



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 7 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.

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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 10.

The Executive Continental

Assorted muffins, pastries, breakfast breads, fruit salad and chilled fruit juices 12.

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 24.

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.

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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 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 15.

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.

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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 35.

Sesame-Crusted Salmon Asian glazed and topped with seaweed and wasabi aioli 26.

Crab Stuffed Haddock with a lemon bur blanc 27.

Roast Pork Loin with a port wine and pear glaze 22.

Marinated Chicken Breast topped with a sun-dried blueberry chutney 22.

Blackened Chicken with pineapple mango salsa 22.

Portobello Mushroom with spinach, grilled veggies and fresh mozzarella with a balsamic reduction 19.

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 16.

Shrimp Caesar Salad 18.

Grilled Steak Salad Field greens, fresh tomato, red onion and house-made garlic croutons with medium rare sirloin and a bleu cheese vinaigrette 18.

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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 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 4.

New England Clam Chowder 5.

Crab & Corn Chowder 5.

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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 28.

3 Entrée Chef's Buffet 32.

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

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 bur 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

Seasoned Brown Rice

Creamy Risotto (3pp additional)



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 8.

Hot Crab & Spinach Dip or Hot Spinach & Artichoke Dip

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

Crab & Corn Chowder Station or New England Clam Chowder Station

Served with oyster crackers 6.

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.

Buffalo Cauliflower Bites with ranch dipping sauce 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 jam 40.

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Hors d' oeuvres continued

Antipasto Skewers grape tomatoes, mozzarella, black olives, salami, fresh basil, balsamic reduction. 50.

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.

Cheeseburger Sliders with caramelized onions and gorgonzola cheese 50.

Sliced Rare Beef Tenderloin on a toasted crostini with horseradish aioli 50.

Pork Dumplings with a sesame ginger sauce 50.

Beef Satay with a teriyaki glaze 60.

Chicken Satay spicy peanut 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

- Kale** Baby kale, roasted butternut squash, poached apples, raisins, toasted pumpkins seeds, bleu cheese, pomegranate ginger vinaigrette 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-glace 47.
- 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 40.
- Beef Tenderloin Tips** with a blue cheese bacon demi-glace 37.
- Salmon** Simply lemon butter baked 35.
- Sesame-Crusted Salmon** with an Asian glaze, topped with seaweed and wasabi aioli 37.
- Crab Stuffed Haddock** with a lemon bur blanc 38.
- Chicken Cordon Bleu** stuffed with ham and Swiss with a creamy cheese sauce 35.
- Chicken Marsala** rice floured and sauteed with mushrooms, butter and Marsala wine 33.

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Plated Dinner Continued

Tuaca Chicken Rice floured, sautéed with poached apples, Brie cheese, pecans, tuaca cream sauce 33.
Chicken Piccata dipped in egg, rice floured and pan seared with lemon, butter, parsley, capers and white wine 33.

Marinated Chicken Breast topped with a sun-dried blueberry chutney 30.

Blackened Chicken with a pineapple mango salsa 30.

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

Pork Schnitzel Medallions breaded, sauteed and topped with prosciutto, red peppers, bleu cheese and demi-glace 39.

Spinach & Fontina Ravioli with sun-dried tomatoes, roasted red peppers and sauteed kale with a black pepper parmesan cream sauce 28.

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 29.

Hearty Vegetable Cacciatore Portobello mushrooms, red onions. Tomatoes, red peppers, zucchini, kale, fingerling potatoes and white wine 29.

Choice of Starch Please choose one

Traditional Mashed Potatoes

Au gratin Potatoes

Herb Roasted Potatoes

Seasoned Brown Rice

Creamy Risotto (3pp 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 12.

Cheeseburger with hand-cut fries 12.

Cheese Quesadilla with hand-cut fries 12.

Creamy Mac & Cheese 12.

Grilled Cheese with hand-cut fries 12.

Cavatappi Pasta with marinara 12.



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 bur blanc

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

Chicken Marsala rice-floured, 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

Homemade Meatballs with linguini

w/ spicy marinara sauce

Chicken Marsala, Chicken Parm Or Chicken Piccata

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

Baked Beans

Watermelon

Assorted Cup Cakes

The Slider Table 32.

Potato Salad

Tossed Garden Salad

Slider Buns

Pulled Pork

Cheese Steak

Grilled Chicken

Pan Seared Crab Cakes

Cheeseburgers

Potato Tots

Assorted Cookies/Brownies

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Specialty Dessert Selections

Priced per person

Cookies & Brownies 5.

Assorted Cupcakes 5.

Sweet Assortment of Finger Desserts 7.

Cream Puffs, Eclairs, Dessert Bars, Petit Fours and Fresh Berries

Chocolate Fondue 8.

Fresh Fruit, Pretzels, Marshmallows and Pound Cake

Build You Own Sundae Bar 8.

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

Chocolate Dipped Strawberries 3. each

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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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