for the Carriage Shed is \$1,800 on Sunday through Thursday.

The Tavern

For the exceptional event, our entire restaurant can be reserved. Please speak with our general manager for details. Opening fees and food & beverage minimums required.

EXECUTIVE MENU

STARTERS

THE WEDGE

Tomato, red onion, bacon, cherry pepper ranch or bleu cheese dressing.

THE CLASSIC CAESAR SALAD

Romaine hearts tossed with Caesar dressing, Parmesan cheese, and warm garlic croutons.

ENTRÉES

8 oz FILET MIGNON \$70

Served with a rich red wine tomato demi-glace, creamy mashed potatoes, and vegetable of the day.

SUGAR CURED STRIP LOIN \$70

Served with a roasted garlic demi-glace, creamy mashed potatoes, and vegetable of the day.

PAN ROASTED SALMON \$60

Vegetable of the day, creamy mashed potatoes, with dijon blood orange emulsion.

BUTTERMILK CHICKEN BREAST \$50

Pan-fried buttermilk marinated chicken breast with a pan gravy, creamy mashed potatoes, and vegetable of the day.

12 oz PRIME RIB \$65

Slow roasted, served with au jus, creamy mashed potatoes, and vegetable of the day.

DESSERTS

CHOCOLATE MOUSSE CAKE

Chocolate sponge cake with a chocolate mousse center, dipped in ganache, topped with a chocolate truffle.

WILD MAINE BLUEBERRY CRISP

Baked with a buttery crumb crust, topped with vanilla bean ice cream.

The prices listed with each entrée include the starter and dessert course. All meals and beverages are subject to 9% NH meals tax and gratuity at guests discretion. All prices and selections are subject to change from the date of receiving this information and the actual date of the event. Final charges will be based on the prices on the date of the actual event.

PRESIDENT'S MENU

STARTERS

THE WEDGE

Tomato, red onion, bacon, cherry pepper ranch or bleu cheese dressing.

THE CLASSIC CAESAR SALAD

Romaine hearts tossed with Caesar dressing, Parmesan cheese, and warm garlic croutons.

ENTRÉES

12 oz FILET MIGNON \$80

Served with a rich red wine tomato demi-glace, creamy mashed potatoes, and vegetable of the day.

THE COWBOY STEAK \$90

Bone in marinated 26oz. rib-eye with red wine demi-glace, creamy mashed potatoes, and vegetable of the day.

BUTTERMILK CHICKEN BREAST \$50

Pan-fried buttermilk marinated chicken breast with a pan gravy, creamy mashed potatoes, and vegetable of the day.

SURF & TURF \$85

8 oz filet mignon and baked crab stuffed shrimp (3), mashed potatoes, asparagus, hollandaise sauce and red wine demi-glace.

PAN ROASTED SALMON \$60

Vegetable of the day, creamy mashed potatoes, with dijon blood orange emulsion.

DESSERTS

CHOCOLATE MOUSSE CAKE

Chocolate sponge cake with a chocolate mousse center, dipped in ganache, topped with a chocolate truffle.

WILD MAINE BLUEBERRY CRISP

Baked with a buttery crumb crust, topped with vanilla bean ice cream.

The prices listed with each entrée include the starter and dessert course. All meals and beverages are subject to 9% NH meals tax and gratuity at guests discretion. All prices and selections are subject to change from the date of receiving this information and the actual date of the event. Final charges will be based on the prices on the date of the actual event.

..... CHILLED HORS D'OEUVRES

(Passed or Family Style)

JUMBO SHRIMP COCKTAIL \$4 EACH

Served with lemons & cocktail sauce.

OYSTERS ON THE HALF SHELL \$4 EACH

Served with mignonette cocktail sauce lemons.

BRUSCHETTA ON A CROSTINI \$36 / DOZEN

Diced tomatoes, onions, fresh basil and extra virgin olive oil. Topped with parmesan, basil, and balsamic glaze, on top of a crostini.

CHARCUTERIE

Selection of Salami, Prosciutto di Parma, Black pepper salumi, olive oil crostinis, marinated olives, cherry peppers, whole grain mustard.

Small 10-16 guests \$140

Large 16-30 guests \$190

MEZZE PLATTER \$18

Roasted garlic hummus, roasted carrots, herb marinated feta cheese, citrus marinated olives, focaccia and pita bread.

Small 10-16 guests \$80

Large 16-30 guests \$100

SEAFOOD TOWER

Selection of jumbo cocktail shrimp, locally harvested oysters, fresh lobster salad, lemons, cocktail sauce, mignonette, crostini.

Small 10-16 guests \$180

Large 16-30 guests \$230

CHEESE AND FRUIT

3 artisanal cheese's, seasonal fresh fruit, local honey, mixed nuts.

Small 10-16 guests \$120

Large 16-30 guests \$180

..... WARM HORS D'OEUVRES

BANG BANG STEAK TIPS \$38 / DOZEN

Fried broccoli, crispy steak tips, orange sesame glaze, scallions, sesame seeds.

SCALLOPS & BACON \$58 / DOZEN

Large scallop wrapped in cherry wood smoked bacon finished maple sriracha.

CHICKEN TERIYAKI SKEWERS \$45 / DOZEN

Ginger teriyaki marinated chicken, finished with teriyaki glaze and green onion.

SLICED SUGAR SIRLOIN \$41

Sliced into 10 pieces.

STUFFED MUSHROOMS \$42 / DOZEN

Herb infused bread stuffing, topped with parmesan and truffle oil.

TENDERLOIN & BACON \$65 / DOZEN

1 oz piece of filet wrapped in cherry wood smoked bacon, finished with brown sugar and whole grain mustard glaze.

HAND DIPPED ONION RINGS \$20 / DOZEN

Served with cherry pepper ranch and ketchup.

MINI CRAB CAKES \$54 / DOZEN

Served with remoulade, lemon wedges.

FIRE ROASTED TOMATO AND GOAT CHEESE DIP \$36

Herbs, extra virgin olive oil and crusty bread.