



Functions



PASSED HORS D'OEUVRES

PRICED PER DOZEN, 2 DOZEN MIN

\$21

Arancini - Sweet potato & goat cheese

Mini Bruschetta - Roma tomatoes, roasted garlic, fresh basil & asiago on toast rounds

Chicken Satay - Marinated chicken skewers with spicy peanut sauce

Stuffed Philo Shells - Apple walnut chutney and brie

Stuffed Crimini Mushrooms - Pancetta & asiago

Pot Stickers - Pork filling with a ginger citrus dipping sauce

Caprese Skewers - Cherry tomatoes, garden basil, fresh mozzarella, balsamic reduction

\$27

Beef Tenderloin Canapé - with horseradish on toast rounds

Mini Crab Cakes - Roasted red pepper aioli

Prosciutto Wrapped Asparagus - In a puff pastry

Jerked Shrimp - with roasted mango sauce)

\$31

Bacon Wrapped Shrimp - Grilled shrimp with a mango glaze wrapped with applewood bacon

Ahi Tuna Tartare - Fresh Tuna on crispy wonton, sesame seed & avocado purée

Crispy Crab Wonton - Crab, cream cheese & scallion stuffed wontons, apricot dipping sauce

SUGGESTED PORTION TO SERVE IS 6 – 8 PIECES PER PERSON

PLACED PLATTERS

Cheese & Fruit - Assorted domestic & imported cheeses, fresh fruit and crackers \$75

Italian Antipasto - Assortment of cured meats and fine cheeses, pickled and marinated vegetables \$95

Shrimp Cocktail - Poached shrimp with horseradish dipping sauce **Market Price**

Seasonal Fruit Tray - Ever changing selection of mixed seasonal fruit \$55

Vegetable Crudité - with Bleu Cheese or Ranch Dressing \$55

Hummus & Vegetable Platter \$55

EACH PLACED PLATTER SERVES APPROXIMATELY 20 GUESTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.



DINNER ENTREES

OPTION A - \$45

COURSE 1

CHOICE OF 1 SALAD OR 1 SOUP

Baby Greens

Local greens, heirloom cherry tomatoes,
radish, cucumber, herb vinaigrette

Caesar

Local baby kale, romaine lettuce, croutons,
anchovies, grated parmesan, Caesar dressing

New England Clam Chowder

Maine Lobster Bisque

COURSE 2

CHOICE OF 2 ENTREES

Salmon

Nasturtium pesto, parmesan risotto,
seasonal vegetables, lemon butter sauce

Burrata Ravioli

Golden pomodoro, asparagus and basil

Roasted Chicken Breast

Tarragon butter sauce, seasonal vegetables,
mashed potatoes

Vegetable Risotto

Chef's choice of local seasonal vegetables

COURSE 3

Chef's House Made Dessert

Coffee Service

OPTION B - \$50

COURSE 1

CHOICE OF 1 SALAD OR 1 SOUP

Baby Greens

Local greens, heirloom cherry tomatoes,
radish, cucumber, herb vinaigrette

Caesar

Local baby kale, romaine lettuce, croutons,
anchovies, grated parmesan, Caesar dressing

New England Clam Chowder

Maine Lobster Bisque

COURSE 2

CHOICE OF 3 ENTREES

Grilled Choice Filet

5oz petite filet, wild mushrooms, braised kale,
pickled fried onions, gorgonzola cheese,
beurre zinfandel rouge, mashed potatoes

Salmon

Nasturtium pesto, parmesan risotto,
seasonal vegetables, lemon butter sauce

Burrata Ravioli

Golden Pomodoro, asparagus and basil

Roasted Chicken Breast

Tarragon butter sauce, seasonal vegetables,
mashed potatoes

Vegetable Risotto

Chef's choice of local seasonal vegetables

COURSE 3

Chef's House Made Dessert

Coffee Service

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BEVERAGE MENU

LIQUOR OPTION A - \$8/DRINK

Vodka Smirnoff
Gin Beefeater
Rum Bacardi
Tequila Sauza Blue
Whiskey Seagram's 7

LIQUOR OPTION B - \$9/DRINK

Vodka Tito's Handmade
Gin Tanqueray
Rum Capain Morgan
Tequila Hornitos
Whiskey Jim Beam

LIQUOR OPTION C - \$10/DRINK

Vodka Grey Goose
Gin Hendrick's
Rum Mount Gay
Tequila Tres Agaves Añejo
Whiskey Maker's Mark

Full open or cash Liquor bar may be available for all functions – please inquire for more information

WINES

Discounted for large parties
(Tasting available upon request)



\$32/BOTTLE

Merlot, Cabernet, Pinot Grigio, Chardonnay



\$40/BOTTLE

Los Osos Merlot, Seven Oaks Cabernet Sauvignon,
Flume Crossing Sauvignon Blanc, Riverstone Chardonnay

BEER - \$5/EACH

Choice of 4 Bottled Beers

CHAMPAGNE TOAST - \$30/BOTTLE

Piper Sonoma Brut

MIMOSA BAR - \$8/COCKTAIL

NON-ALCOHOLIC - \$2/EACH

COFFEE SERVICE - \$1.25/GUEST



BRUNCH BUFFET MENU

**MIXED FRUIT
ASSORTED DANISH & PASTRIES
YOGURT & BERRIES
HOMEMADE GRANOLA
ASSORTED MUFFINS**

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**SCRAMBLED EGGS
EGGS BENEDICT
BELGIAN WAFFLES
SMOKED BACON
SAUSAGE PATTIES
HOME FRIES**

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COFFEE — TEA — JUICE — MILK

\$22.95 per person plus NH State Meals Tax and 20% Gratuity.
Minimum of 25 People Required. No Menu Substitutions Please.
Room is Available From 10am – 2pm.

