

MENUS

crafted for you



COURTYARD MARRIOTT GRAPPONE CONFERENCE CENTER

70 Constitution Avenue | Concord | NH 03301

www.grapponeconferencecenter.com

www.courtyardconcord.com

Breakfast

Plated Breakfasts

Eggs Are It

plated | \$11.50

Scrambled Eggs

Home Fried Potatoes

Hand-Crafted Breakfast Pastries

House Seasoned Bacon

Fresh Fruit Cup

Cinnamon French Toast

plated | \$12.50

Slices of Cinnamon French Toast

Maple Syrup

House Seasoned Bacon

Scrambled Eggs

Fresh Fruit Cup

*All breakfasts include Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Herbal Teas and
Chilled Orange Juice*

Breakfast Buffets

All Buffets have a service time of 90 minutes

Minimum of 25ppl required

Morning Glory

buffet | \$13.50

Hand-Crafted Breakfast Pastries

Scrambled Eggs

Home Fried Potatoes

House Seasoned Bacon

Hot Oatmeal

Fresh Fruit Display

Healthy Choice

buffet | \$14.50

Egg White & Vegetables in a Wrap

Turkey Sausage

Kashi Cereal

Berries & Bananas

Whole Grain Muffins & Breads

Stonyfield Farm Low-Fat Organic Yogurt

*Prices are per person. All food and beverage is subject to NH Rooms and Meals Tax, currently 9% and 20%
Service Charge (6% of which is taxable)*

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Breaks

Morning Breaks

Capital Executive

break | \$10.00

Warm Chocolate Croissant
Apple Raisin Strudel
Fruit Smoothie
Fresh Fruit Display

Capital Classic

break | \$8.50

Hand-Crafted Breakfast Pastries
Fresh Fruit Display

Capital Health Break

break | \$10.00

Whole Grain Muffins & Breads
Stonyfield Farm Low-Fat Organic
Yogurt
Fresh Fruit Display

Capital Advantage

break | \$14.50

Getting Started
Hand-Crafted Breakfast
Pastries

Mid-Morning Refresh

Fresh Fruit Display

Afternoon Stretch

Freshly Baked Cookies to
include Chocolate Chip,
Triple Chocolate, Oatmeal
Raisin & Heath Bar Crunch
Pepsi Soft Drinks & Aquafina
Waters

Make it Healthy –add \$1

Substitute Afternoon Stretch:

Vegetable Crudités with
Hummus & Ranch
Fruit & Nut Trail Mix
Assorted Bottled Fruit Juices
& Waters

Enhancements

Cinnamon French Toast \$4.00
English Muffin Sandwich \$4.00
Bagel with Cream Cheese \$3.00
Hand Crafted Breakfast Pastries \$4.75
Assorted Cereals with Seasonal
Berries \$4.00
Individual Stonyfield Yogurts \$3.00
Nutrigrain Breakfast Bars \$2.00
Warm Biscuits with Honey \$2.00
Warm Filled Croissants \$3.75

*All Morning Breaks include Freshly
Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Chilled
Orange Juice*

**Service time of 90 minutes*

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Breaks

Afternoon Breaks

Fitness Boost

break | \$9.50

Vegetable Crudite Display
Baked Pita Chips
Hummus & Ranch Dip
Fruit & Nut Trail Mix
Bottled Juices & Waters
Freshly Brewed Coffee,
Decaffeinated Coffee &
Assorted Herbal Teas

Afternoon Snacks

break | \$7.50

Freshly Baked Cookies
Brownies & Lemon Squares
Freshly Brewed Coffee,
Decaffeinated Coffee & Assorted
Herbal Teas
Pepsi Soft Drinks & Aquafina Waters

Ice Cream Extreme

break | \$8.50

A Variety of Gourmet Ice
Creams with Maraschino
Cherries, Crushed Walnuts,
Warmed Caramel, Hot Fudge,
Whipped Cream, Reese's Pieces,
M&M's, Nestle's Crunch &
Butterfinger Pieces
Pepsi Soft Drinks & Aquafina

Small Bites

break | \$9.25

Assorted Mini Pinwheels
Gherkin Pickles
Black & Green Olives
Fresh Whole Seasonal Fruit
Freshly Brewed Coffee,
Decaffeinated Coffee & Assorted
Herbal Teas
Pepsi Soft Drinks & Aquafina Waters

