



Cider Co.

RESTAURANT ♦ BAR ♦ CIDER ♦ DELI & STORE



White Mountain Cider Company Catering

About Us

The Cider Company, located in Glen, NH is owned and operated by Chef Teresa Stearns, a Culinary Institute of America graduate. It consists of 3 buildings, home to an award winning 50 seat restaurant, Gourmet Market, and a cider mill. We use the freshest and best ingredients, always local when possible.

Catering Services

Our goal with catering is to bring the quality of the Cider Company experience to your event. We work primarily with custom menus, ensuring that the food reflects the feel and style of your function. Menus can range from casual to formal, sit down or buffet. We can also provide day planner services, rental coordination and recommendations for local services such as flowers, cakes and salons.

The following are a few of our favorite menus over the years. We look forward to adding your menu to the list! Please note all pricing given is based on the size of your event, and is subject to change.

Regards,

Teresa Stearns, chef/owner
catering@ciderconh.com



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All The Answers To All The Questions

- **You Have Looked Over Our Menus, You Like What You See, Now What?**
 - Send us an email with your Date and Budget and we will let you know if we are available.
 - If you are unsure of whether you would like to book your event with us, we suggest that you come and dine at the White Mountain Cider Company to see and taste what we do.
 - You've had dinner? You LOVED it? GREAT! Let's SAVE THE DATE! Sign a Save the Date Contract and send us a Save the Date Deposit of \$500 and we will begin menu development!
 - We will send you information to fill out regarding your food likes, dislikes and other details and schedule a meeting with the chef, either in person or by phone.
 - We will send you a menu proposal, which is only a first draft! We can make changes up until one month before the event. Note, during our peak wedding season, this may take us a bit to get to. We do actually put quite a bit of thought into making a special menu just for you.
- **Do We Require a Save the Date Deposit?**

YES! We require a **Save the Date Deposit of \$500** before menu development. Because we create custom menus we can give you a rough estimate to determine if we can stay within your proposed budget. We do not do menu development until you have decided to book with us.

****Menu development is delayed during peak wedding season June – October. We are solely focused on our weddings for the season, just like we will be solely focused on your upcoming wedding!*
- **What is the Deposit Schedule?**
 - Save the Date is due when you decide to book with us!
 - %50 due 60 days prior to the event. *Not including tax or service.
 - Remaining balance due 7 days prior to event.
- **Do we travel?** Yes, we do! There may be a travel charge outside of the Mount Washington Valley.
- **Do we include rentals?** We do not include rentals but we can work with you on your order.

- **Do we have a wedding planner?** We do not, but we do recommend a couple of independent wedding planners. Steven Salmeri Events, steve_sal@me.com, and A Family Affair afamilyaffairmaine.com! We are also happy to work with yours. **Though not required, we highly recommend either a day planner or an event planner for your function. If you choose not to have a planner, we do require a contact person during your event. As your caterer, we want to focus solely on the quality and execution of your food.**
- **Can we do your bar?** We cannot legally do your bar, but we have bartenders that we can recommend.
- **How much is staff?** Staff is \$25 per hour per employee on site.
- **Do we have cake cutting fees?** NO! You are already paying our staff to help you, there is no additional charge for this.
- **Do we feed the vendors?** We take care of feeding our own staff. You are responsible for all other vendors but at a discounted rate.
- **How much is tax?** Tax is 9% on the food.
- **Do we have a venue we recommend?** We have several venues that we love to cater at:
 - The Preserve At Chocorua, Tamworth NH
 - Tin Mountain Conservation Center, Albany NH
 - White Gate Farm, Tamworth NH
 - Hardy Farm, Fryeburg Maine
 - Maple Rock Farm, Parsonsfield ME
- **Do we have Vendors we recommend?**
 - RENTALS - Peak Event Services - peakeventservices.com
 - Sperry Tents - sperrytents.com
 - Peterson Party Center - petersonpartycenter.com
 - Dutch Bloemen Winkel (Florist) - dutchbw.com
 - Steven Salmeri Events (Bar Service)
- **What is the Difference Between Service Style Options?**
 - *We offer 3 styles of service for every event: Plated Dinner, Buffet, Family Style.*
 - **Plated Dinner** - A seated dinner served individually plated to each guest. This style of service requires more a bit more planning on your part because we do need to know each guest's dinner choice and where they are

sitting before the event. Your guests will also need a reminder of what they ordered on their place card. Uncle Joe never seems to remember what he ordered 6 months before the event! This style of service also requires more wait staff than buffet/stations and family style.

