



UNCOMMON
EVENTS
at YOUR
PLACE

REGIONAL OFF-SITE AND DROP-OFF CATERING LOCATIONS

THE COMMON MAN CONCORD

25 Water Street | Concord, NH

Contact our event planners

cmcevents@thecman.com | (603) 228-4511

Common Man Concord offers off-site catering in New Hampshire's Capital Region.

THE COMMON MAN MERRIMACK*

304 Daniel Webster Highway | Merrimack, NH

Contact our general manager

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

Common Man Merrimack offers off-site catering in southern New Hampshire.

*The Common Man Merrimack has an off-site menu separate from this planner.

THE COMMON MAN INN & RESTAURANT CLAREMONT

21 Water Street | Claremont, NH

Contact our event planners

cmclevents@thecman.com | (603) 542-6171

Common Man Claremont offers off-site catering in the Monadnock/Sunapee Region.

THE COMMON MAN INN & SPA PLYMOUTH

231 Main Street | Plymouth, NH

Contact our event planners

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

Common Man Inn Plymouth offers off-site catering in New Hampshire's Lakes and White Mountains Regions.

Food and beverage minimums may apply.



New Hampshire's Common Man Family

The first Common Man Restaurant opened in Ashland, NH in 1971. In the summer of '72, we catered our first uncommon event. More than 50 years later, we offer 17 event venues in five locations across the state, in addition to providing off-site catering and drop-off service. We've planned perfect roasts, showers, barbecues, fundraisers, anniversaries, parties, dinners, and weddings. And if what you have in mind takes us beyond our 50 years of experience, that's just fine with us! We're an innovative and curious team, and we're always looking for the next trends in parties and events.

Our success is built on recognizing that *your* special event is just that, a *special* moment in time. Our friendly, experienced catering team remains true to that understanding, and is devoted to helping you realize exactly what you have in mind.

Thank you for considering the Common Man family to host or cater your special event. We invite you to review this planner and get in touch directly with the off-site/drop-off location that is closest to your venue.

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An Option for Every Uncommon Occasion

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BREAKFAST TABLES

Breakfast tables are priced per guest. | Prices are based on a two-hour service.
There is a 50-guest minimum for all breakfast options, unless otherwise noted.

*(*Location and guest count need to be discussed with Sales Manager.)*

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

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 16.99 per guest.

Assorted Breakfast Sandwiches & Burritos
Hashbrown Casserole | Fresh Fruit Salad | Chilled Fruit Juices

Classic Breakfast Table 18.99 per guest.

Choice of Western Frittata OR Florentine Frittata
Bacon and Maple Sausage | Hashbrown Casserole
Sweet Breads | Fresh Fruit Salad | Chilled Fruit Juices

Deluxe Breakfast Table 22.99 per guest.

Choice of Western Frittata OR Florentine Frittata
Choice of Stuffed Pancakes OR White Chocolate-Dusted French Toast
Bacon and Maple Sausage | Hashbrown Casserole | Sweet Breads
Fresh Fruit Salad | 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 | Cold Cereals 1.99
Stuffed Pancakes or White Chocolate-Dusted French Toast 3.99
Bacon 3.99 | Maple Sausage 3.99 | Apple Cider Donuts 4.99
Cage-Free, Hard-Boiled Eggs 6.99/dozen

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

Box lunches are priced per guest. | There is a 20-guest minimum for all box lunches.
(*Location and guest count need to be discussed with Sales Manager.)

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

Chose Two (2) Entrée Selections
One (1) Side and One (1) Dessert —18.99 per guest.

Choice of (2) Salad & Sandwich

Chicken Caesar Salad — Grilled chicken, romaine, garlic croutons, Parmesan, and house-made dressing.

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

Cobb Salad — Grilled chicken, mixed greens, bacon, heirloom tomatoes, Gorgonzola cheese, hard-boiled egg, and avocado with 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.

Chicken Southwestern Quinoa Wrap — Spicy crispy chicken, quinoa, fire-roasted tomatoes, corn, black beans, and cilantro filling with lettuce and chipotle aioli.

Side

Red Bliss Potato Salad | Pasta Salad | Mediterranean Chickpea Salad
Freshly-Cut Celery and Carrot Sticks — House-made Ranch dressing.

