

The Sunrise

\$35 /pp

- ASSORTMENT OF MUFFINS & PASTRIES
- BAGELS served with butter and cream cheese
- TEXAS-STYLE FRENCH TOAST or BUTTERMILK PANCAKES
- APPLE-SMOKED BACON or MAPLE BREAKFAST SAUSAGE
- CHICKEN FINGERS
honey mustard/buffalo/ranch/blue cheese served on the side
- FRESH FRUIT PLATTER
- SCRAMBLED EGGS
- VEGETARIAN QUICHE
- COUNTRY-STYLE HOME FRIES
- CABOT MACARONI & CHEESE
- COFFEE/TEA/WATER

Ask about our

MIMOSA BAR



Bubbles

MIMOSA BAR

INCLUDES:

- 3 Bottles of Prosecco
- Fresh Fruit
- Bar Caviar
- Assorted Juices

Additional bottles available for purchase

\$150

Brick-Oven Pizza

Add this option to any banquet package!

We have on premise our own free-standing Brick Pizza Oven. We offer 8-inch pizzas of CHEESE / PEPPERONI / VEGGIE



All you can eat, up to 30 ppl \$1500

Additional pizzas \$21 /pp

Late Night Enhancements

- ASSORTED FINGER SANDWICH PLATTER 25 ppl \$400
- CRISPY HOMEMADE POTATO CHIPS
- CHEESE & CRACKER PLATTER 50 ppl \$800
- BROWNIE & COOKIE PLATTER



Banquet Menu

191 W. River Road
Hookset, NH 03106

(603) 340-8361
Contact us at
info@oscarbarnweddingvenue.com
Find us at
Oscarbarnweddingvenue.com

Afternoon Fair

\$35 /pp

CAESAR SALAD

CHEF'S CHOICE *veggie/hummus/chicken salad/
turkey/corn beef*

CRISPY HOMEMADE POTATO CHIPS

CABOT MACARONI & CHEESE

CHICKEN FINGERS

honey mustard/buffalo/ranch/blue cheese served on the side

FRESH BAKED COOKIES & BROWNIES

COFFEE/TEA/WATER



Chef's Selection

\$45 /pp

HOMEMADE HUMMUS PLATTER *served with
seasonal vegetables and pita bread*

GOURMET FROMAGE & FRUIT DISPLAY

GARDEN SALAD *or* CAESAR SALAD

CHICKEN PICATTA *with lemon caper butter sauce*

PESTO ENCRUSTED SALMON *with spinach pesto*

SEASONAL ROASTED VEGETABLES MEDLEY

with Israeli couscous

CARROT CAKE *or* CHOCOLATE MOUSSE

served with fresh whipped cream

Oscar's Showstopper

\$45 /pp

Choose 2: Soup or Salad

SEASONAL GARDEN SALAD *or* CAESAR SALAD
CHILI *or* TOMATO BISQUE

Choose 2: Entrees

CRISPY BONELESS BUTTERMILK CHICKEN
served with lemon caper butter sauce

ALE MARINATED SLICED PORK LOIN
with a rosemary gravy

FLAVORFUL STUFFED HADDOCK
with a white wine butter sauce

LOCAL VEGETABLE RAVIOLI
in a homemade seasonal sauce

BAKED SALMON *in a zesty lemon sauce*

ROASTED SLICED SIRLOIN
with a sherry and black peppercorn demi

SEASON ROASTED VEGETABLE MEDLEY
flavored with olive oil tossed with Israeli couscous

Choose 2: Sides

MAPLE GLAZED CARROTS

BUTTERED GREEN BEANS

HOMEMADE RICE PILAF

ROASTED HERB & GARLIC FINGERLING POTATO

CREAMY RED BLISS MASHED POTATOES

Choose 1: Dessert

MINI CHEESECAKES

CARROT CAKE

DECADENT CHOCOLATE MOUSSE

BROWNIE/COOKIE TRAY

Plentiful Hors D'oeuvres

\$60 /pp

TACO BAR *chicken/beef/soft & hard shells/lettuce/scallions
pico de gallo/shredded cheddar cheese/sour cream*

DEVILED EGGS

COCONUT SHRIMP

SPINACH DIP SERVED *with tortilla chips*

VEGGIE STUFFED MUSHROOMS

POT STICKERS

BRUSCHETTA

JACK DANIEL MEATBALLS

MINI HUMMUS CUPS

PRETZEL BITES *served with Honey and regular mustard*

You Pick 2: Dips *served with tortilla chips*

BUFFALO CHICKEN DIP

STREET CORN DIP

ARTICHOKE DIP

CHICKEN & WAFFLES

COOKIES

BROWNIES

