

VENUE

Located on picturesque Pease Golf Course, Grill 28 offers the perfect setting for your next holiday event, company outing, golf outing, wedding, or other celebration!

AMENITIES AVAILABLE TO YOU

Parking | Electrical Power | Seasonal Tent | Private Room
Sound Amplification | Golf Simulators | Lawn Games

Choose Your Setting...

Charming Clubhouse

1,200 Square Feet of Event Space is available year-round. Private event room accommodates up to 80 guests.

Outdoor Tented Pavilion

Available May through October. Our tented Pavilion accommodates up to 160 seated guests. Additional tent can be added to accommodate up to 400 guests. Featuring an elevated view of the surrounding course; our Tent is the perfect backdrop for any Event!

Planning

Our Planning services start from the moment you book your event! Event Coordinator is assigned to you immediately and there from start to finish to answer all of your questions.

What You Can Expect

- Reference material and checklist ensuring a seamless planning process
- Access to your Event Coordinator via email for all your inquiries and event questions
- Guidance you through the menu selection process
- Assistance with styling and designing your event
- Vendor recommendations
- A direct contact for your vendors on the day of your event
- Provide direction to your guests
- Offer coordinating assistance on the day of your event.

200 Grafton Dr. | Portsmouth, NH | 603.766.6413 | Grill28.com

GRILL 28

PEASE GOLF COURSE
RESTAURANT

Catering

Our food is prepared on-site by our Grill 28 Culinary Team. Our catering menus feature fresh, flavorful food, prepared with innovation and ingredients sourced local whenever possible.

MENU

Menus available and can be customized based off of the needs of you and your guests.

RENTALS

Floor Length Cloth Linen | Cloth Napkins | Flatware | China
Glassware | Stemware

STAFF

Event Captain | Chef | Bartenders | Wait-staff

EQUIPMENT

Chaffing Dishes | Banquet Tables | Dining Tables | Folding Chairs

Breakfast Menu

Continental 3.95 pp

Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas
Assortment of Homemade Muffins, Scones & Donuts

Grab N Go Breakfast: 8.95 pp

Fresh Brewed Rao's Coffee, Decaf & Hot Teas
Assortment of Breakfast Sandwiches & Wraps
Assortment of Homemade Muffins, Scones & Donuts

Full Breakfast: 9.95 pp

Fresh Brewed Rao's Coffee, Decaf & Hot Teas
Scrambled Eggs
Sausage, Bacon & Home fries
Assortment of Homemade Muffins, Bagels & English
Fresh Fruit

Premium Breakfast: 13.95 pp

Fresh Brewed Rao's Coffee, Decaf & Hot Teas
Cheese Scrambled Eggs
Eggs Benedict
Belgian Waffles
Sausage, bacon & home fries
Assortment of Homemade Muffins, Bagels & English
Roast Vegetable Strata
Western Frittata

Beverages

Chilled Orange, Cranberry & Tomato Juices: 1.50 pp.
Sliced Fresh Fruit 2.25 pp.

Butler Passed Hors D'oeuvres

Priced Per Dozen

Meat and Poultry

- Angus Pigs in a Blanket *With Honey mustard or sriratcha ketchup.* | 16
Mini Steak & Cheese Spring Rolls | 28
Mini "Fried Chicken and Waffles" *Southern fried chicken drumstick on a mini waffle with N.H maple syrup.* | 22
Assorted Deviled Eggs *Avocado-bacon ranch, jalapeno, beet-pickled, buffalo chicken, roasted tomato, white truffle.* | 13
Bacon Wrapped Chicken Medallions *With espresso BBQ sauce.* | 18
Beef or Chicken Teriyaki Skewers | 22
Figs in a Blanket (seasonal) *Danish Bleu, fresh mission figs wrapped in pancetta with aged balsamic drizzle.* | 19
Mini Truffle Mac N Cheese *With Applewood smoked butcher bacon.* | 20
Mini Pulled Pork Canapé *On grilled polenta cake with Carolina BBQ.* | 20
Lamb Loly-Pop Chops *Rosemary, mint, garlic and citrus marinade.* | 40
Duck Confit Croquette *Yukon gold potato, duck confit, dried cranberry, panko fried.* | 21
Mini Chicken Quesadilla *Chicken, cilantro, black beans, and scallions.* | 23
Asian Pork Dumpling *Ponzu dipping sauce, scallions, ginger, served in a bamboo boat.* | 19
Beef Tenderloin Crostini *Baby Arugula, minced onion, capers, Dijon-horseradish crème.* | 24
Asian inspired Pork Tenderloin Crostini *With mango salsa.* | 22
Prosciutto Wrapped Asparagus *With herbed cheese.* | 22
House Made Meatballs *With marinara, sweet and sour, and Swedish sauces.* | 20
Chicken tenders *With buffalo and BBQ sauces.* | 19

