



## 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 9% 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 Rob stands ready to accommodate any special dietary requests.

### Food and Beverage Services

All food and beverage items must be provided by Six Burner Bistro, with the exception of a 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 table cloths.

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 9.

### The Executive Continental

Assorted muffins, pastries, breakfast breads, fruit salad and chilled fruit juices 11.

### 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 18.

## Breakfast Enhancements

(Add to any of the above)  
Priced per guest

Assorted Yogurts 2.  
Croissants 2.  
English Muffins 2.  
Bagels with cream cheese 3.  
Assorted cold cereal and granola 2.  
Hard Boiled Egg 2.



## 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 5.

### **Snack Attack**

Nuts, Pretzels, Chips, Granola Bars and Candy Bars 8.

### **The Healthy Snack**

Granola, Yogurt, Whole Fruit and Trail Mix 7.

### **Cheese Display**

Assorted Cheeses accompanied with fresh fruit, crackers and warm bread 4.

### **Fresh Vegetable Crudités**

Served with a creamy Ranch dip 3.

### **Sliced Fresh Fruit Display**

Assorted fresh fruit, accompanied by Grapes and Berries 6.

If you would like to add a bottled soda and water station to the above breaks, please add 2. Per person.



## Bag Lunch

All bagged lunches are individually packed and ready to go!  
Priced per guest 14.

### Sandwich Choices:

**Fresh Roasted Turkey BLT** with mayo on a homemade roll

**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 a homemade roll

### Dessert Choices:

**Oatmeal Chocolate Chip Cookie**  
**Brownie**

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



## Plated Lunch (available between 11am and 3pm)

The following lunch selections are priced per guest 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.

### Salads

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

**Spinach** Baby spinach, bacon, red onion, mushrooms and egg with a red wine vinaigrette 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 3.

**Seaweed** with a 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.

**Filet Mignon** prepared medium rare with béarnaise and demi-glace 30.

**Sesame-Crusted Salmon** Asian glazed and topped with seaweed and wasabi aioli 24.

**Crab Stuffed Haddock** with a lemon burblanc 25.

**Roast Pork Loin** with a port wine and pear glaze 20.

**Marinated Chicken Breast** topped with a sun-dried blueberry chutney 20.

**Portobello Mushroom** with spinach, grilled veggies and fresh mozzarella with a balsamic reduction 18.

### Choice of Starch Please choose one

Traditional Mashed Potatoes

Au Gratin Potatoes

Herb Roasted Potatoes

Seasoned Brown Rice

### Lighter Fare

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

**Grilled Chicken Caesar Salad** 15.

**Salmon Caesar Salad** 17.

**Grilled Steak Salad** Field greens, fresh tomato, red onion and house-made garlic croutons with medium rare sirloin and a bleu cheese vinaigrette 17.

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## Assorted Sandwich Table (avail between 11 & 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 18.

### Salad Choices

**Tossed Garden Salad** w/assorted dressing

**Caesar Salad**

**Potato Salad**

**Pasta Salad** chef's whim

### Assorted Gourmet Sandwich Platters

**Chicken Caesar Wrap**

**Fresh Roasted Turkey BLT** with mayo on a homemade roll

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

**Caprese** with house-made mozzarella, tomato and lettuce with a balsamic drizzle

All sandwiches are accompanied by potato chips and pickles.

### Add soup

(priced per person)

**Tomato Bisque 3.**

**Chicken Noodle 3.**

**Cheeseburger Chowder 3.**

**New England Clam Chowder 4.**

**Crab & Corn Chowder 4.**

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## Chef's Lunch Table (available between 11 & 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, 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 24.**

**3 Entrée Chef's Buffet 28.**

### Salads

**Tossed Garden Salad** with assorted dressings

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

**Spinach Salad** baby spinach, bacon, red onion, mushrooms, egg, red wine vinaigrette

**Classic Caesar Salad**

**Potato Salad**

**Pasta 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 burblanc

**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

**Marinated Chicken Breast** with a sun-dried blueberry chutney

**Oven Roasted Turkey** with stuffing, pan gravy and cranberry sauce

**Roasted Pork Loin** with a port wine and pear glaze

**Creamy Mac & Cheese**

### Starch Selections

**Traditional Mashed Potatoes**

**Au Gratin Potatoes**

**Herb Roasted Potatoes**

**Seasoned Brown Rice**

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## Displayed Hors d'oeuvres

Priced per guest

### **Domestic and Imported Cheese Display**

Assorted cheeses accompanied with fresh fruit, crackers and warm bread 4.

### **Charcuterie Display**

Artisan meats, cheeses, nuts, spreads, crackers and house-made bread 8.

**Raspberry Baked Brie in puff pastry**, served with fruit, bread and crackers 5.

### **Fresh Vegetable Crudités**

Served with a creamy ranch dip 3.

### **Greek Platter**

Stuffed grape leaves, baba ganoush, roasted garlic hummus, tabouli, feta cheese, black olives, marinated artichoke hearts and roasted red peppers, served with assorted crackers and toasted breads 7.

