



UNCOMMON
EVENTS
At Your Place
or Ours

MERRIMACK



New Hampshire's Common Man Family

The first Common Man Restaurant opened in Ashland, NH in 1971. Fifty years later, we offer 17 event venues at our Common Man family locations across New Hampshire, including here at our Common Man restaurant in Merrimack, NH.

Opened in 2005, The Common Man Merrimack wows guests with our hospitality and American fare with New England flair. Our historic building dates back to 1794 and serves as the perfect backdrop for more intimate events in our Carriage Room and our upstairs lounge. Common Man Merrimack is full of Yankee charm, and our building is famous for being the former homestead of Matthew Thornton, a signer of the Declaration of Independence.

Our friendly and experienced catering team has planned unforgettable events for countless happy brides, proud parents, raucous best men, bridesmaids, and delighted friends. We've planned perfect roasts, showers, BBQs, fundraisers, business meetings, anniversary celebrations, parties, uncommon dinners and weddings.

Our success is built on recognizing that your special event is just that, a special point in time. Our friendly and experienced catering team remains true to that understanding, and we are devoted to making your event concept a reality.

We thank you for considering the Common Man to host or cater your special event. We invite you to page through this planner and get in touch directly with our General Manager to get your uncommon event planning underway!

Photos by Barry Alley Photography unless otherwise noted.





EVENT ROOMS

COMMON MAN MERRIMACK

304 Daniel Webster Highway | Merrimack, NH

Contact our General Manager at

cmmgm@thecman.com | (603) 429-3463

EVENT SPACES AT COMMON MAN MERRIMACK

The Carriage Room

Accommodates 30 guests maximum, 10 guests minimum

4-hour time frame: \$100

11AM–3 PM | 4–8 PM | 5–9 PM

Upstairs Lounge

Accommodates 30 guests maximum, 10 guests minimum

4-hour time frame: \$150

11AM–3 PM

Off-site catering drop-off available

Drop-off fee starts at \$100

Guest count due 14 days before event.





PLATED LUNCHES

Available 11 AM – 3 PM

Plated lunches are priced per guest (10-guest minimum and 30-guest maximum).

Guest count due 14 days before event.

*Plated lunches include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, chef's choice of starch, one dessert, locally-roasted Common Man Joe fair-trade coffee, teas and assorted sodas.**

Salad Choices (1)

- Garden Salad** — *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*
- Classic Caesar** — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*
- Uncommon Salad** — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.*
- Uncommon Wedge** — *Romaine heart, Gorgonzola, bleu cheese dressing, crisp bacon and shaved red onion.*
- Caprese** — *Fresh mozzarella, tomatoes, mixed greens, fresh basil and aged balsamic.*

Entrée Choices (2)

- Grilled Steak Tips** — *Topped with roasted peppers and onions.* 19.99
- Atlantic Salmon** — *Oven-roasted with maple Dijon sauce.* 19.99
- New England-Style Haddock** — *Ritz crumb topping and lemon butter sauce.* 17.99
- Roasted New England Turkey** — *Sage stuffing, pan gravy and cranberry sauce.* 16.99
- Apple Walnut Chicken** — *Savory apple stuffing, walnut-panko crust and maple cream.* 17.99
- Roasted Vegetable and Three-Cheese Manicotti** — *Crème rosa.* 14.99

Dessert Choices (1)

- Warm Apple Crisp** — *Served with Common Man-made vanilla ice cream.*
- New York-Style Cheesecake** — *Fresh berry sauce.*
- Warm White Chocolate Bread Pudding** — *Served with homemade caramel sauce and sprinkled with white chocolate dust.*
- Chocolate Ganache Bundt Cake** — *with raspberry sauce and white chocolate dust.*
- Strawberry Shortcake** — *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate dust.*

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



LIGHTER PLATED LUNCHES

Available 11 AM – 3 PM

Lighter plated lunches are priced per guest (10-guest minimum and 30-guest maximum).

Guest count due 14 days before event.

