



Events at  
**GRILL 28**

*Your Vision is our Mission*



**TO BOOK YOUR EVENT**  
Contact our Event Coordinator  
(603) 766-6492 • [Events@Grill28Pease.com](mailto:Events@Grill28Pease.com)

*Let us Host You*

We pride ourselves in excellent service, professional staff and delicious food. Whether you're planning a Golf Tournament, Corporate Event, Meeting, Family Gathering, Shower, Wedding, Holiday Parties or other Social Event, our versatile packages and menus will ensure ease throughout the planning and production of your event.

Your dedicated Event Coordinator will assist you with simplifying and streamlining your planning so you're free to enjoy your event.

We are centrally located off all major highways. Ample parking ensures convenient access to all of our event spaces.

*Three Great Event Spaces*

**OUR CHARMING CLUBHOUSE**

*Features picturesque views of the Golf Course and offers seating for 100 guests comfortably.*

**OUTDOOR TENTED PAVILION**


*Available from May-October and offers seating for 160 guests comfortably.*

**OUR SIM ROOM**

*Our private room offers seating for 66 guests comfortably.*

Whether you're envisioning a Classroom style setup, a Cocktail Party, Formal Seating, or something non-traditional requiring a bit more creativity- we're confident we can meet your expectations.





# TENTED PAVILION

Celebrate in our beautifully crafted, white tent featuring elegant lighting with an elevated view of the surrounding Golf Course. Available for events, May through October with seating for 48-160 guests- our spacious tent offers flexibility allowing us to work with you in designing the perfect layout for your event.

## AMENITIES INCLUDE

- DEDICATED EVENT COORDINATOR
- PROFESSIONAL EVENT STAFF
- FOUR HOUR ROOM RENTAL, UNLESS ARRANGED PRIOR WITH EVENT COORDINATOR
- PRIVATE BAR
- DANCE SPACE
- POWER STATION FOR BAND/DJ
- OPTIONAL FLOOR LENGTH TENT PANELS
- PODIUM
- AUDIO SPEAKERS WITH MICROPHONE
- FIVE FOOT ROUND TABLES
- EIGHT FOOT RECTANGULAR TABLES
- HIGH TOP COCKTAIL TABLES
- FLOOR LENGTH LINEN
- LINEN NAPKINS
- GLASSWARE
- TABLEWARE
- CHAFING DISHES
- COAT CHECK SERVICE, AVAILABLE UPON REQUEST

Set up fee \$500 to \$750

Food & Beverage minimum ranges from \$700 to \$1,200

*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

For an additional fee, a second tent can be provided to accommodate seating for up to 400 guests.

## TO BOOK YOUR EVENT

Contact our Event Coordinator  
(603) 766-6492 • [Events@Grill28Pease.com](mailto:Events@Grill28Pease.com)

# THE SIM ROOM

Available for events year-round and offers seating for 20-66 guests comfortably. We are able to arrange this room in a variety of ways to meet the needs conducive to your event.

## AMENITIES INCLUDE

- DEDICATED EVENT COORDINATOR
- PROFESSIONAL EVENT STAFF
- FOUR HOUR ROOM RENTAL, UNLESS ARRANGED PRIOR WITH EVENT COORDINATOR
- LARGE SCREEN FOR OVERHEAD PROJECTION
- HDMI CABLE FOR PRESENTATIONS FROM YOUR PERSONAL LAPTOP OR THUMB DRIVE
- PODIUM
- AUDIO SPEAKER WITH MICROPHONE
- GUEST WI-FI
- FIVE FOOT ROUND TABLES
- EIGHT FOOT RECTANGULAR TABLES
- WHITE FOLDING CHAIRS
- FLOOR LENGTH LINEN
- LINEN NAPKINS
- GLASSWARE
- TABLEWARE
- CHAFING DISHES
- COAT CHECK SERVICE, AVAILABLE UPON REQUEST

Simulated Golf is available for a nominal fee and must be arranged through the Pro Shop at 603-433-1331

## TO BOOK YOUR EVENT

Contact our Event Coordinator  
(603) 766-6492 • [Events@Grill28Pease.com](mailto:Events@Grill28Pease.com)



Set up fee \$250 to \$500

Food & Beverage minimum ranges from \$500 to \$1,000

*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

# CLUBHOUSE

Our charming clubhouse features views of the surrounding Golf Course, Modern Interior Design and a Cozy Fireplace for added ambience during the colder months. Our clubhouse accommodates 175 guest for a standing cocktail party, 140 guests for a seated dinner or 100 guest if you add a space for dancing.

