



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.

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 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.



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 12.

The Executive Continental

Assorted muffins, pastries, breakfast breads, fruit salad and chilled fruit juices 14.

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 26.

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 6.

Snack Attack

Nuts, Pretzels, Chips, Granola Bars and Candy Bars 9.

The Healthy Snack

Granola, Yogurt, Whole Fruit and Trail Mix 8.

Artisanal Cheese Display

Assorted Cheeses accompanied with fresh fruit, crackers, and warm bread 6.

Fresh Vegetable Crudités

Served with a creamy Ranch dip 4.

Sliced Fresh Fruit Display

Assorted fresh fruit, accompanied by grapes and berries with vanilla yogurt for dipping. 7.

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 17.

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 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-glaze 38.

Sesame-Crusted Salmon Asian glazed and topped with seaweed and wasabi aioli 27.

Crab Stuffed Haddock with a lemon beurre blanc 27.

Roast Pork Loin with a port wine and pear glaze 24.

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

Blackened Chicken with pineapple mango salsa 23.

Portobello Mushroom with spinach, grilled veggies and fresh mozzarella with a balsamic reduction 20.

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 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 22.

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 house-made 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 reductions

All sandwiches are accompanied by potato chips and pickles.

Add soup

(priced per person)

Tomato Bisque 4.

Chicken Noodle 4.

Cheeseburger Chowder 5.

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 30.

3 Entrée Chef's Buffet 36.

Salads

Tossed Garden Salad with assorted dressings

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

Caprese Salad

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)



Displayed Hors d' oeuvres

Priced per guest

Artisanal Cheese Display accompanied with fresh fruit, crackers and warm bread 5.

Charcuterie Display Artisan meats, cheeses, nuts, spreads, assorted crackers and toasted breads 10.

Antipasti Platter Italian meats and cheeses, roasted red peppers, gourmet olives, pepperoncini, marinated mushrooms, artichoke hearts, pesto tortellini, assorted crackers and toasted bread. 10.

Raspberry Baked Brie in Puff Pastry served with berries, bread and crackers 7.

Fresh Vegetable Crudités served with a creamy ranch dip 4.

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 breads 10.

Hot Crab & Spinach Dip OR Hot Spinach & Artichoke Dip

Accompanied with toasted flatbread triangles, warm bread and crackers 5.

Crab & Corn Chowder Station OR New England Clam Chowder Station

Served with oyster crackers 8.

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 75.

Scallops Wrapped in Bacon 100.

Mini Crab Cakes pan seared with a lemon herb aioli 75.

English Cucumber Slices topped with fresh lobster salad 100.

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

Stuffed Mushroom Caps with spinach, roasted red peppers and goat cheese 50.

Panko Crusted Fried Zucchini with chipotle aioli 50.

Fried Mac & Cheese Bites with a buffalo ranch dipping sauce 50.

Cherry Tomatoes with a cream cheese herb filling 50.

Tomato Basil Bruschetta on toasted homemade bread with a balsamic drizzle 50.

Corn Fritters with a chipotle aioli dipping sauce 50.

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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 50.

Fried Goat Cheese Croquettes with raspberry jam 50.

Wild Mushroom & Boursin cheese Tartlets 50.

Goat Cheese & Sundried Tomato Crostini 50.

Baked Brie & Granny Smith Apple Crostini w/ candied pecans, honey drizzle 50.

Fried Mozzarella with a marinara dipping sauce 50.

Grilled Quesadillas (Chicken or Veggie) with a creamy salsa dip 50.

General Tso Chicken Bites with a sweet and spicy glaze 50.

Mini Pulled Pork Sliders with cheddar cheese 75.

Cheeseburger Sliders with caramelized onions and gorgonzola cheese 75.

Sliced Rare Beef Tenderloin on a toasted crostini with horseradish aioli 75.

Pork Dumplings with a sesame ginger sauce 50.

Petite Swedish Meatballs w/ grape jelly glaze 50.

Beef Satay with a teriyaki glaze 75.

Chicken Satay spicy peanut dipping sauce 60.

Flatbread Pizza with chef's selection of assorted toppings 50.



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 9.
- Pork Dumplings** with a sesame ginger sauce 7.
- Crab & Corn Chowder** 7.
- New England Clam Chowder** 7.
- Chef's Soup** 5.

Salads

- Harvest** Mixed greens, roasted butternut squash, granny smith apples, craisins, candied pecans, bleu cheese, pomegranate vinaigrette 6.
- 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 a sesame ginger dressing, cucumbers, wasabi aioli 4.
- Garden Salad** with a balsamic vinaigrette (included).
- Wedge** Crisp Romaine, applewood smoked bacon, red onion, tomato, bleu cheese crumbles, ranch dressing 6.

Intermezzo-A palate refresher between courses

- Raspberry or Lemon Sorbet with fresh mint 4.