Dessert

House-Made Cookie | Brownie | Granola Bar

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



LUNCH BUFFETS

Lunch buffets are priced per guest. | Prices are based on a two-hour service. | Available 11 AM–3 PM.

There is a 50-guest minimum for all lunch buffet options, unless otherwise noted.

*(*Location and guest count need to be discussed with Sales Manager.)*

*Lunch buffets include artisan rolls, whipped butter, one salad or soup choice, two or three entrée choices, seasonal vegetable, choice of starch, Cheesecake Trifle with berries and white chocolate shavings, and assorted soft drinks.**

Two Entrées 26.99 per guest. | Three Entrées 29.99 per guest.

Salad or Soup 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.*

Mediterranean Chickpea Salad

Pasta Salad

Grilled Marinated Vegetable Platter

Tortellini Pesto Salad

Tomato Basil Bisque — *with Parmesan croutons.*

Butternut Bisque — *with chipotle cream.*

Cream of Mushroom Soup

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

Starch Choice (1)

House-Mashed Potatoes | **Rice Pilaf** | **Maple Mashed Sweet Potatoes**

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

Entrée Choices (2–3)

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

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

Statler Chicken Fontinell — *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.*

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.*

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

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

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

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. | Available 11 AM –3 PM.

There is a 50-guest minimum for all specialty lunch tables options, unless otherwise noted.

(*Location and guest count need to be discussed with Sales Manager.)

Hearty Sandwich Table 19.99 per guest.

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.*

Assorted Gourmet Wrap Sandwiches | Hearty Deli Sandwiches

Pasta Salad | House-Made Kettle Chips | Pickles | Cookies and Brownies

Chef's Daily Soup — Additional 2.99 per guest.

Italian Lunch Table 21.99 per guest.

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

Assorted Strombolis

Baked Cavatappi with Spinach — *Crème rosa.*

Marinated Roasted Vegetable Platter | Mini Cannoli

Uncommon Lunch Table 21.99 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

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

Grilled Steak Tips — Additional 4.99 per guest.

House-Made Common Man 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 with Black Beans | Tomatoes | Cheddar | Sour Cream | Salsa

Shaved Lettuce | Guacamole | Corn & Flour Shells | House-Made Churros

Cilantro and Lime Marinated Shrimp — Additional 3.99 per guest.

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



COCKTAIL PARTIES

Hors d'Oeuvres Displays

Cocktail parties are priced per guest.

There is a 50-guest minimum for all cocktail party options, unless otherwise noted.

(*Location and guest count need to be discussed with Sales Manager.)

Cheese and 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 or hummus.*

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.

Fresh Fruit and Berry Display — 4.99 per guest.

Roasted Tomato and Spinach Dip — *Pita chips.* 4.99 per guest.

Street Corn Dip — *Studded with roasted, spiced corn and topped with pico de gallo and Cotija cheese. Served with house-fried 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.

Hors d'Oeuvres Stations

Priced per guest.

Chef attendant fee of 100. per station.

Must order for guaranteed guest count.

House-Made Mac 'n Cheese Station 11.99 per guest.

Choice of two: Uncommon | Buffalo Chicken | Pancetta and Garden Peas

Add lobster for an additional 4.99 per guest.

Pesto Parmesan Pasta Wheel 6.99 per guest.

Pasta tossed in a large, carved out Parmesan wheel with house-made pesto and Parmesan shavings.

Uncommon Nacho Bar

7.99 per guest.

Spicy Chicken | House-Made Tortilla Chips | Queso | Jalapeños | Guacamole | Sour Cream

Pico de Gallo | Shredded Lettuce | Shredded Cheese | Diced Tomatoes

Pulled Pork — Additional 1.99 per guest.

Beef Barbacoa — Additional 2.99 per guest.

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



COCKTAIL PARTIES

Passed Hors d'Oeuvres

Priced per 50 pieces.

Off-site catering only, not available for drop-off.

