



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 a gas fireplace and outside patio seating (seasonal) to accommodate up to 50 people comfortably.

We provide an ideal 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.



Event Policies

Deposit

A nonrefundable deposit of \$100 is due at the time of booking. The deposit will be credited to the bill's balance on the day of the event and is not an additional fee.

Gratuities

We pride ourselves on our level of service and believe that all functions held here at Granite Steak & Grill reflect our host, guests, and organization. For this reason, we prefer to have a ratio of at least one server per 20 people. We have adopted a flat rate per server versus a gratuity percentage of the bill.

These rates are as follows:

Breakfast & Lunch Functions, \$100 per server

Dinner Function (If the function goes after 4:00), \$130 per server

Confirmation/Cancelation

An exact count of people attending is due three days before 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 confirmation numbers are given, additional charges may apply.

Cancelations are required no less than seven days before the scheduled event.

Menu Selections

Non-Alcoholic Beverages are included in all our menu options.

The items chosen are due 10 days before the event.

NO Food items will be packaged up and taken home after the event is completed due to foodborne health risks.



Room Charge

\$150 for a four-hour exclusive event.

Equipment Request

Equipment requests should be given seven days before the event.
(Such as TV/laptop wires, screens, podium, gift table, or easel)

Parking

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

We cannot accommodate private functions Tuesday thru Saturday nights due to the high volume on these given evenings. However, we can accommodate a maximum party size of 25 people, which will be required to order off the function menu. There will be a \$2 per person linen charge.



~Breakfast Buffets~
(Available until 11:30 am)

Continental

\$11.99 Per Person

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

The Eye Opener's Breakfast Buffet

\$15.99 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, and tea
Cream cheese, butter, and preserves



~Hors D'oeuvres ~

The Common

\$17.99 Per person

Please choose 4 of the following items:

Pinwheel Wraps

Please choose from the following:

Ham, turkey, or roast beef

Includes potato chips

Finger Sandwiches

Please choose 3, from the following:

Egg, tuna, ham, or chicken salad

Includes potato chips

Chicken Skewers (Gluten-Free)

Please choose from the following:

Teriyaki, BBQ, or Lemon Pepper

Teriyaki Beef Skewers (Gluten-Free)

Fried Chicken Tenders

Please choose from the following:

Buffalo, honey barbecue, honey cayenne, or plain

Served with assorted sauces for dipping

Meatballs

Please choose from the following:

Italian, Sweet & Sour or Swedish

Potato Skins *(Topped with cheese, bacon, and scallions)*

Potato or Pasta Salad *(oil or mayo-based)*

Tossed Salad (Gluten-Free) *(Served with Ranch, Blue Cheese, and Italian)*



The Spaulding

\$18.99 Per person

Please choose 5 of the following items:

Pinwheel Wraps

Please choose from the following:

Ham, turkey, or roast beef

Includes potato chips

Finger Sandwiches

Please choose 3, from the following:

Egg, tuna, ham, or chicken salad

Includes potato chips

Chicken Skewers (Gluten-Free)

Please choose from the following:

Teriyaki, BBQ or Lemon Pepper

Teriyaki Beef Skewers (Gluten-Free)

Fried Chicken Tenders

Please choose from the following:

Buffalo, honey barbecue, honey cayenne, or plain

Served with assorted sauces for dipping

Meatballs

Please choose from the following:

Italian, Sweet & Sour or Swedish

Potato Skins *(Topped with cheese, bacon, and scallions)*

Potato or Pasta Salad *(oil or mayo-based)*

Lobster-Spinach Artichoke Dip

Served with tortilla chips

Tossed Salad (Gluten Free) *(Served with Ranch, Blue Cheese, and Italian)*



The Skyhaven

\$20.99 Per person

Please choose 6 of the following items:

Pinwheel Wraps

Please choose from the following:

Ham, turkey, or roast beef

Includes potato chips

Finger Sandwiches

Please choose 3, from the following:

Egg, tuna, ham, or chicken salad

Includes potato chips

Chicken Skewers (Gluten-Free)

Please choose from the following:

Teriyaki, BBQ, or Lemon Pepper

Teriyaki Beef Skewers (Gluten-Free)

Fried Chicken Tenders

Please choose from the following:

Buffalo, honey barbecue, honey cayenne, or plain

Served with assorted sauces for dipping

Meatballs

Please choose from the following:

Italian, Sweet & Sour or Swedish

Stuffed Mushrooms

Scallops Wrapped in Bacon

Potato Skins *(Topped with cheese, bacon, and scallions)*

Potato or Pasta Salad *(oil or may-based)*

Lobster-Spinach Artichoke Dip

Served with tortilla chips

Tossed Salad (Gluten Free) *(Served with Ranch, Blue Cheese, and Italian)*

9% New Hampshire State Meal Tax Not Included, For Gratuity Information Please Review Our Policies on

