



COVERED BRIDGE

Farm Table

EVENT PLANNER

57 Blair Rd, Campton, NH 03223

(603) 238-9115

farmtablenh.com



Covered Bridge Farm Table is located in the heart of the White Mountains on the bank of the picturesque Pemigewasset River, overlooking 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 special occasion. Our private patio area is also available for a scenic cocktail hour. We can accommodate groups up to 80 people for a plated or buffet meal. Smaller areas of our dining room are also available to rent for events of 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. Final selection is due 30 days prior to event.

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

We offer function space in the lower level, dining room or off site for your private catering.

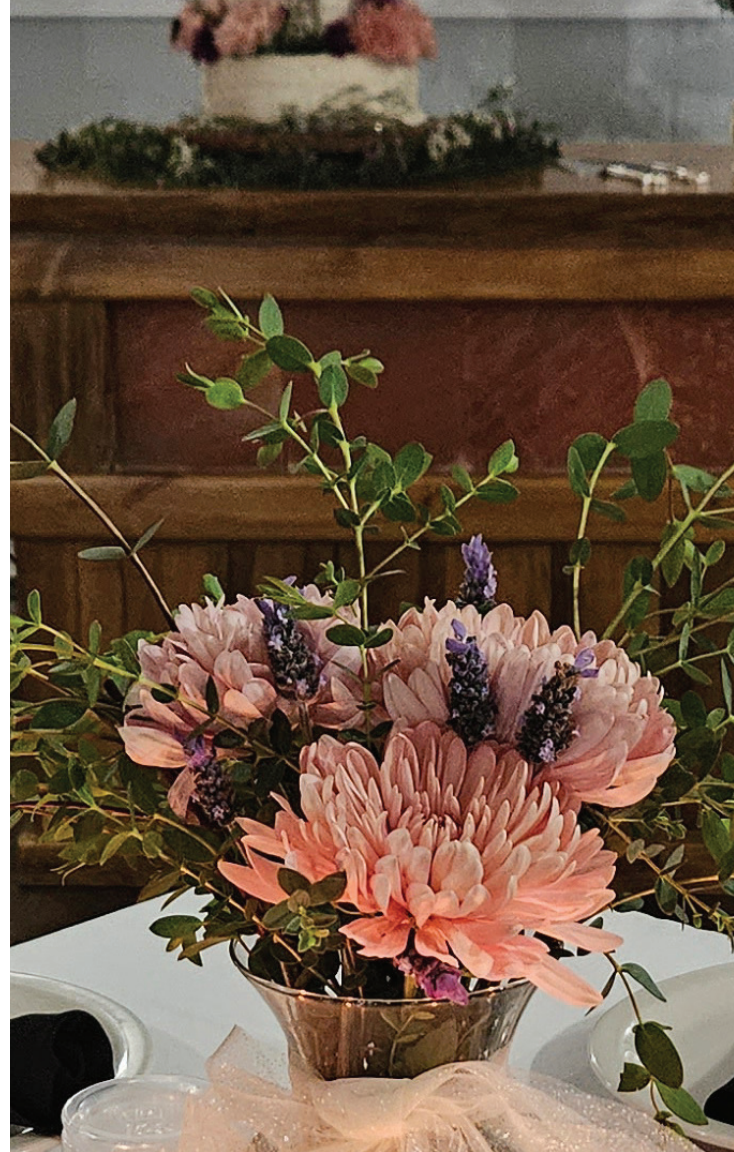
A guaranteed attendance count is required 10 days prior to your event. The final guarantee is not subject to reduction. If your guest count goes above your final guarantee you will be charged accordingly.

PAYMENTS AND DEPOSITS

For functions there is a non-refundable deposit/room rental fee of \$500 required to reserve your function space, for weddings the nonrefundable deposit/room rental fee is \$1,000. Deposits can be made by credit card over the phone or by mailed in check. 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 will 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 canceled within 10 days of the event date, you will be charged 50% of the food cost. If the event is canceled within 5 days of the event date, you will be charged 100% of the food cost.