*Lighter plated lunches include artisan rolls, whipped butter, two entrée choices, one dessert, locally-roasted Common Man Joe fair-trade coffee, teas and assorted sodas.**

Entrée Choices (2)

Classic Caesar Salad — *Romaine tossed with aged Parmesan and topped with house-made croutons. Served with natural grilled chicken. 14.99 | Served with grilled salmon. 18.99*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette. Served with natural grilled chicken. 14.99 | Served with grilled salmon. 18.99*

Quiche Lorraine or Florentine — *Homemade with bacon and onions or spinach and mushrooms. Served with field greens and balsamic vinaigrette dressing. 13.99*

Dessert Choices (1)

Warm Apple Crisp — *Served with Common Man-made vanilla ice cream.*

New York-Style Cheesecake — *Fresh berry sauce.*

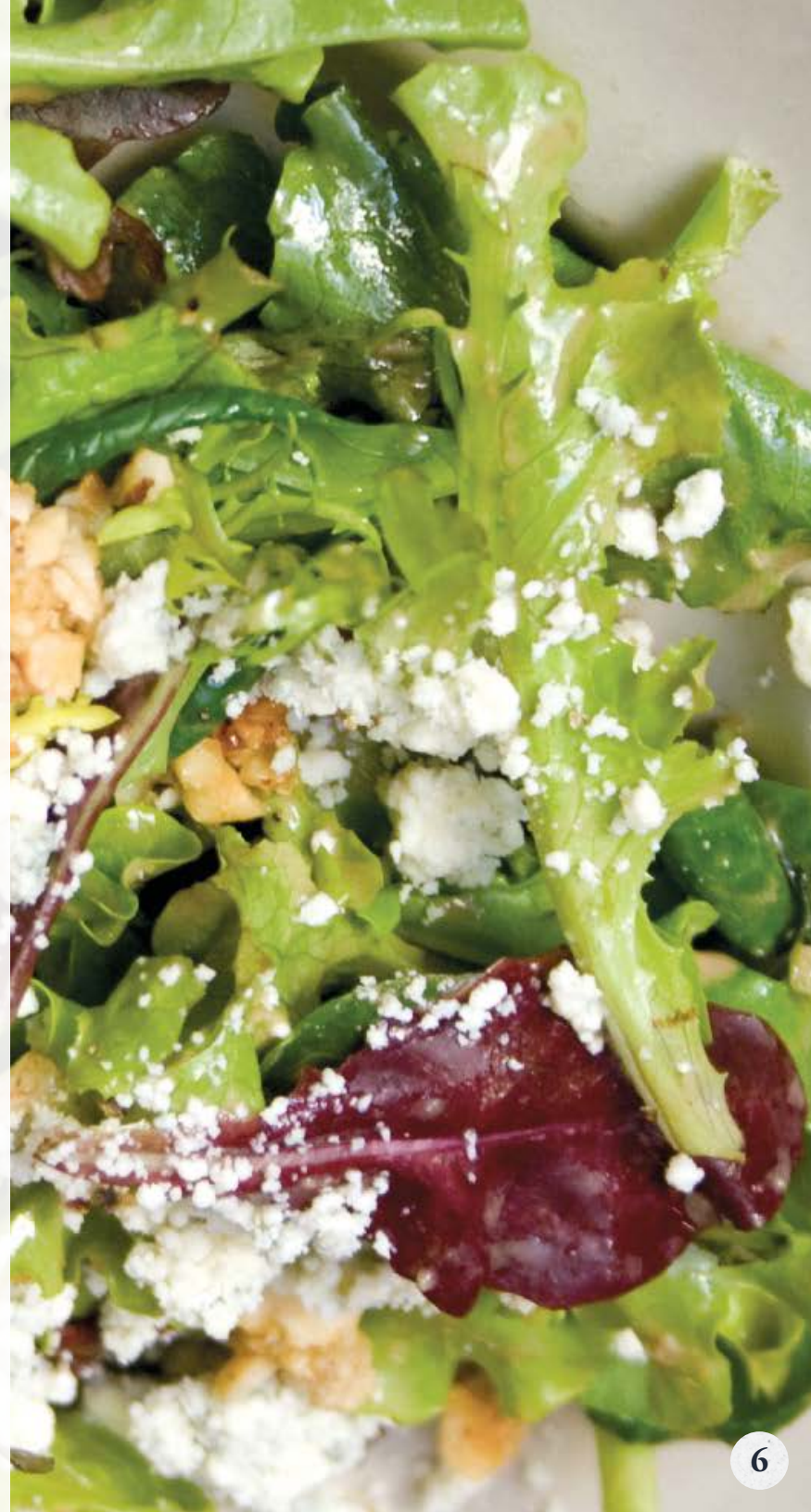
Warm White Chocolate Bread Pudding — *Served with homemade caramel sauce and sprinkled with white chocolate dust.*