### **Hot Crab & Spinach Dip or Hot Spinach & Artichoke Dip**

Accompanied with toasted flatbread triangles, warm bread and crackers 4.

### **Crab & Corn Chowder Station**

Served with oyster crackers 5.

## Passed or Displayed Hors d'oeuvres

Priced per 25 pieces

**Jumbo Shrimp Cocktail** horseradish cocktail sauce and fresh lemon 75.

**Scallops Wrapped in Bacon** 75.

**Mini Crab Cakes** pan seared with a lemon herb aioli 50.

**English Cucumber Slices** topped with fresh lobster salad 75.

**Seared Rare Tuna** with seaweed and wasabi aioli atop a sesame cracker 75.

**Stuffed Mushroom Caps** with spinach, roasted red peppers and goat cheese 40.

**Mushroom & Artichoke Ragout** w/ red peppers & bleu cheese, served with bread 40.

**Fried Avocado Slices** with a jalapeno cheddar dipping sauce 40.

**Cherry Tomatoes** with a cream cheese herb filling 40.

**Tomato Basil Bruschetta** on toasted homemade bread with a balsamic drizzle 40.

**Corn Fritters** with a chipotle aioli dipping sauce 40.

**Fried Goat Cheese Croquettes** with a raspberry dipping sauce 40.

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## **Hors d' oeuvres** continued

**Fried House-Made Mozzarella** with a marinara dipping sauce 50.

**Grilled Quesadillas** (Chicken or Veggie) with a creamy salsa dip 40.

**General Tso Chicken Bites** with a sweet and spicy glaze 40.

**Mini Pulled Pork Sliders** with cheddar cheese 50.

**Cheese Burger Sliders** with caramelized onions and gorgonzola cheese 50.

**Sliced Rare Beef Tenderloin** on a toasted crostini with Boursin spread 50.

**Pork Dumplings** with a sesame ginger sauce 50.

**Beef Satay** with a spicy dipping sauce 60.

**Flatbread Pizza** with chef's selection of assorted toppings 40.



## 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.) 9.
- Crab Cake** pan seared with a chipotle aioli 7.
- Pork Dumplings** with a sesame ginger sauce 5.
- Crab & Corn Chowder** 5.
- New England Clam Chowder** 5.
- Chef's Soup** 4.

### Salads

- Caprese** Field greens, house-made mozzarella, tomatoes and red onion drizzled with a balsamic reduction 5.
- Spinach** Baby spinach, bacon, red onion, mushrooms and egg with a red wine vinaigrette 5.
- Bistro** Field greens, goat cheese, cucumbers, red onion & roasted walnuts with maple vinaigrette 4.
- Caesar** Crisp romaine, aged parmesan, house-made garlic croutons 3.
- Seaweed** with a sesame ginger dressing, cucumbers and wasabi aioli 3.
- Garden Salad** with a balsamic vinaigrette (included).

### Intermezzo-A palate refresher between courses

- Raspberry or Lemon Sorbet with fresh mint 3.

### Entrées

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

- Mixed Grille** Petite Filet Mignon served with your choice of...
- Baked Stuffed Lobster Tail 65. \* Baked Stuffed Shrimp 55. \* Crab Cake with a chipotle aioli 50.
- Filet Mignon** prepared medium rare with béarnaise and demi-glacé 45.
- Filet Oscar** Petite filet mignon with asparagus, fresh lobster and béarnaise sauce 55.
- Slow-Roasted Sliced New York Sirloin** with a peppercorn cognac Dijon cream sauce 38.
- Beef Tenderloin Tips** with a blue cheese bacon demi-glacé 36.
- K-Bobs Shrimp 33. \* Beef 33. \* Chicken 30. \* Veggie 28.
- Sesame-Crusted Salmon** with an Asian glaze, topped with seaweed and wasabi aioli 36.
- Crab Stuffed Haddock** with a lemon burblanc 37.
- Chicken Cordon Bleu** stuffed with ham and Swiss with a creamy cheese sauce 33.
- Chicken Marsala** rice floured and sauteed with mushrooms, butter and Marsala wine 32.

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## **Plated Dinner** Continued

**Chicken Piccata** dipped in egg, rice floured and pan seared with lemon, butter, parsley, capers and white wine 32.

**Marinated Chicken Breast** topped with a sun-dried blueberry chutney 29.

**Roasted Pork Loin** with a port wine and pear glaze 29.

**Pork Schnitzel Medallions** breaded, sauteed and topped with prosciutto, red peppers, bleu cheese and demi-glaze 38.

**Spinach & Fontina Ravioli** with sun-dried tomatoes, roasted red peppers and sauteed kale with a black pepper parmesan cream sauce 27.

