



SMITH / JONES WEDDING WELCOME PARTY

Name: Beth Smith

Phone: 603 123 4567

Date: **Friday, June 6, 2025**

Bar options: **OPEN BAR**

No. of guests: **60 at 7:30, 40 additional at 9:30**

Special Notes: *The dining rooms will be empty for you to set up gift bag station at your convenience. We will keep the buffet stocked and refreshed for 9:30 – 10:30, though some items will run out*

Prices do not include:

8.5% NH Meals Tax, 20% Gratuity, 3% c.c. transaction fee

HORS D'OEUVRES STATION 7:30

DEPOSIT RECEIVED - MINIMUM SPEND REQUIREMENT MET

BALSAMIC MARINATED GRILLED VEGETABLES (VEGAN)

VINE RIPENED TOMATOES (VEGAN)

Roasted Garlic Cloves, Fresh Basil, E.V.O.O., Sea Salt

FRESH MOZZARELLA

Roasted Garlic Cloves, Fresh Basil, E.V.O.O., Sea Salt

AHI TUNA TWO WAYS

Sesame Seared & Tuna Poke

MAINE CRAB CAKES

SPRING ROLLS

KOREAN STICKY RIBS

MARINATED TOFU SKEWERS (VEGAN)

Thai Marinated, chopped peanuts, fresh cilantro

CHICKEN SKEWERS

Thai Marinated, No Curry, Peanut Dipping Sauce

DESSERT STATION

Sliced Chocolate Cake & Strawberry cake cups

SOFT DRINKS

HORS D'OEUVRES STATION 9:30

ASSORTED FLATBREADS

PLUS REFRESHED / REMAINING ITEMS FROM 7:30

SOFT DRINKS

creative american cooking

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SMITH / JONES WEDDING REHEARSAL DINNER

Name: Jane Jones Phone: 617 123 4567
Date: Friday, July 18, 2025 No. of seats: 32 (3 are Children)
Arrival time: 5pm Bar: Open
Prices do not include 8.5% NH Meals Tax and 20% Gratuity,
3% c.c. transaction fee

APPETIZER STATION

SPRING ROLLS

Grilled chicken, julienne vegetables, crispy wonton, ginger soy and Thai peanut dipping sauces

SHRIMP COCKTAIL

Spice boiled 16/20 count shrimp with fresh lemon and cocktail sauce

TOMATO BRUSCHETTA

Tomatoes, garlic toast, fresh mozzarella, roasted garlic, fresh basil. evoo, sweet balsamic drizzle

SALAD COURSE

AUTUMN SALAD GF

Baby greens, roasted squash, craisins, walnuts, onion, goat cheese, roasted shallot vinaigrette

CHOICE OF ENTREE

BUTTERNUT SQUASH RAVIOLIS

Mashed butternut, roasted delicata, wilted fresh spinach, vodka, cream, butter, pumpkin seeds, goat cheese crumbles, pickled red onion

ADD-ON IF YOU LIKE! CHICKEN - SHRIMP (4) - SALMON - STEAK

CHICKEN CACCIATORE

All-natural Bell and Evans boneless chicken thighs, roasted peppers, onions and mushrooms, fresh rosemary, marinara, house ricotta, rigatoni

ATLANTIC SALMON GF

Seared fresh salmon, yukon gold mash, lemon beurre blanc, pickled cucumber, capers

STEAK TIPS* GF

Grilled medium rare to medium, mashed potato, pickled red onion, port wine reduction

DESSERT COURSE

STRAWBERRY SHORTCAKE CUPS

Marinated fresh berries, shortcake pieces, fresh whipped cream

Before placing your order, please inform your server if a person in your party has a food allergy.

GF = products made without gluten, please advise your server of allergy to avoid cross contamination

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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SMITH / JONES WEDDING
REHEARSAL DINNER

Name: Paul Jones Phone: 401 123 4567
Date: Friday, June 13, 2025 No. of seats: 40
Arrival time: 4:00pm Bar: Open – beer & wine w/ custom menu
Prices do not include 8.5% NH Meals Tax and 20% Gratuity,
3% c.c. transaction fee

APPETIZERS STATION

FIG & BLUE CHEESE FLATBREAD

Brandied black mission figs, caramelized onion, blue cheese crumbles, julienne apple

PROSCIUTTO WRAPPED ASPARAGUS

Fresh local asparagus, oven roasted tomato aioli dipping sauce

SHRIMP COCKTAIL

21/25 count, herb and spice boiled, fresh lemon and cocktail sauce

SPRING ROLLS

Julienned fresh vegetables & grilled chicken, crispy wonton, thai peanut and ginger soy dipping sauces

SALAD

GARDEN GREENS SALAD

Owen's Farm greens, Holderness, NH, carrot, red onion, cucumber, grape tomato, shallot vinaigrette

CHOICE OF ENTREE

EGGPLANT PARMESAN

Egg battered fried eggplant, house marinara, parmesan, asiago, mozzarella, pasta

SHRIMP RISOTTO

Three seared U-12 shrimp, crisp pancetta, garlic, shallots, sweet peas, creamy asiago risotto, marinated oven dried tomato

CHICKEN FLORENTINE

Egg battered all-natural chicken breast, wilted spinach, Swiss Emmental, basmati rice, lemon butter

