



Dell-Lea Weddings & Events

Menu



81 PLEASANT STREET CHICHESTER, NH 03258
(603) 435-8479

Hors D'oeuvres

Warm Selections

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| <i>Baked Apple Honey Brie</i> | 3.00 |
| Crostini topped with baked granny smith apples and brie with a lemon honey balsamic glaze. | |
| <i>Coconut Chicken</i> | 3.25 |
| Marinated chicken rolled in coconut and drizzled with an orange chili glaze. | |
| <i>Crab Rangoon</i> | 3.25 |
| Crab meat, cream cheese & scallions elegantly wrapped in a crispy wonton. | |
| <i>Crab Stuffed Mushroom Caps (GF)</i> | 3.50 |
| Crab meat seasoned to perfection mixed with an herbed cream cheese, red onions and scallions. | |
| <i>Crispy Chicken Tenders</i> | 3.25 |
| Hand breaded crispy tenders served with side sauces. | |
| <i>Crispy Vegetable Spring Rolls</i> | 3.25 |
| Carrots, cabbage and vermicelli noodles wrapped in rice paper with sweet & sour sauce. | |
| <i>Duck Drumettes</i> | 4.00 |
| Juicy duck drumettes with our secret sauce. No magician shares their secrets. | |
| <i>Fresh Sea Scallops Wrapped in Bacon (GF, DF)</i> | 4.00 |
| Our most popular appetizer brushed with a maple lime glaze. We dare you to have just one. | |
| <i>Fried Raviolis</i> | 3.50 |
| Cheese filled breaded raviolis served with a flavorful marinara. | |
| <i>Homemade Cocktail Meatballs (DF)</i> | 2.50 |
| A hometown favorite made with Dijon mustard, sweet jelly and chili sauce. | |
| <i>Mushroom Risotto Arancini</i> | 4.00 |
| Stuffed fresh mozzarella risotto balls deep fried and delicately served with pesto and marinara. | |
| <i>Pork Dumplings</i> | 3.50 |
| Plump pork dumplings served with spicy ginger soy dipping sauce. | |
| <i>Thai Chicken Satay (Contains Peanuts)</i> | 3.25 |
| Chicken marinated in coconut milk and curry served with homemade peanut sauce. | |
| <i>Spicy Turkey Meatballs (GF, DF)</i> | 3.25 |
| Turkey meatballs with a kick! But sweetened with fresh grilled pineapples and a chipotle glaze. | |
| <i>Sweet & Zesty BBQ Kielbasa (DF)</i> | 2.25 |
| Kielbasa in a sweet and kicking BBQ sauce. | |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Hors D'oeuvres

Cold Selections

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| <i>Antipasto Platter (GF)</i> | 4.00 |
| Assorted Italian meats & olives, tomatoes, artichokes, fresh mozzarella. Accompanied by a fig spread and balsamic glaze. | |
| <i>Cheese Board (GF)</i> | 4.00 |
| Smoked gouda, merlot, boursin, aged cheddar and cheddar cheese served on a board accompanied by fresh fruit and assorted crackers. Can be served with gluten free crackers. | |
| <i>Chilled Shrimp Cocktail (GF, DF)</i> | 3.75 |
| Tail on jumbo shrimp with a delightful cocktail sauce garnished with lemons. | |
| <i>Cucumber Salmon Bites (DF)</i> | 3.50 |
| Teriyaki infused salmon on mini cucumber slices and toasted sesame seeds. | |
| <i>Elegant Fruit Platter (GF, DF)</i> | 3.75 |
| A variety of fruit and berries freshly cut and ready to eat. | |
| <i>Fig and Goat Cheese Crostini</i> | 3.50 |
| Sweet fig spread balanced beautifully with creamy goat cheese served on a crispy pita. | |
| <i>Fresh Vegetable Crudit  (GF, DF)</i> | 3.75 |
| An assortment of fresh cut vegetables served with hummus. | |
| <i>Pastrami Smoked Salmon (DF)</i> | 3.50 |
| Whole smoked salmon fillet encrusted with pastrami spices. Served with bread and crackers. | |
| <i>Savory Macarons</i> | 3.25 |
| Assort flavors such as cranberry apple, carrot cumin, goat cheese, tomato basil and white truffle. | |
| <i>Smoked Salmon on a Pumpernickel Crostini</i> | 3.75 |
| Applewood smoked salmon on a toasted pumpernickel crostini with a smooth dill, caper and red onion whipped cream cheese. | |
| <i>Tomato & Basil Bruschetta</i> | 3.00 |
| Crispy crostini with fresh tomatoes, mozzarella, basil pesto and fresh basil dressed with a thick honey balsamic glaze. | |
| <i>Tuna Poke</i> | 3.75 |
| Fresh sushi grade tuna served with a fried wonton. The owner's favorite. | |
| <i>Watermelon-Feta Bites</i> | 3.50 |
| Fresh watermelon and feta cheese drizzled with a honey balsamic glaze. | |