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DINNER BUFFET MENU

SALAD

CHOOSE ONE

House Salad - Mesclun greens, cucumber, tomato, carrot & red onion

Caesar - Romaine, homemade dressing, croutons, parmesan

Salads served plated

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ENTRÉE

CHOOSE TWO

Roasted Chicken Breast - Tarragon cream

Baked Haddock - Lemon Beurre Blanc

Seared Atlantic Salmon - Maple glaze

Rudi's Mac & Cheese - Roasted tomatoes, baby spinach, aged cheddar, smoked gouda

Pasta Primavera - Sautéed Seasonal Veggies tossed with a White Wine Garlic Sauce

House Marinated Steak Tips - Our house marinated Steak tips

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SIDES

CHOOSE TWO

Herbed Fingerling Potatoes

Garlic Mashed Potatoes

Basmati Rice

Mixed Veggies

Grilled Asparagus

Roasted Root Vegetables

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DESSERTS

Assorted Desserts

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20 HIGH STREET
PORTSMOUTH NEW HAMPSHIRE 03801
603-430-7834
RUDISPORTSMOUTH.COM

PRIVATE PARTY AGREEMENT

Reservation Name _____ Phone Number _____

Date _____ Arrival Time _____ Guest Count _____

Entrée pre-selections and a guaranteed attendance number for your reservation are requested 7 days prior to the date of your event. On the day of your event you will be charged for the final minimum guest count.

A minimum guarantee of \$_____ is required for your reservation, if the food and beverage consumption does not meet the minimum guarantee, the card on this agreement will be charged for the remaining balance.

A deposit in the amount of \$_____ is required at the time of signing the contract. This deposit will be used towards your final bill on the date of your event. This deposit will be forfeited if you cancel your event within 7 days of the scheduled date.

A service fee in the amount of \$_____ is required for your event. This fee will be charged at the time of your event. This amount will not be applied to the food and beverage balance. This fee covers the set up / break down of the room, linens and all other associated supplies to set up the space.

Credit Card Number _____ Exp Date _____ Type _____

Name on Card _____ Authorized Signature _____

Please note, your reservation is not confirmed until this contract is received.

Please fax or email your completed contract to 603-373-8791 or events@rudisportsmouth.com



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PRIVATE PARTY HOUSE POLICIES

- All beverages are to be served by cocktail staff in private room.
- No beverages will be served to your guests outside the private rooms.
- Bar may close 10 minutes prior to dinner to facilitate seating of guests.
- Private events are limited to 3 hours. You may extend your event by 1 hour with prior permission from the Event Coordinator.
- No more than 1 drink to be served to a guest at a time.
- No Shots will be served.
- Service may be stopped to individuals or a group at the discretion of the staff and management.

Please note that the New Hampshire State Liquor Commission regulates alcohol sales and service, and Rudi's as a licensee, is responsible for administration of these regulations. As a matter of policy, no liquor, wine, bubbly of any kind may be brought into the restaurant from outside sources. State law prohibits the sale of alcohol to any one under the age of 21 or anyone who is "visibly intoxicated". Anyone "visibly intoxicated" must be removed from the premises at the expense of the client. Proper ID is required for all customers who wish to consume alcohol. Failure to comply with the State of New Hampshire Liquor Laws or the policies of Rudi's will result in bar closure regardless of the time.

A Gratuity of 20% is added to all parties of 6 or more.

A projector screen/Wifi is available for \$50.

Outside desserts plating fee \$2 per person.

Discount certificates, gift cards or any dining specials may not be used for private dining/beverage at anytime.

****Please note, prices are subject to change without notice****

I have read and agree to fully comply with Rudi's Private Party House Policies:

Printed Name

Signature

Date

J. LOHR

VINEYARDS & WINES

J. LOHR ESTATES
\$40/BOTTLE

Los Osos Merlot, *Paso Robles, California*

Seven Oaks Cabernet Sauvignon, *Paso Robles, California*

Flume Crossing Sauvignon Blanc, *Monterey County, California*

Riverstone Chardonnay, *Monterey County, California*

Samples available upon request.



TUNNEL OF ELMS

BY BERINGER®

TUNNEL OF ELMS BY BERINGER

\$32/BOTTLE

Merlot

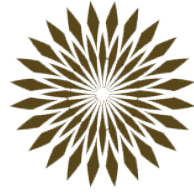
Cabernet Sauvignon

Pinot Grigio

Chardonnay

Samples available upon request.





PIPER SONOMA®

BRUT CHAMPAGNE TOAST
\$30/BOTTLE

Samples available upon request.