Chocolate Ganache Bundt Cake — *with raspberry sauce and white chocolate dust.*

Strawberry Shortcake — *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate dust.*

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LUNCH BUFFETS

*Available 11 AM – 3 PM. Prices are based on a two-hour service.
Lunch buffets are priced per guest (20-guest minimum, 30-guest maximum).
Guest count due 14 days before event.*

*Lunch buffets include artisan rolls, whipped butter, one soup or salad choice,
two or three entrée choices, seasonal vegetable, choice of starch, choice of dessert,
locally-roasted Common Man Joe fair-trade coffee, teas and assorted soft drinks.**

Two Entrées 22.99 per guest | Three Entrées 24.99 per guest

Soup or Salad Choices (1)

- Garden Salad** — *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*
Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*
Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.*
Panzanella Salad — *Diced tomatoes, cucumbers, fresh mozzarella, basil and house-made croutons over mixed greens with vinaigrette.*
Pasta Salad | **Grilled Marinated Vegetable Platter**
Tortellini Pesto Salad | **Mediterranean Chickpea Salad**

Tomato Basil Bisque with Parmesan Croutons
Butternut Bisque with Chipotle Cream
Common Man Clam Chowder — Additional \$1.99 per guest

Starch Choices (1)

- House-mashed Potatoes**
Herb-roasted Red Potatoes
Rice Pilaf
Uncommon Macaroni and Cheese Additional 1.99 per guest

Continued...

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LUNCH BUFFETS

Continued

Entrée Choices (2 or 3)

New England Pot Roast — *Braised pot roast with pan gravy and braised vegetables.*

Roasted New England Turkey — *Sage stuffing, pan gravy and cranberry sauce.*

Apple Walnut Chicken — *Savory apple stuffing, walnut-panko crust and maple cream.*

Bacon Onion Chicken — *Topped with a creamy caramelized onion-bacon crust.
Served over a roasted pepper basil cream sauce.*

Chicken Piccata — *Boneless chicken breast sautéed with lemon caper white wine sauce.*

New England-Style Haddock — *Ritz crumb topping and lemon butter sauce.*

Pork Loin — *Topped with roasted apples.*

Roasted Vegetable and Three-Cheese Manicotti — *Crème rosa.*

Grilled Steak Tips — *Topped with roasted peppers and onions.*

Oven-Roasted Atlantic Salmon — *Maple Dijon sauce.*

Dessert Choices (1)

Warm Apple Crisp — *Served with Common Man-made vanilla ice cream.*

New York-Style Cheesecake — *Fresh berry sauce.*

Warm White Chocolate Bread Pudding — *House-made caramel sauce
sprinkled with white chocolate dust.*

Chocolate Ganache Bundt Cake — *with raspberry sauce and white chocolate dust.*

Strawberry Shortcake — *Macerated strawberries, homemade biscuits,
whipped cream and Common Man white chocolate dust.*



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SPECIALTY LUNCH TABLES

Available 11 AM – 3 PM. Prices are based on a two-hour service.

Specialty Lunch Tables are priced per guest (10-guest minimum, 30-guest maximum).

Guest count due 14 days before event.

*Includes locally-roasted Common Man Joe fair trade coffee, teas and assorted soft drinks.**

Hearty Sandwich Table

18.99 per guest

Salad Choices (1)

Garden Salad — *House-made ranch or vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.*

Assorted Gourmet Wrap Sandwiches & Hearty Deli Sandwiches

Chef's Daily Soup | Pasta Salad | House-made Kettle Chips | Pickles

Cookies and Brownies

Italian Lunch Table

18.99 per guest

Assorted Gourmet Pizzas | Meatballs and Sausage

Baked Cavatappi with Baby Spinach — *Crème rosa sauce.*

Marinated Roasted Vegetable Platter

Cookies and Brownies

Uncommon Lunch Table

18.99 per guest

Salad Choices (2)

Garden Salad — *House-made ranch or vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.*

Mediterranean Chickpea Salad

Served with grilled sides of chicken, salmon and portabella mushrooms.

