



Six Burner Bistro Event Planner

Six Burner Bistro is located in the heart of the White Mountains and Lakes Region in Plymouth, New Hampshire. Our event space is located on the second floor of a charming 1850's farmhouse and can accommodate groups of up to 50 for a seated dinner and cocktail receptions up to 100 people. Our space is not handicap accessible.

Menu Selections

Menu selections are priced per person unless otherwise noted. Please be sure to add 8.5% New Hampshire state tax 20% service gratuity to any food and beverage items you are considering.

We ask that a maximum of two entrees be selected for plated luncheons and/or dinner events. A vegetarian option may be added as a third choice.

If you are considering a hot breakfast, luncheon or dinner buffet, there is a 25 person minimum.

Our chef Sam stands ready to accommodate any special dietary requests.
Pricing good for the 2024 year

Food and Beverage Services

All food and beverage items must be provided by Six Burner Bistro, with the exception of cupcakes or cake.

The State of New Hampshire and its Liquor Commission regulate the sale and service of alcoholic beverages. Therefore, any sale of alcohol must be provided by Six Burner Bistro.

Additional Information

A guaranteed attendance count is required 10 days prior to your event. (For example: 22 haddock, 15 filet mignon).

The final guarantee is not subject to reduction.

Our house linen is white napkins and chocolate tablecloths.

We do not allow smoking on the outside deck.

Payments and Deposits

We require a room fee deposit to reserve your event; this deposit must be made by CHECK and returned with your signed contract to secure your event. Inquire about the room rental fee.

The final payment, based on your guaranteed guest count, will be due the day of your event.

Any open bar charges must be finalized at the end of the event.

All deposits are non-refundable.

Tel. 603.536.9099



Cancellation Policy

You may cancel your event any time prior to 10 days before the event without additional penalty; however, the event room fee deposit is non-refundable.

If the event is cancelled within 5 days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.



Breakfast

The following breakfast items include a coffee and tea station (2hour service) and are priced per guest.

The Basic Continental

Assorted muffins, whole fresh fruit and chilled fruit juices 14.

The Executive Continental

Assorted muffins, pastries, breakfast breads, fruit salad and chilled fruit juices 16.

The Breakfast Table

(Requires a 25-person minimum)

Scrambled Eggs
French Toast
Crisp Bacon
Sausage
Breakfast Potatoes

Accompanied by fresh fruit salad, an assortment of breakfast breads, muffins and pastries and chilled fruit juices. 28.

Breakfast Enhancements

(Add to any of the above)
Priced per guest.

Assorted Yogurts 4.
Croissants 3.
English Muffins 3.
Bagels with cream cheese 5.
Assorted cold cereal and granola 4.
Hard Boiled Egg 3.

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Breaks

All Breaks items are accompanied by a coffee and tea station (1 ½ hours) and are priced per guest.

Cookie Jar

Assorted Cookies and Brownies 7.

Snack Attack

Nuts, Pretzels, Chips, Granola Bars and Candy Bars 10.

The Healthy Snack

Granola, Yogurt, Whole Fruit and Trail Mix 9.

Artisanal Cheese Display

Assorted Cheeses accompanied with fresh fruit, crackers, and warm bread 8.

Fresh Vegetable Crudités

Served with a creamy Ranch dip 6.

Sliced Fresh Fruit Display

Assorted fresh fruit, accompanied by grapes and berries with vanilla yogurt for dipping. 9.

If you would like to add a bottled soda and water station to the above breaks, please add 3. Per person.



Bag Lunch

All bagged lunches are individually packed and ready to go!
Priced per guest 19.

Sandwich Choices:

Fresh Roasted Turkey BLT with mayo on ciabatta bread

Grilled Chicken Caesar Wrap

Sliced Roasted Sirloin Wrap with horseradish aioli, lettuce, tomato and red onion

Caprese Sandwich with house-made mozzarella, tomato, lettuce and red onion with a balsamic drizzle on ciabatta bread

Dessert Choices:

Chocolate Chip Cookie

Fudge Brownie

The above bagged lunches are served with potato chips, a piece of whole fresh fruit, dessert and a chilled beverage.

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Plated Lunch (available between 11am and 3pm)

The following lunch selections are priced per guest and include assorted rolls with house-made honey pepper butter, tossed garden salad with a balsamic vinaigrette, choice of starch, seasonal vegetable, chef's choice dessert and coffee.

Salads

Caprese Field greens, house-made mozzarella, fresh tomatoes and red onion drizzled with a balsamic reduction 5.

Bistro Field greens, goat cheese, cucumbers, red onion and roasted walnuts with a maple vinaigrette 4.

