

Catering and Function Portfolio

Rehearsal Dinners - Brunches - Corporate Meetings - Clam Bakes



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Weirs Beach, NH 03247
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functions@wb-lp.com

- Hors D'oeuvres -

Eggplant Fritters

*Baked Eggplant, Feta Cheese, Parmesan and Parsley
Topped with a Plum Tomato Sauce*

\$150 / 100 pc

Lobster Fritters

*Lobster, Cream Cheese, Artichokes, Lightly Breaded with
Panko Japanese Style Bread Crumbs and Fried
Served with a Remoulade Sauce*

\$175 / 100 pc

Eggplant Bundles

*Fried Strips of Breaded Eggplant with Fresh Mozzarella and Mortadella
Topped with Plum Tomato Sauce.*

\$150 / 100 pc

Stuffed Mushroom Caps

*Your Choice of Stuffing - Sausage or Seafood Filled Jumbo Mushroom Caps
Topped with Melted Cheese.*

Seafood \$135 / 100 pc Sausage \$125 / 100 pc

Shrimp Cocktail *

*Chilled Jumbo Shrimp Cooked in our Special Seafood Broth
Served with Horseradish Cocktail Sauce and Fresh Lemons*

\$175 / 100 pc

Scallops Wrapped in Bacon *

*Marinated Jumbo Scallops Wrapped in a Maple Cured Bacon
Grilled to Perfection.*

\$175 / 100 pc

Stuffed Meatballs

*Giant Traditional Meatballs Filled with Fresh Mozzarella Baked in a Tomato
Sauce.*

\$125 / 100 pc

Prosciutto & Melon *

*A Classic Italian Dish. Fresh Seasonal Melons Wrapped with Thinly Sliced
Prosciutto.*

\$120 / 100 pc

Crab Cakes

*Fresh Crabmeat Mixed with Our Seasoned Bread Crumbs
And Lightly Sauteed. Served with a Remoulade Sauce*

\$175 / 100 pc

Sausage, Peppers & Onion *

*Sauteed Sausage Peppers and Onions with a
Balsamic & Red Wine Vinegar Sauce.*

\$120 / 100 pc

Fresh Vegetable Platter / Tray *

Assorted Fresh Seasonal Vegetables Served with Dipping Sauce.

\$1.50 / person

Fresh Seasonal Fruit Tray *

Assorted Fresh Seasonal Fruit Served with Dipping Sauces.

\$1.75 / person

Imported Cheese Tray *

Imported Cheese Served with an Assortment of Crackers and Crostini.

\$1.75 / person

Spinach and Artichoke Dip

Artichoke Hearts & Spinach in a Creamy Cheese Sauce Served with Crostini.

\$1.50 / person

Antipasto Platter / Tray *

An Assortment of Imported Cheese, Meats, Marinated Vegetables and Olives

\$3.00 / person

Chicken Wings *

Barbecue, Buffalo, Teriyaki, Garlic Romano or

Winni Blend(BBQ and Buffalo)

\$50 / 100 pc

Marinated Beef Skewers

Garlic and Basil Marinade

\$125 / 100 pc

Sesame Ginger Marinated Shrimp Skewers *

\$350 / 100 pc

Teriyaki Marinated Chicken Skewers *

\$125 / 100 pc

Potato Skins *

*Terry Glazed Sirloin, Melted Cheddar and Jack Cheeses
Bacon Bits and Chopped Scallions*

\$125 / 100 pc

Bruschetta

*Grilled Country Style Bread, Assorted Seasonal Vegetables, Olives
Tomato, Basil and Garlic*

\$75 / 100 pc

Mozzarella Sticks

Served with Marinara Sauce

\$50 / 100 pc

Traditional Pulled Pork Sliders

Served with Cole Slaw

\$150 / 100 pc

Cheeseburger Sliders

Served with Choice of Condiments

\$150 / 100 pc

Lobster Sliders

\$350 / 100 pc

- Plated Dinner Service -

*Served with Salad, Assorted Bread, Choice of Starch,
Chef's Choice of Seasonal Vegetable
Coffee & Tea*

