

# APPETIZERS

## SERVER PASSED HORS D'OEUVRES

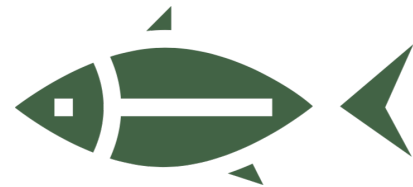
PRICED PER DOZEN

### MEAT & POULTRY

<b>Maple Leaf Pig's in a Blanket</b> with honey mustard	\$16	<b>Carolina Smoked Pork Hush Puppies</b> spiced bbq Mustard and gruyere cheese	\$23
<b>Mini Steak &amp; Cheese Egg Rolls</b> peppers, onion, mushrooms, horseradish aioli	\$33	<b>Mini Balsamic Chicken</b> <b>Double Gloucester Canape</b>	\$24
<b>Sausage &amp; Fontina Stuffed Mushrooms</b> topped with Alfredo Sauce	\$20	<b>Mini Chicken Quesadilla</b> cilantro, pepper, onion, cheese, sour cream	\$23
<b>Bacon Wrapped Chicken Medallions</b> with espresso bbq sauce	\$19	<b>House Made Italian Stromboli</b> italian meats and cheese, sundried tomato pesto, in a fresh dough	\$27
<b>Marinated Skewers</b> korean beef or chicken	\$24	<b>Asian Pork Dumplings</b> ginger scallion ponzu sauce	\$22
<b>Smoked Turkey Tenderloins</b> <b>Wrapped in Bacon</b> with cranberry orange chutney	\$24	<b>Beef Tenderloin Crostini</b> baby arugula and boursin cream	\$28
<b>Warm Mac &amp; Cheese Cups</b> topped with applewood smoked bacon	\$22	<b>Mini Hand Rolled Chicken Egg Roll</b> with sweet and sour sauce	\$26

### SEAFOOD

<b>Sea Scallops wrapped with</b> <b>Applewood Smoked Bacon</b>	\$36	<b>Smoked Salmon Crostini</b> boursin cheese and dill	\$25
<b>Mini Native Crab Cakes</b> cornbread crumbs and house pickle remoulade	\$38	<b>Summer Salmon</b> pineapple sweet and sour vegetable slaw on a cucumber round	\$25
<b>Chilled Shrimp Cocktail</b> horseradish cocktail sauce and lemon zest	\$38		
<b>Sesame Seared Yellowfin Tuna</b> asian slaw and siracha aioli	\$40		
<b>Lobster and Wild Mushroom</b> <b>Ragout Tartlets</b>	\$40		



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### VEGAN\* & VEGETARIAN

<b>Vegetable Spring Rolls</b> sweet and sour sauce	\$23	<b>Tapenade and Feta Spread</b> on naan crostini	\$19
<b>Vegetable Stuffed Mushrooms</b> spinach, roasted red peppers, cheese stuffing topped with alfredo sauce	\$20	<b>Chickpea Bruschetta*</b> with sundried tomato pesto	\$17
<b>Caprese Salad Skewers</b> mini mozzarella ball, grape tomato, basil leaves and kalamata olive with a basil pesto balsamic drizzle	\$22	<b>Cauliflower Bites*</b> with sriracha bbq	\$17
<b>Baby Stuffed Potatoes</b> with sour cream and chives	\$19	<b>Summer Rolls*</b> seasonal vegetables in a rice noodle wrap with thai peanut sauce	\$20
<b>Roasted Root Vegetable and Potato Pancakes</b> topped with chive crème	\$20	<b>Buffalo Quinoa Bites*</b> with vegan ranch dip	\$17