Caesar Crisp romaine, aged parmesan, house-made garlic croutons 4.

Seaweed with sesame ginger dressing, cucumbers and wasabi aioli 3.

Garden Salad with a balsamic vinaigrette (included)

Entrees

Please select two entrees to offer to your guests. A vegetarian entrée may be chosen as a third option.

Beef Tenderloin Tips prepared medium rare with bacon, bleu cheese and demi-glaze 38.

Sesame-Crusted Salmon Asian glazed and topped with seaweed and wasabi aioli 35.

Crab Stuffed Haddock with a lemon beurre blanc 35.

Roast Pork Loin with a port wine and pear glaze 30.

Marinated Chicken Breast topped with a sun-dried blueberry chutney 28.

Blackened Chicken with pineapple mango salsa 28.

Portobello Mushroom with spinach, grilled veggies and fresh mozzarella with a balsamic reduction 24.

Choice of Starch Please choose one.

Traditional Mashed Potatoes

Au Gratin Potatoes

Herb Roasted Potatoes

Rice Pilaf

Creamy Risotto 4. pp additional

Lighter Fare

The following lunch selections include artisanal rolls with house-made honey pepper butter, chef's selection of dessert, coffee and tea.

Grilled Chicken Caesar Salad 20.

Shrimp Caesar Salad 22.

Grilled Steak Salad Field greens, fresh tomato, red onion and house-made garlic croutons with medium rare sirloin and a bleu cheese vinaigrette 24.

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Assorted Sandwich Table (avail between 11am & 3pm)

The following lunch table includes a choice of one salad, chef's selection of dessert and a coffee, tea and soda station.

Priced per person 25.

Salad Choices

Tossed Garden Salad w/assorted dressing

Caesar Salad

Potato Salad

Pasta Salad chef's whim

Assorted Gourmet Sandwich Platters (Choose any 4 sandwiches or wraps)

Cold Sandwiches

Chicken Caesar Wrap

Fresh Roasted Turkey BLT with mayo on ciabatta bread

Sliced Roasted Sirloin Wrap with horseradish aioli, lettuce, tomato and red onion

Caprese with mozzarella, tomato and lettuce with a balsamic drizzle on ciabatta bread

Falafel Wrap with cucumbers, lettuce, tomato, onion, tzatziki sauce

Hot Sandwiches

Blackened Chicken Philly with Cheddar, peppers, onions on ciabatta bread

Hot Pastrami with Swiss, onions, spicy mustard on ciabatta bread

Cheese Steak Wrap with caramelized onions, peppers, American cheese

Sauteed Veggie Wrap with mozzarella cheese, spinach, balsamic reduction

All sandwiches are accompanied by potato chips and pickles.

Add soup

(priced per person)

Tomato Bisque 4.

Chicken Noodle 4.

Minestrone 4.

New England Clam Chowder 6.

Crab & Corn Chowder 6.

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Chef's Lunch Table (available between 11am & 3pm)

The following items are included with Chef's Lunch Table Selections: homemade bread with house-made honey pepper butter, one salad choice, seasonal vegetable, one starch choice, chef's choice dessert and a coffee and tea station.

Chef's Lunch Tables are priced per guest and require a minimum of 25 guests.

2 Entrée Chef's Buffet 34.

3 Entrée Chef's Buffet 40.

Salads

Tossed Garden Salad with assorted dressings

Bistro Salad field greens, cucumbers, red onion, goat cheese, walnuts, maple vinaigrette

Caprese Salad field greens, tomato, mozzarella, basil, olive oil, balsamic

Classic Caesar Salad

Potato Salad

Pasta Salad

Quinoa Vegetable Salad

Chef's Lunch Table Entrées

Beef Tenderloin Tips with a bleu cheese and bacon demi- glaze

Sesame-Crusted Salmon with an Asian glaze, topped with seaweed and wasabi aioli

Crab Stuffed Haddock with a lemon beurre blanc

Caprese Chicken with house-made mozzarella, tomatoes, basil and balsamic drizzle

Chicken Cordon Bleu with ham and swiss and a creamy cheese sauce

Chicken Marsala rice-floured, sauteed with butter, mushrooms and Marsala wine

Blackened Chicken Breast with a pineapple mango salsa

Oven Roasted Turkey with stuffing, pan gravy and cranberry sauce

Roasted Pork Loin with a port wine and pear glaze

Vegetarian Cavatappi Pasta seasonal vegetables, olive oil and parmesan cheese

Creamy Mac & Cheese

Starch Selections

Traditional Mashed Potatoes

Au Gratin Potatoes

Herb Roasted Potatoes

Rice Pilaf

Creamy Risotto (4. pp additional)

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Displayed Hors d' oeuvres

Priced per guest

Artisanal Cheese Display accompanied with fresh fruit, crackers and warm bread 8.