STEAK TIPS*

Garlic and parsley marinated, grilled medium rare to medium, yukon gold mash, pickled red onion, port wine reduction

DESSERT

CHOCOLATE MOUSSE

Fresh strawberry, whipped cream

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SMITH / JONES FAREWELL BRUNCH

Name: Karen Jones

Phone: 508 123 4567

Date: **Sunday, May 4, 2025**

No. of guests: **65**

Brunch Time: **8:30am-noon**

Bar options: **NONE**

Prices do not include 20% gratuity, 8.5% NH Meals tax,
3% credit card transaction fee

BRUNCH BUFFET

ASSORTED PASTRIES

AVOCADO TOAST

Garlic ciabatta toast, smashed avocado, pico de gallo, fresh cilantro

SMOKED SALMON TOAST

Garlic ciabatta toast, Ducktrap River of Maine smoked salmon, whipped lemon dill chevre, arugula, pickled red onion

NORTH COUNTRY SMOKEHOUSE BACON & SAUSAGE

VEGETABLE & CHEESE FRITTATAS

HOME FRIES

FRESH FRUIT

Melons, pineapple, strawberries, grapes

ROASTED PORK LOIN

DuBreton all-natural pork loin, maple dijon cured, sliced thin

GRILLED VEGETABLE PLATTER

Balsamic marinated asparagus, zucchini, summer squash, red bell pepper

GARDEN SALAD

Fresh picked Owen's farm greens, Holderness, NH.

Grilled shrimp and chicken on the side



SMITH / JONES FAREWELL BRUNCH

Name: Megan Jones

Phone: 816 123 4567

Date: **Sunday, October 19, 2025**

No. of guests: **70**

Brunch Time: **8:30am-noon**

Bar options: **OPEN**

Prices do not include 20% gratuity, 8.5% NH Meals tax,
3% credit card transaction fee

BRUNCH BUFFET

ASSORTED PASTRIES

AVOCADO TOAST

Garlic ciabatta toast, smashed avocado, pico de gallo, fresh cilantro

SMOKED SALMON TOAST

Garlic ciabatta toast, Ducktrap River of Maine smoked salmon, whipped lemon dill chevre, arugula, pickled red onion

NORTH COUNTRY SMOKEHOUSE BACON & SAUSAGE

VEGETABLE & CHEESE FRITTATA

HOME FRIES

FRESH FRUIT

Melons, pineapple, strawberries, grapes

ROASTED PORK LOIN

DuBreton all-natural pork loin, maple dijon cured, sliced thin

GRILLED VEGETABLE PLATTER

Balsamic marinated asparagus, zucchini, summer squash, red bell pepper

GARDEN SALAD

Little Leaf Farms greens, cucumber, radish, carrot, red onion, grape tomato, vinaigrette.
Grilled shrimp and chicken on the side

COFFEE, JUICE AND SOFT DRINKS



BUILD YOUR OWN APPETIZER STATION

30 Person Minimum

Priced Per Person or Per Piece and based upon
three dishes served

VEGETABLES & HUMMUS

carrots, celery, bell pepper, broccoli, cauliflower, grape tomatoes, house made garlic hummus

ARTISAN CHEESE BOARD

select small new england farm cheeses, gherkin, crackers, pepper jelly and whole grain mustard

TOMATO BRUSCHETTA

heirloom grape tomatoes, garlic toast, fresh mozzarella, fresh basil, roasted garlic, olive oil, balsamic drizzle

SPRING ROLLS

fresh vegetables wrapped in crispy wonton with thai peanut and ginger soy dipping sauces

ARTICHOKE AU GRATIN

Artichoke and spinach with gruyere and aged cheddar cheese sauce, toasted baguette

PROSCIUTTO WRAPPED ASPARAGUS

oven roasted tomato aioli dipping sauce

THAI BRUSSEL SPROUT

Fried brussel sprouts, ginger soy, sesame oil, honey, sambal oelek, chopped peanuts

P.E.I. MUSSELS

fresh prince edward island mussels sautéed with white wine garlic butter broth

CRAB CAKES

pan fried maine crab cakes, whole grain mustard crème fraiche

SESAME SEARED TUNA

atlantic ahi, sriracha kewpie, radish slaw, ginger soy

SHRIMP COCKTAIL

spice boiled 21/30 count shrimp with fresh lemon and cocktail sauce

NATIVE CLAMS OR OYSTERS

native north atlantic shellfish served raw on the half shell with cocktail sauce, horseradish and lemon

CLAMS OR OYSTER CASINO

baked on the half shell with red bell pepper, onion, smoked bacon, garlic butter and bread crumbs



GROUP DESSERT OPTIONS

30 person minimum, 1 dessert for the entire group

TIRAMISU

coffee flavored lady finger cookies, sweet mascarpone, whipped cream

STRAWBERRY SHORTCAKE

marinated fresh strawberries, shortcake pieces, whipped cream

BLUEBERRIES & LEMON CURD

fresh blueberries, house made lemon curd, whipped cream

CHOCOLATE CAKE

triple layered chocolate fudge cake

CHOCOLATE MOUSSE

garnished with a fresh strawberry and whipped cream

COOKIES & BROWNIE PLATTER

home-made chocolate chip cookies and brownies