Uncommon Macaroni and Cheese | Marinated Roasted Vegetable Platter

Cookies and Brownies

Continued...



SPECIALTY LUNCH TABLES

Continued

Fiesta Lunch Table

19.99 per guest

Cilantro and Lime Marinated Chicken and Beef

Sautéed Onions and Peppers | Corn Shells | Flour Tortillas

Tomatoes | Cheddar | Sour Cream | Salsa | Guacamole | Spanish Rice

Churros with Dipping Sauce

ADD-ON OPTIONS

Mashed Potato Bar

Additional 3.99 per guest

House-mashed potatoes served with sour cream, bacon, scallions, broccoli, salsa and Cheddar.

Soup or Chili

Additional 1.99 per guest

Choices (1)

Butternut Squash Bisque

Tomato Bisque

Common Man Clam Chowder

Common Man Chili—*Beef and bean.*

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COCKTAIL PARTIES

Hors d'Oeuvre Displays

Priced per guest | 10 guest minimum

Chilled Fresh Vegetable Crudités — *Seasonal vegetables and house-made ranch dip.* 3.99 per guest

Fresh Fruit and Berry Display — 3.99 per guest

Roasted Tomato and Spinach Dip — *Pita chips.* 3.99 per guest

Bacon Caramelized Onion Dip — *Sweet onions, smoky bacon and a blend of cheeses. Baked and served with house-fried garlic rosemary chips.* 4.99 per guest

Roasted Marinated Vegetable Platter — *Squash, zucchini, tomatoes, mushrooms, red onions, asparagus and carrots.* 4.99 per guest

Uncommon Cheese Table — *Common Man dips and Cheddar block with assorted crackers.* 3.99 per guest

Passed Hors d'Oeuvres

Priced per 25 pieces

Vegetarian Pot Stickers — *Soy sesame dipping sauce.* 39.99

Bruschetta — *Crostini, fresh tomatoes, basil and balsamic drizzle.* 34.99

Artichoke and Goat Cheese Tartlet — *Sundried-tomato pesto.* 39.99

◆ **Spanakopita** — *Greek-style feta cheese and spinach wrapped in phyllo with tzatziki sauce.* 44.99

◆ **Spring Rolls** — *Crispy spring rolls served with a sweet chili dipping sauce.* 44.99

French Onion Cheese Crostini — 37.99

Boursin & Spinach-Stuffed Mushroom Caps — 39.99

Zucchini Garlic Parmesan Cakes — *Tomato sour cream.* 37.99

Cauliflower Buffalo Bites — *Bleu cheese dipping sauce.* 34.99

Flatbread Pizzas — *Caramelized Onion, Margherita, BBQ Chicken and Pepperoni.* 34.99

◆ **Bacon-Wrapped Scallops** — 64.99

Common Man Mini Crab Cakes — *Pan-seared with a lemon basil aioli.* 64.99

Lobster Quesadilla — *Cilantro lime sour cream.* 69.99

Shrimp Cocktail — *Horseradish cocktail sauce and fresh lemon.* 82.99

◆ **Bacon-Wrapped Brussels Sprouts** — 44.99

Crab-Stuffed Mushroom Caps — 64.99

◆ **Sausage en Croûte** — *Spicy mustard dipping sauce.* 39.99

Chicken Satay — *Thai peanut dipping sauce.* 47.99

Spicy Chicken Nacho Bites — 44.99

Meatballs — *Swedish, Marinara, BBQ, or Terriyaki.* 39.99

Uncommon Wellington — *Seared tenderloin, horseradish sauce and duxelles on crostini.* 49.99

Sesame Beef Satay 97.99

◆ **Not recommended for off-site drop-offs.**

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PLATED DINNERS

Available 5 – 9 PM

Plated dinners are priced per guest (10-guest minimum, 30 guest maximum).

Guest count due 14 days before event.