Vegetarian Pot Stickers — *Soy sesame dipping sauce.* 79.99

Bruschetta Crostini — *Fresh tomatoes, basil, and balsamic drizzle.* 69.99

Artichoke and Goat Cheese Tartlet — *Sundried-tomato pesto.* 79.99

Zucchini Garlic Parmesan Cakes — *Roasted tomato sour cream.* 74.99

Flatbread Pizzas — Choice of two: *Caramelized Onion, Margherita, BBQ Chicken, or Pepperoni.* 69.99

Bacon-Wrapped Scallops — *Blueberry balsamic glaze.* 149.99

Common Man Mini Crab Cakes — *Pan-seared with a lemon basil aioli.* 129.99

Lobster Quesadilla — *Cilantro lime sour cream.* 139.99

Shrimp Cocktail — *Horseradish cocktail sauce and fresh lemon.* 164.99

Bacon and Sriracha Deviled Eggs — 79.99

Bacon-Wrapped Brussels Sprouts — *Maple lime drizzle.* 89.99

Thai Sticky Meatballs — *with sesame seeds.* 89.99

Antipasto Kabob — *Salami, cherry tomato, fresh mozzarella, olive, artichoke heart, and basil.* 94.99

BBQ Pulled Pork — *Served on cornbread.* 129.99

Chicken Satay — *Thai peanut dipping sauce.* 94.99

Curry Chicken Salad — *Candied nuts and dried cranberries in lettuce wraps.* 89.99

Meatballs — Choice of one: *Swedish, Marinara, BBQ, or Terriyaki.* 89.99

Sesame Beef Satay — 94.99

Uncommon Wellington — *Seared tenderloin, horseradish sauce, and duxelles on crostini.* 99.99

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PLATED DINNERS

Plated dinners are priced per guest.

Prices are based on a two-hour service. | Available 5 –10 PM.

There is a 50-guest minimum for all plated dinner options, unless otherwise noted.

Additional fee of \$350 for all plated meals.

(Location and guest count need to be discussed with Sales Manager.)

Plated dinners include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, choice of starch, and Cheesecake Trifle with berries and white chocolate shavings.

Additional third entrée available for a fee of 2. per guest.

Salad Choice:

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

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

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

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

— Additional 1.99 per guest.

Spinach Salad — *Strawberries, red onion, feta cheese, and spiced almonds with a honey orange dressing.*

— Additional 1.99 per guest.

Caprese — *Fresh mozzarella, tomatoes, mixed greens, fresh basil, and aged balsamic.* — Additional 1.99 per guest.

Side Choice (1)

Wild Rice Pilaf | House-Mashed Potatoes | Maple Mashed Sweet Potatoes

Uncommon Mac 'n Cheese — Additional 1.99 per guest.

Entrée Choices (2)

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.* 37.99 per guest.

Grilled Steak Tips — *Topped with roasted peppers and onions.* 35.99 per guest.

Braised Beef Short Ribs — *Cabernet au jus.* 37.99 per guest.

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

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

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

Served on a bed of tomato coulis. 30.99 per guest.

Continued...

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

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PLATED DINNERS

Continued

Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.* 28.99 per guest.

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

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.* 25.99 per guest.

CHILDREN'S PLATED DINNERS

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

One Children's Plated Dinner selection per event.

15.99 per dinner.

Grilled Chicken Breast — *Chef's choice of seasonal vegetable, chef's choice of starch, and fresh fruit cup.*

Uncommon Mac 'n Cheese — *Chef's choice of seasonal vegetable and fresh fruit cup.*

Mini Cheese Pizza — *Chef's choice of seasonal vegetable and fresh fruit cup.*

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

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DINNER BUFFETS

Dinner buffets are priced per guest.

Prices are based on a two-hour service. | Available 5 –10 PM.

There is a 50-guest minimum for all dinner buffet options, unless otherwise noted.

(*Location and guest count need to be discussed with Sales Manager.)

Buffet dinners include artisan rolls, whipped butter, two soup or salad choices, two or three entrée choices, fresh seasonal vegetable, choice of starch, and Cheesecake Trifle with berries and white chocolate shavings.

Two Entrées 36.99 per guest. | **Three Entrées** 39.99 per guest.

Soup & Salad Choices (2)

You may select one salad 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 cheese, 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.*

Cream of Mushroom Soup

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

Starch Choice (1)

House-Mashed Potatoes | **Maple Mashed Sweet Potatoes** | **Wild Rice Pilaf**

Uncommon Mac 'n 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.*

Statler Chicken Fontinell — *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 with Ritz crumb topping.*

Continued...

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



DINNER BUFFETS

Continued

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

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.*

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

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

Braised Beef Short Ribs — Additional 1.99 per guest.

Carving Station Options — Additional fees apply.