Enhancements

Freshly Brewed Coffee, Decaffeinated Coffee &
Assorted Herbal Teas \$2.25
Flavored Coffee \$2.75
Bottled Fruit Juices \$3.00
Perrier Sparkling Water \$3.25
Iced Tea or Lemonade Pitcher \$7.00
Freshly Baked Cookies \$1.75
Brownies & Lemon Squares \$3.25
International & Domestic Cheese Display \$2.75
Chips & Pretzels \$1.75
Fresh Whole Fruit \$1.75

(Service time of 90 minutes)

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Lunch

Plated Luncheons

All Plated Luncheons include a choice of Soup du Jour or Salad, Chef's selection of Starch and Fresh Vegetables, Fresh Baked Rolls with Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Roast Sirloin of Beef | \$17.50
With Wild Mushroom Demi Glace &
Lyonnaise Potatoes

Tomato Tart | \$17.50
Filled with Chick Peas, Artichoke, Plum Tomato &
Fontina Cheese served with Steamed White Rice

Vegetable Wellington | \$17.50
Puff Pastry filled with Vegetables and Fontina
Cheese served with Steamed White Rice

Grilled Center Cut Pork Chop | \$17.00
With Sweet Onion Jus & Sweet Potato Puree

Apple Pecan Shaker Chicken | \$16.50
With Wild Rice Blend

Herb Roasted Chicken | \$16.50
With Spinach Tortelloni & Ratatouille Sauce

Farm Raised Grilled Salmon | \$17.50
With Pepperberry Rub & Citrus Glace served
over Steamed Vegetables

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Lunch

Plated Light Luncheons

*All Plated Sandwiches include Potato Salad,
Dill Pickle Spear, Coffee or Tea & Dessert
(Substitute Tossed Salad – add .50 pp)*

Classic Italian Hero | \$13.50

Sliced Virginia Ham, Genoa Salami & Provolone Cheese with Lettuce, Tomato, Onions & Peppers on a Sub Roll – Served Warm

Turkey Stacker | \$14.00

Layers of Turkey with Bacon, Lettuce & Tomato on a Whole Grain Ciabatta Roll

Grilled Chicken Fragola | \$13.75

Marinated Grilled Chicken with Wilted Baby Greens & Sliced Strawberries in a Spinach Wrap

Roast Beef Pub Sandwich | \$14.00

Layers of Top Round with Tomato, Lettuce, Seedless Cucumber, Horseradish & Ranch Dressing on an Onion Roll

Vegan Ciabatta | \$14.00

Lettuce, Tomato, Hummus, Sprouts, Carrots & Zucchini on a Whole Grain Ciabatta Roll

*All Luncheon Salads are accompanied by a
Warm Roll with Butter, Coffee or Tea & Dessert.*

Nicoise Salad | \$14.25

Mixed Greens topped with White Tuna, Potato, Egg, Haricot Vert, Seedless Cucumber, Tomato & Nicoise Olives. Accompanied with Parsley Dijon Vinaigrette

Arugula Salad with Chilled Rosemary Shrimp | \$15.25

Arugula, Sprouts, Orange, Capers, Olives topped with Chilled Shrimp. Accompanied with Lemon Herb Vinaigrette

Blueberry Waldorf Salad with Grilled Chicken | \$14.75

Grilled Chicken, Baby Spinach, Fresh Blueberries, Granny Smith Apples & Toasted Pecans. Accompanied with Blueberry Citrus Vinaigrette

Ask about Fresh Offerings from Local Farms!

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Lunch

Luncheon Desserts

Included in menu price

Double Chocolate Torte

Chocolate Cookie Crust with Chocolate Cake & Chocolate Mousse, topped with Chocolate Ganache

New York Style Cheesecake

Graham Cracker Crust & Cream Cheese Filling topped with Sweet Strawberries & Syrup

Black and White Parfait

Layers of Rich, Airy Chocolate & Smooth Vanilla Pudding topped with Buttercrunch Candy

Brownie Sundae

Rich Chocolate Brownie with Vanilla Ice Cream & Hot Fudge Sauce

Trio of Melon

Cantaloupe, Honeydew & Watermelon with Fresh Berries

Reese's Peanut Butter Pie

Deep Dish Chocolate Crust & Peanut Butter filling topped with chunks of Reese's Peanut Butter Cups

