



PRIVATE DINING

## BUCKLEY'S GREAT STEAKS

Located inside the historic and beautifully restored Riddle's Tavern, Buckley's Great Steaks offers a distinguished setting for your occasion. Our exceptional quality cuisine and professional service will gratify all your guests and form a memorable evening. We look forward to making your event a success.

---

# PHILOSOPHY

---

Thank you for your interest in Buckley's Great Steaks for your upcoming event.

We believe in the spirit of *hospitality*, making all of our guests feel welcome and anticipating your every need. We rally behind your event as if it was our own. Because, in a very real sense, it is our own, we want to see you shine!

Let our team assist you in planning your event to perfection, from start to finish. Our chef can design custom menus or you can select from our carefully selected private dining menus.

Welcome!

# ROOMS

---

## THE RIDDLE ROOM

The pumpkin pine wainscoting and mantel give a warm glow to this intimate room for 10 to 16 guests. A minimum of 10 guests on Tuesday - Friday is required. In December a minimum of 12 guests is required. For parties not wishing to meet the guest minimum, a food & beverage minimum may be substituted.

## THE DANCE HALL

(This room is upstairs and **NOT** handicap accessible.)

The historic dance hall once held Friday night dances in the early 1800's. The large swinging panel wall still hangs from the ceiling and the two fireplaces give the room a warm touch. This room has hosted many a memorable evening and Buckley's Great Steaks carries on the tradition of hospitality in the dance hall. A minimum of 20 guests on Tuesday to Friday is required. In December a minimum of 25 guests is required. For parties not wishing to meet the guest minimum, a food & beverage minimum may be substituted.

## THE TAVERN

For the exceptional event our entire restaurant can be reserved. Groups from 30 to 75 are ideal. For Sunday, Monday lunch or dinner or a Saturday day event a \$1500 opening fee will be applied. For Lunch Tuesday to Friday a \$500 opening fee will be applied. Please speak with our general manager for details.



# THE MENU

---

## THE PLAN

We ask that you finalize your menu at least two weeks prior to your event. The menu should include one selection for the Starter Course and Dessert Course for the entire group, and a selection of three entrees. We will print custom menus for your event for each guest.

## PRICING

The prices listed with each entrée include the starter and dessert course and three side dishes served family style. Where noted there are surcharges for premium items. All meals and beverages are subject to 8% NH meals tax and 18% gratuity. All prices and selections are subject to change from the date of receiving this information and the actual date of the event. Final charges will be based on the prices on the date of the actual event.

## STARTER COURSE

**The Wedge Salad** Chilled iceberg lettuce, tomato, red onion, bacon and choice of cherry pepper ranch or bleu cheese dressing.

**Buckley's Chopped House Salad** Mesclun greens, cucumber, tomato, red onion, chick peas, red pepper and beets with a balsamic vinaigrette.

**Classic Caesar Salad** Crisp Romaine with shredded Parmesan cheese, warm garlic croutons and Caesar dressing. \$1

**Lobster Soup** Maine lobster with heavy cream and butter. \$5

**Clams Casino** Littleneck clams baked with cherry pepper butter, seasoned breadcrumbs and apple wood smoked bacon. \$2

# ENTRÉE'S

---

## WOOD GRILLED STEAK

*Sugar Cured NY Sirloin* with roasted garlic demi glace

14oz \$48

*Filet Mignon* with a rich red wine demi glace

8oz \$48

12oz \$55

*Dry Aged NY Sirloin* with red wine demi glace

14oz \$58

*Porterhouse* with red wine demi glace and shallot butter

22oz \$58

*Cowboy Steak* bone in marinated rib eye with red wine demi glace

28oz \$60

## HOUSE SPECIALTIES

*Slow Roasted Prime Rib* Served with au jus.

12oz \$40

*Wood Grilled Pork Chops* Two 8oz brined pork chops served with caramelized onions and red wine demi glace. \$40

*Almond Crusted Buttermilk Chicken* Pan fried chicken breast with a horseradish cheddar sauce. \$38

*Seared Rare Tuna* with a light peppercorn crust served with a roasted shitake cream. \$40

*Surf & Turf* Wood grilled Filet Mignon with butter poached lobster tail, lobster pan sauce and red wine demi \$65

# SIDES & DESSERT

---

## SIDES

Side dishes will be served family style,  
Please select three side dishes for your menu.

Creamy Mashed Potatoes	Creamed Spinach
Garlic Mashed Potatoes	Asparagus
Rosemary Roasted Potatoes	Green Beans Amandine
Steak Fries	Hand Dipped Onion Rings

## DESSERT

**Chocolate Mousse Gateau** velvety mousse layered with chocolate cake, garnished with bitter chocolate sauce and whipped cream.