## AMENITIES INCLUDE

- DEDICATED EVENT COORDINATOR
- PROFESSIONAL EVENT STAFF
- FOUR HOUR ROOM RENTAL
- PRIVATE EVENT SPACE WITH FULL BAR
- DANCE SPACE
- LAYOUT DESIGN WITH YOUR CHOICE OF ROUND TABLES, 8 FT. BANQUET TABLES OR COCKTAIL HIGH TOP TABLES
- AREA FOR BAND/DJ
- PODIUM
- AUDIO SPEAKER WITH MICROPHONE
- WIFI
- FLOOR LENGTH LINEN
- LINEN NAPKINS
- GLASSWARE
- TABLEWARE
- CHAFING DISHES
- COAT CHECK SERVICE, AVAILABLE UPON REQUEST

**Set up Fee \$500**

**Food & Beverage minimum \$2,500**

*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

**TO BOOK YOUR EVENT**

Contact our Event Coordinator  
(603) 766-6492 • [Events@Grill28Pease.com](mailto:Events@Grill28Pease.com)

# Breakfast Menus

## Continental

4.95 Per Person

### INCLUDES:

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

## Grab + Go Breakfast

9.95 Per Person

### INCLUDES:

- Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas
- Breakfast Sandwich  
(Bacon, Sausage or Breakfast Burrito)
- Assortment of Homemade Muffins, Scones, Cider Donuts & Cinnamon Crumb Cake
- Choice of Yogurt or Fruit Cup

## Full Breakfast

10.95 Per Person

### INCLUDES:

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

## Premium Breakfast

14.95 Per Person

### INCLUDES:

- Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas
- Cheese Scrambled Eggs
- Eggs Benedict
- Belgian Waffles
- Sausage, Bacon & Home Fries
- Assortment of Homemade Muffins, Bagels & English Muffins
- Housemade Quiche with an assortment of Fresh Ingredients

## Breakfast Enhancement

+7 Per Person

Add a Chef attended Omelette Station to our Premium Breakfast package.

## Beverages

Chilled Orange, Cranberry & Tomato  
Juices 1.50 pp

Hot or Iced Chai Tea 3.75 pp

Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.

# Brunch Menu

*22.00 Per Person*

**INCLUDES:**

- Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Tea
- Assortment of Homemade Muffins, Bagels and English Muffins
- Scrambled Eggs
- Sausage, Bacon & Home Fries
- Fresh Fruit Salad
- Traditional Eggs Benedict or Vegetarian with tomato and spinach
- Salad Selection
- One Entree Selection
- Fresh Seasonal Vegetable
- Potato or Rice Selection
- Pasta Entree Selection

*Choose One*

Tossed Salad • Caesar Salad • Pasta Salad • Potato Salad

*Choose One*

- **Chicken**  
*Piccata, Marsala or Saltimbocca*
- **Baked Haddock**  
*with Sherried Bread Crumbs*
- **Seared Salmon**  
*with Pineapple Sweet and Sour Sauce*
- **Chili Lime Pork Tenderloin**  
*with Pear Sauce*

*Choose One*

Brown Rice • Whole Grains • Mashed Potatoes • Roasted Red Potatoes

*Choose your Pasta + Sauce*

**PASTA:**

Cavatappi • Cheese Tortellini • Penne

**SAUCE:**

Primavera • Alfredo • Marinara

*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

## Tier One Menu

24.95 Per Person

### Includes:

- Warm Bread and Salad served Family Style
- Selection of two Plated Entrées accompanied by Seasonal Vegetable
- Coffee and Tea Station

## Cheese Two

### Baked Haddock

*Fresh Native Haddock Baked and Topped with Sherried Cracker Crumbs and Brown Rice.*

### Italian Stuffed Chicken Breast

*Panko-Parmesan Crusted Chicken, Fresh Mozzarella, Basil, Roasted Tomato and Artichoke Hearts.*

