



Welcome and thank you for your interest in having Granite Steak & Grill host your special event. We will work with you every step of the way to ensure your event goes off without a hitch!

Our function room provides an intimate setting complete with gas fireplaces and outside patio seating (seasonal), that can accommodate up to 50 people comfortably.

We provide a superior setting for:

- Rehearsal Dinners
- Corporate Events
- Anniversary & Birthday Parties
- Graduation & Retirement Celebrations
 - Holiday Parties
 - Reunions
 - Family Gatherings
 - Awards Ceremonies
 - Private Gatherings
- Any Type of Special Event

We welcome the opportunity to help you make your event a success. Feel free to contact us with any questions or concerns you may have, especially throughout the time leading up to your event.

Food and Beverage Prices do not include the 18% Gratuity or
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Revised 11/01/16



Event Policies

Deposit

A nonrefundable deposit of \$100 is due at the time of booking. The deposit will be credited to the balance of the bill on the day of the event.

Confirmation/Cancellation

An exact count of people attending is due 3 days prior to the event date. The group will be billed for the minimum number of people given at the time of confirmation. In the event, of additional guests after the confirmed number is given, additional charges may apply.

Cancellations are required no less than seven days prior to the scheduled event.

Menu Selections

Items chosen are due 10-14 days prior to the event. All functions come with non-alcoholic beverages. **Food items will not be allowed to be packaged up and taken home after the event is completed, due to foodborne health risks, etc.**

Room Charge

\$100 for a four hour exclusive event

Equipment Request

Equipment request should be given 14 days prior to the event.
(Such as: Laptop/ipad/tv hookups, projector screen, podium, gift table, easel, etc.)

Parking

Please park in the lower rear parking lot of the restaurant. There is a separate entrance for the banquet room at this level and it is wheelchair accessible.

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***We cannot accommodate exclusive functions Tuesday thru Saturday nights, due to the high volume on these given evenings. Although we can accommodate a maximum party size of 30 people, which will be required to order off the function menu. There will be a \$1 per person linen charge.*

~Breakfast Buffets~

(Available until 11:30 am)

Continental

\$8.99 Per Person

Includes: Fresh cut fruit salad, Danishes, bagels, and assorted muffins
Assorted juices, coffee, tea
Cream cheese, butter and fruit preserves

The Eye Opener's Breakfast Buffet

\$12.99 Per Person

Fresh cut fruit salad

Choice of one: Bacon, sausage links or ham

Choice of one: Bagels or English muffins

Includes: Danishes, muffins, scrambled eggs and home fries
Assorted juices, coffee, tea
Cream cheese, butter and fruit preserves

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~Hors D'oeuvres~

50 Pieces per selection on full platters, 25 pieces per selection on half platters. A function coordinator will be more than happy to assist you in ordering the proper amount of food for your gathering.

	<u>Full</u>	<u>Half</u>
Pinwheel Wraps	\$85.00	\$45.00
<i>Please choose from the following:</i>		
<i>Ham, turkey, tuna, roast beef or chicken salad</i>		
Finger Sandwiches	\$85.00	\$45.00
<i>Please choose from the following:</i>		
<i>Egg, tuna, ham or chicken salad</i>		
Spinach Rangoons	\$90.00	\$50.00
Chicken Skewers	\$125.00	\$65.00
<i>Please choose from the following:</i>		
<i>Teriyaki or BBQ</i>		
Teriyaki Beef Skewers	\$125.00	\$65.00
Shrimp Cocktail <i>(Served with cocktail sauce)</i>	\$99.00	\$55.00
Herb Stuffed Mushrooms	\$90.00	\$50.00
Scallops Wrapped in Bacon	\$125.00	\$65.00
Cajun Fried Pickles	\$75.00	\$40.00
Chicken Tenders	\$90.00	\$50.00
<i>Please choose from the following:</i>		
<i>Buffalo, honey barbecue or plain</i>		
<i>Served with assorted sauces for dipping</i>		
Meatballs	\$80.00	\$45.00
<i>Please choose from the following:</i>		
<i>Italian, Sweet & Sour or Swedish</i>		
Potato Skins <i>(Topped with cheese, bacon and scallions)</i>	\$90.00	\$50.00
Spinach Artichoke Dip	\$90.00	\$50.00
<i>Served with tortilla chips</i>		
Coconut Shrimp <i>(Served with marmalade)</i>	\$99.00	\$55.00
Pot Stickers (Pork and Veggie)	\$85.00	\$45.00
Potato or Pasta <i>(oil or mayo based)</i> Salad	\$1.99 per person	
Tossed Salad <i>(Served with Ranch, Blue Cheese, and Italian.)</i>	\$2.50 per person	
Potato Chips	\$.50 per person	
Tortilla chips w/homemade salsa	\$1.50 per person	