Charcuterie Display Artisan meats, cheeses, nuts, spreads, assorted crackers and toasted breads 11.

Antipasti Platter Italian meats and cheeses roasted red peppers, gourmet olives, pepperoncini, marinated mushrooms, artichoke hearts, pesto tortellini, assorted crackers and toasted bread. 11.

Raspberry Baked Brie in Puff Pastry served with berries, bread and crackers 8.

Fresh Vegetable Crudités served with a creamy ranch dip 6.

Greek Platter Stuffed grape leaves, grilled eggplant, roasted garlic hummus, tabouli, feta cheese, black olives, marinated artichoke hearts, garbanzo beans, roasted red peppers, crackers and toasted bread 12.

Hot Crab & Spinach Dip OR Hot Spinach & Artichoke Dip

Accompanied with toasted flatbread triangles, warm bread and crackers 7./ 9.

Crab & Corn Chowder Station OR New England Clam Chowder Station

Served with oyster crackers 9.

Passed or Displayed Hors d' oeuvres

Priced per 25 pieces

Jumbo Shrimp Cocktail horseradish cocktail sauce and fresh lemon 100.

Coconut Crusted Shrimp sweet chili sauce 80.

Scallops Wrapped in Bacon 100.

Pan-Seared Mini Crab Cakes lemon herb aioli 80.

English Cucumber Slices topped with fresh lobster salad 125.

Seared Rare Tuna with seaweed and wasabi aioli atop a sesame cracker 100.

Stuffed Mushroom Caps spinach, roasted red peppers and goat cheese 60.

Panko Crusted Fried Zucchini spicy chipotle aioli 60.

Fried Mac & Cheese Bites buffalo ranch dipping sauce 60.

Cherry Tomatoes cream cheese herb filling 60.

Tomato Basil Bruschetta on toasted bread, balsamic drizzle 60.

Corn Fritters spicy chipotle aioli dipping sauce 60.

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Hors d' oeuvres continued

Antipasto Skewers grape tomatoes, mozzarella, black olives, salami, fresh basil, balsamic reduction 60.

Baked Fig, Prosciutto & Bleu Cheese Phyllo Cups 60.

Fried Goat Cheese Croquettes raspberry jam dipping sauce 60.

Wild Mushroom & Boursin cheese Tartlets 60.

Goat Cheese & Sundried Tomato Crostini 60.

Baked Brie & Granny Smith Apple Crostini candied pecans, honey drizzle 60.

Fried Mozzarella marinara dipping sauce 60.

Grilled Quesadillas (Chicken or Veggie) creamy salsa dip 75.

General Tso Chicken Bites sweet and spicy glaze 75.

Mini Pulled Pork Sliders with cheddar cheese 85.

Cheeseburger Sliders caramelized onions and gorgonzola cheese 85.

Sliced Rare Beef Tenderloin toasted crostini, horseradish aioli 100.

Pork Dumplings sesame ginger sauce 75.

Petite Swedish Meatballs grape jelly glaze 75.

Beef Satay teriyaki glaze 100.

Chicken Satay spicy peanut dipping sauce 75.

Flatbread Pizza chef's selection of assorted toppings 60.



Plated Dinner Selections

The following dinner selections are priced per person and include: homemade bread with house-made honey pepper butter, tossed garden salad with a balsamic vinaigrette, choice of starch, seasonal vegetable, chef's choice dessert and coffee.

Appetizers

- Jumbo Shrimp Cocktail** horseradish cocktail sauce and fresh lemon (3 pcs.) 12.
- Crab Cake** pan seared with a chipotle aioli 10.
- Pork Dumplings** with a sesame ginger sauce 8.
- Crab & Corn Chowder** 7.
- New England Clam Chowder** 7.
- Chef's Soup** 5.

Salads

- Spinach** Baby spinach, bacon, red onion, mushrooms, egg with a red wine vinaigrette 6.
- Bistro** Field greens, goat cheese, cucumbers, red onion & roasted walnuts with maple vinaigrette 5.
- Caesar** Crisp romaine, aged parmesan, house-made garlic croutons 5.
- Seaweed** with sesame ginger dressing, cucumbers, wasabi aioli 4.
- Wedge** Crisp Romaine, applewood smoked bacon, red onion, tomato, bleu cheese crumbles, ranch dressing 6.
- Garden Salad** with balsamic dressing (included)

Intermezzo-A palate refresher between courses

- Raspberry or Lemon Sorbet with fresh mint 5.