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Entrees

Entrees served with salad, vegetable, side, warm dinner rolls, coffee and tea.

Beef

Beef Wellington 36.95

Golden pastry wrapped around a tender filet with prosciutto, sautéed red onions and a portabella mushroom duxelle topped with a red wine sauce.

Black & Blue Tips (GF) 26.95

Tender beef tips submerged in Cajun marinade cooked to perfection and garnished with our in-house blue cheese dressing, candied bacon and scallions.

Blue Cheese Crusted Bacon Wrapped Filet Mignon (GF) 36.95

Bacon wrapped filet with a blue cheese crust, caramelized onions and candied pepper bacon.

Bone in Bourbon Peppercorn Ribeye (GF) 28.95

Marinated bone-in ribeye grilled to perfection and drenched in a bourbon peppercorn cream sauce.

Espresso Encrusted Filet Mignon (GF, DF) 36.95

Juicy mid-rare pan seared filet with an espresso rub topped with candied pepper bacon and caramelized onions.

J.D. Marinated Steak Tips (GF, DF) 26.95

Marinated steak tips grilled, tossed with a smoked Jack Daniels BBQ. Garnished with onions and peppers.

Roast Beef with Gravy (GF, DF) 26.95

Roasted roast beef cooked medium and served with our in-house pan gravy.

Slow Cooked Oven Roasted Prime Rib (GF, DF) 29.95

Oven roasted well-seasoned prime rib hand carved served with gravy.

Spinach and Mushroom Sirloin (GF, DF) 28.95

Pan seared and basted in a brown thyme butter then topped with spinach, onions, portabella mushroom, heirloom tomatoes, topped with candied bacon.

Surf-N-Turf (GF, DF) 29.95

6-ounce New York sirloin steak grilled and served with jumbo grilled Cajun shrimp.

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Pork

Bourbon Pork Roast (GF, DF) 25.95
Roasted pork tenderloin cooked to perfection with an in-house apricot glaze topped with chutney.

Fall off the Bone Ribs (GF, DF) 28.95
Slow cooked ribs brushed with lots of BBQ love. You may need an extra napkin.

Orange Glazed Pork Tenderloin (GF, DF) 24.95
Roasted pork tenderloin seasoned and topped with a Dijon, herb and fresh squeezed orange glaze.

Parmesan Crusted Pork Chops 26.95
Parmesan crusted bone-in pork chops baked and served with a lemon basil sauce.

Poultry

Blood Orange & Thyme Duck (GF, DF) 30.95
Juicy duck breast with a blood orange and thyme reduction.

Chicken Cordon Bleu 27.95
Breaded and baked chicken breast stuffed with smoked gouda and ham, garnished with a savory smoked gouda, ham, bacon, onion, mushroom and rosemary cream sauce.

Chicken Marsala 26.95
Lightly breaded chicken breast sautéed with roasted portabella mushrooms, red onions and deglazed with a rich marsala cream sauce.

Chicken Parmesan 26.95
Breaded chicken breast topped with marinara and shredded mozzarella.

Chicken Piccata 26.95
Lightly breaded chicken breast sautéed with white wine, capers, piquillo peppers, lemons, garlic and herb butter.

Honey Garlic Turkey Tips (GF, DF) 24.95
Pan seared marinated turkey tenderloin tips topped with a pineapple habanero salsa.

