



# Catering by Design Wedding Menus

2026



## **WHO WE ARE**

### **Our Journey Started with a Passion for Fresh and Local Ingredients**

At Catering by Design, we believe exceptional events start with fresh, locally sourced ingredients and thoughtful, creative menus. Our story began with a passion for crafting personalized culinary experiences, tailored to each client's vision and style. With a keen eye for detail and a collaborative approach, we provide customized catering services for weddings, corporate gatherings, networking events, birthdays, and more.

We proudly partner with local farms and businesses to create menus that are not only memorable and flavorful, but also rooted in sustainability. Serving communities across New Hampshire, Catering by Design is dedicated to delivering high-quality cuisine and seamless service that elevate every occasion. Let us help bring your event to life with food that is as meaningful as it is delicious.

## **WHAT PEOPLE ARE SAYING**

“Catering by Design helped make our wedding this past weekend an amazing experience!! Our guests could not stop raving about how delicious all the food was. You could not find a better wedding caterer!”

“The food and service was terrific. The crew that you take on the road with you is always great”

“Food was delicious and the service was amazing!”

“We have worked with Catering by Design for many events, they are FANTASTIC to work with- professional, helpful, very creative and of course the food is always delicious! Love the staff!”

## **OUR PREFERRED VENUES**

Arts Alley | Barn at Bull Meadow | Timber Hill Farm | La Pièce |  
Mountain View Stables | The John Hay Estate at the Fells

# STATIONED CULINARY DISPLAYS

*Priced per person, plus service fee and tax*

## Domestic and Imported Cheese

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan cracker

## French Artisan Cheese with Savory Fruits

Warmed Roquefort with cracked black pepper in a boule bowl, pastry wrapped brie with spiced apple, artisan crackers, wine poached pears, apple with fig jam wrapped in prosciutto, mascarpone with currants, toasted almond on an endive leaf

## Charcuterie Meats with Hard Cheese

Dry cured prosciutto, capicola, hard salami and spicy beef sticks with smoked Gouda, New Hampshire Cheddar and Spanish Manchego. Served with local wine jelly, chutneys and artisan crackers

## Fresh Vegetable Crudité

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce (GF)

## Fresh Sliced Fruit Display

Vine ripened cantaloupe, honey dew, watermelon and pineapple with red seedless grapes and fresh berries (GF)

## Local Cookie Jar

Assorted cookies served with glasses of milk and chocolate milk

## Assorted Mini Pastries

Chef selection of artisan mini desserts

# **PASSED HORS D'OEUVRES**

*Priced per piece, plus service fee and tax*

## **Poultry/ Beef/ Pork**

- Bacon wrapped brussel sprout with honey maple glaze (GF)
- Southwest chicken quesadilla with red pepper cream sauce
- Loaded twice baked potato with cheddar scallion and bacon (GF)
- Mini beef empanada with tomato salsa
- Swedish meatball coated with creamy mushroom sauce (GF)
- Savory meatball in marinara sauce (GF)
- Thai spiced meatball in sweet chili sauce (GF)
- Beef tenderloin crostini with goat cheese and diced pickled vegetables

## **Seafood**

- Coconut shrimp with pineapple compote
- Mini Maryland crab cake with Cajun remoulade sauce
- Scallop wrapped in Applewood bacon with a maple glaze

## **Vegetarian**

- Asparagus with asiago cheese wrapped in phyllo dough
- Baked mushroom cap with spinach and artichoke cream
- Brie cheese and raspberry wrapped in phyllo dough
- Cucumber cup with white bean mouse and red onion relish (GF)
- Jalapeno popper with spiced maple glaze
- Skewer of marinated mushroom, artichoke, olive and mozzarella (GF)
- Spinach and Feta (Spanakopita) wrapped in a phyllo triangle
- Parmesan risotto arancini with herb tomato sauce
- Vegetable spring roll with Asian dipping sauce

# BUFFET DINNER SELECTIONS

*Priced per person, plus service fee and tax*

## All Inclusive Dinner Package

### Selection of One Stationary Display

Domestic and Imported Cheese Display **or** Fresh Vegetable Crudité

### Selection of Three Passed Hors D'oeuvres

Risotto arancini with parmesan and herb tomato sauce

Stuffed mushroom filled with artichoke and spinach cream (GF)

Asparagus with asiago cheese, wrapped in phyllo dough

Brie cheese and raspberry wrapped in phyllo dough

Spinach and feta (Spanakopita) wrapped in a phyllo triangle

Southwest chicken quesadilla with red pepper cream sauce

Vegetable spring roll with Asian dipping sauce

Bacon wrapped brussel sprouts with honey maple glaze (GF)

Mini Maryland crab cake with Old Bay Aioli (**+\$2 per person**)

Scallop wrapped in applewood bacon with maple glaze (**+\$2 per person**)

### Dinner Buffet Includes:

**Choice of one salad:** House salad with seasonal vegetables and house dressing (GF/ DF), Classic Caesar Salad, or Chef Selection of Seasonal Salad

Warm dinner rolls with butter

Chef selected seasonal vegetables (GF/ DF)

**Choice of one starch:** Herb roasted potatoes (GF/ DF), Garlic Mashed Potatoes (GF), Homemade macaroni and cheese, Rice Pilaf