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Lunch

Luncheon Buffets

Concord's Favorite buffet | \$18.00

Mixed Green Salad, Seasonal
Soup du Jour, Rolls & Butter, Starch
& Fresh Vegetables, Chef's Dessert
Display

Select 2 Entrees:

Grilled Chicken Juanita with
Chorizo & Peppers

Sautéed Chicken with Broccoli &
Swiss Sauce

Sliced Roast Prime Rib

Beef Tips with Mushrooms & BBQ
Glaze

Dijon Honey Pork Loin

Blackened Salmon Fillet

Cheese Ravioli Bolognese

Spinach Tortellini with Ratatouille
Add a Third Entrée \$3

*Buffets have a service time of 90 minutes
Minimum 25ppl required*

Italia

buffet | \$17.50

Caprese Tomato Salad

Caesar Salad

Garlic Parmesan Flatbread

Marinated Grilled Chicken

Penne Pasta with Bolognese
& Alfredo Sauces

Italian Vegetable Blend

Italian Themed Dessert

Yankee Pride

buffet | \$18.00

Corn Chowder

Mixed Green Salad

Rolls & Butter

New England Pot Roast

Seafood Stuffed Sole Filet

Red Bliss Potato & Carrot

Turnip Puree

Chef's Dessert Display

Ask about our Super Sub!

*All Lunch Buffets include Freshly Brewed Coffee, Decaffeinated
Coffee & Assorted Herbal Teas*

Add Assorted Pepsi Soft Drinks & Aquafina Bottled Waters \$2.25

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Lunch

Luncheon Buffets

Buffets have a service time of 90 minutes

Sandwich Board

buffet | \$17.00

Seasonal Soup du Jour

Mixed Green Salad

Macaroni Salad

Assorted Potato Chips

Chef's Dessert Display

Select 3 Sandwiches:

Turkey, Lettuce, Tomato & Mayonnaise

Roast Beef, Roasted Pepper, Red Onion,

Lettuce & Salsa Mayonnaise

Virginia Ham, Swiss Cheese, Lettuce & Dijon

Mustard Sauce

Tuna Salad, Tomato & Lettuce

Hummus, Tomato, Sprouts, Carrot, Pepper &

Cucumber Wrap

Main Street Deli

buffet | \$17.00

Seasonal Soup du Jour

Mixed Green Salad

Potato Salad

Macaroni Salad

Roast Beef, Turkey, Virginia Ham, Tuna,

Grilled Vegetables

Cheddar, Swiss, Provolone, Muenster

Cheeses

Lettuce, Tomato, Pickle, Sprouts, Shredded

Carrots, Hummus

Deli Breads & Rolls

Potato Chips

Chef's Dessert Display

*Ask about Fresh Offerings from
Local Farms!*

*All Lunch Buffets include Freshly Brewed Coffee, Decaffeinated
Coffee & Assorted Herbal Teas*

Add Assorted Pepsi Soft Drinks & Aquafina Bottled Waters \$2.25

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Reception

Passed Hors d'Oeuvres

Priced per 50 pieces

reception | hot

Scallops wrapped in Bacon \$95

Italian Style Meatballs \$65

Swedish Meatballs \$65

Spinach Walnut Pesto Puff \$90

Roasted Eggplant Tomato Crisp \$100

Sweet Potato Coconut Chicken \$95

Chicken Dijon Puff \$95

Steak & Cheese Spring Roll \$100

Mini Shepards Pie \$85

Potato Wrapped Shrimp \$95

Crab Stuffed Portabella \$95

Tomato Bruschetta Spoon \$100

reception | cold

English Cucumber with Shrimp and Boursin \$75

Deviled Eggs \$65

Individual Cocktail Shrimp \$130

Smoked Salmon Roulade \$75

Prosciutto wrapped Pear with Balsamic \$80

Grilled Vegetable with Hummus Canape \$75

Assorted Mini Pinwheels \$90

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Reception

Displayed Hors d'Oeuvres

Ask about Fresh Offerings from Local Farms!