Maple Bourbon Chicken (GF, DF) 26.95
Oven roasted statler chicken breast with a maple chili bourbon glaze.

Roasted Turkey 24.95
Turkey served with homemade gravy, stuffing and cranberry sauce.

Seasonal Baked Stuffed Chicken 26.95
Baked stuffed chicken breasts breaded and seasonally stuffed to perfection topped with a house made gravy.

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Seafood

Baked Haddock 26.95

Haddock filet baked with a New England seasoned crumb topping and lemon beurre blanc.

Fire Roasted Tomato Haddock (GF) 27.95

Baked haddock topped with a fire roasted tomato salsa and cream sauce.

Garlic Herb Teriyaki Salmon Filet (GF, DF) 27.95

Mouthwatering salmon filet basted with a garlic herb teriyaki sauce and garnished with sesame seeds and scallions.

Lobster Ravioli 30.95

Delicious ravioli stuffed with fresh lobster in a lemon rosa sauce.

Sesame Encrusted Ahi Tuna (GF, DF) 29.95

Pepper and sesame encrusted pan seared Ahi tuna cooked rare and served on a bed of mixed greens. Served with a wasabi soy ginger sauce.

Vegetarian Dishes

Roasted Vegetable Ratatouille (Vegan, GF, DF) 25.95

Mixed roasted vegetables in a tomato basil sauce served over spaghetti squash.

Butternut Raviolis 24.95

Butternut filled ravioli in a savory cinnamon maple cream topped with cranberries and pumpkin seeds.

Stuffed Peppers (Vegan, GF, DF) 24.95

Rice, corn and bean baked stuffed peppers. Garnished with cilantro and served with mixed greens.

Quinoa Stuffed Acorn Squash (GF, DF) 23.95

Maple quinoa and vegetable stuffed in an acorn squash. Served with mixed greens.

Wild Mushroom Risotto 22.95

Creamy roasted wild mushroom risotto seasoned with fresh herbs.

Lasagna

Homemade lasagna that makes you want to ask for more!

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| Vegetable | 24.95 |
| Eggplant | 23.95 |
| Cheese | 22.95 |

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Kids Meals

Suitable for kids 10 years and younger.

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| <i>Chicken Tenders with Fries</i> | 12.00 |
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Hand breaded marinated chicken tenders deep fried with a side of fries.

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| <i>Grilled Cheese</i> | 10.00 |
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Classic grilled cheese with a side of vegetables.

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| <i>Homemade Mac & Cheese</i> | 12.00 |
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One of our favorites! Pasta with cheddar cheese topped with bread crumbs and a side of vegetables.

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| <i>Pasta with Marinara or Butter</i> | 10.00 |
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Pasta with your choice of marinara or butter with a side of vegetables.

Late Night

When you need a little something before you head home. Priced per person.

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| <i>Ballpark Pretzels</i> | 2.50 |
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Baked ballpark pretzel served with mustard.

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| <i>Crispy Vegetable Spring Rolls</i> | 3.25 |
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Carrots, cabbage and vermicelli noodles with sweet & sour sauce.

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| <i>Crab Rangoon</i> | 3.25 |
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Crab meat, cream cheese & scallions elegantly wrapped in a crispy wonton.

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| <i>Crispy Chicken Tenders</i> | 3.25 |
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Hand breaded crispy marinated tenders served with side sauces.

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| <i>Fry Bar</i> | 2.75 |
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A variety of fries served with cheese sauce and malt vinegar.

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| <i>Naan Bread Pizza</i> | 3.00 |
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A real treat! A mix of margherita, pepperoni and cheese pizzas.

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| <i>Pork Dumplings</i> | 3.50 |
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Plump pork dumplings served with spicy ginger soy dipping sauce.