BREAKFAST TABLES

*Breakfast tables are priced per guest. Prices based on a two-hour service.
(There is a 25-guest minimum for all breakfast options, unless otherwise noted.)
Available 8:00 AM – 11:00 AM*

Price includes O.J., coffee, and tea station

BREAKFAST BUFFET

(\$21.00 per guest)

Farm Fresh Scrambled Eggs | Bacon | Breakfast Sausage | Home Fries
Fresh Seasonal Fruit

Griddle Choice (1) – Cinnamon French Toast, Pancakes, Waffles

FARMTABLE BREAKFAST BUFFET

(\$27.00 per guest)

Farm Fresh Scrambled Eggs | Eggs Benedict | Bacon | Breakfast Sausage
Roasted Potatoes | Fresh Seasonal Fruit | Muffins & Danish

Griddle Choice (1) – Cinnamon French Toast, Pancakes, Waffles

BREAKFAST TABLE ADD-ONS

(priced per guest)

Chef Attended Omelet Station \$6.99

Chef Attended Carving Station \$8.99
(Choose one: Ham, Turkey or Roast Beef)

Cinnamon French Toast or Pancakes or Waffles \$3.00

Self-serve Toast Station \$6.00
Assorted Bagels, Breads, English Muffins
Served with Jams, Jellies and Cream Cheese

Self-serve Juice Station \$2.00
Apple and Cranberry

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

LUNCH

BUFFET LUNCH

*Buffet lunches are priced per guest. Prices based on a two-hour service.
(25 guest minimum) Available 11:30 AM – 3:00 PM*

Buffet lunches include coffee, assorted soft drinks, lemonade and iced tea.

Deli Platter Buffet (\$18.00 per guest)

Garden House Salad

Build-Your-Own Sandwiches

(Turkey, Ham & Roast Beef, Cheeses, Lettuce, Tomato, Finger Rolls)

Choose (1): Pasta Salad or Potato Salad

House-made Chips | Cookies & Brownies

SOUP ADD-ON (\$4.00 per guest)

Clam Chowder | Corn Chowder | Chicken & Vegetable | Beef Barley

Italian Lunch Buffet (\$34.00 per guest)

Caesar Salad | Artisan Rolls | Homemade Meatballs | Mild Italian Sausage

Penne Pasta with Marinara | Tiramisu

The Cookout (\$40.00 per guest)

Corn Bread | Garden Salad with dressings | Potato Salad OR Pasta Salad

Corn on the Cob | BBQ St Louis Style Pork Ribs | Bone-in BBQ Chicken

Baked Beans | Watermelon

Mexican Fiesta (\$28.00 per guest)

Street Corn Salad | Seasoned Ground Beef | Shredded Chicken

Black or Refried Beans | Soft & Hard Taco Shells | Spanish Rice

Cheddar, Salsa, Sour Cream, Lettuce, Tomato, Onion

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HORS D'OEUVRES

If you are doing an appetizer buffet ONLY not including dinner,
an extra \$500 fee will be applied.

DISPLAYED HORS D'OEUVRES

(priced per guest)

Domestic and Imported Cheese Display with assorted crackers \$6.99

Chilled Fresh Vegetable Crudité (*raw vegetables, buttermilk ranch dip*) \$4.99

Fruit Cocktail-Fruit Display \$5.99

Tomato Bruschetta (*fresh basil, olive oil and balsamic vinegar,
parmesan cheese*) \$3.99

Mezza Spread (*hummus, tabouli, stuffed grape leaves, olives, naan chips*) \$7.99

Spinach and Artichoke Dip (*with assorted crackers*) \$3.99

Charcuterie Board (*imported meats and cheeses, olives, pickled veggies,
jams and crostini*) \$9.99

Jumbo Shrimp Cocktail (*cocktail sauce and fresh lemon*) \$2.99 each

PASSABLE HORS D'OEUVRES

(priced per 25 pieces)

Scallops Wrapped in Bacon \$120.00

Mini Crab Cakes (*pan seared with remoulade*) \$75.00

Seared Rare Ahi Tuna (*seaweed salad and fried wontons*) \$100.00

Cheeseburger, Pulled Pork or Veggie Sliders \$60.00

Steamed Pork Potstickers (*with ponzu sauce*) \$65.00

Chicken Teriyaki Skewers \$60.00

Beef Teriyaki Skewers \$70.00

Fresh Chicken Tenders (*with dipping sauce*) \$60.00

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PASSABLE HORS D'OEUVRES CON'T

(priced per 25 pieces)

Chicken Wings \$70.00

Fig and Goat Cheese Flatbread Squares \$60.00

Parmesan Risotto Tots *(with marinara)* \$50.00

House Made Cocktail Meatballs *(with marinara)* \$55.00

Sausage or Spinach Stuffed Mushroom Caps \$55.00

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DINNER

*Dinners are priced per guest with a 25-guest minimum.
Prices based on a two-hour service.*