Tuscan Breads & Spreads

reception | displayed

\$140 (Serves 50) \$270 (Serves 100)

Toasted Bagel & Pita Chips with Spinach Artichoke Dip

reception | displayed

\$125 (Serves 50) \$225 (Serves 100)

Seasonal Sliced Fruit

reception | displayed

\$110 (Serves 50) \$200 (Serves 100)

Mediterranean Display

reception | displayed

\$125 (Serves 50) \$225 (Serves 100)

Domestic & Imported Cheese

reception | displayed

\$125 (Serves 50) \$225 (Serves 100)

NH Cheese Display

reception | displayed

\$175 (Serves 50) \$275 (Serves 100)

Vegetable Crudite with Dip

reception | displayed

\$90 (Serves 50) \$190 (Serves 100)

Individual Crudites

reception | displayed

\$110 (Serves 50) \$210 (Serves 100)

Ice Carving - custom carved for your event! \$275

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Reception

Chef Stations

All Prices Include Attendant

Cordial Potato Bar

reception | \$8.50

Red Bliss Mashed Potatoes with Assorted Toppings including Brandy Onion Gravy, Crisp Bacon, Sour Cream, Toasted Leeks, Sliced Scallions & Cheddar Cheese

Martini Salad Station

reception | \$8.50

Made-to-Order Salads with a variety of Greens & Salad Toppings including Grape Tomatoes, Diced Cucumbers, Shredded Carrots, Toasted Pistachios & Dried Cranberries. Choice of Red Wine, Tequila Honey Lime or Sour Apple Vinaigrettes

Skillet Roasted Shrimp Station

reception | \$10.50

Jumbo Shrimp sautéed with Fresh Herbs, Lemon, Capers, Tomato & Sherry

Build Your Own Pasta

reception | \$8.50

Whole Wheat Penne, Spinach & Garlic Tortellini and Tri-Colored Bow-Tie Pasta with Alfredo, Marinara & Pesto Sauces, Extra Virgin Olive Oil, Shiitake Mushrooms, Diced Tomato, Garlic, Parmesan Cheese, Fresh Basil & Garlic Bread

Build Your Own Quesadilla

reception | \$8.50

Flour Tortillas grilled to order with your choice of fillings & toppings: Cheddar Cheese, Pepper Jack Cheese, Tomato, Scallion, Salsa, Sour Cream, Guacamole, Spicy Red Bell Peppers, Spicy Onions, Grilled & Diced Chicken

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Reception

Carving Stations

All Prices Include Attendant

Slow-Roasted Turkey Breast

reception | \$7.75

Served with Gravy, Cranberry Sauce & Petite Croissants

Steamship Round of Beef

reception | \$7.00

With Demi Glace & Petite Croissants

Roast Tenderloin of Beef

reception | \$10.75

With Bearnaise Sauce & Petite Croissants

Steamship Round of Pork

reception | \$8.25

With Cider Sauce & Petite Croissants

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Dinner

Plated Dinners

Appetizers (choice of one)

- Trio of Melon with Fresh Berries & Lime
- Five Cheese Tortellini with Rosa Vodka Sauce
- Tomato Florentine with Rice Soup
- Saffron Lobster Ravioli with Sherry Lobster Sauce 75 ¢ per person
- Chilled Jumbo Shrimp Cocktail \$1.50 per person

Salads (choice of one)

- Tossed Garden Salad
- Traditional Caesar Salad
- Concord Harvest Salad: Sunflower & Flax Seeds, Dried Cranberry & Golden Raisins with Cranberry Vinaigrette
- Arugula & Red Leaf: Marinated Long Stem Artichokes, Mushrooms & Piquante Peppers with Garlic Italian Vinaigrette 50¢ per person

All Plated Dinners include Appetizer, Salad, Chef's Selection of Starch and Fresh Seasonal Vegetables, Rolls & Butter, Dessert, Coffee & Tea

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Dinner

Grilled Tenderloin Steak | \$34

Seasoned & grilled with Demi Glace. Accompanied with a Fanned Garlic Rosemary Potato

Roast Prime Rib Au Jus | \$29

Choice Boneless Rib-Eye seasoned & slow roasted. Served with Baked Potato & Au Jus

Beef Short Ribs with Spicy Jumbo

Shrimp | \$38

Tender Bourbon-Glazed Short Rib with Blackened Shrimp coated with Louisiana Hot Sauce. Served with Sweet Potatoes