- **Family Style** - Get that down home warm and fuzzy feeling by having your guests share an intimate meal with large passed platters passed around the table just like they are at your house for Sunday dinner. This is a very inviting and interactive approach to your event. This style of service requires more wait staff than buffet/stations, but eliminates the need to get each guests dinner choice!
- **Buffet/Stations** - This is great way for your guests to be able to choose exactly what they want for dinner. We have had couples decided they want each station to be a different style of cuisine from Italian, Thai, and Irish to Mediterranean, German, Korean. This is great way make your event unique and fun with all your favorite food from around the world! This style of service can potentially require less staff.



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Breads and Spread *\$10 Per Person*

- Grilled Breads, Balsamic Onions, Tapenade, Tomato Relish, Moroccan Red Pepper Relish, Blue Cheese Spread

Antipasto *\$10 Per Person*

- Grilled Vegetables, Prosciutto, Marinated Mushrooms, Roasted Tomatoes, Fresh Mozzarella, Pesto Drizzle

Salads *\$10 Per Person*

- Green Bean, Roasted Pepper and Balsamic ~ Tomato, Mozzarella with Pesto Drizzle ~ Black Bean & Corn with Lime Dressing ~ Brown Rice, Apple, Walnut, Curried Balsamic

Cheese Platter *\$12 Per Person*

- A selection of New England and/or Imported Cheeses with Condiments, Breads and Crackers

Seafood *\$12 Per Person*

- Smoked Salmon with Traditional Accompaniments (minced egg, red onions & Capers), Smoked Trout Dip, Shrimp Cocktail with Horseradish Herb Cocktail Sauce, Scallops in applewood smoked bacon (scallops may be a surcharge)

Charcuterie *\$12 Per Person*

- A Selection of Pates, Terrines and Salumis. Accompanied by Marinated Olives and Pickled Vegetables, Chutney & Whole Grain Mustard

Picnic *\$10 Per Person*

- Corn Bread, Baked Beans, Coleslaw, Potato Salad, Tomato-Pesto Pasta Salad, Veggie's & Dips (Cucumber-Dill & Blue Cheese)



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Individual and/or Passable Hors d'oeuvres - \$2.50 per piece, unless noted otherwise
(minimum order required)

Seafood

- Chilled Shrimp Cocktail with Chimichurri
- Smoked Salmon Tartare in Cucumber Cups
- Mini Crab Cakes
- Smoked Trout Crostini
- Grilled Honey Lime Shrimp & Chorizo

Poultry

- Belgium Endive Filled with Chicken, Walnut and Apple Salad
- Curried Chicken Salad on Pita
- Duck Confit Terrine with Port Poached Fruit
- Mini Chicken Pot Pie
- Duck Prosciutto Wrapped Asparagus
- Chicken with Pistachio Pesto filled Profiterols

Meat

- Gorgonzola & Bacon Gougeres (puffs)
- Shaved Beef with Blue Cheese & Crispy Shallots on Crostini
- Lamb Kebobs with Moroccan Red Pepper Relish
- Lamb Lollipops with Fresh Mint Pesto \$5 per piece, 16-piece minimum
- Chorizo Stuffed Dates
- BBQ Pork and Sweet Onion Marmalade Crostini
- Korean Short ribs with Daikon, Cucumber & Sriracha Aioli
- Pork Belly "BLT" , pork belly, arugula pesto, roasted tomato on crostini
- Moroccan Meatballs with spiced tomato sauce
- Red Wine Braised Beef with Horseradish Cream

Vegetarian

- Radish Slaw Stuffed New Potatoes
- Mushroom Risotto Cakes
- Eggplant Caponada Crostini
- Homemade Boursin and spinach stuffed Shiitake

- Mushroom and Goat Cheese Strudel
- Grilled Pita Topped with Roasted Garlic and Peppers
- Dolmas, (rice stuffed grape leaves)
- Mini Polenta Bites with Oven Roasted Tomato & Goat Cheese
- Seasonal Soup in mini shooters
- Homemade Chips with toppings (gorgonzola, curry, garlic aioli, “loaded”, horseradish-dill)
- Truffled Mushroom Arancini
- Roasted Beet Salad, Grilled Radicchio and Lemon Ricotta



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Nicole and Colin - July 4th, 2012 - Bartlett, NH