Priced per guest. Must order for guaranteed guest count.

Chef attendant fee of 100. per station.

Baked Country Ham — *Assorted mustards.* 11.99 per guest.

Roast New England Turkey — *Pan gravy and cranberry sauce.* 11.99 per guest.

Roast Beef Tenderloin — *Garlic demi-glaze.* 19.99 per guest.

Roast Sirloin of Beef — *Mushroom cabernet sauce.* 16.99 per guest.

Buffet Enhancements

Uncommon Mac 'n Cheese Station

12.99 per guest.

Uncommon Mac 'n Cheese | Buffalo Chicken Mac 'n Cheese

Mac 'n Cheese with Pancetta and Garden Peas

Lobster Mac 'n Cheese - Additional 4.99 per guest.

Taco Bar

15.99 per guest.

Beef Barbacoa | Blackened Shrimp | Pulled Chicken | Black Beans and Rice | Shredded Cheese

Lettuce | Tomatoes | Salsa | Sour Cream | Guacamole | Flour and Corn Tortillas

Children's Plated Dinners

15.99 per dinner.

For children attending who are under 12 years of age.

One Children's Plated Dinner selection per event or children can partake in the buffet for ½ price.

Grilled Chicken Breast — *Chef's choice of seasonal vegetable, chef's choice of starch, and fresh fruit cup.*

Uncommon Mac 'n Cheese — *Chef's choice of seasonal vegetable and fresh fruit cup.*

Mini Cheese Pizza — *Chef's choice of seasonal vegetable and fresh fruit cup.*

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



THEMED DINNERS

Themed dinners are priced per guest.

Prices are based on a two-hour service. | Available 5 –10 PM.

There is a 50-guest minimum for all themed dinner options, unless otherwise noted.

*(*Location and guest count need to be discussed with Sales Manager.)*

Chef's attendant fee of 100. per station.

New England Lobster Bake

70. per guest.

Price is subject to change based on market price.

House-made Corn Bread — *Whipped butter.*

Common Man Clam Chowder

Garden Salad — *Vinaigrette and house-made ranch dressings.*

1 ¼ Pound Fresh Lobsters — *Drawn butter.*

Grilled Boneless Chicken Breasts

Parsley-Boiled Potatoes | Cole Slaw | Corn on the Cob

Blueberry Buckle — *Served with whipped cream.*

Backyard BBQ

32.99 per guest.

House-Made Corn Bread — *Whipped butter.*

Garden Salad — *Vinaigrette and house-made ranch dressings.*

Hamburgers and Cheeseburgers | Hot Dogs | Common Man-Made Veggie Burgers

Red Bliss Potato Salad | Corn on the Cob | Pasta Salad

Cookies and Brownies

Cowboy Cookout

36.99 per guest.

House-Made Jalapeño Corn Bread — *Whipped honey butter.*

Coleslaw | Corn on the Cob | Cowboy Caviar | Steak and Bean Chili

Buttermilk Fried Chicken — *with pepper gravy.*

BBQ Pork Ribs

Lemon Blueberry Cake

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

Continued...



THEMED DINNERS

Continued

South of the Border

33.99 per guest.

Beef Barbacoa | Blackened Baby Shrimp | Pulled Chicken | Black Beans & Spanish Rice
Shredded Cheese | Shredded Lettuce | Tomatoes | Salsa | Sour Cream | Guacamole
Flour and Corn Tortillas
Churros — *with chocolate and caramel sauces.*

Ciao Bella

39.99 per guest.

House-Made Garlic Bread

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

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

Bow Tie Pasta — *Sautéed artichoke hearts, spinach, sun-dried tomatoes, and olives.*

Chicken Marsala

Seafood Alfredo

Add Meatballs and Sausage — Additional 4.99 per guest.

Tiramisu — *Ladyfinger cake soaked in espresso and coffee liqueur, layered with mascarpone and a dusting of cocoa.*

Pesto Parmesan Pasta Wheel — Additional 6.99 per guest.

Pasta tossed in a large, carved out Parmesan wheel with house-made pesto and Parmesan shavings.

Chef's attendant fee of 100.

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

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



PARTY EXTRAS

LATE-NIGHT SNACKS

Priced per 50 pieces.

Items are available for off-site catering only, not available for drop-off.

