

Catering Menu

Breakfast

Priced per person

Continental

Coffee & juice, fresh fruit, pastries & muffins
5-

Buffet

Coffee & juice, fresh fruit, scrambled eggs, bacon & sausage, home fries, pastries & muffins
11-

Luncheon

Priced per person

Choose up to three sandwiches with choice of potato salad or garden salad. Served with assorted breads & cheese. Includes chocolate chip cookies and fudge brownies for dessert.

TUNA SALAD, EGG SALAD, CHICKEN SALAD, ROAST BEEF, HAM, TURKEY
13-

Hors D'oeuvres

Priced per 25-30 pieces

Scallops Wrapped in Bacon

Fresh, local sea scallops, Applewood smoked bacon, maple syrup glaze
Market price-

Stuffed Button Mushrooms

Lump crab meat stuffing & Parmesan
50-

Sweet & Spicy Meatballs

35-

Chicken Tenders

Served with a variety of dipping sauces
40-

Buffalo Chicken Tenders

House buffalo sauce, bleu cheese & ranch, celery, carrots
45-

Buffalo Chicken Wings

House buffalo sauce, bleu cheese & ranch, celery, carrots
45-



Function Room

Our space is a large, sun-filled room with a private bar and attached patio that can accommodate up to 100 people. A perfect venue for business luncheons, birthday parties, showers and more!

Fees & Payment

A deposit of \$100.00 must be received to reserve our function room. The final number of guests is requested 14 days prior to your event. Payment in full must be made at the completion of the event by check, credit card or cash.

Liquor Service

As holders of the liquor license, all alcohol consumed must be purchased and dispensed by The 19th Hole at Beaver Meadow. We believe in responsible service and reserve the right to limit or deny service to anyone or stop all liquor service if we deem public safety to be at risk.

CONTACT US TODAY!

1 BEAVER MEADOW STREET
CONCORD, NH 03301
(603) 228-5308

19thholeatbeavermeadow@gmail.com

Platters & Dips

Each platter serves 25 people

Shrimp Cocktail

Jumbo shrimp served with our house cocktail sauce & fresh lemon
100-

Spinach Artichoke Dip

Topped with melted cheese, served with corn chips
40-

Cheese & Cracker Assortment

Assorted cheese with a variety of crackers
45-

Seasonal Crudités

Raw vegetables with a creamy ranch dip
35-

Fresh Fruit Arrangement

Beautifully displayed (seasonal)
market price

Dinner Buffet

28- per person

First Course

choose one

Garden salad, Caesar salad or homemade soup

Entrées

choose two

*Bourbon steak tips, lemon-herb chicken, crab meat stuffed haddock,
broccoli alfredo, white veggie lasagna*

Sides

included

Garlic mashed potatoes OR rice pilaf, vegetable du jour, dinner rolls

Desserts

choose one

Chocolate chip cheesecake, brownie chip pie, carrot cake

NH Rooms & Meals Tax and a 20% service charge are included in pricing



Included Amenities

White or ivory banquet linens

Choice of colored linen
napkins

Private bartenders

Add-Ons

Coffee & tea buffet
8- per pot of coffee

Canned soft drinks
1.50- per person

Freshly brewed iced tea
1- per person

Lemonade
1- per person

Please call or email for
more information on
room rental rates.

Prices can vary
depending on the type
of event, and are
subject to change.