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~Platters~

Mix and match platters to create your own

	<u>Full</u>	<u>Half</u>
Assorted Vegetable Crudités <i>(With your choice of dip: Ranch, Blue Cheese, Red Pepper Aioli)</i>	\$90.00	\$50.00
Assorted Fresh Tropical Fruit	\$99.00	\$55.00
International Cheese and Cracker Platter <i>(Cheddar, Swiss, American, Provolone and Harvarti Dill cheeses with olives, jalapenos and pepperoni slices)</i>	\$99.00	\$55.00

~Desserts~

Sheet cakes are made to order by Harvey's Bakery located in Dover, NH

	(If cut in 2x3 slices)		
Cake - Half Sheet	(Serves about 32 ppl)	\$55.00	
Cake - Full Sheet	(Serves about 64 ppl)	\$90.00	
		<u>Full</u>	<u>Half</u>
Cookie Platter (50 pieces)		\$55.00	\$35.00
Brownie Platter (50 pieces)		\$55.00	\$35.00
Strawberry Shortcake		\$4.99 per person	
NY Style Cheesecake w/Strawberries		\$4.99 per person	

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~Specialty Carving Stations~

Add a specialty station to complete any hors d'oeuvres function or cocktail reception *Note:*
A chef's carving station is included in the pricing with the Granite Dinner Buffet on page 10

Virginia Ham \$7.99 Per Person

Served with a honey mustard sauce

Roasted Turkey Breast \$8.99 Per Person

Served with turkey gravy and cranberry sauce

Slow Roasted Angus Prime rib \$10.99 Per Person

Served with au jus, demi-glace or horseradish sauce

Slow Roasted Angus Strip Loin \$10.99 Per Person

Served with au jus, demi-glace or horseradish sauce

Roasted Pork Loin \$7.99 Per Person

Served with pork gravy

~Beverages~

All functions come with non-alcoholic beverages

House Champagne \$12.99 Per Bottle

Sparkling Ciders \$10.99 Per Bottle

Cash bar is available *(Guest will be responsible for paying for their own alcoholic beverages)*

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~ Buffets~

Minimum 20 People

The Deli Buffet

A wide array of meats and cheeses including:
Roast beef, turkey, ham, Swiss, American and Provolone cheese
assorted rolls, lettuce, tomatoes, red onions, olives, pickles, pepperoni and potato chips

\$12.99 Per Person

Little Italy's Buffet

Served with garlic breadsticks

Choice of one:

Chicken parmesan, baked penne with meat sauce and cheeses, meat lasagna (veggie or white *alfredo* also available) or Italian stuffed shells

Choice of one: Linguine or penne

Choice of one: Alfredo, marinara, pesto alfredo or rosa-crème sauce

Choice of one: Italian sausage, meatballs or grilled chicken

\$18.99 Per Person

Mixed Grill Buffet

Our famous slow roasted baby back ribs, with BBQ chicken breast, BBQ pulled pork, redskin mashed potato and seasonal garden vegetable with cornbread muffins

\$19.99 Per Person

~Buffet Add-Ons~

Your choice of:

Fresh made soup of the day	Additional \$2.99 per person
Creamy clam chowder	Additional \$3.99 per person
Garden salad	Additional \$2.99 per person
Caesar salad	Additional \$2.99 per person
Potato, pasta salad or coleslaw	Additional \$2.99 per person
Craisin spinach-almond salad	Additional \$3.99 per person
Lobster bisque	Additional \$5.99 per person

~If you would like to offer a dessert with your buffet, check out our dessert options on page 5

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~PREMIUM BUFFETS~

Minimum 20 People

Smokey's Dinner Buffet

Includes a chef's carving station

Served with seasonal garden vegetables, mashed potatoes and warm rolls and butter

Choice of One

Fresh seasonal fruit salad

Pasta or potato salad

Homemade coleslaw

Crisp garden salad with assorted dressings

Fresh Caesar salad

Soup du jour

Choice of Two

Prime rib of beef

Roast loin of pork with homemade pork gravy

Herb stuffed chicken

BBQ grilled chicken breast

Roast turkey breast with stuffing and homemade gravy

Garlic-peppercorn beef tenderloin tips

Baked haddock cooked in butter and wine

Teriyaki chicken, beef or shrimp stir-fry with rice pilaf

Homemade meat lasagna

Chicken penne with *choice of one sauce*:

Alfredo, marinara, pesto-alfredo or rosa-crème sauce

Choice of One

Cookie and/or Brownie platter

Strawberry shortcake

NY Style Cheesecake w/Strawberries

\$23.99 Per Person

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~PREMIUM BUFFETS~

Minimum of 20 People

~The Granite Dinner Buffet~

Includes a chef's carving station at no additional charge, it's our finest option!!
Served with a seasonal garden vegetable, mashed potato, two appetizer platters (from page 5) and warm rolls and butter

