

# *Executive Court Banquet Facility*

*The Executive Court Banquet Facility Offering a world of traditional flavors*

The Executive Court Banquet Facility offers large group packages for your special occasions. The Executive Court Banquet Facility can make your event more enjoyable by providing fine cuisine, a unique atmosphere and outstanding service.

*"One of New England's Truly Great Event Facilities"*

## ***Elegant Displays***

### **Selected Imported and Domestic Cheese Mirror**

Served with crackers

**\$140.00** - Serves 50 guests

**\$275.00** - Serves 100 guests

### **Mediterranean Display**

Grilled Vegetables, Olives, Grilled Lavash and Pita with Artichoke and Crab Dip, Hummus, and Tabbouleh

**\$150.00** - Serves 50 guests

**\$295.00** - Serves 100 guests

### **Fresh Gulf Shrimp Cocktail**

Served with our own cocktail sauce and lemon wedges

**\$115.00**

50 pieces

### **Baked Brie Wheel**

Served with Chef's accompaniments

**\$125.00** - Serves 50 guests

### **Warm Artichoke Dip**

Served with sliced herbed baguettes

**\$120.00** - Serves 50 guests

### **Rainbow of Fresh Sliced Fruit, Cheese, and selected Crudités**

Served with dip and crackers

**\$150.00** - Serves 50 guests

**\$295.00** - Serves 100 guests

### **Raw Bar**

Assorted Oysters, Jumbo Shrimp and Cherry Stone Clams with lemon wedges and accompaniments

Minimum 50 guests

Market Price

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## *Hot Hors D'oeuvres* (per 50 pieces)

We recommend 4-6 pieces per person when hors d'oeuvres are being served prior to a meal

Scallops wrapped in Bacon - <b>\$95.00</b>	Swedish or Italian Meatballs - <b>\$75.00</b>
Seafood Stuffed Mushrooms - <b>\$80.00</b>	Grilled Chicken or Vegetable Quesadillas - <b>\$85.00</b>
Beer Battered Coconut Shrimp - <b>\$90.00</b>	Fried Chicken Tenderloins - <b>\$70.00</b>
Buffalo Chicken or	Crab Rangoons - <b>\$80.00</b>
Teriyaki Drummettes - <b>\$70.00</b>	Miniature Egg Rolls - <b>\$75.00</b>
Miniature Quiche - <b>\$85.00</b>	Beef or Chicken Wellington - <b>\$85.00</b>
Spanakopita - <b>\$80.00</b>	Asparagus and Asiago Phyllo Wrap - <b>\$85.00</b>

Smoked Salmon Canapes with Capers - **\$115.00**  
Chef's Selection of Hot Puff Pastries with assorted filling - **\$85.00**

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Please advise your server of any food allergies or dietary restrictions  
*Ask your coordinator about special Reception Menus*  
*Please add 9% state tax and a 20% administrative fee*  
*All prices subject to change*

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## ***Plated Dinner Menu***

All Entrees are served with a Starter, Chef's choice of starch, Vegetable, Fresh Warm Breads, Coffee, Tea and your choice of dessert

### ***Starters*** (select one)

Homemade Soup Du Jour   Tossed Garden Salad   Assorted Fruit Medley  
Classic Caesar   Spinach Salad

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### ***Entrees*** (Select One)

**Baked Stuffed Chicken Breast**

**\$26**

**Grilled Pork Loin**

**\$24**

**Apple Cider Chicken**

**\$24**

**Broiled Salmon**

**\$25**

The Executive Court Banquet Facility - 1199 South Mammoth Rd. - Manchester, New Hampshire 03109 - (603) 626-4788

All prices are subject to tax and gratuity. Please call the main office at 603-627-2525 for packages and pricing.

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**The Executive Court English Cut**

**\$31**

**Filet Mignon**

**\$36**

**Filet Mignon and Shrimp**

**\$38**

**Chicken Piccata**

**\$24**

**Award Winning Yard Prime Rib**

**\$35**

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## ***Desserts***

**Carrot Cake**

**Turtle Cheese Cake**

**Creamy Chocolate Mousse  
with Fresh Mint**

**Chocolate Seduction Cake**

**Creamy Cheesecake  
with Raspberry Coulis**

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## **Seasonal Chef Dessert Selection**

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*Children's meals and Vegetarian alternatives may be ordered in advance*

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*Split menus will be subject to \$1.00 surcharge per person (two choice maximum)  
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# *Executive Court Banquet Facility*

## **Banquet Buffet Arrangements (minimum of 50 guests) Includes**

Tossed Garden Salad, Soup Du Jour or Fresh Fruit, and Chef's Potato and Vegetable

### **Dinner Buffet**

**\$29**

**Entrees**  
*(choose three)*

**Tortellini Alfredo Pesto**

**Chicken Romano** with prosciutto, artichokes  
and sundried tomatoes

**Roasted Salmon** with a dill butter  
wine sauce

**Chicken Limone** with caper sauce

**Roast Top Round of Beef Au Jus**

**Baked Lasagna** (Beef or Vegetable)

**Apple Pork Loin**

### **Deluxe Dinner Buffet**

**\$32**

**Entrees**  
*(choose three)*

**Baked Fillet of Sole** with Lobster Sauce

**Bakes Stuffed Chicken Breast** with  
supreme sauce

**Roasted Salmon** with a dill butter wine sauce

**Artichoke Chicken** finished with a tarragon  
cream sauce

**Tortellini Shrimp Pesto**

**Sirloin Tips Bordelaise**

**Roast Loin of Pork** with a shallot sherry cream  
sauce

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### **Dessert (choose one)**

Chef's Seasonal Dessert

Chocolate Seduction Cake

Turtle Cheesecake

Carrot Cake

Creamy Cheesecake with Raspberry Coulis

# *Executive Court Banquet Facility*

## **Carving Stations**

Stations are presented with freshly baked rolls and appropriate gravy and accompaniments

Chef Attended, **\$75** per hour Carving fee (two hour minimum)

One Selection **\$6.95** per person

Two selection **\$9.95** per person

Roast Top Round of Beef    Roasted Turkey    Roasted Pork Loin    Baked Ham

*All Buffet selections include Fresh Warm Breads, Coffee and Plated Dessert Service*

Due to health regulations no buffet food can be taken from the premises

*Please add 9% state tax and a 20% administrative fee*

*All prices subject to change*

**Contact Us** to arrange a tour of our facilities and to discuss the many outstanding features of The Executive Court Banquet Facility.