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**PRIVATE DINING MENU**

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# PRIVATE DINING

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Receptions, corporate dinners, showers, private parties - whatever the occasion is, Buckley's Great Steaks offers a distinguished setting inside the historic and beautifully restored Riddle's Tavern. Your guests will have a memorable evening of the finest cuisine and the most professional service.

We believe in the spirit of hospitality, and treat each and every event as if it were our own. We go out of our way to make all of our guests feel welcome and we anticipate your every need. In a very real sense, we are a part of your event and we want to see you shine!

Let our team assist you in planning the perfect event from start to finish. Our chef can design custom menus for you or you can select from our carefully selected private dining menus.

**We look forward to making your event a success.**

*For personal assistance in planning your event, please contact:*

**Karen Campfield, General Manager**

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# THE ROOMS

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## The Riddle Room

The pumpkin pine wainscoting and mantel give a warm glow to this intimate room for 10 to 16 guests. There is a food & beverage minimum of \$1500.

## The Dance Hall

The historic dance hall once held Friday night dances in the early 1800's. The large swinging panel wall still hangs from the ceiling and the two fireplaces give the room a warm touch. This room has hosted many a memorable evening and Buckley's Great Steaks carries on the tradition of hospitality in the dance hall. The Dance Hall can accommodate up to 50 guests. Food & beverage minimum for the Dance Hall is \$2,000 on Sunday through Thursday, Friday is \$2500.

*\*This room is upstairs and **NOT** handicap accessible.*

## The Carriage Shed

Our rustic carriage shed off the tavern is available for private parties of up to 24 guests. This space is ideal for cocktail parties or casual dinner parties. The carriage shed is air conditioned for the warmer months and offers the warmth of the fire in the Fall and Winter. Food & beverage minimum for the Carriage Shed is \$1,500 on Sunday through Thursday.

## The Tavern

For the exceptional event, our entire restaurant can be reserved. Please speak with our general manager for details. Opening fees and food & beverage minimums required.

# EXECUTIVE MENU

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## STARTERS

### THE WEDGE

Tomato, red onion, bacon, cherry pepper ranch or bleu cheese dressing.

### THE CLASSIC CAESAR SALAD

Romaine hearts tossed with Caesar dressing, Parmesan cheese, and warm garlic croutons.

## ENTRÉES

### 8 oz FILET MIGNON \$65

Served with a rich red wine tomato demi-glace, creamy mashed potatoes, and vegetable of the day.

### SUGAR CURED STRIP LOIN \$60

Served with a roasted garlic demi-glace, creamy mashed potatoes, and vegetable of the day.

### PAN ROASTED FAROE ISLAND SALMON \$55

Root vegetable hash, spinach, preserved lemon vinaigrette.

### BUTTERMILK CHICKEN BREAST \$45

Pan-fried buttermilk marinated chicken breast with a pan gravy, creamy mashed potatoes, and vegetable of the day.

### 12 oz PRIME RIB \$55

Slow roasted, served with au jus, creamy mashed potatoes, and vegetable of the day.

## DESSERTS

### CHOCOLATE MOUSSE CAKE

Chocolate sponge cake with a chocolate mousse center, dipped in ganache, topped with a chocolate truffle.

### WILD MAINE BLUEBERRY CRISP

Baked with a buttery crumb crust, topped with vanilla bean ice cream.

The prices listed with each entrée include the starter and dessert course. All meals and beverages are subject to 9% NH meals tax and gratuity at guests discretion. All prices and selections are subject to change from the date of receiving this information and the actual date of the event. Final charges will be based on the prices on the date of the actual event.

# PRESIDENT'S MENU

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## STARTERS

### THE WEDGE

Tomato, red onion, bacon, cherry pepper ranch or bleu cheese dressing.

### THE CLASSIC CAESAR SALAD

Romaine hearts tossed with Caesar dressing, Parmesan cheese, and warm garlic croutons.