### Korean Short Rib of Beef

*Finished with Kimchee and served with Coconut Sticky Rice.*

### Crispy Southern Fried Chicken

*Buttermilk Marinated 3 Piece Chicken Fried Ultra Crisp served with Coleslaw and Mashed Potatoes.*

### Chicken Piccata

*Thin Chicken Medallion pan seared with Capers, Shallots, Roasted Tomatoes and Lemon-Parsley Butter Sauce; served with Brown Rice.*

### Chicken Saltimbocca

*Statler Chicken Breast with Prosciutto, Sage, Caramelized Onion, Diced Tomatoes and Gruyere Cheese; served with Brown Rice.*

### Garlic Parmesan Pork Chop

*Boneless 8 oz. Pork Chop char-grilled and finished with a Garlic Parmesan glaze; served with White Bean and Summer squash succotash.*

### Chicken Madeira

*Sautéed Chicken Breast in a Wild Mushroom Madeira sauce and served with Brown Rice.*

### Chicken Marsala

*Sautéed Chicken medallion topped with a Wild Mushroom Butter Sauce; served with Brown Rice.*



*\*Please ask about our Seasonal Vegetarian Option*

***Our culinary team understands the importance of menu customization and are happy to offer additional options, suggestions and to accommodate dietary restrictions per your request.***

*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

*Tier Two Menu*

*26.95 Per Person*

**Includes:**

- Warm Bread and Salad served Family Style
- Selection of two Plated Entrées accompanied by Seasonal Vegetable
- Coffee and Tea Station

*Cheese Two*

**Grilled Tuna**

*Topped with Pineapple Salsa and served with Brown Rice.*

**Grill 28 Steak Tips**

*With Peppers, Onion and Mushrooms; served with Mashed Potatoes.*

**Seafood Stuffed Haddock**

*Served with Lobster Newburg Sauce.*

**Grilled Rib Eye Steak**

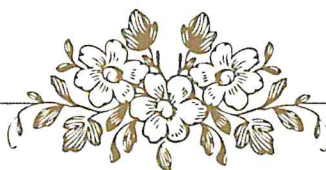
*Grilled 8 oz. Rib Eye steak topped with Steakhouse Butter; served with Mashed Potatoes.*

**Greek Stuffed Chicken Breast**

*Delicate filling of Brown Rice, Feta Cheese, Roasted Red Peppers, Kalamata Olives and Caramelized Onions; Panko crusted and topped off with Mediterranean sauce.*

*\*Please ask about our Seasonal Vegetarian Option*

*Our culinary team understands the importance of menu customization and are happy to offer additional options, suggestions and to accommodate dietary restrictions per your request.*



*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*



## Standard Buffet

22.95 Per Person

**Includes:** Freshly Baked Rolls or Warm Corn Bread, Salad, Two Entrée Selections, Fresh Seasonal Vegetable, Potato or Rice Selection, Coffee and Tea Station

### Cheese One

Garden Salad  
*with House Dressing*  
Caesar Salad

### Cheese One

Bacon Herbed Roasted Red Potatoes  
Brown Rice  
Yukon Gold Mashed Potatoes

### Cheese Two

Baked Haddock  
*with Sherried Bread Crumbs*

Grilled Tuna  
*with Pineapple Salsa*

Chicken Cordon Bleu Pasta

Seared Salmon  
*with Pineapple Sweet and Sour Sauce*

Chicken Piccata  
*Thin Chicken Medallions pan seared with Capers, Shallots, Roasted Tomatoes and Lemon-Parsley Butter Sauce*

Chicken Saltimbocca  
*Statler Chicken Breast with Prosciutto, Sage, Caramelized Onion, Diced Tomatoes and Gruyere Cheese*

Roasted Sliced Turkey  
*with Stuffing and Cranberry Sauce*

Crispy Southern Fried Chicken  
*Buttermilk Marinated 3 Piece Chicken Fried Ultra Crispy*

Chili Lime Pork Tenderloin  
*with Pear Salsa*

Korean BBQ Short Rib of Beef  
*with House Fermented Kimchee*

House Marinated Grilled Steak Tips

Meat Lasagna

Vegetarian Lasagna

## Buffet Enhancements

Additional Entrée + 5 pp

Prime Rib  
Carving Station + 7 pp

Seasonal Dessert +2.50 pp

## To Our Valued Guests:

Allow us to work with you in customizing a menu perfect for your event! We understand each event is unique and would love to explore options available to satisfy your event specific needs.