Add Choice of Hors D'oeuvres \$4.00-\$6.00 per person

- Entrees -

Choose Three of the Following Options

Ribeye Steak *

*Charbroiled to Perfection and Topped with Sauteed Portabella
Mushrooms in a Garlic Butter*

\$30

Roast Beef Tenderloin *

Bleu Cheese Brandy Mushroom Demi-Glace

\$30

Rack of Lamb *

*Rosemary & Sage Rubbed Lamb
Finished with an Aged Balsamic Vinegar*

\$30

Grilled Swordfish*

Fresh Tomato and Basil Sauce

\$27

Seafood Trio

*Sauteed Shrimp, Scallops and Lobster Finished in a Mascarpone Cream Sauce
Served Over Ricotta Cheese Ravioli*

\$24

Lemon Dill Salmon *

Grilled and Finished in a Lemon Dill Butter Sauce
\$21

Stuffed Chicken Breast *

Three Cheeses and Spinach wrapped with Panko Japanese Style Bread Crumbs
Topped with Asiago Cream Sauce and Mushrooms
\$20

Chicken Saltimbocca

Boneless Breast of Chicken Rolled with Prosciutto, Provolone, Garlic and Sage
With a Mushroom Brandy Demi Glace
\$22

Grilled Boneless Chicken

Served with a Seasonal Fruit Salsa
\$20

Veal Osso Bucco

Braised Veal Shanks in a Plum Tomato Sauce.
\$27

Veal Bundles *

Lightly Tenderized Veal Cutlets Filled with Baby Spinach, Feta & Pine Nuts
Topped with a Plum Tomato Sauce.
\$27

Roast Pork Loin *

Oven-Roasted and Served with an Apple Puree Sauce.
\$25

Vegetable Lasagne

Assorted Seasonal Vegetable, Ricotta, Mozzarella and Parmesan Cheese with
Marinara Sauce
\$18

For Functions at the Lobster Pound, Choices from our Regular Menu and will be
available at an additional cost of \$2.00 per person
9% Tax and 20% Gratuity Will Be Added to Prices

- Buffet Dinner -

- Minimum 25 People -

Served with Choice of Starch, Chef's Choice of Seasonal Vegetables
Two Salads and Coffee.

Two Entrees \$25.00 Three Entrees \$30.00

Salads

Caesar, House, Sardinia, Fresh Fruit, Pasta, Red Bliss Potato
Caprese, Mediterranean, Harvest

Starches

Garlic Mashed, Seasonal Risotto, Herb Roasted Red Bliss
Rice Pilaf, Baked Potato

- Buffet Dinner Choices -

Ricotta Ravioli

Mushroom Ravioli

Lobster Ravioli

Pumpkin-Squash Ravioli

Seafood Crepes- Shrimp, Scallops, Crab

Linguini & Shrimp with White or Red Sauce

Baked Stuffed Sole - Seafood Stuffing

Haddock Piccata

Pistachio Encrusted Salmon

*Herbed Roasted Chicken**

Chicken, Artichokes and Pasta with a Rosa Sauce

Chicken Marsala

Stuffed Chicken Breast

Marinated Steak Tips

Meat Lasagna

Vegetable Lasagna

Assorted Seasonal Vegetables, Ricotta, Mozzarella, and Parmesan

Cheese with Marinara Sauce

Vegetarian Stuffed Shells

Ricotta, Spinach, Tomatoes, Mushrooms with Marinara Sauce, Mozzarella and

Parmesan Cheeses

Lobster Macaroni and Cheese

***Gluten Free Selections**

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- Carving Station -

Roast Turkey with Trimmings

Sliced Beef Tenderloin Roast Wrapped in Prosciutto

Sliced Prime Rib

Roasted Seasonally Stuffed Pork

Pineapple and Cherry Glazed Ham

Additional Charge for Uniformed Chef for Carving

- Salads -

Sardinia

Mixed Greens, Fresh Pears, Gorgonzola Cheese

Pine nuts and Balsamic Dressing.

Caesar

Romaine Lettuce, Shredded Parmesan, Focaccia Croutons and

a Classic Caesar Dressing.

Caprese

Sliced Fresh Roma Tomatoes, Fresh Mozzarella and Fresh Basil Dressed with an Aged Balsamic Vinegar & Extra Virgin Olive Oil.