## STATIONARY PLATTERS

SERVES APPROXIMATELY 25 GUESTS

<b>Fresh Vegetable Crudit�</b> with creamy ranch dressing	\$46	<b>Grill 28 Sausage Dip</b> with house chips	\$55
<b>Gourmet Cheese and Fruit Display</b> with crackers	\$68	<b>Greek Feta Dip</b> with Pita Chips	\$75
<b>Mediterranean Platter</b> 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	\$100	<b>Baked Macaroni &amp; Cheese</b> vermont cheddar	\$80
<b>House Made Meatballs</b> marinara, swedish, or sweet and sour	\$62	<b>Chicken Cordon Bleu Pasta</b> ham and chicken in a fontina cream with buttery crumbs	\$95
<b>Chicken Tenders</b> with buffalo, moroccan, teriyaki, or pineapple sweet and sour sauce	\$60	<b>Meat Lasagna</b>	\$140
		<b>Vegetarian Lasagna</b>	\$100
		<b>Baked Ziti</b>	\$60
		<b>Baked Ziti &amp; Housemade Meatballs</b>	\$85

• GRILL 28 EVENT MENU • PRICES DO NOT INCLUDE 8.5% NH MEALS TAX AND 20% GRATUITY

# BUFFET MENUS

## DELI SANDWICH BUFFET | \$18 PER PERSON

### ONE SALAD SELECTION

Mixed Greens  
with choice dressing

Classic Caesar  
shaved parmesan and croutons

Fresh Fruit Salad

Creamy Pasta Salad

Potato Salad

### THREE SANDWICH SELECTIONS

Chicken Caesar Wrap

Vegetarian / Vegan Wrap

Roasted Turkey & Cheddar Wrap

Smoked Ham & Swiss

Prime Rib Wrap  
with horseradish Aioli

Chicken Salad BLT Wrap

Southwestern Blackened Chicken Sandwich  
roasted corn and black beans

Grilled Chicken & Mozzarella Sandwich  
tomato and pesto aioli

Roasted Turkey Sandwich  
sweet red peppers, avocado, and arugula

Tuscan Italian Sandwich  
salami, prosciutto, aged provolone, olive tapenade, and mayonnaise

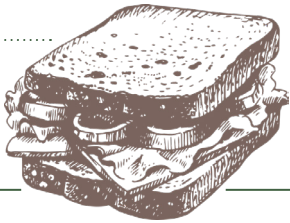
### UPGRADES | PRICED PER PERSON

ADDITIONAL SALAD/SIDE + \$3.00

ADDITIONAL SANDWICH + \$3.50

ADD DESSERT + \$4.00

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### BUILD YOUR OWN SANDWICH PLATTER

Includes platters of three proteins, lettuce, tomato, onion, pickle, fresh baked breads, wraps, and assorted condiments.

## PICNIC LUNCH | \$21 PER PERSON

SERVED WITH BULKY ROLLS AND HOTDOG BUNS, LETTUCE, TOMATO, ONION, PICKLES, AND ASSORTED CONDIMENTS

### ONE SALAD SELECTION

Mixed Greens with choice dressing | Classic Caesar shaved parmesan and croutons  
Fresh Fruit Salad | Creamy Pasta Salad | Potato Salad