## ENTRÉES

### 12 oz FILET MIGNON \$70

Served with a rich red wine tomato demi-glace, creamy mashed potatoes, and vegetable of the day.

### BUTTERMILK CHICKEN BREAST \$45

Pan-fried buttermilk marinated chicken breast with a pan gravy, creamy mashed potatoes, and vegetable of the day.

### LOBSTER RAVIOLIS \$65

Lobster meat, lobster sauce, roasted tomatoes, spinach, and sherry gastrique.

### THE COWBOY STEAK \$70

Bone in marinated 26oz. rib-eye with red wine demi-glace, creamy mashed potatoes, and vegetable of the day.

### SURF & TURF \$75

8 oz filet mignon and baked crab stuffed shrimp (3), mashed potatoes, asparagus, hollandaise sauce and red wine demi-glace.

## DESSERTS

### CHOCOLATE MOUSSE CAKE

Chocolate sponge cake with a chocolate mousse center, dipped in ganache, topped with a chocolate truffle.

### WILD MAINE BLUEBERRY CRISP

Baked & with a buttery crumb crust, topped with vanilla bean ice cream.

The prices listed with each entrée include the starter and dessert course. All meals and beverages are subject to 9% NH meals tax and gratuity at guests discretion. All prices and selections are subject to change from the date of receiving this information and the actual date of the event. Final charges will be based on the prices on the date of the actual event.

# HORS D'OEUVRES

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## ..... CHILLED HORS D'OEUVRES .....

*(Passed or Family Style)*

**JUMBO SHRIMP COCKTAIL \$45 / DOZEN**

**LOBSTER DEVILED EGGS \$48 / DOZEN**

**DEVILED EGGS \$36 / DOZEN**

**OYSTERS ON THE HALF SHELL \$36 / DOZEN**

**TUSCAN WHITE BEAN CROSTINI \$18 / DOZEN**

Roasted garlic & white bean puree with roasted pepper relish on an olive oil crostini.

**HUMMUS & VEGETABLE CRUDITÉS**

Served with toasted pita chips.

Small 10-16 guests \$45

Large 16-30 guests \$65

**CHARCUTERIE** (meat, cheese, and traditional accompaniments)

Small 10-16 guests \$95

Large 16-30 guests \$125

**SEAFOOD TOWER** (oysters, shrimp, tuna sashimi, and lobster cocktail)

Small 10-16 guests \$125

Large 16-30 guests \$210

**CHEESE, FRUIT, AND CRACKERS**

Small 10-16 guests \$70

Large 16-30 guests \$100

## ..... WARM HORS D'OEUVRES .....

**ORANGE SESAME TIPS \$24 / DOZEN**

House cut in sweet glaze.

**SCALLOPS & BACON \$42 / DOZEN**

Applewood smoked bacon, local siracha maple syrup.

**WARM SPINACH & ARTICHOKE DIP**

Served with tortilla chips.

Small 10-16 guests \$36

Large 16-30 guests \$48

**PORTABELLA & BRIE TOAST \$22 / DOZEN**

Portabella and demi glace ragout with brie cream on french bread.

**GRILLED CHICKEN SKEWERS \$24 / DOZEN**

With peanut sauce.

**VEGETARIAN BRUSCHETTA \$22 / DOZEN**

**WARM CRAB DIP**

Served with toasted pita chips.

Small 10-16 guests \$45

Large 16-30 guests \$65

**HAND DIPPED ONION RINGS \$12 / DOZEN**

Cherry pepper ranch dip.

**SLICED SUGAR SIRLOIN \$36 / DOZEN**

**MINI CRAB CAKES \$42 / DOZEN**

**GRILLED TENDERLOIN CROSTINI \$36 / DOZEN**

With gorgonzola sauce and balsamic glaze.

**SEAFOOD STUFFED MUSHROOMS \$36 / DOZEN**

**STUFFED MUSHROOMS \$24 / DOZEN**