*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

## Deli Buffet

13.95 Per Person

Includes: A selection of Salads, Assorted Wraps and/or Sandwiches

## Cheese One

Fresh Fruit Salad • Tossed Salad • Caesar Salad • Pasta Salad • Potato Salad

## Salad Enhancements +3 Per Person

Greek Salad • Cobb Salad • Spinach Strawberry & Candied Walnut Salad

## Cheese Three

Chicken Caesar Wrap

Vegetarian Wrap

Roasted Turkey Wrap  
*with Cheddar Cheese*

Smoked Ham and Swiss Wrap

Prime Rib Wrap  
*with Horseradish Aioli*

Chicken Salad BLT Wrap

Southwestern Blackened Chicken Sandwich  
*with Roasted Corn and Black Bean*

Grilled Chicken and Mozzarella Sandwich  
*with tomato and Pesto Aioli*

Roasted Turkey Sandwich  
*with Fresh Red Pepper, Avocado and Arugula*

Tuscan Italian Sandwich  
*with Salami, Prosciutto, Capicola, Aged Provolone Cheese, Olive Tapenade and Mayonnaise*

Tuna Salad Sandwich

Chicken Salad Sandwich

Egg Salad Sandwich

Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.

# BBQ Menus

Enjoy a BBQ in our Tented Pavilion! Our BBQ menus require a Minimum Guest Count of 48.  
Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.

## Tier One Menu

22.95 Per Person

Includes: Grill Selections, Side/Salad Selection, House Chips with Aioli, Baked Beans, Corn Bread, Sliced Watermelon, Assorted Cookies, Ice Tea & Lemonade Buffet

## Choose Two

Hamburger  
Hot Dog  
Italian Sausage  
House Pulled Pork

## Choose Two

Potato Salad  
Pasta Salad  
Cole slaw

## Tier Two Menu

25.95 Per Person

Includes: BBQ Chicken Breast or Thigh, BBQ Pork Ribs, Salad Selection, House Baked Beans, Corn on the Cob, Corn Bread, Sliced Watermelon, Assorted Cakes, Ice Tea & Lemonade Buffet

## Choose One

Southwest Black Bean and Corn Salad • Potato Salad • Pasta Salad

## Tier Three Menu

29.95 Per Person

Includes: BBQ Pork Ribs, BBQ Turkey Tenderloin, BBQ Half Chicken, BBQ Baby Back Ribs, Corn on the Cobb, Corn Bread, House Baked Beans, Sliced Watermelon, Selection of Sides and Salads, Strawberry Shortcake, Lemonade & Ice Tea Buffet

## Choose Two

Coleslaw  
Potato Salad  
Pasta Salad  
Southwestern Black Bean & Corn Salad

## Choose One

Garden Salad  
Caesar Salad  
Greek Salad  
Marinated Vegetable Salad

*Serves Approximately 25 Guests*

House Marinated Grilled Steak Tips 208.00

Honey Lemon Braised Chicken Thighs 95.00

Haddock Primavera with Lemon Beurre Blanc 215.00

Summertime Salmon with Lemon Dill Cream 165.00

Pan Seared B.B.Q. Marinated sliced Pork Loin 89.00

Chicken Piccata or Chicken Marsala 171.00

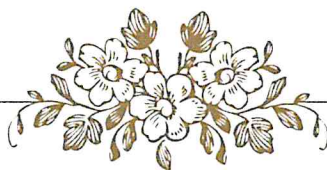
Southern Fried Chicken 107.00

Korean Beef Tips 208.00

Chicken Cordon Blue Pasta 90.00

Pasta with Meatballs or Sausage 75.00

Seafood Stuffed Haddock with Lobster Sherry Cream 230.00



*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

# Hors d'Oeuvres

Priced Per Dozen

## Meat & Poultry

**Maple Leaf Pigs in a Blanket 16**  
*with Honey Mustard or Pineapple Sweet and Sour Sauce*

**Mini Steak and Cheese Egg Rolls 28**  
*with Peppers, Onion and Mushrooms; served with Horseradish Aioli*

**Sausage and Fontina Stuffed Mushrooms 18**  
*topped with Alfredo Sauce*

**Assorted Deviled Eggs 13**  
*Avocado-Bacon Ranch, Fired Roasted Tarragon Baby Vegetables, Crab Rangoon with Wonton Crumb, Buffalo Chicken with Bleu Cheese*