### TWO SIDE SELECTION

Baked Beans | Cornbread | Biscuits | House-made Chips | Corn on the Cobb

### THREE ENTREE SELECTIONS

Hot Dogs | Burgers/Cheeseburgers | Veggie Burgers | Italian Sausage

## GRILL 28 BBQ MENU | \$35 PER PERSON

- House-made Chips with sriracha aioli

- Broccoli Slaw

- Corn Bread

- Baked Beans

- Corn on the Cobb

- Chef's Potato Salad

- BBQ Pork Ribs & BBQ

- Baby Back Ribs

- BBQ Chicken Breast & Thigh

- Italian Sausage

- Strawberry Short cake

- Sliced Watermelon

# BUFFET MENUS

## TRADITIONAL HOT BUFFET | \$27 PER PERSON

SERVED WITH FRESHLY BAKED ROLLS & BUTTER AND WARM SEASONAL VEGETABLE

### ONE SALAD SELECTION

**Mixed Greens**  
with choice dressing

**Classic Caesar**  
shaved parmesan and croutons

### ONE SIDE SELECTION

**Bacon Herbed Roasted Red Potatoes**

**Yukon Gold Mashed Potatoes**

**Wild Rice**

### TWO ENTREE SELECTIONS

**Baked Haddock**  
with sherried breadcrumbs

**Chicken Cordon Bleu Pasta**

**Chicken Piccata**  
capers, shallots, roasted tomatoes, and lemon-parsley butter sauce

**Chicken Saltimbocca**  
prosciutto, sage, caramelized onions, diced tomato, and gruyere cheese

**Roasted Sliced Turkey**  
with cranberry sauce and stuffing

**Crispy Fried Boneless Chicken Thighs**

**Korean style BBQ Short Rib of Beef**  
house fermented Kimchee

**Vegetarian Lasagna**

**Vegetarian Stuffed Peppers**  
beans, rice and grains

**Rice Noodles**  
assorted fresh vegetables and fortified broth

**Grain Salad Bowl**  
barley, israeli cous-cous, quinoa, wheat barley, and fortified stock

### ADDITIONS | PRICED PER PERSON

ADDITIONAL SIDE +\$3

ADDITIONAL ENTREE +\$6

CHEF ATTENDED PRIME  
RIB CARVING STATION +\$9

CHEF ATTENDED ROAST  
TURKEY CARVING STATION +\$7

SEASONAL DESSERT +\$4

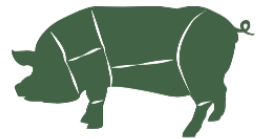
### UPGRADED ENTREE SELECTIONS | +\$5 PER PERSON

**Garlic Parmesan Boneless Pork Chops** white bean and summer squash succotash

**Grill 28 Signature Steak Tips** peppers, onions and mushrooms

**Italian Stuffed Chicken Breast** fresh mozzarella, basil, roasted tomatoes and artichoke hearts

**Seafood Stuffed haddock** topped with lobster newburg sauce



## HARVEST TURKEY DINNER | \$22 PER PERSON

- Fresh Baked Rolls
- Mixed Greens with choice dressing
- Seasonal Roasted Vegetable
- Yukon Gold Mashed Potatoes
- Herbed Stuffing

- Cranberry Sauce
- Sliced Roasted Turkey
- House-made Gravy
- Fresh Baked Cookies

• GRILL 28 EVENT MENU • PRICES DO NOT INCLUDE 8.5% NH MEALS TAX AND 20% GRATUITY

# PLATED DINNER MENU

PRICED PER ENTREE, THREE SELECTIONS PER MENU

## STARTERS

ONE SELECTION PER MENU

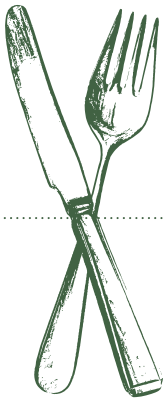
- Demi Mixed Greens** \$5  
with table set dressings
- Demi Caesar** \$6  
shaved parmesan and croutons
- Cup of Daily Soup\*** \$6
- Cup of Creamy Chowder** \$7

PLEASE ASK ABOUT OUR  
SEASONAL VEGETARIAN, VEGAN  
AND GLUTEN FREE DINNERS

ALL ENTRÉE ORDERS MUST  
BE SUBMITTED 5 DAYS  
PRIOR TO EVENT

A LA CARTE MENU:  
+\$3 PER PERSON

ADD DESSERT:  
+\$4 PER PERSON



## DINNER PLATES

SERVED WITH FRESH BAKED ROLLS AND SEASONAL VEGETABLE

- Greek Stuffed Chicken Breast** \$24  
delicate filling of brown rice, feta cheese, roasted red peppers, kalamata olives and caramelized onions; panko crusted, topped off with mediterranean sauce
- Seafood Stuffed Haddock** \$28  
fresh caught haddock stuffed with lobster, shrimp, and scallops, topped with a lobster newburg sauce
- Chicken Marsala** \$24  
sautéed chicken breast topped with wild mushroom butter sauce, served with brown rice
- Grill 28 Steak Tips** \$30  
with peppers, onions and mushrooms, served with mashed potatoes
- Garlic Parmesan Pork Chop** \$24  
boneless 8oz char-grilled pork chop with a garlic parmesan glaze, served with white bean and summer squash succotash
- Roasted Turkey Dinner** \$22  
sliced, roasted turkey breast topped with house-made gravy, served with yukon gold mashed potatoes, herbed stuffing, and cranberry sauce
- Grilled Ribeye Steak** \$35  
grilled 8oz ribeye topped with steakhouse butter and served with mashed potatoes
- Chicken Saltimbocca** \$24  
Statler chicken breast with prosciutto, sage, caramelized onion, diced tomato, and gruyere cheese, served with herbed brown rice
- Slow Roasted Prime Rib** \$28  
topped with Jus lié and served with yukon gold mashed potatoes

