

ASHLAND



MERRIMACK

UNCOMMON EVENTS

— At Your Place or Ours —

New Hampshire's Common Man Family

The first Common Man Restaurant opened in Ashland, NH in 1971. More than 50 years later, we offer 17 event venues at our Common Man family locations across New Hampshire, including The Common Man restaurants in Ashland and Merrimack.

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.

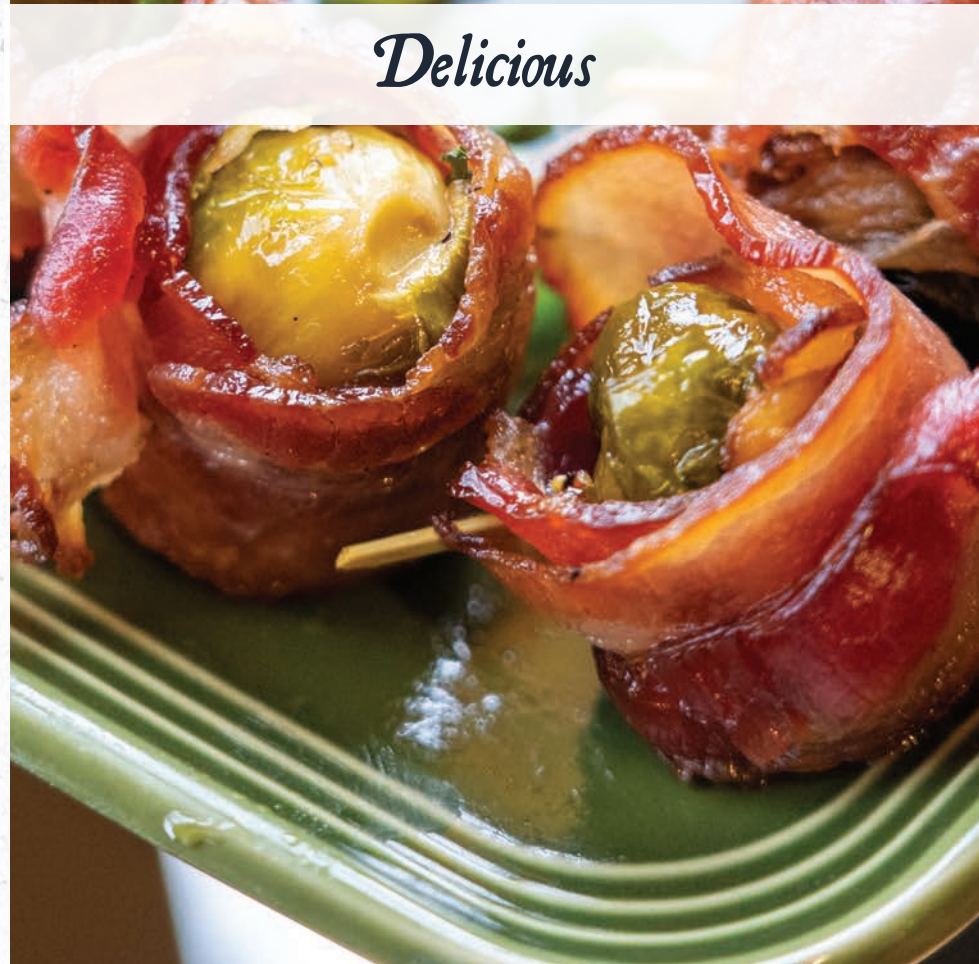
Our success is built on recognizing that your special event is just that, a special point in time. Our friendly and experienced catering team remains true to that understanding, and we are devoted to making your event concept a reality.

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 managers to get your uncommon event planning underway!

Photos by Barry Alley Photography unless otherwise noted.



Delicious



COMMON MAN ASHLAND

60 Main Street | Ashland, NH

Contact our Manager at

fshevents@thecman.com | (603) 238-2888

— The Nest —

Accommodates up to 40 guests, 20 guest minimum.

4-hour time frame*: 225.

11AM–3 PM | 4–8 PM | 5–9 PM

**Based on availability. Please inquire with the general manager.*

Common Man Ashland is The Common Man family's flagship restaurant, which opened in 1971! Its event space, The Nest, offers the perfect setting for intimate events. Our friendly and experienced catering team has planned unforgettable events for countless occasions.