Entrées

Please select two entrees to offer to your guests. A vegetarian entrée may be chosen as a third option.

- Mixed Grille** 4 oz Petite Filet Mignon with demi-glace. Served with your choice of...
Baked Stuffed Lobster Tail 85. * Baked Stuffed Shrimp 75. * Crab Cake, lemon aioli 70.
- 6 oz Filet Mignon** prepared medium rare with demi-glace 60.
- Filet Oscar** 4 oz Petite filet mignon with asparagus, fresh lobster, and béarnaise sauce 85.
- Slow-Roasted Sliced New York Sirloin** peppercorn cognac Dijon cream sauce 50.
- Beef Tenderloin Tips** blue cheese bacon demi-glace 50.
- Broiled Salmon** citrus herb butter 46.
- Sesame-Crusted Salmon** Asian glaze, seaweed and wasabi aioli 48.
- Crab Stuffed Haddock** lemon beurre blanc 50.
- Chicken Cordon Bleu** panko crusted, ham, Swiss, creamy cheese sauce 48.
- Chicken Marsala** rice floured, sauteed with mushrooms, butter and Marsala wine 48.

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Plated Dinner Continued

Chicken Piccata dipped in egg, rice floured, pan seared with lemon, butter, parsley, capers and white wine 48.

Marinated Chicken Breast blueberry chutney 44.

Blackened Chicken pineapple mango salsa 44.

Roasted Pork Loin port wine and pear glaze 44.

Pork Schnitzel Medallions breaded, sauteed, topped with prosciutto, red peppers, bleu cheese and demi-glace 50.

Spinach & Fontina Ravioli with sun-dried tomatoes, roasted red peppers, sauteed kale, black pepper parmesan cream sauce 40.

Portobello Mushroom Spinach, grilled veggies, fresh mozzarella, balsamic reduction 40.

Baked Gnocchi with spinach, artichokes, sun-dried tomatoes, olive oil, white wine, garlic 42.

Hearty Vegetable Cacciatore Portobello mushrooms, red onions. Tomatoes, red peppers, zucchini, kale, fingerling potatoes, white wine 40.

Choice of Starch Please choose one.

Traditional Mashed Potatoes

Sweet Potato Mashed

Au gratin Potatoes

Herb Roasted Potatoes

Rice Pilaf

Creamy Risotto (4pp additional)

Children's Menu

Please choose one of the following to be served to children under 12 attending your event.

Grilled Chicken with starch and vegetable 20.

Grilled Beef Tips with starch and vegetable 25.

Cheeseburger with hand-cut fries 18.

Cheese Quesadilla with hand-cut fries 18.

Creamy Mac & Cheese 18.

Grilled Cheese with hand-cut fries 15.

Cavatappi Pasta with butter or marinara 15.

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Chef 's Dinner Tables

The following items are included with chef's table selections: homemade bread with house-made honey pepper butter, two salad choices, seasonal vegetable, starch choice, coffee and chef's choice dessert.

Buffets are priced per guest and require a minimum of 25 guests.

2 Entrée Chef's Buffet 44.

3 Entrée Chef's Buffet 50.

Salads please choose two of the following salads to accompany your entrees

Tossed Garden Salad with assorted dressings

Bistro Field greens, cucumbers, red onion, goat cheese, roasted walnuts, maple vinaigrette

Spinach Baby spinach, bacon, red onion, mushrooms, egg, red wine vinaigrette

Classic Caesar Salad

Caprese Field greens, house-made mozzarella, tomatoes, and red onion with a balsamic drizzle

Greek Romaine, tomato, red onion, cucumbers, feta, calamata olives, Greek dressing

Chef 's Table Entrees please choose two or three

Beef Tenderloin Tips with a blue cheese bacon demi-glace

Sesame-Crusted Salmon with an Asian glaze, topped seaweed and wasabi aioli

Broiled Salmon with citrus herb butter

Crab Stuffed Haddock with a lemon beurr blanc

Chicken Cordon Bleu stuffed with ham and Swiss with a creamy cheese sauce

Chicken Marsala rice-floured and sauteed with butter, mushrooms and Marsala wine

Chicken Piccata Dipped in egg, rice floured, sauteed with lemon, white wine & capers

Marinated Chicken Breast topped with a sun-dried blueberry compote

Blackened Chicken with pineapple, mango salsa

Caprese Chicken grilled, topped with mozzarella, tomatoes, basil and balsamic drizzle

Oven Roasted Turkey with stuffing, pan gravy and cranberry sauce

Roasted Pork Loin with a port wine and pear glaze

Pork Schnitzel breaded, topped with prosciutto, red peppers and bleu cheese

Baked Ham with pineapple rum raisin sauce

Creamy Mac & Cheese

Baked Gnocchi with spinach, artichokes, sun-dried tomatoes, olive oil, white wine, garlic, parmesan cheese

Starch Selections please choose one

Traditional Mashed Potatoes

Sweet Potato Mashed

Au Gratin Potatoes

Herb Roasted Potatoes

Rice Pilaf

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Themed Dinner Tables

Priced per guest and require a minimum of 25 guests.