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**All Hors D'oeuvres buffets will average 8-10 pieces per person.
The following items can be added to enhance your experience and will average 3-4 pieces per selection.**

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|---|-------------------|
| Assorted Vegetable Crudités | \$2.99 per person |
| <i>(With your choice of dip: Ranch, Blue Cheese, or Red Pepper Aioli)</i> | |
| Assorted Fresh Tropical Fruit | \$2.99 per person |
| <i>Please choose from the following:
Fruit platter or fruit salad</i> | |
| International Cheese and Cracker Platter | \$3.49 per person |
| <i>(Cheddar, Swiss, American, Provolone, and Havarti Dill cheeses with olives, jalapenos, and pepperoni slices)</i> | |

~Desserts~

All functions are welcome to bring in their own cake; however, we can order one for you if you would like.

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

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|--------------------------|---------------------------|----------|
| | (If cut in 2" x3" slices) | |
| Cake - Half Sheet | (Serves about 32 ppl) | \$60.00 |
| Cake - Full Sheet | (Serves about 64 ppl) | \$100.00 |

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|---|-------------------|
| Cookie Platter | \$1.99 per person |
| Brownie Platter | \$1.99 per person |
| Combination of both Brownies & Cookies | \$1.99 per person |
| Strawberry Shortcake | \$5.99 per person |
| NY Style Cheesecake with strawberries | \$5.99 per person |



~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 \$7.99 Per person
Served with turkey gravy and cranberry sauce

Slow Roasted Prime rib Market Price (Call 603-330-3100, for latest pricing)
Served with au jus, demi-glace, or horseradish sauce

Roasted Pork Loin \$7.99 Per person
Served with pork gravy or apple chutney

A cash bar is available
(Guest will be responsible for paying for their alcoholic beverages)



~ 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

\$17.99 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 or pesto alfredo

Choice of one:

Italian sausage, meatballs, or grilled chicken

Choice of one:

Caesar or Garden Salad

\$23.99 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, and your choice of potato salad or coleslaw.

\$24.99 Per person

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~If you would like to offer a dessert with your buffet, check out our dessert options on page 8



~PREMIUM BUFFETS~

Minimum 20 People

The Smokey's Dinner Buffet

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 de 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
Homemade meat lasagna
Chicken penne with *choice of one sauce*:
Alfredo or marinara

Choice of One

Cookie platter
Brownie platter

Chocolate mousse with whipped cream
Strawberry shortcake
NY Style cheesecake with strawberries

\$29.99 Per person



~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 8), 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
Clam chowder
Lobster bisque

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 *choice of one sauce*:
Marinara or alfredo
Homemade Meat Lasagna

Choice of One

Cookie platter
Brownie platter
Strawberry shortcake
NY Style cheesecake with strawberries

\$34.99 Per person



~ CHILDREN'S MENU ~

Chicken Fingers

Boneless fried chicken tenderloins with choice of BBQ or sweet and sour sauce with french fries
\$6.99

Hamburger or Cheeseburger

Lean ground sirloin served on a toasted bun with french fries
\$6.99

Hot Dog

All beef frank served on a toasted hot dog roll with French fries
\$6.99

Macaroni and Cheese

Kraft macaroni & cheese with french fries
\$6.99

Kids Pasta

Choice of homemade marinara sauce or alfredo
\$6.99

Macaroni and Cheese and Hot Dog

Kraft macaroni & cheese and an all-beef frank in a toasted roll
\$8.99



~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 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) \$70.00

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) \$65.00

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) \$70.00 with lobster add \$40.00

Homemade Meatloaf

Ground beef and house seasonings mixed with breadcrumbs and baked. Served with homemade brown gravy
(Serves 10-12ppl) \$70.00

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) \$65 with shrimp add \$20

Baked Ziti

Ziti tossed with homemade meat sauce then topped with mixed cheeses and baked to perfection
(Serves 10-12ppl) \$60



Prime Rib Roast

Premium high choice Prime Rib hand-rubbed with our blend of seasoning and spices.

Served with au jus

Half Rib (Serves roughly 8-10ppl)

Full Rib (Serves roughly 10-16ppl)

Market Price (Please call 603-330-3100, for the latest pricing)

Roasted Pit Ham

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

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

Full Ham (Serves 16-20ppl) \$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 12-15ppl) \$135

Roasted Pork Loin

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

Small (Serves 6-8ppl) \$75

Large (Serves 12-15ppl) \$135

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

(Serves 8-10ppl)

Red skinned mashed potato \$35

Kernel corn or sliced carrots \$25

Country herb stuffing \$35

Garden salad with two dressings \$35

Choice of two:

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 WORKING WITH YOU AND THANK YOU FOR CHOOSING GRANITE STEAK & GRILL.

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