Perfect for:

Micro Weddings | Rehearsal Dinners | Showers
Anniversaries | Birthdays | Graduation Celebrations | Business Events

Drop-off deliveries available.

Drop-off fee starts at 100.

Guest count due 14 days prior to event.



Intimate Events



COMMON MAN MERRIMACK

304 Daniel Webster Highway | Merrimack, NH

Contact our General Manager at

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

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.

EVENT SPACES

— The Carriage Room —

Accommodates 30 guest maximum, 20 guest minimum

4-hour time frame*: 150.

11AM–3 PM | 4–8 PM | 5–9 PM

**Based on availability. Please inquire with the general manager.*

— Upstairs Lounge —

Accommodates 30 guest maximum, 20 guest minimum

4-hour time frame*: 200.

11AM–3 PM

**Based on availability. Please inquire with the general manager.*

Drop-off deliveries available.

Drop-off fee starts at 100.

Guest count due 14 days prior to event.



BREAKFAST TABLES

*Breakfast tables are priced per guest. Prices based on a two-hour service.
(There is a 20-guest minimum for all breakfast options, unless otherwise noted.)*

Locally-roasted Common Man Joe fair trade coffee and teas
included with all breakfast options.

Continental Table 12.99 per guest
Assorted Baked Goods — *Muffins, sweet breads, and pastries.*
Chilled Fruit Juices

Executive Table 13.99 per guest
Assorted Baked Goods — *Muffins, sweet breads, and pastries.*
Yogurt and Granola | Fresh Fruit Salad | Chilled Fruit Juices

Breakfast Sandwich & Burrito Table 15.99 per guest
Assorted Breakfast Sandwiches | Breakfast Burritos | Breakfast Potatoes
Fresh Fruit Salad | Chilled Fruit Juices

Classic Breakfast Table 17.99 per guest
Cheesy Scallion Scrambled Eggs | Bacon and Maple Sausage
Breakfast Potatoes | Sweet Breads | Fresh Fruit Salad | Chilled Fruit Juices

Deluxe Breakfast Table 21.99 per guest
Egg Choice (1) — Cheesy Scallion Scrambled Eggs or Quiche Lorraine
Griddle Choice (1) — Stuffed Pancakes or White Chocolate-Dusted French Toast
Bacon and Maple Sausage | Breakfast Potatoes | Fresh Fruit Salad
Sweet Breads | Chilled Fruit Juices

Breakfast Table Extras *Priced per guest.*
Yogurt & Granola 3.99 | Fresh Berry Medley 3.99
Croissants 1.99 | Bagels and Cream Cheese 2.99 | Avocado Toast 3.99
Stuffed Pancakes or White Chocolate-Dusted French Toast 3.99 | Cold Cereals 1.99
Bacon 2.99 | Maple Sausage 2.99
Hashbrown Casserole 1.99 | Breakfast Potatoes 1.99
Cage-Free, Hard-Boiled Eggs 6.99/dozen

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



BOXED LUNCHES

(There is a 20-guest minimum for all boxed lunches.)

Boxed lunches include bottled water, kettle chips, necessary condiments, and utensils.

Choose Two (2) Selections from Sandwiches or Salads

One (1) Side and One (1) Dessert — 17.99 per guest

Salad & Sandwich Choices (2)

Caesar Salad or Chicken Caesar Salad — *Grilled chicken, romaine, garlic croutons, Parmesan, and a side of house-made dressing.*

Uncommon Salad or Uncommon Salad with Chicken — *Grilled chicken, seasonal greens, Gorgonzola cheese, candied nuts, and a side of house vinaigrette.*

Cobb Salad — *Grilled chicken, mixed greens, bacon, heirloom tomatoes, Gorgonzola cheese, hard-boiled egg, avocado, and a side of bleu cheese dressing.*

Crispy Southwestern Chicken Salad — *Spiced crispy chicken, roasted corn, tomatoes, poblano peppers, cucumber, scallions, and lettuce with a side of chipotle ranch dressing.*

Blackened Chicken Wrap — *Grilled blackened chicken, chipotle ranch slaw, roasted corn, diced tomatoes, and baby spinach in a garlic-herb wrap.*