**Bacon Wrapped Chicken Medallions 18**  
*with Espresso BBQ Sauce*

**Korean Beef or Chicken Marinated Skewers 22**

**Bacon Wrapped Smoked Turkey Tenderloin Medallions 22**  
*with Cranberry Orange Chutney*

**Mini Mac & Cheese Bites 20**  
*with Applewood Smoked Bacon*

**Carolina Smoked Pork Hush Puppies 20**  
*with Spiced BBQ Mustard and Gruyere Cheese*

**Mini Balsamic Chicken Double Gloucester Canape 22**

**Arnold Palmer Pork Belly 23**  
*with Lemon Berry Micro Salad*

**Handmade Chicken Quesadilla 23**  
*with Chicken, Cilantro, Pepper, Onion and Cheese; served with Sour Cream*

**Housemade Italian Stromboli 21**  
*Italian Meats and Cheese, Sundried Tomato Pesto in a Fresh Dough*

**Asian Pork Dumplings 19**  
*with Ginger Scallion Ponzu Sauce*

**Beef Tenderloin Crostini 24**  
*Baby Arugula-Boursin Cream*

**Housemade Meatballs 19**  
*Marinara, Swedish or Sweet and Sour*

**Chicken Tenders 19**  
*with Buffalo, Moroccan, Teriyaki or Pineapple Sweet and Sour Sauce*

**Mini Hand Rolled Chicken Egg Roll 25**  
*with Sweet and Sour Sauce*

## Seafood

**Sea Scallops Wrapped in Applewood Smoked Bacon 29**

**Pan Seared Diver Scallops 31**  
*with Pineapple Jam or Thai Micro Salad*

**Mini Native Crab Cakes 30**  
*with Cornbread Crumbs and House Pickle Remoulade Sauce*

**Classic Shrimp Cocktail 33**  
*with Horseradish Cocktail Sauce and Lemon Zest*

**Sesame Seared Yellow Fin Tuna 28**  
*served with Asian Slaw and Siracha Aioli*

**Spicy Yellow Fin Tuna Sushi Roll 20**  
*with Avocado and Pea Shoots Topped with Siracha Aioli*

**Lobster and Wild Mushroom Ragout Tartlets 30**

**Smoked Salmon Crostini 24**  
*with Boursin Cheese and Dill*

**Roasted Summer Salmon 23**  
*with Pineapple Sweet and Sour Vegetable Slaw on a Cucumber Round*

Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.

# Hors d'Oeuvres

Priced Per Dozen

## Vegetarian

**Mini Mac and Cheese 18**

**Vegetable Spring Rolls 22**  
*with Sweet and Sour Sauce*

**Vegetable Stuffed Mushrooms 18**  
*Spinach, Roasted Red Peppers and Cheese  
Stuffing topped with Alfredo Sauce*

**Gorgonzola Grapes 18**  
*with a Pistachio Crumb Crust*

**Layered Melon and Fruit Shooters 16**  
*Puree of Fresh Fruits Layered*

**Caprese Salad Skewers 19**

*Mini Mozzarella Ball, Grape Tomato, Basil Leaves and  
Kalamata Olive with a Basil Pesto and Balsamic Drizzle*