House

Mixed Greens, Cucumbers, Tomatoes, Carrots

Mediterranean

Tomatoes, Cucumbers, Black Olives, Feta Cheese

Red Onion, Red Wine Vinaigrette

Harvest

Mixed Greens, Candied Walnuts, Cheddar Cheese, Sliced Apples

Apple Cider Vinaigrette

New England Clam Bake

- Market Price -

*House Salad, New England Clam Chowder, Steamers, Whole Maine Lobster(one per person), Barbecued Statler Chicken Breast, Corn on the Cob, Potato Salad, Cornbread, Sliced Watermelon, Choice of Dessert
Add Beef Tenderloin - \$9 per person*

- Breakfast -

\$13 per person

*Choice of Two: Scrambled Eggs, Frittatas, Traditional Eggs Benedict,
Lobster Eggs Benedict*

Choice of One: French Toast, Pancakes

Served with Home Fries, Bacon, Sausage, Corned Beef, Hash Browns, Muffins, Pastries, Assorted Breads, English Muffins, Chilled Juices, Fresh Fruit, Coffee & Tea

- Brunch -

\$18 per person

All of the Above Breakfast Item Choices

Choice of 3 Buffet Items

Choice of Two Salads

Choice of One Carving Station

Bloody Marys and Mimosas - \$3.75 per person

- Desserts -

Cakes

10" 2 layer cakes [12 – 16 pieces] - \$28

Chocolate Espresso Cake

Chocolate Cake Layers with Chocolate Espresso Buttercream

Chocolate Mousse Cake

Chocolate Cake Layers with a Whipped Ganache Type Mousse Frosting

Lemon Cake

Vanilla Cake Layers, Lemon Curd Filling, Lemon Buttercream Frosting

Carrot Cake

*Cream Cheese Frosting Flavored with Orange Zest and Honey
Nuts are Optional and Must be Requested (pecans or walnuts)*

Raspberry Delight Cake

*Choice of Chocolate or Vanilla Cake Layers, Homemade Raspberry Jam Filling, Choice
of Chocolate or Vanilla Buttercream Frosting.*

Crème de Menthe Torte

*Fudgy Brownie Like Cake Flavored with Crème De Menthe, Glazed with a Crème De
Menthe Flavored Chocolate Ganache*

Chocolate Raspberry Torte

Fudgy Brownie Like Cake Flavored with Raspberry Liquor and Homemade Raspberry Jam, Glazed with Chocolate Ganache Flavored with Raspberry Liqueur

Truffle Cake

Flour less Chocolate Cake Black & White topped with White Chocolate Ganache Hazelnut Flavored with Frangelico and Hazelnut Paste, Covered with Frangelico Flavored Chocolate Ganache

Cheesecakes

10" [12 – 16 pieces] - \$28

Vanilla, Chocolate, Bailey's Irish Cream, Orange Hazelnut, Pistachio, Lemon Blueberry, Strawberry, White Chocolate Raspberry, Cookie Dough, Brownie Chunk, Pumpkin, Caramel Apple,

Tiramisu

Lady Fingers Soaked in Espresso Layered with Cream and Mascarpone Cheese Flavored with Rum, Cocoa Powder and Topped with Espresso Flavored Chocolate (special note - contains raw egg yolks)

9" x 13" tray - 12 servings - \$24

Individual - \$3.50 per serving

Zuppa Inglese - English Trifle

White Chocolate Cake Drizzled with Amaretto, Layered with an Almond Pastry Cream and Glazed Fruit

9" x 13" - 12 servings - \$24

Individual - \$3.50 per serving

Gourmet Pies

10” [10 – 12 pieces] \$25

*All Pies are Made Using a “Pasta Frolla” – Sweet, Almost
Cookie Like Pie Crust*

Frangipane Tortes

*Fruit and Frangipane (nut custard-like filling) Pie with a
Nut Streusel Topping*

*Pear Hazelnut, Apple Almond, Peach Blueberry Pecan,
Peach Melba (Peach Raspberry Almond)*

Honey Nut Anisette Torte

*Similar in Texture to Pecan Pie with an Italian Flair and Flavor
Walnuts and Pine Nuts*