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

SALADS (1)

Garden Salad (*mixed local greens, cucumber, carrot, red onion, tomato, sweet drop peppers, vinaigrette*)

Classic Caesar (*romaine, aged parmesan, croutons, caesar dressing*)

Bleu Mountain Salad (*cucumber, red onion, craisons, crumbled bleu cheese, balsamic vinaigrette*)

SALAD ADD-ONS (\$3.00 per guest) *Only available for plated dinners.*

Wedge Salad (*bleu cheese dressing, crisp bacon, red onion*)

Caprese (*fresh mozzarella, tomatoes, fresh basil, aged balsamic*)

STARCH (1)

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

1 ENTREE

Buffet	\$32.00 per guest
Plated	\$34.00 per guest

2 ENTREE

Buffet	\$36.00 per guest
Plated	\$38.00 per guest

3 ENTREE

Buffet	\$40.00 per guest
Plated	\$42.00 per guest

ENTREÉS

Chicken Marsala (*chicken breast, cremini mushrooms, marsala wine sauce*)

Chicken & Broccoli Alfredo (*tossed with penne pasta*)

Chicken Parmesan (*marinara, fresh mozzarella*)

Chicken Picatta (*lemon, white wine, garlic butter sauce*)

NH Maple Chicken (*baked with crushed walnuts, local syrup*)

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ENTREÉS CON'T

Chicken Toscana (*artichoke hearts, sun-dried tomatoes, garlic, butter and chablis sauce*)

Chicken Cordon Bleu (*ham, Swiss, puff pastry over béchamel*)

Bone In Chicken (*BBQ sauce or olive oil and herbs*)

Salmon (*seared or grilled with ginger scallion vinaigrette*)

Haddock (*butter crumbs and lemon buerre blanc*)

Baked Stuffed Sole (*with sherry cream sauce*)

House Steak Tips (*marinated in teriyaki, ginger & orange zest, add \$2.00 per guest*)

Thinly Sliced Roast Beef (*au jus*)

Roasted Prime Rib (*add an extra \$4.00 per guest*)

Pork Roast (*seasoned, sliced with pan gravy*)

St Louis BBQ Ribs

Meat or Vegetable Lasagna

Vegetable Stir Fry

Vegan Stuffed Pepper

Vegetable Quinoa Pilaf

Mac-n-Cheese

DINNER BUFFET ADD-ONS

(*priced per guest*)

Chef Attended Carving Station \$8.00

(*Choose one: Ham, Turkey or Roast Beef*)

Slow Roasted Prime Rib Carving Station \$10.00

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DESSERT ADD-ONS

(priced per guest)

Warm Apple Crisp served with vanilla ice cream \$4.00

Cookies and Brownies \$3.00

Tiramisu \$4.00

New York Style Cheese Cake \$5.00

Chocolate Cake \$5.00

Carrot Cake with cream cheese frosting \$5.00

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

Gluten Free Lava Cake \$8.00

BEVERAGE PACKAGES

(priced per guest)

Soda Package (*soft drinks, iced tea and lemonade*) \$1.99

Champagne Toast \$3.00

Open Bar – host pays per drink (\$75.00 bar setup fee applies)

Cash Bar – guest pays per drink (\$75.00 bar setup fee applies)

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After a \$10,000 makeover in May of 2014 by the Food Network's Restaurant Impossible, co-owners Jennifer Leonzi, front of house manager and head chef Kerry Benton dissolved their partnership, leaving Jennifer the sole owner. Over the next few years, her vision was to take the restaurant back to its roots "Covered Bridge" as the original owners did in 1978. Jennifer completed an intense 12 week culinary course at Chez Boucher Culinary Arts Center in Hampton, NH in 2015. In the fall of 2016, she interned in their kitchen at Savory Square Bistro under head chef Aaron Duvall. Along with a new identity the goal was a new menu featuring "Fresh Fusion." A Farm to Table attitude inspired by French, Asian, Italian and Spanish cuisine as well as traditional selections and old favorites. Although we are not strictly "Farm to Table", our philosophy is to provide the freshest product available.

In June of 2019 Robert Irvine and his Restaurant Impossible team revisited a handful of restaurants that originally appeared on their show. They discussed the success of the Covered Bridge and what kind of changes were made over the years. The show aired in July of 2019 and the Covered Bridge is still going strong!