**Bourbon Pecan Pie** served warm with vanilla bean ice cream and a butterscotch bourbon drizzle.

**Baked Alaska** Champagne cake with vanilla bean ice cream draped with toasted meringue served with crème anglaise.

**Carrot Cake Ice Cream Terrine** layered with vanilla bean cream cheese ice cream, drizzled with a white chocolate ganache and spiced walnuts.

**Chocolate Kahlua Cake** Moist dark chocolate cake with Kahlua custard covered in a light whipped chocolate ganache served with Bailey's ice cream.

## WATER

**Bottled water service** \$2 per person

Sparkling	San Pellegrino
Still	Panna

# COCKTAILS & HORS D'OEUVRES

---

## CHILLED HORS D'OEUVRES

**Jumbo Shrimp Cocktail** \$3each

**Oysters** on the half shell on crushed ice \$2each

**Cheese & Vegetable crudité** with vegetable herb dip

Small 10-16 guests \$45

Large 16-30 guests \$75

**International Cheese** with grapes and nuts

Small 10-16 guests \$55

Large 16-30 guests \$95

## PASSED HORS D'OEUVRES

**Orange Sesame Tips** \$18per dozen

**Mini Crab cakes** \$30 per dozen

**Mini Lobster Sweet Corn Fritters** \$24per dozen

**Curried Shrimp Profiteroles** \$24 per dozen

**Crab & Tomato Salad on Pita Crisp** \$24 per dozen

## WINE

### WHITE

San Rocco Pinot Grigio	24
Snowqualmie, Riesling, Oregon	24
Heron Chardonnay, California	30
Buehler, Chardonnay, Napa	40

### CHAMPAGNE

Mumms Napa, Prestige, Napa	50
Veuve Cliquot, Yellow Label	90

### RED WINE

14 Hands Merlot, Washington	34
Silverado, Merlot, Napa	65
DeLoach, Pinot Noir	40
Morgan Pinot Noir, Monterey	65
Two Hands "Angel's Share", Shiraz	65
Chateau de Ribebon, Bordeaux	36
Moon Mountain, Cabernet Sonoma	40
Justin, Cabernet, Paso Robles	75

# MENU PLANNER

---

## HORS D'OEUVRES

- \_\_\_\_\_ **Jumbo Shrimp Cocktail** \$3each
- \_\_\_\_\_ **Oysters** on the half shell on crushed ice \$2each
- \_\_\_\_\_ **Side of Smoked Atlantic Salmon** with accompaniments \$95
- \_\_\_\_\_ **Seafood Tower** Shrimp, oysters and smoked salmon \$225
- \_\_\_\_\_ **Cheese & Vegetable crudité** with vegetable herb dip
- \_\_\_\_\_ Small 10-16 guests \$45
- \_\_\_\_\_ Large 16-30 guests \$75
- \_\_\_\_\_ **International Cheese** with grapes and nuts
- \_\_\_\_\_ Small 10-16 guests \$55
- \_\_\_\_\_ Large 16-30 guests \$95
- \_\_\_\_\_ **Orange Sesame Tips** \$18per dozen
- \_\_\_\_\_ **Mini Crab cakes** with scallion aioli \$30 per dozen
- \_\_\_\_\_ **Mini Lobster Sweet Corn Fritters** \$24per dozen
- \_\_\_\_\_ **Curried Shrimp Profiteroles** \$24 per dozen
- \_\_\_\_\_ **Crab & Tomato Salad on Pita Crisp** \$24 per dozen

## Starters

- |                      |                           |
|----------------------|---------------------------|
| _____ The Wedge      | _____ Chopped House Salad |
| _____ Classic Caesar | _____ Clams Casino        |
| _____ Lobster Soup   |                           |

## Entrees

- |                           |                          |
|---------------------------|--------------------------|
| _____ Sugar Cured Sirloin | _____ Prime Rib          |
| _____ 8oz Filet           | _____ Pork Chops         |
| _____ 12oz Filet          | _____ Buttermilk Chicken |
| _____ Dry Aged Sirloin    | _____ Seared Tuna        |
| _____ Porterhouse         | _____ Surf & Turf        |
| _____ Cowboy Steak        |                          |

## Dessert

- |                                     |                         |
|-------------------------------------|-------------------------|
| _____ Chocolate Mousse              | _____ Bourbon Pecan Pie |
| _____ Baked Alaska                  | _____ Kahlua Cake       |
| _____ Carrot Cake Ice Cream Terrine |                         |