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| <i>Sweet & Spicy Bourbon Chili Chicken Wings</i> | 3.75 |
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Our own version of East meets West wings.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Salads

(Choose one of the following)

Garden Salad

Caesar Salad

Kale Caesar (add \$1.50pp)

Spinach, Walnut & Berry Salad (add \$1.50pp)

Sides

(Choose one of the following)

Baked Potatoes

Rosemary Garlic Whipped Potatoes

Garlic Herb Roasted Red Potatoes

Baked Parmesan Sweet Potatoes

Brown Rice with Quinoa Blend

Root Hash

Rice Pilaf

Vegetables

(Choose one of the following)

Vegetable Medley

Petite Carrots in orange ginger glaze

Roasted Maple Butternut Squash

Asparagus

Fresh Green Beans

Rutabaga

Corn on The Cob (Seasonal)

Brussel Sprouts (Seasonal)

HEARTY BUFFET

(\$28.95 per person)

CHOOSE TWO

Chicken Cordon Bleu

Breaded and baked chicken breast stuffed with smoked gouda and ham, garnished with a savory smoked gouda, ham, bacon, onion, mushroom and rosemary cream sauce.

Chicken Parmesan

Breaded and baked chicken breast smothered with marinara sauce topped with mozzarella cheese.

Parmesan-Crusted Pork Chops

Parmesan-crusted pork chops baked and served with a lemon basil rosa cream sauce.

Roast Beef with Gravy

Roasted roast beef cooked medium and served with our in-house pan gravy.

Roasted Turkey

Turkey served with homemade gravy, stuffing and cranberry sauce.

CHOOSE TWO

Baked Potato

Roasted Red Potatoes

Garlic Rosemary Whipped Potato

Rice Pilaf

INCLUDES

Cheese Lasagna, Garden Salad, Vegetable of your choice

Dinner Rolls, Coffee and Tea

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SURF-N-TURF BUFFET

(\$29.95 per person)

CHOOSE ONE BEEF AND ONE SEAFOOD

Baked Haddock

Haddock filet baked with a New England style herbed crumb topping with a lemon beurre blanc.

Spinach and Mushroom Sirloin (GF, DF)

Pan seared and basted in a brown thyme butter then topped with spinach, onions, portabella mushroom, heirloom tomatoes, topped with candied bacon.

Garlic Herb Teriyaki

Salmon Filet (GF, DF)

Mouthwatering salmon filet basted with a garlic herb teriyaki sauce and garnished with sesame seeds and scallions.

J.D. Marinated Steak Tips (GF, DF)

Marinated steak tips grilled, tossed with a smoked Jack Daniels BBQ. Garnished with onions and peppers.

Roast Beef with Gravy (GF)

Roasted roast beef cooked medium and served with our in-house pan gravy.

CHOOSE TWO

Baked Potato

Roasted Red Potatoes

Garlic Rosemary Whipped Potato

Rice Pilaf

INCLUDES

Cheese Lasagna, Garden Salad, Vegetable of your choice

Dinner Rolls, Coffee and Tea

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BBQ BUFFET

(\$28.95 per person)

CHOOSE TWO

BBQ Pork Chops

Grilled pork chops, BBQ basted and cooked to perfection.

Honey Garlic Turkey Tips

Pan seared marinated turkey tenderloin tips topped with a pineapple habanero salsa.

J.D. Marinated Steak Tips

Marinated steak tips gilled medium with a Jack Daniels BBQ, onions and pepper.

Jerk Chicken

Jerk chicken grilled and accompanied by onions, peppers and pineapples served over rice and garnished with a fresh pineapple salsa.

Maple Bourbon Chicken

Oven roasted statler chicken with a maple chili bourbon glaze.

Orange Glazed Pork Tenderloin

Roasted pork tenderloin seasoned and topped with a Dijon, herb and fresh squeezed orange glaze.

CHOOSE TWO

Potato or Pasta Salad

Baked Potato

Baked Beans

Baked Mac-n-Cheese

Coleslaw

Corn bread

INCLUDES

*Cheese Lasagna, Garden Salad, Vegetable of Choice,
Dinner Rolls, Coffee and Tea*

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PASTA BUFFET

(\$25.95 per person)

CHOOSE TWO

Baked Ziti

Ziti pasta tossed in a homemade meaty marinara sauce topped with mozzarella cheese and garnished with fresh basil.

Cheese Raviolis

Raviolis stuffed with cheese blend and topped with homemade marinara sauce.

Chicken Broccoli Alfredo

Cavatappi pasta with a rich white sauce tossed with grilled chicken and broccoli.