Roast Beef & Boursin on an Artisan Roll — *Savory sliced roast beef and our famous Boursin cheese with roasted red peppers, fresh spinach, and shaved red onion on an artisan roll.*

Veggie Patch on an Artisan Roll — *Marinated roasted portobello mushroom, pepper-onion salad, fire-roasted tomatoes, lettuce, and pesto aioli on an artisan roll.*

ABC Turkey Wrap — *Sliced turkey breast, diced tomato, crispy bacon, scallions, avocado, baby greens, and chipotle aioli in a garlic-herb wrap.*

Chicken Tzatziki Wrap — *Grilled chicken, baby spinach, diced tomato, shaved red onion, feta, and tzatziki sauce in a garlic-herb wrap.*

Gobbler on an Artisan Roll — *Artisan roll piled with sliced turkey breast, savory apple stuffing, lettuce, mayonnaise, and cranberry sauce.*

Southwestern Quinoa Wrap or Chicken Southwestern Quinoa Wrap — *Quinoa, fire-roasted tomatoes, corn, black beans, and cilantro filling with lettuce and chipotle aioli. Add spicy crispy chicken.*

Side Choice (1)

Red Bliss Potato Salad | Pasta Salad | Mediterranean Chickpea Salad

Fresh-Cut Celery and Carrot Sticks — *House-made ranch dressing.*

Dessert Choice (1)

Chocolate Chip Cookie | Oatmeal Raisin Cookie | Brownie | Granola Bar

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



PLATED LUNCHES

Plated lunches are priced per guest (20-guest minimum).

Available 11 AM – 3 PM.

Plated lunches include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, chef's choice of starch,

Cheesecake Trifle with berries and white chocolate shavings, locally-roasted Common Man Joe fair trade coffee, teas, and assorted sodas.

Salad Choice (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.*

Entrée Choices (2)

Grilled Steak Tips — *Topped with roasted peppers and onions.* 24.99 per guest

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 23.99 per guest

New England-Style Haddock

Ritz® crumb topping and lemon butter sauce. 22.99 per guest

Roast New England Turkey

Savory apple stuffing, pan gravy, and cranberry sauce. 20.99 per guest

Statler Chicken — *Stuffed with spinach, ricotta, and roasted tomatoes.*

Served on a bed of tomato coulis. 21.99 per guest

Quinoa-Stuffed Pepper — *Quinoa, fire-roasted tomatoes, corn, black beans, and cilantro filling baked in a red pepper. Served with a verde tomatillo sauce, grilled lime, and crispy seasoned tortilla strips.* 25.99 per guest

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



SPECIALTY LUNCH TABLES

*Specialty lunch tables are priced per guest. Prices are based on a two-hour service.
(20-guest minimum). Available 11 AM – 3 PM.*

Specialty lunch tables include
locally-roasted Common Man Fair Trade coffee, teas, and assorted sodas.

Hearty Sandwich Table 18.99 per guest

Assorted Gourmet Wrap Sandwiches | Hearty Deli Sandwiches
Pasta Salad | House-Made Kettle Chips | Pickles | Cookies and Brownies

Salad Choice (1)

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

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

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

Chef's Daily Soup — Additional 2.99 per guest.

Italian Lunch Table 20.99 per guest

Assorted Stromboli | Baked Cavatappi — *with spinach crème rosa.*
Marinated Roasted Vegetable Platter | Mini Cannoli

Uncommon Lunch Table 20.99 per guest

Salad Choices (2)

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

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

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

Mediterranean Chickpea Salad

Grilled Sides — *Chicken, salmon, portabella mushrooms.*

Uncommon Mac 'n Cheese | Marinated Roasted Vegetable Platter

Cookies and Brownies

Fiesta Lunch Table 21.99 per guest

Cilantro and Lime Marinated Chicken and Beef | Sautéed Onions and Peppers

Spanish Rice | Tomatoes | Cheddar | Sour Cream | Salsa | Shaved Lettuce

Guacamole | Corn & Flour Shells | House-Made Churros

Cilantro and Lime Marinated Shrimp — Additional 3.99 per guest

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



LUNCH BUFFETS

*Lunch buffets are priced per guest. Prices are based on a two-hour service.
(20-guest minimum). Available 11 AM – 3 PM.*

Lunch buffets include artisan rolls, whipped butter, one soup or salad choice,
two or three entrée choices, fresh seasonal vegetable, choice of starch,
Cheesecake Trifle with berries and white chocolate shavings,
locally-roasted Common Man Joe fair trade coffee, teas, and assorted soft drinks.