## SWEET DESSERTS

\$5 PER PERSON

- Chocolate Whoopie Pies**
- Chef's Cheesecake**  
with strawberry sauce
- Mini Cookie Cup**  
peanut butter chocolate mousse
- Lemon Ricotta Cake**  
with raspberry coulis

- Cannoli and Chocolate Eclairs**
- Chocolate Fudge Brownies**
- Cookies & Dessert Bars**
- Mixed Berry Trifle**
- Warm Apple Crisp**
- Blueberry Crumble**

• GRILL 28 EVENT MENU • **Bistro Lemon Cake** • PRICED PER PERSON INCLUDES 8.5% NH MEALS TAX AND 20% GRATUITY

# BREAKFAST & BRUNCH

## BREAKFAST BREADS | \$5 PER PERSON

Assortment of Homemade Muffins, Cider Donuts, English Muffins, Bagels and Cinnamon Crumb Cake served with cream cheese, butter, jelly and peanut butter spreads.

## GRAB AND GO

### BREAKFAST SANDWICHES | \$6 PER PERSON

Fried Egg on an English Muffin with melted cheese and a choice of Ham, Breakfast Sausage, Bacon or Vegetarian style with Fresh Fruit Salad or Banana

## FULL BREAKFAST | \$15 PER PERSON

Homemade Fruited Muffins, Bagels & English Muffins with spreads  
Fresh Fruit Salad  
Scrambled Eggs  
Breakfast Sausage & Crispy Bacon  
Potato Home Fries  
Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas

## PREMIUM BREAKFAST | \$19 PER PERSON

Homemade fruited Muffins, Bagels & English muffins with spreads  
Cheese Scrambled Eggs  
Breakfast Sausage & Crispy Bacon  
Potato Home Fries  
Classic Eggs Benedict  
Belgian Waffles  
with strawberries, whipped cream & maple syrup  
House Made Quiche  
with an assortment of Fresh Ingredients  
Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas



## BRUNCH MENU | \$26 PER PERSON

Fresh Brewed Rao's Coffee, Decaf Coffee & Hot Teas  
Homemade Fruited Muffins, Bagels & English Muffins with spreads  
Fresh Fruit Salad  
Cheese Scrambled Eggs  
Breakfast Sausage & Crispy Bacon  
Potato Home Fries  
Classic Eggs Benedict

### ONE SALAD SELECTION

Mixed greens with choice dressing  
Caesar salad  
Creamy Pasta Salad  
Potato Salad

### ONE SIDE SELECTION

Yukon Gold Mashed Potatoes  
Roasted Red Potatoes  
Herbed Whole Grain Rice

### ONE ENTRÉE SELECTION

Chicken Piccata, Marsala or Saltimbocca  
Baked Haddock  
Seared Salmon with seasonal sauce  
Chili Lime Pork Tenderloin

### PASTA & SAUCE

Cavatappi, Cheese tortellini or Penne  
Primavera, Alfredo or Marinara

## BEVERAGE PACKAGES

### COFFEE + TEA | \$2.5 PER PERSON

Includes Rao's Coffee, Decaf, assorted hot teas, sweeteners' and creamers (3 hour service)

### BREAKFAST BEVERAGES | \$2 PER PERSON

Includes assorted juices, iced tea, lemonade & ice water (3 hour service)

### SODA STATION | \$3.00 PER PERSON

Includes assorted bottled sodas, iced tea, lemonade & ice water (3 hour service)

### ALL DAY BEVERAGE STATION | \$4 PER PERSON

Includes Rao's Coffee, assorted juices, sodas, iced tea, lemonade & ice water (4+ hour service)

