



EVENT PLANNER

Covered Bridge Farm Table is located in the heart of the White Mountains on the bank of the scenic Pemigewasset River. We overlook the Historic Blair Covered Bridge in Campton, NH. Our Event Space is located on the lower level with French doors accessing an outdoor ceremony site for your wedding or a great setting for a special occasion cocktail hour. We can accommodate groups from 50-60 people for a sit down dinner or buffet. Smaller areas of our dining room are also available to rent for events 40 people or less.

MENU SELECTION

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

FOOD AND BEVERAGE SERVICE

All food and beverage items must be provided by Covered Bridge Farm Table, with the exception of a wedding cake. Due to strict NH Board of Health regulations, guests may not bring in any food. Please inform us in advance of any dietary restrictions or allergies.

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 Covered Bridge Farm Table.

ADDITIONAL INFORMATION

Functions can be booked in the dining room, function room or off site for your special event.

A guaranteed attendance count is required 10 days prior to your event. The final guarantee is not subject to reduction. If your guest count goes above your final guarantee you will be charged accordingly.

PAYMENTS AND DEPOSITS

Between June 1 and October 31 there is a non-refundable deposit/room rental fee of \$500 required to reserve your event, \$1000 for weddings. Between November 1 and May 31 there is a \$250 non refundable deposit/room rental fee, \$500 for weddings. This fee applies to our lower level function room and main level dining space. The final payment is based on your guaranteed guest count and will be due the day of your event unless otherwise noted. Any open bar charges must be finalized at the end of the event.

CANCELLATION POLICY

You may cancel your event any time up to 10 days before the event without additional penalty; however, the deposit is non-refundable. If the event is cancelled within 7 days of the event date, you will be charged 50% of the food cost. If the event is cancelled within 5 days of the event date, you will be charged 100% of the food cost.

(603) 238-9115



BREAKFAST

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

SIMPLE BREAKFAST BUFFET *(Requires a minimum of 25 people)* **\$16.99pp**

- Farm Fresh scrambled eggs
- Bacon
- Breakfast Sausage
- Home fries
- CHOOSE ONE: Cinnamon French Toast, Pancakes or Waffles
- Fresh Seasonal Fruit Salad

FARMTABLE BUFFET *(Requires a minimum of 25 people)* **\$22.99pp**

- Farm Fresh scrambled eggs
- Bacon
- Breakfast Sausage
- Roasted Potatoes
- Eggs Benedict
- CHOOSE ONE: Cinnamon French Toast, Pancakes or Waffles
- Fresh Seasonal Fruit Salad
- Muffins and Danish

ADDITIONAL ADD-ONS

- Omelet Station *(Chef attended station with made to order omelets)* \$6.99 per person
- Carving Station CHOOSE ONE: Ham, Turkey or Roast Beef *(Chef attended station, sliced to order)* \$8.99 per person

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LUNCH

BROWN BAG LUNCH *(Requires a minimum of 20 people)* **\$14.99pp**

Bagged lunches include canned soda or bottled water, bag of chips, chocolate chip cookie and necessary condiments and utensils. Available for pick up only. Must have final count one week prior to pick up.

CHOOSE TWO:

- Italian Sub-salami, *mortadella and capicola with provolone, lettuce and tomato*
- Turkey and American cheese *on a kaiser roll with Lettuce and tomato*
- Veggie Naan Wrap *with hummus, cucumber, lettuce tomato and feta cheese*
- Roast Beef and Cheddar *with Lettuce, tomato and red onion on a brioche bun*

BUFFET LUNCHES *(Requires a minimum of 25 people)*

Available 11:30 a.m.–3 p.m. Includes coffee, assorted soft drinks, lemonade and iced tea. Prices are based on two hour service. Prices are per guest. For more hot buffet options, see our dinner menu on page 5.

DELI PLATTER BUFFET \$16.99pp

- Garden House Salad
with buttermilk ranch and balsamic vinaigrette dressings
- Turkey, Ham and Roast Beef with Finger Rolls
cheeses, lettuce and tomato to build your own sandwiches
- CHOOSE ONE: Pasta Salad OR Potato Salad
- House-made Chips
- Cookies and Brownies

ADDITIONAL ADD-ONS:

- Clam Chowder, Corn Chowder, Chicken and Vegetable or Beef Barley Soup **\$3.00 per person**

ITALIAN LUNCH BUFFET \$19.99pp

- Caesar Salad with Artisan Rolls
- Home Made Meatballs
- Mild Italian Sausage
with sauteed peppers and onions
- Penne Pasta *with marinara*
- Tiramisu for dessert



HORS D'OEUVRES

*If you are doing an appetizer buffet ONLY not including dinner,
an extra \$300 fee will be applied.*

DISPLAYED HORS D'OEUVRES *(Priced per guest)*

- Domestic and Imported Cheese Display *with assorted crackers* \$3.99
- Chilled Fresh Vegetable Crudit  - *raw vegetables and buttermilk ranch dip* \$3.99
- Seasonal Fruit Cocktail \$3.99
- Mezza Spread - *hummus, tabouli, stuffed grape leaves, olives and naan chips* \$6.99
- Spinach and Artichoke Dip *with assorted crackers* \$3.99
- Crab and Artichoke Dip *with assorted crackers* \$4.99
- Charcuterie Board- *assorted imported meats and cheeses, olives, pickled veggies, jams and crostini* \$7.99