Antipasti

Mini Crab Cakes; Thai Tuna Tartare Spoons; Puff Pastry with Artichoke & Prosciutto; Blinis with Smoked Salmon, Crème Fraiche & Caviar; Beef Tenderloin & Horseradish Cream , Duck Confit & Charcuterie Station with Artisanal Cheeses, Olives & Fruit

Primi

Caprese Salad with Burrata & Chilled Corn Soup Shooters

Secondi

Pasta with Duck & Cherries

Tierzi

Pork Medallions with Mashed Potatoes

Intermezzi

Champagne Sorbet

Quarta

Lamb & Lobster Duet

Dulci Terzetto

Mini Donut & Milk Shooters, Cheesecake with Lemon & Chocolate, Cherry Pie

\$150 per person



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A Tasting Menu, Cocktail Party Style

~Stationary~

Charcuterie, Domestic/Imported Cheese, Marinated Olives

Wave 1: "Amuse"

Homemade Chips with toppings
Curried Duck and Apple Salad

Wave 2:

Beets with lemon ricotta and grilled radicchio
Beef Tartare, blue ginger aioli
Warm Brussels sprout salad

Wave 3:

Corriander Crusted Scallops, kabocha squash, bacon
Roasted Cod, lobster risotto, ginger sauce

Wave 4:

Braised Short Ribs, Polenta, greens
5 Seed Crusted Tuna, Parsnip puree, red curry

Wave 5:

Blue Cheese and date tart
Goat Cheese and pear tart

Wave 6:

Chocolate-Bay Profiteroles
White Chocolate Lemon Grass Profiteroles

\$80 per person



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Brunch Menu

Stations

Cheese Platter

Fresh Pineapple, Strawberries, Melon & Berry Salad with Fresh Mint

Vegetable Platter (Antipasto Style) Asparagus wrapped in Prosciutto, Artichoke

Hearts, Marinated Mushrooms, Roasted Tomatoes, Grilled Eggplant,

Roasted Broccolini

Passed

Smoked Salmon "tartare" in endive with pickled red onion

Figs, Goat Cheese and Walnuts in puff pastry

Crab Cakes with Apple Fennel Salad

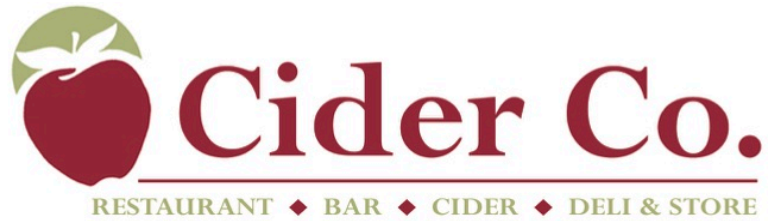
Smoked Scallops with mango chutney

Herb Crusted Beef Tenderloin on Baguette with Homemade Boursin

Apple Cider Braised Pork, Butternut Squash, Crispy Sage in phyllo cups

Pumpkin-Pear Bisque with Nutmeg Cream

\$50 per person plus tax and service



A Cocktail Party

Bruschetta Bar

Grilled Bread from Old Village, Roasted Garlic, Tomato Relish, Red Onion Marmalade, Pistachio Chutney, Red Pepper Relish

Charcuterie

Foie Gras Terrine, Pork Terrine, Duck Confit Terrine, Salumi's, Fruit Compote & Mustards

Cheese Plate

A Selection of New England and Imported Artisan Cheese
Homemade Crackers and Chutneys

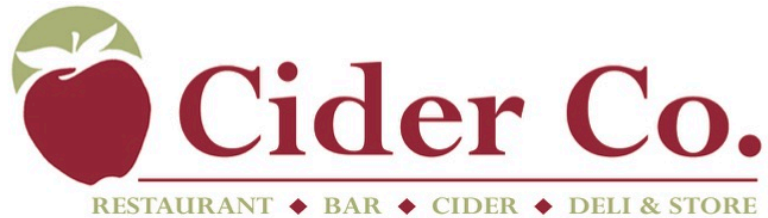
Smoked Seafood Station

Smoked Trout Dip, Grilled Pita, Smoked Salmon W/Cucumber, Shrimp Cocktail, Traditional Cocktail, Green Cocktail Sauce

Passed

New Potatoes with Radish Slaw
Mushroom Risotto Cakes with Truffle Oil
Crab Cakes with Apple-Fennel Slaw
Lamb Carpaccio with Tapenade, Shaved Parmesan, Olive Oil

