



# THE EXETER INN

## Plated Dinner Menu

**\$78.00 per person**

### ~ Salad ~

**(Pre-Select One)**

Seasonal Greens with Carrot Ribbons, Cucumbers & Cherry Tomatoes, Champagne Vinaigrette  
Baby Spinach Salad with Blue Cheese, Red Onions, Hard Boiled Egg & Toasted Walnut Vinaigrette  
Caesar Salad, Parmesan, Focaccia Croutons  
Roasted Beets, Arugula, Feta, Toasted Pine Nuts, Lemon Honey Vinaigrette

*~Freshly Baked Dinner Rolls with Creamery Whipped Butter~*

### ~Entrees~

**(Pre-Select (2) Proteins & (1) Vegetarian or Vegan)**

Roasted Atlantic Salmon, Fennel & Herb Salad, Orange Butter Sauce  
Herb Crusted Haddock, Lemon, Capers, Brown Butter  
Grilled Pork Tenderloin, Roasted Porcini Mushroom Sauce  
Wild Mushroom Confit Chicken Breast, Piccata Sauce  
Braised Short Rib, Creamy Polenta, Natural Jus  
Rigatoni Pasta, Cherry Tomatoes, Zucchini, Pesto, Shaved Parmesan  
Ratatouille, Red Pepper Coulis, Herb Bread Crumb & Balsamic Reduction (V)  
Herb Marinated Top Sirloin Steak, Garlic Herb Butter **Add on: 5/person**  
Petite Filet Mignon, Fresh Rosemary, Black Pepper, Garlic Butter **Add on: \$8/person**

### ~Duet~

**(Only Choice along with a Vegetarian/Vegan Option)**

Petite Filet of Beef & Grilled Jumbo Gulf Shrimp, Herb Butter / **Add: \$10.00 per person**  
Petite Filet of Beef & Steamed Lobster Tail / **Add: \$18.00 per person**

**Served with Chef's Choice of Accompaniments**

***An exact count of each selection is required (14) business days prior to your event by name and table assignment.***

**\*Prices subject to change based on market value\***

Tax & Service Charge: All Food and Beverage related charges are subject to an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. This Service Charge is not a gratuity. In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.



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**~Plated Dessert~**  
**(Pre-Select One)**

**Hot Apple Tart**

Oatmeal Streusel, Granny Smith Apples, Crème Anglaise, Butterscotch Caramel Sauce

**Key Lime Tartlet**

Lime Custard Filling, Whipped Cream, Candied Lime Zest

**NY Cheesecake**

Raspberry Coulis, Whipped Cream, Shaved Chocolate

**Strawberry Shortcake**

Fluffy Buttermilk Biscuit, Macerated Berries, Vanilla Whipped Cream

**Chocolate Flourless Torte G.F.**

Raspberry Coulis

**Tiramisu**

Coffee-Soaked Ladyfingers, Mascarpone, Espresso

**Rum Baba**

Rum-Soaked Cake, Pastry Cream

**Panna Cotta G.F.**

Sweet Cream Custard, Fresh Berry Sauce

**Chocolate Mousse G.F.**

Whipped Cream, toasted coconut

**All Entrees Include Coffee, Decaf & Tea Station**

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