Two Entrées 25.99 per guest | Three Entrées 28.99 per guest

Soup or Salad Choice (1)

Tomato Basil Bisque — *with Parmesan croutons.*

Butternut Bisque — *with chipotle cream.*

The Common Man's New England Clam Chowder — Additional 1.99 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.*

Mediterranean Chickpea Salad

Starch Choice (1)

House-Mashed Potatoes | Maple Mashed Sweet Potatoes

Herb-Roasted Red Potatoes | Rice Pilaf

House-Made Common Man Mac 'n Cheese — Additional 1.99 per guest.

Entrée Choices (2 or 3)

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

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

Statler Chicken — *Stuffed with spinach, ricotta, and roasted tomatoes.*

Served on a bed of tomato coulis.

Statler Walnut Chicken — *Served with apple stuffing and cider glaze.*

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 — *Pesto-crusted with balsamic tomatoes.*

Additional 1. per guest.

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



COCKTAIL PARTIES

Hors d'Oeuvre Displays

Priced per guest (25-guest minimum)

Cheese & Charcuterie Display

Cheese, charcuterie, seasonal preserves, nuts, berries, grapes, crackers, and crostini. 7.99 per guest

Chilled Fresh Vegetable Crudités

Seasonal vegetables and house-made ranch dip. 4.99 per guest

Fresh Fruit and Berry Display 4.99 per guest

Mediterranean Spread

Hummus, tabouli, and olives with pita chips. 6.99 per guest

Antipasto

Italian meats, Asiago, marinated mozzarella, olives, mushrooms, roasted peppers, artichoke hearts, grilled onions, and pepperoncini with crostini. 7.99 per guest

Roasted Tomato and Spinach Dip

Pita chips. 4.99 per guest

Street Corn Dip

Served with tortilla chips. 5.99 per guest

Roasted Marinated Vegetable Platter

Squash, zucchini, tomatoes, mushrooms, red onions, asparagus, and carrots. 5.99 per guest

Uncommon Cheese Table

Common Man dips and Cheddar block with assorted crackers. 4.99 per guest

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



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 — *Sun-dried tomato pesto.* 39.99
- Boursin & Spinach-Stuffed Mushroom Caps 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 37.49
- Zucchini Garlic Parmesan Cakes — *Roasted tomato sour cream.* 37.49
- Cheese Bites — *Spicy pesto tomato marinara.* 32.99
- Cauliflower Buffalo Bites — *Bleu cheese dipping sauce.* 32.99
- Flatbread Pizzas — *Caramelized Onion, Margherita, BBQ Chicken, and Pepperoni.* 34.99
- Ahi Tuna Poke — *Wonton crisp.* 87.49
- Bacon-Wrapped Scallops 74.99
- 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.* 82.49
- Crab-Stuffed Mushroom Caps 64.99
- Rice Krispy Shrimp — *Ponzu soy glaze.* 82.49
- Prosciutto & Basil-Wrapped Fresh Melon 49.99
- Bacon and Sriracha® Deviled Eggs 39.99
- Bacon-Wrapped Brussels Sprouts 44.99
- Prosciutto-Wrapped Asparagus — *Roasted with an aged balsamic drizzle.* 49.99
- Sausage en Croûte — *Spicy mustard dipping sauce.* 39.99
- Antipasto Kabob — *Salami, cherry tomato, fresh mozzarella, olive, artichoke heart, and basil.* 47.49
- Sesame Chicken Satay — *Spicy Thai peanut dipping sauce.* 47.49
- Sesame Beef Satay — *Spicy Thai peanut dipping sauce.* 47.49
- Buffalo Chicken Bites — *Bleu cheese dipping sauce.* 44.99
- Spicy Chicken Nacho Bites 44.99
- Curry Chicken Salad — *Candied nuts and dried cranberries in lettuce wraps.* 44.99
- Meatballs (Choice of one)— *Swedish, Marinara, BBQ, or Teriyaki.* 39.99
- Uncommon Wellington — *Seared tenderloin, horseradish sauce, and duxelles on crostini.* 49.99

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



PLATED DINNERS

Plated dinners are priced per guest (20-guest minimum).