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 75. * Baked Stuffed Shrimp 65. * Crab Cake with a chipotle aioli 55.
- Filet Mignon** prepared medium rare with béarnaise and demi-glace 50.
- Filet Oscar** Petite filet mignon with asparagus, fresh lobster and béarnaise sauce 75.
- Slow-Roasted Sliced New York Sirloin** with a peppercorn cognac Dijon cream sauce 42.
- Beef Tenderloin Tips** with a blue cheese bacon demi-glace 38.
- Broiled Salmon** Citrus herb butter 38.
- Sesame-Crusted Salmon** with an Asian glaze, topped with seaweed and wasabi aioli 39.
- Crab Stuffed Haddock** with a lemon beurr blanc 40.
- Chicken Cordon Bleu** stuffed with ham and Swiss with a creamy cheese sauce 37.
- Chicken Marsala** rice floured and sauteed with mushrooms, butter and Marsala wine 35.

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Plated Dinner Continued

Tuaca Chicken Rice floured, sautéed with poached apples, Brie cheese, pecans, tuaca cream sauce 36.
Chicken Piccata dipped in egg, rice floured and pan seared with lemon, butter, parsley, capers and white wine 36.

Marinated Chicken Breast topped with a blueberry chutney 32.

Blackened Chicken with a pineapple mango salsa 32.

Roasted Pork Loin with a port wine and pear glaze 32.

Pork Schnitzel Medallions breaded, sautéed and topped with prosciutto, red peppers, bleu cheese and demi-glace 42.

Spinach & Fontina Ravioli with sun-dried tomatoes, roasted red peppers and sautéed kale with a black pepper parmesan cream sauce 30.

Portobello Mushroom Spinach, grilled veggies and fresh mozzarella with a balsamic reduction 30.

Baked Gnocchi with spinach, artichokes, sun-dried tomatoes, olive oil, white wine and garlic 32.

Hearty Vegetable Cacciatore Portobello mushrooms, red onions. Tomatoes, red peppers, zucchini, kale, fingerling potatoes and white wine 32.

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 18.

Petite Filet with starch and vegetable 22.

Cheeseburger with hand-cut fries 15.

Cheese Quesadilla with hand-cut fries 15.

Creamy Mac & Cheese 15.

Grilled Cheese with hand-cut fries 15.

Cavatappi Pasta with 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 38.

3 Entrée Chef's Buffet 44.

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 40.

Garlic Bread

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

Classic Caesar Salad

Chicken Parmesan OR

Chicken Marsala

Spinach & Fontina Ravioli in a creamy Alfredo sauce

Meatballs with linguini in a spicy marinara sauce

Tiramisu

The Bistro BBQ Table 35.

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 35.

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 6.

Sweet Assortment of Finger Desserts 9.

Cannoli's, Eclairs, Dessert Bars, Petit Fours and Fresh Berries

Chocolate Fondue 10.

Fresh Fruit, Pretzels, Marshmallows and Pound Cake

Build You Own Sundae Bar 10.

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.

Bottomless Beverage Station (8 hour

Service) Freshly brewed coffee, tea, assorted sodas and chilled juices. 8

House Wines by Woodbridge

7.glass/26.bottle

Pinot Grigio
Sauvignon Blanc
Chardonnay

Merlot
Cabernet
Pinot Noir

Specialty Wines

Prosecco, Italy 27

Moët & Chandon Imperial, France 80

Beringer White Zinfandel, CA 6 / 22

Mezzacorona Pinot Grigio, Italy 7 / 26

Villa Maria Sauv. Blanc, New Zealand 9.5 / 36

White Haven Sauv. Blanc, New Zealand 11 / 43

Honig Sauvignon Blanc, Napa 50.

Loosen Bros Dr. "L" Riesling, Germany 9 / 33

Banfi Gavi, Italy 10 / 39

Kendall Jackson Chardonnay, CA 8.5 / 34

Butter Chardonnay, Sonoma 11 / 43

Stags Leap Chardonnay "Karia", Napa 70.

Noble Vines Pinot Noir, Monterey 8.5 / 32

Angeline Pinot Noir Reserve, CA 40

MacMurry Pinot Noir, Central Coast 12 / 47

Ravenswood Merlot, CA 7 / 27

Sterling Merlot, Napa 54

Greg Norman Shiraz, Australia 38

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

Donna Paula Malbec, Argentina 9.75 / 37

Cline Cashmere, CA 42

Rocca delle Macie Chianti Classico 8.75 / 34

Gnarly Head Old Vine Zinfandel, Lodi 30

Cline Ancient Vines Red Zinfandel, CA 40

Irony Cabernet, N. Coast, CA 9.25 / 34

Chateau St. Michelle Cabernet, WA 9.75 / 38

J. Lohr Cabernet, Seven Oaks, Paso Robles 45

Ghost Pines Cabernet, North Coast, CA 52

Josh Reserve Cabernet, North Coast, CA 52

Stags Leap Artemis Cabernet, Napa 120

Beringer Knights Cabernet, CA 75.