\$65 per person plus tax and service



A Mount Washington Dinner

Passed Hors D'oeuvres

Braised Short Rib with Fresh Horseradish Cream

Mini Crab Cakes

Lamb Carpaccio with Fresh Mint Pesto

Mini Eggplant Caponata Bruschetta

Entrees

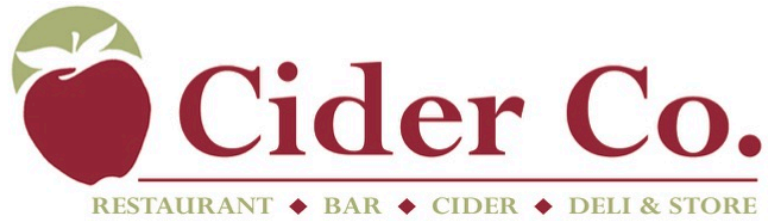
Black Pepper and Vanilla Brined Pork Tenderloin, Spaetzle, Apple Cider Glaze
Duck Duo - Breast & Confit - Star Anise-Pomegranate-Pear Sauce, Ginger Sweet
Potatoes

Roasted Cod, Maple Glazed Butternut Squash, Brown Butter Citrus Sauce
Spinach and Goat Cheese Polenta Torte, Oven Roasted Tomato Chutney

Dessert

Chocolate Cheesecake Terrine
Apple Cider Donut with Ice Cream and Caramel Sauce

\$75 per person plus tax and service



Jackson, NH Autumn Wedding

Passed Hors D'Oeuvres

Crab Cakes

Mushroom Strudel

Braised Short Ribs with Horseradish Cream on Crostini

Stationary Hors D'Oeuvres

Cheese and Fall Fruit Platter

Bruschetta Station

DINNER

Salad

Cider Mill Salad, (greens, apples, crispy shallots, cider vinaigrette)

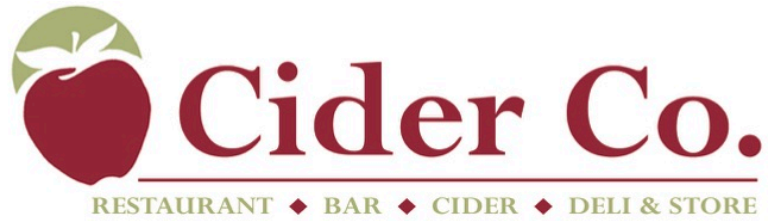
Entrée Choices

Herb Roasted Chicken (sweet potatoes, blue cheese and pear bread pudding and sage sauce, green beans)

Ginger Cider Braised Pork (kale, apples, and spaetzle)

Spinach and Goat Cheese Polenta Torte (oven roasted tomato chutney, green beans)

\$80 per person plus tax and service



An Elegant Buffet

Salads

Tomato-Mozzarella with Pesto Drizzle
Mixed Greens with Apples, Walnuts, Blue Cheese and Balsamic Vinaigrette

Entrees

Red Wine Braised Short Ribs
Roasted Salmon with Brown Butter Citrus Sauce
Gnocchi's with Apple Soubise, Spinach and Pistachio Gremolata

Sides

Green Beans with Shallots
Potato-Cheddar Gratin

\$50 per person plus tax & service



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A Farm-To-Table Wedding

At White Gate Farms, Tamworth NH

Appetizers

Charcuterie Platter: Homemade Shaved Cured Ham, Duck Pate, Salami, Mustards and Chutneys

Marinated Italian Caselvetrano Olives

Homemade Crackers, Pegs Bread,

Fresh Herbed Olive Oil, Tapenade, Radish Slaw

Warm Cannelloni Beans with Garlic, Olive Oil and Marjoram

Salad Course:

Local Arugula, Tomatoes and Mozzarella with White Balsamic and Basil

Local Kale, White Gate Bacon, and Pecorino Romano with a Lemon-Garlic-Olive Oil Dressing

Homemade Pasta, Corn, Tomato, Sweet Onion and Fennel with Chervil, Chives and Parmesan

Entrée Course:

Pork Loin Roasted On a Bed of Fresh Rosemary

Marinated Grilled Chicken

Warm Green Beans with Roasted Peppers

Local Roasted Potatoes Drizzled with an Herbed Dressing

Grilled Eggplant, Summer Squash and Polenta with Goat Cheese and Pesto

Flatbread Style Tomato Mozzarella Pizza for Kids

Dessert

Fresh Berries, Apricots, Peaches, Lemon-Honey, Mascarpone, Candied Walnuts

Cheese Plate with Fig Chutney

Vintage Bakery Desserts

Ice Cream for Kids

\$85 per person plus tax & service