*Plated dinners include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, choice of starch, choice of dessert, locally-roasted Common Man Joe fair-trade coffee and teas.**

Salad Choices (1)

- Garden Salad** — *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*
- Classic Caesar** — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*
- Uncommon Salad** — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.*
- Uncommon Wedge** — *Romaine heart, Gorgonzola, bleu cheese dressing, crisp bacon and shaved red onion.*
- Caprese** — *Fresh mozzarella, tomatoes, mixed greens, fresh basil and aged balsamic.*

Starch Choices (1)

- Rice Pilaf**
- House-mashed Potatoes**
- Herb-roasted Red Potatoes**
- Uncommon Macaroni and Cheese** Additional 1.99 per guest

Entrée Choices (2)

- Filet Mignon** — *Wrapped in peppered bacon with béarnaise sauce. (Medium rare) 41.99*
- NY Sirloin** — *Sliced and roasted with garlic demi-glace. 33.99*
- Grilled Steak Tips** — *Topped with roasted peppers and onions. 31.99*
- Uncommon Surf & Turf** — *Petite filet mignon with choice of pan-seared crab cake or bacon-wrapped shrimp. 45.99*
- Apple Walnut Chicken** — *Savory apple stuffing, walnut panko crust and maple cream. 27.99*
- Bacon Onion Chicken** — *Creamy caramelized onion bacon crust. Served over a roasted red pepper basil cream sauce. 27.99*
- Roasted Turkey** — *Sage stuffing, pan gravy and cranberry sauce. 25.99*

Continued...

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PLATED DINNERS

Continued

New England-Style Haddock — *Lobster sherry cream sauce.* 27.99

Award-Winning Common Man Crab Cakes — *Pan-seared with lemon basil aioli.* 28.99

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 29.99

Butternut Squash Ravioli — *Maple cream sauce, dried cranberries and candied nuts.* 24.99

Roasted Vegetable and Three-Cheese Manicotti — *Crème rosa.* 23.99

Dessert Choices (1)

Warm Apple Crisp — *Served with Common Man-made vanilla ice cream.*

New York-Style Cheesecake — *Fresh berry sauce.*

Warm White Chocolate Bread Pudding — *Served with homemade caramel sauce and sprinkled with white chocolate dust.*

Chocolate Ganache Bundt Cake — *with raspberry sauce and white chocolate dust.*

Strawberry Shortcake — *Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate dust.*

CHILDREN'S PLATED DINNERS

For children in attendance who are under 12 years of age.

12.99 per child

Children's Dinner Choices (1)

Grilled Chicken Breast — *Served with starch and vegetable.*

Uncommon Macaroni and Cheese

Chicken Tenders & Fries

Mini Cheese Pizza

*Coffee and tea available upon request for off-site catered events.

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DINNER BUFFETS

Available 5 – 9 PM. Prices are based on a two-hour service.

Buffet dinners are priced per guest (20-guest minimum, 30 guests maximum).

Guest count due 14 days before event.

*Buffet dinners include artisan rolls, whipped butter, two soup or salad choices, two or three entrée choices, fresh seasonal vegetable, choice of starch, choice of dessert, locally-roasted Common Man Joe fair-trade coffee and teas.**

Two Entrées 31.99 | Three Entrées 33.99

Soup & Salad Choices (2)

You may select one salad or soup to have pre-plated and served to guests. Additional 2. per guest.

Garden Salad — *Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.*

Panzanella Salad — *Diced tomatoes, cucumbers, fresh mozzarella, basil and house-made croutons over mixed greens with vinaigrette.*

Pasta Salad | **Grilled Marinated Vegetable Platter**

Tortellini Pesto Salad | **Mediterranean Chickpea Salad**

Tomato Basil Bisque with Parmesan Croutons

Butternut Bisque with Chipotle Cream

Common Man Clam Chowder Additional \$1.99 per guest

Starch Choices (1)

House-mashed Potatoes | **Herb-Roasted Potatoes** | **Rice Pilaf**

Uncommon Macaroni and Cheese Additional 1.99 per guest

Entrée Choices (2 or 3)