**Portobello Mushroom Spinach**, grilled veggies and fresh mozzarella with a balsamic reduction 27.

**Baked Gnocchi** with spinach, artichokes, sun-dried tomatoes, olive oil, white wine and garlic 28.

**Choice of Starch** Please choose one

Traditional Mashed Potatoes \* Au gratin Potatoes \* Herb Roasted Potatoes \* Seasoned Brown Rice

## 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 10.

**Cheese Burger** with hand-cut fries 10.

**Cheese Quesadilla** with hand-cut fries 10.

**Creamy Mac & Cheese** 10.

**Grilled Cheese** with hand-cut fries 10.

**Cavatappi Pasta** with marinara 10.



## 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 36.**

**3 Entrée Chef's Buffet 40.**

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

**Tossed Garden Salad** with assorted dressings

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

**Spinach Salad** 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

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

**Crab Stuffed Haddock** with a lemon burblanc

**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

**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

**Creamy Mac & Cheese**

**Baked Gnocchi** with spinach, artichokes, sun-dried tomatoes, olive oil, white wine and garlic

Starch Selections please choose one

**Traditional Mashed Potatoes**

**Au Gratin Potatoes**

**Herb Roasted Potatoes**

**Seasoned Brown Rice**

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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 37.**

#### **Garlic Bread**

**Caprese Salad** Field greens, Tomatoes, mozzarella, onions & balsamic drizzle

#### **Classic Caesar Salad**

**Spinach & Fontina Ravioli** in a creamy Alfredo sauce

**Chicken Parmesan OR Chicken Marsala**

**Homemade Meatballs** in a spicy marinara sauce

**Tiramisu**

### **The Bistro BBQ Table 30.**

**Corn Bread**

**Tossed Garden Salad**

**Potato Salad**

**Corn on the Cob**

**Creamy Mac & Cheese**

**BBQ St. Louis Style Pork Ribs**

**Bone-in BBQ Chicken**

**Watermelon**

**Assorted Cookies & Brownies**

### **The Slider Table 32.**

**Potato Salad**

**Tossed Garden Salad**

**Slider Buns**

**Pulled Pork**

**Cheese Steak**

**Grilled Chicken**

**Pan Seared Crab Cakes**

**Cheese Burgers**

**Potato Tots**

**Assorted Cookies & Brownies**



## Specialty Dessert Selections

Priced per person

**Cookies & Brownies 5.**

**Assorted Cupcakes 5.**

**Sweet Assortment of Finger Desserts 7.**

Cannolis, Eclairs, Dessert Bars, Petit Fours and Fresh Berries

**Chocolate Fondue 8.**

Fresh Fruit, Pretzels, Marshmallows and Pound Cake

**Build Your Own Sundae Bar 8.**

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

**Chocolate Dipped Strawberries 3. each**



# Beverages

## Non Alcoholic Beverage Stations

(2 hour service)

Iced Tea and Lemonade 3.

Assorted chilled sodas and bottled water 3.

Coffee and Tea Station 2.

Bottomless Beverage Station (8 hour service) 7.

Freshly Brewed coffee, tea, assorted Sodas and a selection of Chilled Juices  
(Juices are offered in the morning only)

## House Wines by Robert Mondavi

6.50 glass / 24. bottle

Pinot Grigio  
Sauvignon Blanc  
Chardonnay

Merlot  
Cabernet  
Pinot Noir

## Specialty Wines

Prosecco, Italy 27

Moet & Chandon Imperial, France 80

Beringer White Zinfandel, CA 6 / 22

Mezzacorona Pinot Grigio, Italy 6.75 / 26

Villa Maria Sauv. Blanc, New Zealand 9 / 32

Ferrari-Carano Fume Blanc, Sonoma 42

Loosen Bros Dr. "L" Riesling, Germany 8.5/32

Villa Sparina Gavi, Italy 10/39

Kendall Jackson Chardonnay, CA 8 / 30

Butter Chardonnay, Sonoma 11 / 43

Stags Leap Chardonnay "Karia", Napa 70.

Markwest Pinot Noir, CA 8/30

Angeline Pinot Noir Reserve, CA 38

MacMurry Pinot Noir, Central Coast 12 / 47

Ravenswood Merlot, CA 7 / 27

Franciscan Merlot, Napa 46

Rosemont Diamond Shiraz, Australia 7/27

Menage a Trois, Red Table Wine, CA 8/30

Donna Paula Malbec, Argentina 8.75 / 34

Cline Cashmere, CA 10.5 / 42

Rocca delle Macie Chianti Classico 8.75 / 34

Gnarly Head Old Vine Zinfandel, Lodi 7.75/30

Cline Ancient Vines Red Zinfandel, CA 40

Trinchero Main Street Cabernet, Napa 7.25/28

Chateau St. Michelle Cabernet, WA 9.75 / 38

J. Lohr Cabernet, Seven Oaks, Paso Robles 45

Ghost Pines Cabernet, North Coast, CA 50

Paraduxx Red Duckhorn, Napa 95

Stags Leap Artemis Cabernet, Napa 100

Beringer Knights Cabernet, CA 75

Silverado Cabernet, Napa 110

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