Choice of Two

Fresh seasonal fruit salad
Pasta or potato salad
Homemade coleslaw
Crisp garden salad with assorted dressings
Fresh Caesar salad
Craisin-Almond spinach salad
Clam chowder

Choice of Three

Roast loin of pork with homemade pork gravy
Herb stuffed chicken
Grilled chicken with *choice of one sauce*:
BBQ, lemon pepper, teriyaki or Cajun
Roast turkey breast with herb stuffing, homemade gravy and cranberry sauce
Prime rib of beef
Baked haddock cooked in butter and wine
Teriyaki chicken, beef or shrimp stir-fry
Chicken penne with your choice of one of the following sauce:
Alfredo, Pesto-Alfredo, Marinara, or Rosa-Alfredo sauce
Homemade Meat Lasagna

Choice of One

Cookie and/or Brownie platter
Strawberry shortcake
Ny Style Cheesecake with Strawberries

\$26.99 Per Person

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~CHILDREN'S MENU~

Chicken Fingers

Boneless fried chicken tenderloins with choice of BBQ or sweet and sour sauce with french fries
\$5.99

Hamburger or Cheeseburger

Lean ground sirloin, served on a toasted bun with french fries
\$5.99

Hot Dog

All beef frank, served on a toasted hot dog roll with French fries
\$5.99

Macaroni and Cheese

Kraft macaroni & cheese with french fries
\$5.99

Kids Pasta

Choice of homemade marinara sauce or alfredo
\$5.99

Macaroni and Cheese and Hot Dog

Kraft macaroni & cheese and an all beef frank in a toasted roll
\$6.99

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~Large Party Take Out~

Leave the cooking to us and host an event in the comfort of your own home! May be picked up on the same day of your gathering with 48 hour prior notice

Lasagna

Homemade lasagna layered with house made meat sauce and cheeses. Also available in veggie with white *alfredo* or marinara sauce
(Serves 10-12ppl) \$55.00

Shepard's Pie

Ground beef, sautéed onions, cream style and whole kernel corn topped with redskin mashed potato then brushed with melted butter and baked
(Serves 10-12ppl) \$55.00

Macaroni and Cheese

Penne pasta tossed in a homemade cheese sauce with diced ham or prime rib. Finished with mixed cheeses and seasoned Ritz crackers
(Serves 10-12ppl) \$60.00 with lobster add \$20.00

Homemade Meatloaf

Ground beef and house seasonings mixed with breadcrumbs and baked. Served with homemade brown gravy
(Serves 10-12ppl) \$55.00

Teriyaki Chicken, Beef or Veggie Stir-Fry

Broccoli, mushrooms, carrots, onions, baby spinach and roasted red peppers finished in a honey teriyaki sauce over rice pilaf
(Serves 10-12ppl) \$55 with shrimp add \$10

Baked Ziti

Ziti tossed with homemade meat sauce then topped with mixed cheeses and baked to perfection
(Serves 10-12ppl) \$50

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Prime Rib Roast

Premium high choice Angus rib hand rubbed with our own blend of seasoning and spices.

Served with au jus

Half Rib (Serves roughly 8-10ppl)

Full Rib (Serves roughly 16-20ppl)

Market Price

Roasted Pit Ham

A slow roasted boneless pit ham served with a Dijon Mustard sauce

Half Ham (Serves 8-10ppl) \$75

Full Ham (Serves 16-20 ppl) \$135

Roasted Turkey Breast

We take the carving out of it for you. White meat turkey breast lightly seasoned and slow roasted to perfection. Served with homemade turkey gravy and cranberry sauce

Small (Serves 6-8ppl) \$75

Large (Serves 12-15) \$135

Roasted Pork Loin

Seasoned and slow roasted to perfection and served with homemade pork gravy

Small (Serves 6-8ppl) \$70

Large (Serves 12-15) \$125

Add a family style side to your large party takeout to complete you meal!

Red skinned mashed potato \$25

Kernal corn or sliced carrots \$20

Country herb stuffing \$25

Caesar or Garden salad \$20

Choice of two dressing:

Homemade Bleu Cheese, Parmesan Peppercorn, Caesar, Buttermilk Ranch, Creamy Italian, Honey Mustard, Lite Italian, Homemade Thousand Island, Fat Free Balsamic Vinaigrette, Fat Free Raspberry, Homemade Avocado Ranch, Cucumber-Wasabi Ranch or Country French

***PLEASE FEEL FREE TO CONTACT US WITH ANY QUESTIONS OR CONCERNS YOU MAY**

HAVE OR WITH ANY SPECIAL REQUESTS. WE LOOK FORWARD to making your event a success!

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