DISPLAYED OR PASSED HORS D'OEUVRES *(Priced per 25 pieces)*

- Jumbo Shrimp Cocktail *with cocktail sauce and fresh lemon* \$70.00
- Scallops Wrapped in Bacon \$80.00
- Mini Crab Cakes *pan seared with remoulade* \$55.00
- Seared Rare Ahi Tuna *with seaweed salad and fried wontons* \$80.00
- Parmesan Risotto Tots *with marinara* \$50.00
- Cheeseburger, Pulled Pork or Veggie Sliders \$60.00
- Steamed Pork Potstickers *with ponzu sauce* \$65.00
- Chicken Teriyaki Skewers \$55.00
- Beef Teriyaki Skewers \$70.00
- Fresh Chicken Tenders *with dipping sauce* \$55.00
- Fig and Goat Cheese Flatbread Squares \$60.00
- Chicken Wings \$45.00
- Tomato Bruschetta *with fresh basil, olive oil and balsamic vinegar on crostini with parmesan cheese* \$45.00
- House Made Cocktail Meatballs *with marinara* \$45.00
- Elote Corn Fritters *with habanero ranch dipping sauce* \$50.00
- Sausage or Spinach Stuffed Mushroom Caps \$45.00

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PLATED OR BUFFET DINNER

Priced per guest. (Requires a minimum of 25 people)

*Includes artisan rolls, whipped butter, salad choice, fresh seasonal vegetable and choice of starch.
May also be offered for lunch.*

SALADS: CHOOSE ONE

- Garden Salad- *mixed local greens, cucumbers, carrots, red onion, tomatoes and sweetie drops peppers with vinaigrette*
- Classic Caesar -*romaine tossed with aged parmesan, croutons and caesar dressing*
- Bleu Mounatin Salad- *cucumber, red onion, craisens and crumbled bleu cheese tossed with balsamic vinaigrette*

ADDITIONAL ADD-ONS: *Only available for plated dinners

- Wedge Salad - *bleu cheese dressing, crisp bacon and shaved red onion \$1.99 per guest*
- Caprese - *fresh mozzarella, tomatoes, fresh basil, aged balsamic \$1.99 per guest*

STARCH: CHOOSE ONE

Mashed Potato • Herb Roasted Red Potato • Rice Pilaf • Penne Pasta with Marinara

1 ENTREE

BUFFET \$28.00pp
PLATED \$30.00pp

2 ENTREE

BUFFET \$32.00pp
PLATED \$34.00pp

3 ENTREE

BUFFET \$36.00pp
PLATED \$38.00pp

ENTRÉES:

Chicken Marsala - tender breast sauteed with cremini mushrooms and a marsala wine sauce

Chicken and Broccoli Alfredo - tossed with penne pasta

Chicken Parmesan - marinara and fresh mozzarella

Chicken Picatta - lemon, white wine and garlic butter sauce

NH Maple Chicken - baked with crushed walnuts and local syrup

Chicken Toscana - artichoke hearts and sundried tomatoes in a garlic, butter and chablis sauce

Chicken Cordon Bleu - stuffed with ham and Swiss in puff pastry over béchamel

Bone In Chicken - prepared with BBQ sauce or olive oil and herbs

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PLATED OR BUFFET DINNER CON'T

Priced per guest. (Requires a minimum of 25 people)

Includes artisan rolls, whipped butter, salad choice, fresh seasonal vegetable and choice of starch.

ENTRÉES CON'T:

Salmon - *seared or grilled with ginger scallion vinaigrette*

Haddock *with butter crumbs and lemon beurre blanc*

Baked Stuffed Sole *with sherry cream sauce*

House Steak Tips - *marinated in teriyaki, ginger and orange zest*

Carving Station CHOOSE ONE: Ham, Turkey or Roast Beef (*Chef attended station, sliced to order ADD \$4.00pp*)

Slow Roasted Prime Rib (ADD \$3.00pp)

Thinly Sliced Roast Beef au jus

Pork roast - *seasoned and sliced with pan gravy*

St Louis BBQ Ribs

Meat or Vegetable Lasagna

Vegetable Stir Fry

Fire Roasted Vegetable Quinoa Pilaf

Portabella Mushroom Stack *with roasted red peppers, mozzarella and pesto over marinara*

DESSERT CHOICE ADD ON: (Priced per guest)

Warm Apple Crisp *served with vanilla ice cream* \$4.00

Cookies and Brownies \$3.00

Assorted Pies \$4.00

New York Style Cheese Cake \$5.00

Carrot Cake *with cream cheese frosting* \$5.00

Strawberry Shortcake *with old fashioned biscuit and whipped cream* \$4.00

Gluten Free Desserts (cakes, cupcakes, cheesecakes etc) are made by our baker at Sweetly Offbeat and are priced accordingly based on your selection per your request.

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BEVERAGE PACKAGES

Priced per guest.

SODA PACKAGE \$1.99 per guest

INCLUDES SOFT DRINKS, ICED TEA AND LEMONADE

OPEN BAR – HOST PAYS PER DRINK (\$75.00 BAR SETUP FEE APPLIES)

CASH BAR - GUESTS PAY PER DRINK (\$75.00 BAR SETUP FEE APPLIES)

CHAMPAGNE TOAST \$3.00 per guest