Themed dinner tables include a coffee and tea station.

The Italian Table 47.

Garlic Bread

Caprese Salad Field greens, Tomatoes, mozzarella, olive oil, balsamic drizzle

Classic Caesar Salad

Spinach & Fontina Ravioli with creamy Alfredo sauce

Linguine & Meatballs w/ marinara

Chicken Parm **OR** Chicken Marsala **OR** Chicken Piccata

Tiramisu

The Bistro BBQ Table 44.

Corn Bread

Tossed Garden Salad w/ assorted dressings

Potato Salad

Corn on the Cob

Creamy Mac & Cheese

BBQ St. Louis Style Pork Ribs

Bone-in Teriyaki Chicken

Baked Beans

Watermelon

Assorted Cup Cakes

The Slider Table 40.

Potato Salad

Tossed Garden Salad w/ assorted dressings

Slider Buns

BBQ Pulled Pork

Cheese Steak w/ peppers & onions

Grilled Chicken

Cheeseburgers

Potato Tots

Assorted Cookies / Brownies

The Fiesta Table 40.

Mexican Corn Salad

Pork Carnitas

Chicken & Beef Fajitas w/ peppers & onions

Soft tortillas

Salsa, sour cream, guacamole, pickled red cabbage

Seasoned Black Beans

Spanish Rice

Cinnamon Churros w/ fudge dipping sauce



Specialty Dessert Selections

Priced per person

Cookies & Brownies 5.

Assorted Cupcakes 6.

Sweet Assortment of Finger Desserts 10.

Cannoli's, Eclairs, Assorted Dessert Bars, and Fresh Berries

Chocolate Fondue 11.

Fresh Fruit, Pretzels, Marshmallows and Pound Cake

Build You Own Sundae Bar 11.

Vanilla Ice Cream, Hot Fudge and Homemade whipped Cream with an assortment of Toppings

Chocolate Dipped Strawberries 4. each

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Beverages

Non-Alcoholic Beverage Stations

(2 hour service)

Iced tea and Lemonade 4.

Assorted chilled sodas and bottled water 4.

Coffee and Tea Station 3.

Beer

Bottles/cans 4.5 - 6.5 Draught 7 - 7.5 per drink

Cocktails, Mixed Drinks, Martinis

9 - 15 per drink

House Wines by Stone Cellars

8/glass

Pinot Grigio

Chardonnay

Merlot

Cabernet

Specialty Wines

Prosecco, Italy 36 / Toast 5.25 per guest

Delamotte Brut, France 94

Santa Margherita Pinot Grigio, Italy 52

Barone Fini Pinot Grigio 12 / 44

Marques De Caceres Verdejo, Rhuda Spain 9 / 32

The Crossings Sauvignon Blanc, NZ 12 / 44

St Supery Sauvignon Blanc, Napa 62

Chateau De Sancerre, Loire France 67

Joel Gott Unoaked Chardonnay, CA 11 / 40

Hess Chardonnay, Monterey CA 13 / 48

Far Niente Chardonnay, Napa 149

Mer Soleil Chardonnay, Santa Lucia Highlands 58

Castello Del Poggio Moscato, Italy 11 / 40

J. Lohr Bay Mist Riesling, CA 11 / 40

Jean Colombo Rose, France 10 / 36

Miraval Rose, France 45

Angeline Pinot Noir, CA 11 / 40

King Estate Pinot Noir, Oregon 66

Flowers Pinot Noir, Sonoma CA 139

Masciarelli Montepulciano, Italy 11 / 40

Donna Paula Malbec, Argentina 14 / 52

Cline Cashmere Red Blend, CA 14 / 52

Duckhorn Merlot, Napa 122

Cypress Cabernet, CA 9 / 32

Josh Cellars Cabernet, CA 13 / 48

Whitehall Lane Cabernet, Napa 115

Earthquake Zinfandel, Lodi CA 59

Canvasback Cabernet (By Duckhorn), WA

Viberti Barolo Buon Padre, Italy 102

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