Available 5–8 PM.

Plated dinners include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, choice of starch, Cheesecake Trifle with berries and white chocolate shavings, locally-roasted Common Man Joe fair trade coffee and teas.

Three or More Entrée Choices — Additional 2. per guest, per entrée

Salad Choice (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.*

Wedge — *Iceberg, Gorgonzola, bleu cheese dressing, crisp bacon, and shaved red onion.*

Caprese — *Fresh mozzarella, tomatoes, mixed greens, fresh basil, and aged balsamic.*

Additional 1.99 per guest

Starch Choice (1)

House-Mashed Potatoes | Maple Mashed Sweet Potatoes | Herb-Roasted Red Potatoes

Rice Pilaf | Uncommon Mac 'n Cheese — Additional 1.99 per guest

Entrée Choices (2)

Uncommon Surf and Turf — *Petite filet mignon with choice of pan-seared crab cake or bacon-wrapped shrimp.* 49.99 per guest

With lobster tail 55.99 per guest

Filet Mignon — *Wrapped in bacon with a mushroom demi-glace.*

(Medium rare) 45.99 per guest

NY Sirloin — *Sliced and roasted with garlic demi-glace.* 36.99 per guest

Grilled Steak Tips — *Topped with roasted peppers and onions.* 34.99 per guest

Braised Beef Short Ribs — 37.99 per guest.

Statler Walnut Chicken — *Apple stuffing and cider glaze.* 29.99 per guest

Statler Chicken — *Stuffed with ricotta, roasted tomatoes, and spinach.*

Served on a bed of tomato coulis. 30.99 per guest

Roasted Turkey — *Savory apple stuffing, pan gravy, and cranberry sauce.* 27.99 per guest

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



PLATED DINNERS

continued

- Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.* 27.99 per guest
- New England-Style Haddock — *Lobster sherry cream sauce.* 31.99 per guest
- Award-Winning Common Man Crab Cakes — *Pan-seared with lemon aioli.* 31.99 per guest
- Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 30.99 per guest
- Butternut Squash Ravioli — *Maple cream sauce, dried cranberries, and candied nuts.* 26.99 per guest
- Quinoa-Stuffed Pepper — *Quinoa, fire-roasted tomatoes, corn, black beans, and cilantro filling baked in a red pepper. Served with a verde tomatillo sauce, grilled lime, and crispy seasoned tortilla strips.* 25.99 per guest

Children's Plated Dinners

For children attending who are under 12 years of age.

- Chicken Fingers — *French fries and fruit cup.* 14.99
- Uncommon Mac 'n Cheese — *Fruit cup.* 14.99
- Mini Cheese Pizza — *Fruit cup.* 14.99

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



CHEF'S DINNER BUFFETS

Buffet dinners are priced per guest. Prices are based on a two-hour service.

(20-guest minimum). Available 5–8 pm.

Buffet dinners include artisan rolls, whipped butter, two soup or salad choices, two or three entrée choices, fresh seasonal vegetable, choice of starch, Cheesecake Trifle with berries and white chocolate shavings, locally-roasted Common Man Joe fair trade coffee and teas.

Dinner Buffet with Two Entrées 36.99 per guest

Dinner Buffet with Three Entrées 39.99 per guest

Soup & Salad Choices (2)

You may opt for a single soup or salad choice to be served to your 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 — *Parmesan croutons.*

Butternut Bisque — *Chipotle cream.*

The Common Man's New England Clam Chowder — Additional 1.99 per guest

Starch Choice (1)

House-Mashed Potatoes | Maple Mashed Sweet Potatoes | Herb-Roasted Red Potatoes

Rice Pilaf | Uncommon Mac 'n Cheese

Potatoes Au Gratin — Additional 1.99 per guest

Entrée Choices (2 or 3)

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

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

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



CHEF'S DINNER BUFFETS

continued

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

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

Statler Chicken — *Stuffed with ricotta, roasted tomatoes, and spinach.*

Served on a bed of tomato coulis.