**Apple Brie Wontons 20**  
*with Hot Raspberry Jam*

**Baby Stuffed Potatoes 14**  
*with Sour Cream and Chives*

**Roasted Root Vegetable and Potato  
Pancakes 18**  
*Topped with Chive Crème*

**Tapenade and Feta Spread on Naan  
Crostoni 18**

## Stationary Appetizers

Serves Approximately 25 Guests

**Fresh Vegetable Crudit  45**  
*with Creamy Ranch Dressing*

**Gourmet Cheese and Fruit Display 65**  
*with Crackers*

**Mediterranean Platter 90**  
*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*

**Grill 28 Sausage Dip 45**  
*with House Chips*

**Feta Dip 65**  
*with Pita Chips*

**Baked Macaroni and Vermont Cheddar Cheese 75**

**Chicken Cordon Bleu Pasta 90**  
*Pasta, Ham and Chicken in a Fontina Cream with Buttery Crumbs*

**Meat Lasagna 90**

**Vegetarian Lasagna 75**

*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

# Seasonal Desserts

2.50 Per Person

Warm Apple Crisp

Blueberry Crumble

Lemon Ricotta Cake with Raspberry Coulis

Mixed Berry Trifle

House Made Whoopie Pie

Chef's Cheesecake with Strawberry or Mixed Berry

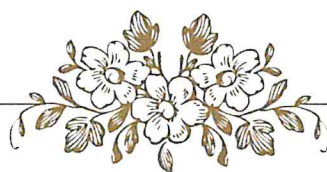
Mini Peanut Butter Mousse Cookie Cup

Bistro Lemon Layer Cake-Individual

Cannoli

Chocolate Éclair

Chef's Brownie



Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.

# LIBATIONS

*Choose your Bar*

Let us help customize your bar. We'll work with you in creating the type of bar that is aligned with both your budget and your expectations. From Open Bar to Cash Bar and options in-between; our team of event professionals will provide helpful suggestions when tailoring your bar.

## PEASE GOLF COURSE TOP SHELF HOST BAR \$15 PER PERSON FOR ONE HOUR

- *Premium Wines, Imported and Domestic Beers, Top Shelf Liquors along with Mixers*
- *Your choice of a Signature Drink*
- *Water, Soda and Juice for Guests under 21 at \$5.00 Per Person*

## THE GRILL 28 OPEN BAR \$12 PER PERSON FOR ONE HOUR

- *House Wines, Domestic Beers, Well Liquors along with Mixers*
- *Water, Soda and Juice for guests under 21 at \$5.00 Per Person*

## THE BEER CART OPEN BAR \$10 PER PERSON FOR ONE HOUR

- *House Wines and Domestic Beers*
- *Water, Soda and Juice for guests under 21 at \$5.00 per person*

Events at  
**GRILL 28**  
*Your Vision is our Mission*



### TO BOOK YOUR EVENT

Contact our Event Coordinator  
(603) 766-6492 • [Events@Grill28Pease.com](mailto:Events@Grill28Pease.com)

Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.

Grill 28 at Pease Golf Course • 200 Grafton Rd. Portsmouth, NH • (603) 766-6492

[Grill28.com](http://Grill28.com) • [PeaseGolf.com](http://PeaseGolf.com)



# LIBATIONS

## *Bloody Mary + Mimosa Bars*

### BLOODY MARY BARS

*The Bloody Mary is an icon in the cocktail world. It is completely adaptable to your personal taste, from spicy to mild.*

#### **THE ORIGINAL BLOODY MARY** **\$9 PER PERSON**

*We will provide you highball glass with Tito's, Tomato Juice, Ice, Lemon Juice and a dash of Worcestershire sauce. Choices to top off: Celery, Cucumbers, Pepperoncini, Pickle Spears, Olives, Lemons, Limes and Hot Sauces*

#### **GRILL 28 BLOODY MARY** **\$10 PER PERSON**

*Bacon, Salami, Pepperoni, Cheese Chunks and Dilly Beans.*

#### **THE ULTIMATE BLOODY MARY** **\$11 PER PERSON**

*with everything above and Shrimp!*

### MIMOSA BARS

#### **GRILL 28 MIMOSA BAR** **\$9 PER PERSON**

*House Dry Sparkling Champagne and Seltzer water for an alcohol - free option with a variety of Fruit Juices: Orange, Cranberry, Grapefruit, Pineapple and Pomegranate. Garnish your mimosa with raspberries, blueberries, strawberries, orange, lemon, limes, and Pomegranate.*

#### **THE ULTIMATE MIMOSA BAR** **\$12 PER PERSON**

*Includes Strawberry & Donut Kabobs, Fruit Kababs, Limes, Lemon, Lemonade Juice, Raspberry Juice and the following garnishes: Raspberries, Blueberries, Strawberries, Pomegranate, Oranges, Limes and Lemons.*

Events at  
**GRILL 28**  
*Your Vision is our Mission*



*Prices do not include 9% NH Meals and Room Tax and 20% Gratuity.*

**Grill 28 at Pease Golf Course • 200 Grafton Rd. Portsmouth, NH • (603) 766-6492**

[Grill28.com](http://Grill28.com) [PeaseGolf.com](http://PeaseGolf.com)