Seafood

- Honey-Miso Scallops Wrapped in Apple Wood Smoked Bacon | 29
Pan seared Jumbo Diver Scallops *Served in Asian spoons, ginger-pomegranate drizzle or butternut squash and NH maple syrup.* | 30
Mini Native Crab Cake *Lemon Dill Remoulade.* | 32
Asian Shrimp Cocktail *Pickled ginger, cilantro, tamari, sambal.* | 35
Classic Shrimp Cocktail *Cocktail sauce, horseradish, lemon.* | 33
Mini Lobster BLT *Mayonnaise, oven roasted tomato, fresh Maine Lobster meat, baby mache.* | 30

Butler Passed Hors D'oeuvres

Priced Per Dozen

Seafood Continued

Mini Maine Lobster Roll *Butter poached or classic lobster salad with lemon essence and micro greens on toasted brioche round.* | 32

Mini Lobster Newburg Tartlets *Fresh Maine Lobster, lobster-sherry cream sauce.* | 30

Asia inspired Yellow Fin Tuna Tartar *Served in bamboo boat with microgreens.* | 28

Spicy Tuna Roll *Ever popular Yellow Fin Tuna sushi roll with sriratcha aioli, pea shoots.* | 20

Pastrami style Smoked Salmon Crostini *Capers, minced red onion, baby dill, herbed cheese.* | 28

Smoked Salmon Pate *Served on cucumber round with micro greens.* | 23

Vegetarian

Truffle Risotto Arancini | 20

Spicy Fig and Goat cheese Tarts | 28

Mini mac N Cheese | 18

Mini Baked Brie *With raspberry preserves.* | 18

Vegetable Spring Rolls *With plum-hoisin dipping sauce.* | 24

Watermelon and Feta Stack *With mint and honey.* | 19

Mini Crudit  Shooter *Raw seasonal vegetables in shot glass with ranch dipping sauce.* | 16

Caprese Salad Skewers *Mini mozzarella balls, yellow grape tomatoes, kalamata olive, and fresh basil with EVOO and aged Balsamic drizzle.* | 19

Mini Grilled Cheese and Tomato Soup *Tomato soup shooter with a Manchego grilled cheese wedge.* | 21

Platters

Serves Approximately 25 People

Fresh Vegetable Crudit s with creamy ranch dip | 45.00

Feta Dip *with pita chips.* | 65.00

Gourmet Cheese and Fruit Display *with crackers.* | 60.00

Mediterranean Platter | 90.00

Salami, Prosciutto stuffed cherry peppers, hummus, Greek olives, marinated mushrooms, feta cheese and a white bean with andouille sausage salad. Served with toasted pita points.

Luncheon Buffet

_____ Deli Buffet | 13.95 pp

Includes:

Assorted Wraps and Sandwiches

Salad (Choose 3) *Fresh fruit Salad, Tossed Salad, Caesar Salad, Pasta Salad, Potato Salad, or Cole Slaw.*

_____ Deli Buffet & One Entrée | 19.95pp

(Choose 1)

Baked Haddock *With sherried bread crumbs.*

Grilled Swordfish *With pineapple salsa.*

Chicken and Broccoli Alfredo

Seared Salmon *With ginger-carrot puree.*

Chicken Piccata *Thin chicken medallions pan seared with capers, shallot, roasted tomatoes, lemon-parsley butter sauce.*

Chicken Saltimbocca *Statler chicken breast with prosciutto, sage, carmelized onion, diced tomato, gruyere cheese.*

Roast Sliced Turkey *With stuffing, gravy, and cranberry sauce.*

Crispy Southern Fried Chicken *Buttermilk marinated 3 piece chicken fried ultra crispy with corn flake batter.*

Cinnamon-Chili Rubbed Pork Tenderloin *With mango salsa.*

Braised Short Rib of Beef *With glace de viande.*

House Marinted Grilled Steak Tips

Meat Lasagna

Vegetarian Lasagna

Luncheon Buffet

Standard Buffet | 18.95 pp

Includes:

Freshly Baked Rolls

Garden Salad with House Dressing or Caesar Salad

Fresh Seasonal Vegetable

Potato (Choose 1) *Rosemary Dijon Roasted Reds, Rice Pilaf, or Garlic Mashed Potatoes.*

Coffee & Tea Station

Entrée (Choose 1)

Baked Haddock *With sherried bread crumbs.*

Grilled Swordfish *With pineapple salsa.*

Chicken and Broccoli Alfredo

Seared Salmon *With ginger-carrot puree.*

Chicken Piccata *Thin chicken medallions pan seared with capers, shallot, roasted tomatoes, lemon-parsley butter sauce.*

Chicken Saltimbocca *Statler chicken breast with prosciutto, sage, caramelized onion, diced tomato, gruyere cheese.*

Roast Sliced Turkey *With stuffing, gravy, and cranberry sauce.*

Crispy Southern Fried Chicken Buttermilk *Marinated 3 piece chicken fried ultra crispy with corn flake batter.*

Cinnamon-Chili Rubbed Pork Tenderloin *With mango salsa.*

Braised Short rib of Beef *With glace de viande.*

House Marinated Grilled Steak Tips

Meat Lasagna

Vegetarian Lasagna

Option 1 | 22.95 pp

Standard Buffet and you may choose one additional entrée.