Poached Farm-Raised Salmon | \$27

Dressed with Herbs and Spices. Served with Wild Rice Pilaf & Citrus Jus

Haddock Fillet | \$27

Topped with Baby Shrimp & Ritz Crumbs. Served with Dill Cream Sauce & Lyonnaise Potatoes

Plated Dinners

Select up to two entrees. For more than 2 entrees, an additional \$1.50 per person split entrée fee will apply

Chicken Marsala | \$25

Sautéed Chicken topped with Forest Mushrooms, Sweet Onion & Marsala Veloute. Served with Rice Pilaf.

Pecan Crusted Chicken | \$25

With Granny Smith Apple, Gorgonzola Cheese & Cider Poultry Cream. Served with Rice Pilaf.

Roasted Herb Statler Chicken | \$26.50

With Prosciutto Tomato Ragout & Wild Rice Pilaf

Seared Duck Breast in Red Wine | \$29

With Apples, Braised Leeks & Wild Mushrooms. Served with Rice Pilaf

Vegan Tuscan Pasta | \$25

A blend of Garlic, Herbs, Italian Vegetables & Garbanzo Beans tossed with Olive Oil

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Dinner

**New Englander
dinner | \$27.50**

New England Clam Chowder, Mixed Green Salad, Salad with Beets, Apples, Cress & Pistachio, Rolls & Butter, Chef's Selection of Starch & Fresh Vegetables, Array of New England Desserts

Select 2 Entrees:

Roast Stuffed Pork Loin
Roast Turkey with Stuffing
Baked Haddock
Beef Pot Roast

**Italiano
dinner | \$27.50**

Tossed Antipasto Salad, Caesar Salad
Garlic Bread
Chicken Picatta
Tenderloin Roast with Sauce Italienne
Chef's Selection of Starch & Fresh Vegetables
Display of Mini Pastries

Dinner Buffets

Buffets have a service time of 90 minute

**All American
dinner | \$27.50**

Mixed Green Salad, Broccoli Salad with Red Peppers, Capers & Olives, Rolls & Butter, Chef's Choice of Starch & Fresh Vegetables, Chef's Dessert Display

Select 2 Entrees:

Chicken Saltimbocca
Chicken Marsala
Sliced Sirloin of Beef
London Broil
Baked Haddock
Grilled Salmon
Tortelloni with Rosa Vodka Sauce

*All Dinner Buffets include Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas*

Add a third entrée \$3

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Dinner

Dinner Buffets

Buffets have a service time of 90 minutes

Backyard BBQ* dinner | \$29.00

Mixed Green Salad, Southern Pea with Cheddar Salad, Warm Biscuits with Honey Apricot Glazed Chicken, Petite Sirloin Strip, BBQ St. Louis Ribs
Potato & Sweet Onion Packets, Corn on the Cob, Watermelon Basket, Assorted House Baked Pies, Freshly Brewed Iced Tea & Lemonade

**Enhance these buffets with a Chef Attended Barbecue Grill on our outdoor Patio. A Chef Attendant Fee of \$50 will apply per station (reservations required)*

East Coast Clam Bake* dinner | \$65.00

New England Clam Chowder, Mixed Green Salad, Cole Slaw, Boston Baked Beans
Steamed Little Neck Clams, Steamed Lobster, BBQ Chicken
Corn on the Cob, Parsley Boiled Potatoes, Rolls & Butter, Cut Lemons, Hot Broth, Drawn Butter
Boston Cream Pie & Strawberry Shortcake
Freshly Brewed Iced Tea & Lemonade

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Dinner

Dinner Desserts

Included in dinner price / Choose one

Chocolate Caramel Mousse Cake

Belgian Chocolate Mousse Cake blended with Caramel

Mango Mousse Cake

Rich Vanilla Cake blended with Mango Mousse

Chocolate Trilogy

Chocolate Genoise, White, Milk & Dark Chocolate with Chocolate Shavings & Powdered Sugar

NY Style Cheesecake

Graham Cracker Crust with Cream Cheese Filling topped with Sweet Strawberries & Syrup

Chocolate Baby Bundt Cake

Rich, Moist Chocolate Dome covered with Chocolate Ganache

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