NY Sirloin — *Sliced and roasted with garlic demi-glace.*

Grilled Steak Tips — *Topped with roasted peppers and onions.*

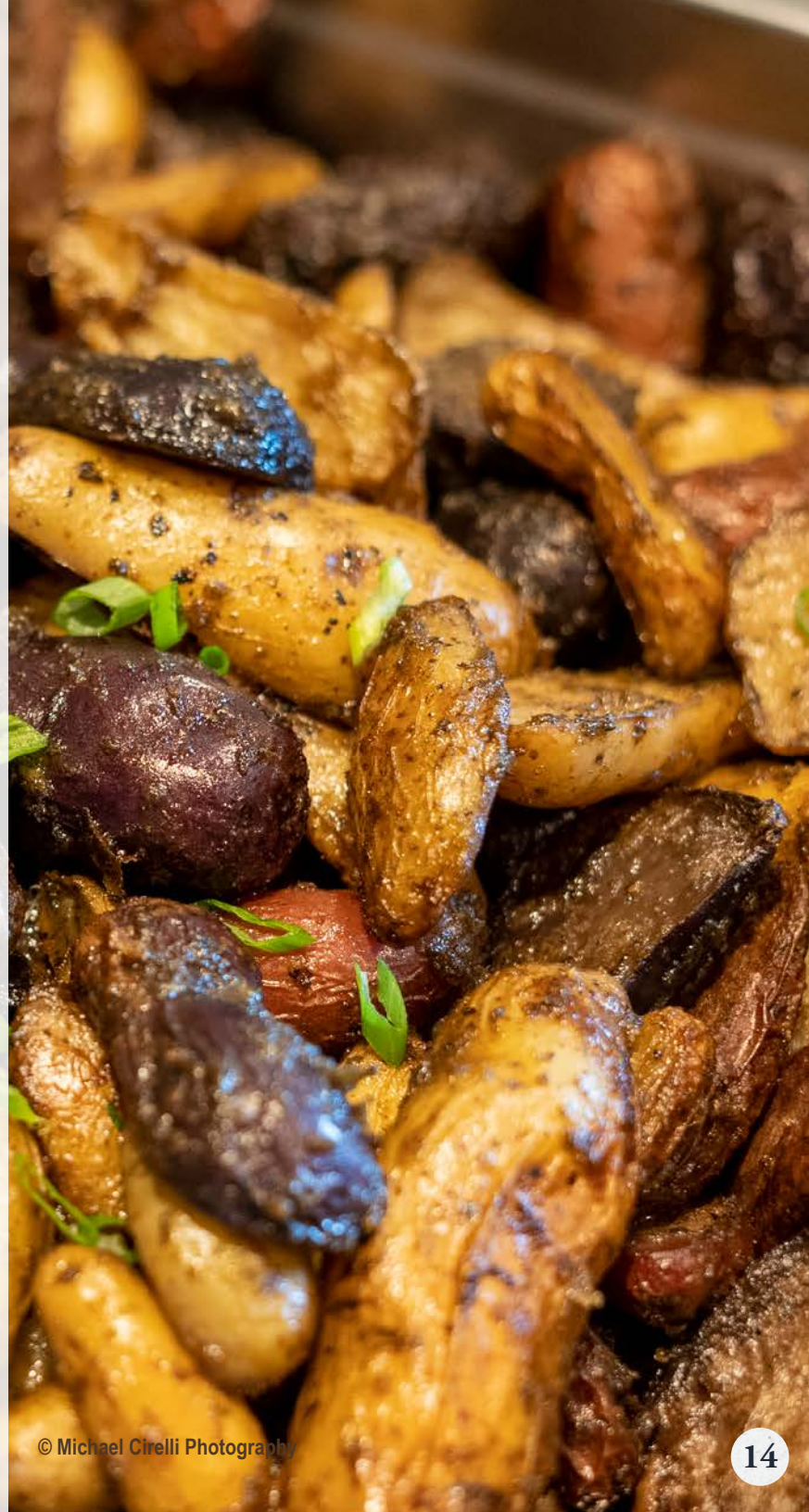
New England Pot Roast — *Braised pot roast with pan gravy and braised vegetables.*

Roast New England Turkey — *Sage stuffing, pan gravy and cranberry sauce.*

Continued...