Statler Walnut Chicken — *Apple stuffing and cider glaze.*

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

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

Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.*

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

Butternut Squash Ravioli — *with a maple cream sauce, candied nuts, and dried cranberries.*

Braised Beef Short Ribs — *Additional 1.99 per guest*

Children's Plated Dinners

For children attending who are under 12 years of age.

Chicken Fingers — *French fries and fruit cup.* 14.99

Uncommon Mac 'n Cheese — *Fruit cup.* 14.99

Mini Cheese Pizza — *Fruit cup.* 14.99

Please inform your sales manager of any food allergies you or anyone in your group may have.
We want to protect your health and make sure you enjoy your event.

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



CHEERS!

*Please note that sales and service of alcoholic beverages are regulated by the State of New Hampshire.
The State prohibits guests from bringing alcoholic beverages into a licensed property.
If the cost of your bar does not exceed 250., there will be an additional bar fee of 100.
Additional bartenders are available at a cost of 100. per bartender for a four-hour service.*

Open Bar

*Unlimited beverage service to your guests. Guests will not be charged for beverages.
Event bill will reflect the number and type of drinks consumed.
Tax and service charge will be automatically added to the final event bill.*

First Hour — Priced per guest.

Beer, House Wine, and Non-Alcoholic Beverages.....	19.
Beer, Specialty and House Wine, and Non-Alcoholic Beverages.....	22.
Beer, House Wine, and Tier 1 Liquors.....	24.
Beer, Specialty and House Wine, Tier 1 and Tier 2 Liquors.....	26.
Non-Alcoholic Beverages — <i>For guests under 21 years of age.</i>	5.

Cash Bar

*Guests are charged for each beverage and tax at the time of service.
Service charges are at the discretion of guests.*

House Wines.....	7. glass
Platinum Wines.....	9.+ glass
Domestic Beer.....	5.+ each
Imported Beer.....	6.+ each
Call Drinks.....	8.+ each
Top Shelf Drinks.....	9.+ each
Coca-Cola Products.....	2. each
Juices.....	2. each
Bottled Water.....	2. each



Wine by the Bottle

Common Man Label 26. per bottle.

White Zinfandel | Chardonnay

Pinot Grigio | Cabernet Sauvignon | Merlot

Our event planners are happy to provide a full list of wine selections.

Some selections and vintages may have limited availability.

Sparkling Wines

Champagne Toast — Champagne flute filled $\frac{3}{4}$ with house sparkling wine. 4. per guest.

Prosecco — Bursting with fresh fruit and fine bubbles. 9. per guest | 34. per bottle

Our event planners are happy to provide a full list of sparkling wine selections.

Some selections and vintages may have limited availability.

Punch Bowls

Priced per bowl, serves up to 40 guests.

Fruit/Non-Alcoholic.....	30.
Champagne Punch.....	85.
Red or White Sangria Wine.....	85.
Hot Apple Cider/Non-Alcoholic.....	60.
Hot Apple Cider with Rum.....	100.



ADDITIONAL INFORMATION

- An 8.5% NH state tax and 22% service fee is added to all food and beverages purchased. Prices in this planner are valid through 2023.
- An 8.5% 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. Common Man gift cards and 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, and 15. each for floor-length table cloths.
- Prices subject to change.

Off-site Catering and Drop-off Services

- There is a 20-guest minimum for 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.
- Full package drop-off includes the above plus quality disposable serving utensils and chafing dishes for an additional 350.

Cancellation Policy

You may cancel your non-wedding event any time prior to 30 days before set event date without additional penalty, however, the catering fee 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 seven days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.

Wedding cancellations must be made six months prior to the scheduled event. All deposits are non-refundable.

Contact your sales team
to customize menu options and guest counts.



OUR COMMON MAN FAMILY EVENT VENUES

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



© CManNH Archives

ASHLAND

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



© Barry Alley Photography

LAKES REGION

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



© CManNH Archives

PLYMOUTH

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



© Barry Alley Photography

CONCORD

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



© CManNH Archives

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



© Susan Laughlin

CLAREMONT

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



© Barry Alley Photography

MERRIMACK

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



© Barry Alley Photography

WINDHAM

The Common Man
cmwevents@thecman.com | 603-898-0088



theCman.com