Chicken Cordon Bleu

Mac-N-Cheese

Breaded and baked chicken breasts with ham, tossed with penne pasta and a savory smoke gouda, bacon, onion, mushroom and rosemary cream sauce.

Chicken Parmesan

Small pieces of breaded and baked chicken breast smothered with marinara sauce topped with mozzarella cheese served with pasta.

Vegetable Primavera

Cavatappi pasta tossed with a medley of vegetables and a lemon-garlic white wine sauce.

INCLUDES

*Cheese Lasagna, Garden Salad, Choice of Vegetable,
Dinner Rolls, Coffee and Tea*

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Sundae Bar

Featuring Arnie's Homemade Ice Cream

(\$6.00 per person)

Arnie's Homemade Ice Cream has won numerous awards, been featured on television and written about in the Boston Globe. We feature all their flavors which makes it challenging to choose just two! Add to these various toppings so each guest can make their own royal dessert.

*Homemade Hard Ice Cream**

Apple Crisp, Black Raspberry, Black Raspberry Chocolate Chip, Cake Batter, Cherry Jerry, Cherry Jerry Chocolate, Chocolate Chip, Coconut Roasted Almond, Coffee, Coffee Heath Bar, Cookie Dough, Cotton Candy, Dinosaur Crunch, Frozen Pudding, Fudge Walnut, Kahlua Chip, Maple Walnut, Mint Chocolate Chip, M&M, Moose Tracks, Nazy's Favorite, Orange Pineapple, Oreo, Peanut Butter Cup, Peppermint Stick, Pistachio, Red Raspberry Truffle, Rum Raisin, Salted Caramel Chocolate Pretzel, Strawberry, White Chocolate, Vanilla, Blueberry Pancake

Sauces - Choose Two

Hot fudge, Caramel, Strawberry and Pineapple

Toppings - Choose Four

*Oreos
Heath Bar
Chocolate Chips
M & M's
Gummy Bears
Snickers
Butterfingers*

*Strawberries
Peanuts
Walnuts
Marshmallows
Shredded Coconut
Peanut Butter Cups*

EXTRAS

Brownies add \$0.50 per person

Chocolate Chip Cookies add \$0.50 per person

INCLUDES

*Maraschino Cherries, Sprinkles and
Homemade Whipped Cream*

**subject to availability*

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Cakes & Desserts

(Priced Per Person)

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| <i>Jacques Classic Series Cake</i> | <i>\$6.00</i> |
| <i>Jacques Cupcakes</i> | <i>\$5.50</i> |
| <i>Jacques Assorted European Desserts</i> | <i>\$5.50</i> |
| <i>Jacques Assorted Macarons</i> | <i>\$5.75</i> |

Assorted Pastries (Select 4 of the following) *\$5.75*

- *Flourless Chocolate Bites*
- *Mini Cupcakes*
- *Cheesecake Bites*
- *Mini Tarts*
- *Small Fruit and Dessert Bars*
- *Mini Whoopie Pies*
- *Assorted Cookies*

Custom Gourmet Donuts *\$4.50*

Select 4 types of custom donuts made by you! 3 easy steps.

- 1) Choose a donut flavor (Vanilla, chocolate, blueberry, apple cinnamon, apple cider and pumpkin)*
- 2) Choose a glaze (Vanilla, chocolate, maple, caramel, peanut butter, blueberry, lemon, honey dip, and marshmallow)*
- 3) Choose a topping (Coconut, graham cracker, sprinkles, toasted coconut, M&Ms, Oreo, Pretzel, fruity pebbles, Rice Krispies, peanuts, walnuts, almonds and pecans)*

Classic Pie Bar (Select 4 of the following) *\$5.25*

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| <i>Pumpkin Pie</i> | <i>Pecan Pie</i> |
| <i>Apple Pie or Crumble</i> | <i>Chocolate Cream Pie</i> |
| <i>Peaches and Cream Pie</i> | <i>Apple Blueberry Pie</i> |

Cakes and desserts may be prepared by ourselves or another licensed bakery. In the event of an outside licensed bakery is used, a slicing, plating, serving, cleanup fee applies of \$1.50 per person for cakes and \$1.00 per person for cupcakes or pastries.

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