



Liberty Lane Catering

By choosing Liberty Lane Catering to cater your wedding at Rivermill at Dover Landing, you're putting the details of your event in capable, experienced hands. The quality of our chef's creations alone would make any event a memorable one, but when coupled with our event production experience, our customer service savvy and our attention to detail, you're guaranteed a spectacular event. We welcome the opportunity to hear your ideas, desires, and tastes, and we'd be happy to customize a menu for you.

In addition to the attached menus, we can customize your event with the following items:

- Carving Stations
- Seafood Martinis
- Pasta Stations
- Raw Bars
- Vegetarian and Vegan options
- Traditional family recipes
- Specialty Beer, Wine & Liquor selections
- Chocolate Dipped "Tuxedo" Strawberries
- Espresso & Cappuccino Bar
- Ice Carvings
- Mini Pastries
- Ice Cream Smorgasbord
- And any other creative idea you might have to make your day unique.





Plated Meals

International Cheese Display

*An assortment of imported and domestic cheeses with fresh vegetables and dips,
and fresh berries, served with gourmet crackers*

Butlered Hors D'oeuvres

Your choice of four selections from:

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| Thai Chicken Skewer with Peanut Sauce | Roasted Garlic & Goat Cheese Mushroom |
| Vegetable Spring Roll | Teriyaki Beef Skewer |
| Caramelized Onion & Bleu Cheese Flatbread | Vegetable Stuffed Mushroom Florentine |
| Crab Cake with Basil Aioli | Mediterranean Chicken Crostini |
| Red Pepper Hummus Fillo Cup | Roasted Vegetable Flatbread |
| Sausage & Feta Stuffed Mushroom | Smoked Salmon Mousse in Fillo |
| Large Shrimp Cocktail | Antipasto Skewer |
| Spinach & Goat Cheese Flatbread | Buffalo Chicken Spring Roll |
| Tomato & Mozzarella Crostini | |

Choice of Classic Caesar or Mixed Greens Salad

Choice of Entrée from next page





Choice of Entrée

New England Baked Haddock \$48

Traditional baked haddock with seasoned crumbs and fresh lemon.

Sausage & Feta Stuffed Chicken \$44

Boneless, skinless chicken breast stuffed with our signature sausage & feta stuffing, served with supreme sauce.

Roast Prime Rib of Beef \$56

Slow roasted, succulent prime rib, served with au jus.

Grilled Balsamic Salmon \$48

Farm raised salmon with a light balsamic glaze.

Chicken Florentine \$44

Boneless, skinless chicken with a baby spinach & vegetable stuffing.

Chicken Picatta \$44

Boneless breast of chicken prepared in a light lemon egg batter, finished with a parsley caper beurre blanc.

Chicken Marsala \$44

Twin breasts of chicken with a shallot & crimini mushroom demi glaze.

Baked Stuffed Haddock \$49

Local, line caught haddock with our house crabmeat filling, served with a lemon caper cream sauce.

Salmon Florentine En Parchment \$50

Farm raised salmon baked in parchment paper with baby spinach, leeks, tomatoes, julienne vegetables, and fresh lemon zest.

Liberty Lane Sirloin with Lobster Cake \$58

Hand cut sirloin, pan roasted with a sweet Maine lobster cake, served with homemade tomato ginger jam.

All wedding plated meals include freshly baked rolls & whipped butter, twice-baked potato, chef's fresh seasonal vegetable, coffee & decaf, and cake cutting service.

All prices are per person, subject to 20% taxable service charge and 9% NH Rooms & Meals tax.

Add an additional \$1 per person for second entrée choice.