Freshly brewed coffee and a curated selection of premium teas

Assorted mini pastries **or** complimentary cake cutting

### Selection of Three Buffet Entrées

Roast pork loin served with seasonal chutney

Sirloin steak tips simmered in mushroom demi-glace (GF/DF)

Braised short rib with braised cabbage finished with port demi-glace

Grilled sirloin finished with classic demi-glace (GF/ DF)

Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction (GF)

Stuffed chicken breast with smoked ham, Gruyere cheese, and spinach topped with mushroom gravy

Statler chicken served with house made chicken gravy

Grilled Atlantic salmon with sun dried tomato compound butter and balsamic glaze

Baked haddock with beurre blanc and Ritz crumb topping

Barley vegetable casserole with seasonal vegetables and herbs

Gnocchi tossed in fragrant basil pesto

## **Merrimack Smokehouse**

*A classic barbecue reception. Priced per person*

House salad with seasonal vegetables (GF/ DF)  
Fresh baked cornbread  
Creamy potato salad  
Corn and bean salad (GF/ DF)  
Grilled chicken finished with seasonal barbecue sauce (GF/ DF)  
Slow roasted pulled pork (GF/ DF)  
Slow cooked brisket with sautéed peppers and onions (GF/ DF)  
Creamy macaroni and cheese  
Chef selection of seasonal cut fruit (GF/ DF)  
Warm seasonal fruit crisp  
Freshly brewed coffee and a curated selection of premium teas

## **Harvest Table Turkey Dinner**

*A timeless reception inspired by the traditional holiday table. Priced per person*

House salad (GF/ DF)  
Warm dinner rolls with butter  
Roasted turkey with savory gravy  
Traditional herb stuffing  
Garlic mashed potatoes (GF)  
Chef selected seasonal vegetables (GF/ DF)  
Apple crisp  
Freshly brewed coffee and a curated selection of premium teas

## **Harvest Table Turkey Dinner Deluxe Upgrade**

*Priced per person*

Includes the full Harvest Table Turkey Dinner menu and a Seasonal salad, sweet potato casserole and green beans with bacon and walnuts

*Add sliced ham for an additional \$7 per person*

## Concord Dinner Buffet

*Inspired by New England hospitality and seasonal ingredients. Priced per person*

### **Includes:**

**Choice of one salad:** House salad with seasonal vegetables and house dressing (GF/ DF), Classic Caesar Salad, or Chef Selection of Seasonal Salad

Warm dinner rolls with butter

Chef selected seasonal vegetables (GF/ DF)

**Choice of one starch:** Herb roasted potatoes (GF/ DF), Garlic Mashed Potatoes (GF), Homemade macaroni and cheese, Rice Pilaf

Assorted Mini Pastries

Freshly brewed coffee and a curated selection of premium teas

### **Selection of Two Entrées**

*(+\$8 per person to add a third entrée)*

Grilled salmon finished with sun-dried tomato compound butter and balsamic glaze (GF)

Baked haddock with beurre blanc and Ritz crumb topping

Roasted pork served with seasonal fruit chutney

Beef tips simmered in mushroom demi-glace (GF/ DF)

Grilled sirloin finished with classic demi-glace (GF/ DF)

Statler chicken served with house made chicken gravy

Stuffed chicken with smoked ham, Gruyère cheese, and spinach topped with mushroom gravy

Barley vegetable casserole with seasonal vegetables and herbs

Gnocchi tossed in fragrant basil pesto

Short rib with braised cabbage finished with port demi-glace

## PLATED DINNER SELECTIONS

*An elegant, individually plated dining experience. Priced per person based on entrée selections*

### **Includes:**

**Choice of one salad:** House salad with seasonal vegetables and house dressing (GF/ DF), Classic Caesar Salad, or Chef Selection of Seasonal Salad

Warm dinner rolls with butter

Chef selected seasonal vegetables (GF/ DF)

**Choice of one starch:** Herb roasted potatoes (GF/ DF), Garlic Mashed Potatoes (GF), Homemade macaroni and cheese, Rice Pilaf

Freshly brewed coffee and a curated selection of premium teas

### **Selection of Two Proteins plus One Vegetarian**

*(+\$10 split menu fee per person to add a third protein)*

Statler chicken with house made chicken gravy

Stuffed chicken with smoked ham, Gruyère cheese, and spinach

Tuscan chicken with artichoke hearts, roasted red peppers, and spinach

Pork tenderloin with seasonal fruit chutney

Slow roasted prime rib with au jus

Sirloin with red wine demi-glace

Filet mignon with red wine demi-glace

*Add stuffed lobster tail or garlic shrimp*

Baked haddock with beurre blanc and Ritz crumb topping

Grilled salmon with sun-dried tomato butter

Ratatouille stuffed portobello mushroom served over pearl couscous

Marinated seared tofu with seasonal vegetable hash pan reduction

## **Children's Meals**

Children's meals are available for children 12 years old and under. Please inquire for menu options and pricing!

## **Service Fees and Taxes**

8.5 % NH state tax and 22% service fee is added to all food and beverages purchases. An additional 8.5% NH state tax is added to room rental.

## **Guarantees**

Menus and pricing are guaranteed 90 days prior to your event. A guaranteed guest count is required no later than 5 business days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

## **Allergy Awareness**

We are happy to accommodate food allergies, dietary restrictions and preferences whenever possible. However, please be aware that our kitchen is not allergen-free and cross-contamination may occur.

## **Contact**

For additional questions, please reach out to

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