# EVENT ROOM DETAILS & AMENITIES



## CLUBHOUSE

Available December-March

SEATS 120 GUESTS

175 GUESTS FOR STAND-UP RECEPTION

Full Stationary Bar &  
Cozy Fireplace

\$750 EVENT FEE

FOOD & BEVERAGE MINIMUM \$2800



## TENTED PAVILION

Available April-October

SEATS 160 GUESTS

SEATS 140 GUESTS WITH DANCE AREA

Heaters & Fans available when  
needed

A second tent can be provided for  
seating up to 360 guests for  
additional cost

SEASONALLY PRICED EVENT FEE  
\$700-\$1000

FOOD & BEVERAGE MINIMUM \$1500



## GARDEN PATIO

Available April- October

SEATS 50 GUESTS

75 GUESTS FOR STAND-UP  
RECEPTION

Covered awning, Flexible  
floorplan

SEASONALLY PRICED EVENT FEE  
\$400 (3 HR)

FOOD & BEVERAGE MINIMUM \$750



## SIM ROOM

Available Year Round

SEATS 60 GUESTS

100 GUESTS FOR STAND-UP  
RECEPTION

Sim Golf &  
Games available

SEASONALLY PRICED EVENT FEE  
\$250-\$400

FOOD & BEVERAGE MINIMUM \$500

## PRIVATE EVENTS INCLUDE

- DEDICATED EVENT COORDINATOR
- FOUR HOUR ROOM RENTAL
- 60" ROUND TABLES AND 8' BANQUET TABLES
- WHITE LINENS
- WHITE GARDEN CHAIRS
- FULL EVENT HARDWARE, TABLEWARE AND SILVERWARE
- AV SERVICES WITH SPEAKERS MICROPHONE, FLAT SCREEN TELEVISION, AND OPEN WIFI
- PODIUM
- GAMES AND ACTIVITIES
- COAT CHECK SERVICES AVAILABLE ON REQUEST

## WEDDING TENT ENHANCEMENT +\$1200

- EXCLUSIVE ALL DAY ACCESS TO RESERVED SPACE
- CUSTOM MENU AND FLOORPLAN
- FLOOR LENGTH LINEN UPGRADE
- ON-SITE REHEARSAL
- ADDITIONAL EVENT SERVICE STAFF

# BAR S & BAR PACKAGES

\* ALL TENTED PAVILION EVENTS INCLUDE A FULL SERVICE BAR AND TENDER

\* ALL SIM ROOM EVENTS WILL HAVE DEDICATED SERVICE STAFF FOR BAR BEVERAGES



## DRINK TICKETS

Charged on Consumption

Grill 28 can provide drink tickets to be distributed by event contact. Drink tickets are only to be used at designated event bar and on course beverage cart service.

## BEER & WINE PACKAGE

\$10 Per Adult Per Hour

Includes choice domestic and craft beers, premium wines and water, soda, coffee and iced tea.

## OPEN BAR PACKAGE

\$12 Per Adult Per Hour

Includes choice domestic and craft beers, premium wines, well liquors, cocktail mixers and water, soda, coffee and iced tea

## TOP SHELF BAR PACKAGE

\$15 Per Adult Per Hour

Includes choice domestic and craft beers, premium wines, full bar liquors, Passed Signature Drink, cocktail mixers and water, soda, coffee and iced tea



# OFF PREMISE CATERING

## **PICK UP AT GRILL 28**

No charge, no minimum

Disposable platters & bowls  
Disposable serving utensils  
Disposable plates, napkins and flatware

## **DROP OFF AT TRADEPORT**

No charge, no minimum

Disposable platters & bowls  
Disposable serving utensils  
Disposable plates, napkins and flatware

## **DROP OF SEACOAST NH**

10% delivery charge, (\$200 min)

Disposable platters & bowls  
Disposable serving utensils  
Disposable plates, napkins and flatware

## **FULL SERVICE**

\$15 Per Adult Per Hour

Full Menu Set up  
Formal service staff  
Non-disposable catering hot holds, platters,  
bowls and utensils Disposable plates, napkins and flatware  
Event Set up, breakdown and clean up.

\*\*DISPOSABLE CHAFFING DISHES AVAILABLE FOR PURCHASE - \$15 EACH INCLUDES STERNO FUEL

NON-DISPOSABLE EQUIPMENT RENTAL AVAILABLE