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



DINNER BUFFETS

Continued

Apple Walnut Chicken — *Savory apple stuffing, walnut panko crust and maple cream.*

Chicken Piccata — *Boneless chicken breast sautéed with lemon caper white wine sauce.*

Bacon Onion Chicken — *Topped with a creamy caramelized onion bacon crust.
Served over a roasted red pepper basil cream sauce.*

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.*

New England-Style Haddock — *Lobster sherry cream sauce with Ritz® crumb topping.*

Roasted Vegetable and Three-Cheese Manicotti — *Crème rosa.*

Crispy Polenta and Roasted Vegetables — *Tomato, basil and red wine sautéed vegetables,
crispy Parmesan polenta cake, crumbled feta and basil pesto.*

Dessert Choices (1)

Warm Apple Crisp — *Served with Common Man-made vanilla ice cream.*

New York-Style Cheesecake — *Fresh berry sauce.*

Warm White Chocolate Bread Pudding — *Served with homemade caramel sauce
and sprinkled with white chocolate dust.*

Chocolate Ganache Bundt Cake — *Served with raspberry sauce and white chocolate dust.*

Strawberry Shortcake — *Macerated strawberries, homemade biscuits, whipped cream
and Common Man white chocolate dust.*

CHILDREN'S PLATED DINNERS

For children in attendance who are under 12 years of age.

12.99 per child

Children's Dinner Choices (1)

Grilled Chicken Breast — *Served with starch and vegetable.*

Uncommon Macaroni and Cheese

Chicken Tenders & Fries

Mini Cheese Pizza

*Coffee and tea available upon request for off-site catered events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



Additional Information

- A 9% NH state tax and 20% service fee is added to all food and beverages purchased.
- Prices in this planner are valid through 2022.
- A 9% NH state tax is added to function room rental fees.
- A guaranteed guest count is required 14 days prior to your event.
- The final guaranteed guest count is non-negotiable and non-refundable.
- The Common Man does not provide centerpieces, cake cutting set, favors, place cards and other items not referenced as included below. Please contact our event planners if you have any questions.
- A deposit is required to reserve your event and secure your event date. This deposit must be returned with your signed contract.
- A payment of half the estimated food and beverage total is required three months prior to the date of your event. The final payment is due one week prior to the event, after we receive your guaranteed guest count (please see above).
- All deposits are non-refundable.
- Discounted Common Man gift cards and Common Man bonus cards may not be used as payment for events.
- In-house room rental fees include tables, chairs, china, glassware and standard ivory house linens (napkins and tablecloths). We offer linens in a variety of colors, for an additional fee of 12. per table cloth, 2. per napkin.
- Prices subject to change.

Off-site Drop-off Services

- There is a 20-guest minimum for off-site drop-off services.
- Off-site coffee and tea service is available upon request for an additional fee.
- Drop-off service fee begins at 100. and includes ready-to-eat food and quality plastic ware. There is a 20-guest minimum for drop-off catering services.

Cancellation Policy

- You may cancel your non-wedding event any time prior to 30 days before set event date without additional penalty, however, the deposit is non-refundable. If you cancel less than 30 days prior to your event, you will be charged 50% of the cost of food in addition to the non-refundable deposit. If you cancel your event within 7 days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.
- All deposits are non-refundable.



OUR COMMON MAN FAMILY EVENT VENUES

Visit www.thecman.com/groups-events/ for more information and links to individual venues.



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ASHLAND

The Common Man
cmagm@thecman.com | 603-968-7030



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LAKES REGION

Off-site Events — Lakehouse Boutique Catering
lbcatering@thecman.com | 603-279-0011



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PLYMOUTH

The Barn on the Pemi
thebarnsales@thecman.com | 603-536-3515



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CONCORD

The Common Man
cmcevents@thecman.com | 603-228-4511



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MANCHESTER

Airport Diner
adgm@thecman.com | 603-623-5040



PLYMOUTH

The Common Man Inn & Spa | Foster's Boiler Room
fshevents@thecman.com | 603-238-2888



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CLAREMONT

The Common Man Inn & Restaurant
cmclevents@thecman.com | 603-542-6171



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MERRIMACK

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WINDHAM

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