Additional entrée +5 pp

Prime Rib Carving Station +7 pp

Composed Luncheon Menu

Composed luncheon entrées are plated, served, and include seasonal vegetable.

You may choose up to three (3) entrée selections

Baked Haddock 15.99

Fresh, native haddock baked and topped with Sherried cracker crumbs.

Grilled Swordfish 16.99

Topped with fresh pineapple salsa and served with rice pilaf.

Crispy Southern Fried Chicken 14.99

Buttermilk marinated 3 piece chicken, fried ultra crispy with corn flake batter, served with coleslaw & mashed potatoes.

Braised Short Rib of Beef 16.99

Finished with glace de viande, served with mashed potatoes.

Italian Stuffed Chicken Breast 16.99

Fresh mozzarella, basil, roasted tomato and artichoke hearts. Panko-parmesan crusted.

Lobster Stuffed Haddock 19.99

With lobster newburg sauce.

Pan Seared Halibut 17.99

With Kaffir lime-sweet chili butter sauce.

Dinner Buffet

Standard Buffet | 27.95 pp

Includes:

Freshly Baked Rolls

Tossed Salad with house dressing

Fresh Seasonal Vegetable

Potato (choose 1) *Rosemary Dijon Roasted Reds, Rice Pilaf, or Garlic Mashed Potatoes.*

Fresh Seasonal Vegetable

Coffee & Tea Station

Entrée (Choose 1)

Baked Haddock *With sherried bread crumbs.*

Grilled Swordfish *With pineapple salsa.*

Chicken and Broccoli Alfredo

Seared Salmon *With ginger carrot puree.*

Chicken Piccata *Thin chicken medallions pan seared with capers, shallot, roasted tomatoes, lemon-parsley butter sauce.*

Chicken Saltimbocca *Statler chicken breast with prosciutto, sage, carmelized onion, diced tomato, gruyere cheese.*

Roast Sliced Turkey *With stuffing, gravy, and cranberry sauce.*

Crispy Southern Fried Chicken *Buttermilk marinated 3 piece chicken, fried ultra crispy with corn flake batter.*

Cinnamon-chili Rubbed Pork Tenderloin *With mango salsa.*

Braised Short rib of Beef *With glace de viande.*

House Marinated Grilled Steak Tips

Meat Lasagna

Vegetarian Lasagna

OPTION 1 | 32.95

Includes Standard Buffet

Two Entrée Selections

OPTION 2 | 37.95

Includes Standard Buffet

Three Entrée Selections

An additional Entrée may be added +5 pp

Prime Rib Carving Station may be added +7pp

Composed Dinner Menu

Composed dinner entrées are plated, served, and include a house salad, and seasonal vegetable.

You may choose up to three (3) entrée selections

Filet of Beef Tenderloin 32

With Madeira reduction, gorgonzola crust, béarnaise, horseradish crème or rosemary-red wine demi glace. Served with mashed potatoes.

Grilled Flank Steak 28

With Chimmichurri sauce and served with mashed potatoes.

Chicken Saltimbocca 24

Statter chicken breast with prosciutto, sage, caramelized onion, diced tomato, and gruyere cheese. Served with mashed potatoes.

Braised Pork Shank 18

Rosemary-red wine braised and served with mashed potatoes.

Italian Stuffed Chicken Breast 26

Panko-parmesan crusted with fresh mozzarella, basil, roasted tomato and artichoke hearts. Served with rice pilaf

Braised Short Rib of Beef 28

With glace de viande and served with mashed potatoes.

Apple Cider-Brined Double Cut Pork Chop 24

Grilled with roasted root vegetables and served with mashed potatoes.

Baked Stuffed Haddock 23

With sherry-tarragon Ritz cracker crumb and served with rice pilaf.

Lobster Stuffed Haddock 28

With lobster newburg sauce. Served with rice pilaf.

Pan Seared Halibut 27

With Kaffir lime-sweet chili butter sauce and served with rice pilaf.

Grilled Swordfish 27

Topped with a pineapple salsa and serve with rice pilaf.