Garlic Knots — *Sides of marinara, cheese sauce, and creamy pesto.* 99.99

Pretzel Bites — *Whole-grain mustard and beer cheese sauce.* 99.99

Swedish OR Teriyaki Meatballs — 89.99

Grilled Cheese Minis and Tomato Soup Shooters 89.99

Flatbread Pizzas — *Margherita and Pepperoni.* 69.99

French Toast Sticks — *Crispy French toast and pure New Hampshire maple syrup.* 69.99

Candied Bacon — 129.99

STATIONS & DESSERTS

Coffee station available for an additional 2.99 per guest.

Desserts are priced per guest.

There is a 50-guest minimum for all dessert options, unless otherwise noted.

Flavored Coffee Bar — *Common Man Joe fair-trade coffee, biscotti, flavored syrups, sugars, rock candy swizzle sticks, cinnamon sticks, and house-made whipped cream.* 5.99 per guest.

Assorted Cookies, Brownies and Dessert Bars 5.99 per guest.

Chocolate Covered Strawberries 3.99 per guest.

Build Your Own Sundae — *Common Man-made vanilla and chocolate ice creams, hot fudge, house-made whipped cream and assorted toppings.* 7.99 per guest.

Cupcake Station — *Chocolate, vanilla, red velvet, and peanut butter cupcakes.* 5.99 per guest.

Warm Apple Crisp — *with fresh cinnamon whipped cream.* 5.99 per guest.

Strawberry Shortcake - *Macerated strawberries, homemade biscuits, fresh whipped cream, and Common Man white chocolate shavings.* 5.99 per guest.

Chocolate Ganache Cake - *Raspberry sauce and white chocolate dust.* 6.99 per guest.

Donut Station — *Donuts and apple cider.* 6.99 per guest.

Popcorn Station — *White Chocolate | Butter | Cheddar | Caramel* 4.99 per guest.

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ADDITIONAL INFORMATION

Off-Site Catering

- There is a 50-guest minimum for off-site catering services.
- A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.
- Off-site catering fee begins at 1000. for a 4-hour period.
- A 250. charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.
- Off-site catering fee includes servers, china, silverware and water glasses. Set up and break-down are also included in this fee. Additional fee of 350. for all plated meals.
- A covered, lighted area is required for off-site catered events. The Common Man is not responsible for providing this area.
- Off-site coffee and tea service is available upon request for an additional fee.

Not Included in Off-site Catering Fee

- The Common Man does not provide tent(s), tables, chairs, linens, drinking water or electricity for off-site events.
- The Common Man does not provide centerpieces, cake cutting set, favors, place cards or other items not referenced as included above.

Drop-Off Services

- There is a 20-guest minimum for drop-off catering services.
- Drop-off service fee begins at 100.
- Drop-offs include ready-to-eat food and quality plastic ware. Full package drop off of quality disposable serving utensils and chafing dishes is an additional 350.

Additional Fees

- 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 2024.
- Prices are subject to change.

Deposits — *All deposits are non-refundable*

- A deposit is required to reserve your event and secure your event date. This deposit must be returned with your signed contract. This deposit is your off-site catering fee or delivery fee and does not get applied towards food and beverage.
- 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 two weeks prior to the event, after we receive your guaranteed guest count.
- Discounted Common Man gift cards and Common Man Bonus Cards may not be used as payment for off-site or drop-off events.

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.

Contact your sales team, they can customize your menu options and guest counts to your needs.



OUR COMMON MAN FAMILY EVENT VENUES

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



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



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



MANCHESTER

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



PLYMOUTH

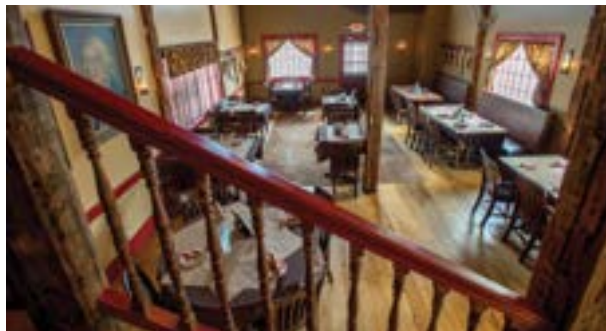
The Common Man Inn & Spa | Foster's Boiler Room
fshevents@thecman.com | 603-238-2888



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CLAREMONT

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WINDHAM

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