



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:

Jeff Kelley, General Manager

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Jen Mantini, Events Coordinator

Phone: (603) 424-0995

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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 46 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 22 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.

Private Dining

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 \$80

Served with a rich red wine demi-glace, creamy mashed potatoes, and Chef's vegetable

12 oz PRIME RIB \$75

Slow roasted, served with au jus, creamy mashed potatoes, and Chef's vegetable

SUGAR CURED STRIP LOIN \$70

Served with a roasted garlic demi-glace, creamy mashed potatoes, and Chef's vegetable

BUTTERMILK CHICKEN BREAST \$50

Pan-fried buttermilk marinated chicken breast with a pan gravy, creamy mashed potatoes, and Chef's vegetable

THE COWBOY STEAK \$90

Bone in marinated 26oz. rib-eye with red wine demi-glace, creamy mashed potatoes, and Chef's vegetable

PAN ROASTED SALMON \$60

Chef's vegetable, creamy mashed potatoes, with blueberry lemon glaze

SURF & TURF \$93

8 oz filet mignon and lobster tail, mashed potatoes, asparagus, hollandaise sauce and red wine demi-glace

DESSERTS

CHOCOLATE MOUSSE CAKE

Chocolate sponge cake with a chocolate mousse center, dipped in ganache, topped with raspberry sauce

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 8.5% NH meals tax. 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 \$48 / DOZEN

Served with lemons & cocktail sauce

OYSTERS ON THE HALF SHELL \$48 / DOZEN

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

ANTIPASTO

Salami, Prosciutto di Parma, Black pepper salumi, olive oil crostinis, marinated olives, whole grain mustard, 2 artisanal cheese's, seasonal fresh fruit, local honey

Small 10-16 guests \$130

Large 16-30 guests \$190

MEZZE PLATTER \$18 EACH

Roasted garlic hummus, cucumbers, mixed peppers, herb marinated feta cheese, citrus marinated olives, focaccia and pita bread

Serves 4-6

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

CAPRESE SKEWERS \$28 / DOZEN

Yellow & red cherry tomatoes, mozzarella, basil, balsamic reduction

Warm Hors D'oeuvres

(Passed or Family Style)

BANG BANG STEAK TIPS \$38 / DOZEN

Fried broccoli, crispy steak tips, orange sesame glaze, red peppers, scallions, sesame seeds

BACON WRAPPED SHRIMP \$58 / DOZEN

Honey sriracha glaze, quick cucumber pickle

CHICKEN TERIYAKI SKEWERS \$45 / DOZEN

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

MINI CRAB CAKES \$60 / DOZEN

Served with remoulade, lemon wedges

MEATBALL TOAST \$48 / DOZEN

Marinara sauce, buttered focaccia, Parmesan cheese

BIG BUCK EGG ROLLS \$42 / DOZEN

Ground beef, American cheese, onion, pickle, thousand island dressing