Chocolate or White Chocolate Pecan Pie

Fruit Flan

Baked Custard Pie Topped with Glazed Seasonal Fruit

Linzer Torte

Classic Shortbread, Raspberry and Hazelnut Combination

Italian Ricotta Pie

*Double Crusted Ricotta Custard Pie Flavored with Dried Cherries and
Apricots Soaked in Prosecco*

Pastry Platters

12" platter - Fits 18 – 24 pieces depending on size/type - \$20

18" platter - Fits 30 to 36 pieces depending on size/type - \$30

Chocolate Brownies

Fudgy Brownie, cut in 2"x3" pieces

*Available Toppings: Chocolate Ganache, Mint Buttercream Drizzled with Chocolate Ganache, Peanut Butter Mousse Drizzled with Chocolate Ganache
Orange Cream Cheese Frosting*

Bars

Shortbread Base and Topping with Assorted Fillings

*Raspberry Pecan, Lemon Blueberry, Black Forest (Cherry, Almond, Chocolate),
Chocolate hazelnut Cream, Chocolate Almond Cream, Assorted Cheesecake Fillings*

Turtle Bars

Mini Eclairs/Cream Puffs

Assorted Mini Cupcake Sized Pastries

See Cakes&Cheesecakes for the Types of Things That Can be Done

Mini Tarts

2 1/2" Round Tart Almond Custard (Pasticcotto Crema)

*Honey Nut Anisette, Chocolate or White Chocolate Pecan,
Key Lime, Custard, Chocolate Custard*

Cookie & Biscotti Platters

Cookies

12" Platter – Fits 18 - 24 Pieces - \$15.

Cookies are Approximately 3" – 4" Round Depending on Type.

Price Based on Limit of 4 Types of Cookies

*Macarons Chocolate Covered Macarons, Raspberry Thumbprint, Cherry Almond
Thumbprint, Linzer Style (Raspberry Hazelnut), Pecan Sandies, Chocolate Chip
Snickerdoodle, Flourless Peanut Butter Chocolate Chip*

Biscotti

12" platter – Fits about 24 pieces - \$15.

Approximately 3" – 4" long.

Price Based on Limit of 4 Types of Biscotti.

*Walnut, Almond, Orange, Hazelnut, Chocolate Hazelnut,
Apricot Almond, Cranberry Walnut, Cranberry Orange, Cinnamon Pecan,
White Chocolate Cherry, Chocolate Chip*

- Expenses -

The cost of a private function for a typical four to five (4-5) hour function excluding food, beverages, tax, gratuity and any special accommodations (e.g. Flowers, decorations, microphones, etc.) include the following:

1. *All costs associated with the use of Weirs Beach Lobster Pound.*
2. *Full staffing service and manager for your event.*
3. *Full linen service - our standard white linen will be provided complimentary for buffet and plated dinner events. Specialty linen is available in a variety of colors at an additional fee.*

- Deposit and Payment Schedule -

Deposits are Non-Refundable and Non-Transferable

Facility Reservation Deposit: \$350 is required at the time of reserving the facility for the event. This sum will be a credit on the final payment due.

Second Deposit: 50% of the estimated cost will be due upon menu selection 10 days prior to the event date.

Final payment: Due on the event date, less credit for facility reservation deposit.

Guest Count: Due 10 days before the event date. A guaranteed attendance is not subject to reduction. Any additional guests served will be charged accordingly and added to the final bill on the event date.

- Fees -

Set Up and Breakdown of Event Room - \$150

Menu Design - \$50 optional

Off Site Catering - 15% Surcharge

Servers are contracted out at \$10/hr, Manager and Chef @ \$20/hr

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- Food and Beverage Services -

The Lobster Pound will provide all catering and beverage items, with the exception of any wedding or specialty cake with previous arrangement and subject to a \$1 / pp plate charge.

Please be sure to add 9% New Hampshire Room and Meals Tax and 20% service gratuity to any food or beverage items you are considering.

The State of New Hampshire and its liquor commission regulate the sale and service of alcoholic beverages. The Lobster Pound is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be taken off of the premises.

- Miscellaneous Information -

Events are limited to a five-hour period, unless otherwise arranged.

You are welcome to bring your own cake knife, toasting goblets, and other remembrance items.