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*Dell-Lea Weddings & Events*

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Menu



81 PLEASANT STREET CHICHESTER, NH 03258  
(603) 435-8479

# Hors D'oeuvres

(priced per 50 pieces unless noted)

## Hot Selections

*Fresh Sea Scallops  
Wrapped in Bacon* 95

Our most popular appetizer brushed with a maple glaze. We dare you to have just one.

*Sweet & Spicy Bourbon  
Chili Chicken Wings* 95

Our own version of East meets West wings.

*Fresh Lemon Basil Fantail  
Shrimp Skewers* 90

Marinated shrimp with fresh basil, squeezed lemon juice, seasoned and served on skewers.

*Prosciutto & Piquillo Stuffed  
Cherry Peppers* 90

Breaded deep fried cherry peppers stuffed with prosciutto, basil, piquillo peppers and cream cheese served with jalapeno ranch.

*Crispy Vegetable Spring Rolls* 85

Carrots, cabbage and vermicelli noodles wrapped in rice paper with sweet & sour sauce.

*Phyllo Puff Pastries* 85

Flakey pastries stuffed with spinach and cheese blend.

*Crab Stuffed Mushroom Caps* 75

Crab meat seasoned to perfection with a creamy dressing and green onions.

*Crab Rangoons* 70

Crab meat, cream cheese & scallions elegantly wrapped in a crispy wonton.

*Prosciutto Wrapped Asparagus* 70

Fresh asparagus wrapped in prosciutto, garnished with parmesan cheese and baked.

*Crispy Chicken Tenders* 65

Hand breaded crispy tenders served with duck sauce, ranch and BBQ sauce.

*Swedish Meatballs* 60

Meatballs tossed in a delicious mushroom and beef béchamel.

*Homemade Cocktail Meatballs* 55

A hometown favorite made with Dijon mustard, sweet jelly and chili sauce.

*Sweet & Zesty BBQ Kielbasa* 50

Kielbasa in a sweet and kicking BBQ sauce.

# Hors D'oeuvres

(priced per 50 pieces unless noted)

## Cold Selections

### *Cheese Board* 110

Domestic cheeses served on a cheese board accompanied by fresh fruit and assorted crackers. (Serves 50 people)

### *Antipasto Platter* 110

Assorted Italian meats, black and green olives, roasted red peppers, tomatoes, artichokes, and fresh mozzarella. (Serves 50 people)

### *Elegant Gourmet Fruit Salad* 95

Variety of tasteful fruits and berries freshly cut and ready to eat. (Serves 50 people)

### *Fresh Vegetable Crudit * 90

Medley of fresh assorted raw vegetables with hummus and vegetable dip. (Serves 50 people)

### *Greek Platter* 90

Kalamata olives, green olives, black olives, sundried tomatoes, cucumbers, feta cheese and pita bread served with a Greek vinaigrette and toasted pita chips. (Serves 50 people)

### *Smoked Salmon on a Pumpernickel Crostini* 90

Applewood smoked salmon on a toasted pumpernickel crostini with a smooth dill, caper and red onion whipped cream cheese.

### *Chilled Shrimp Cocktail* 90

Tail on jumbo shrimp with a delightful cocktail sauce garnished with lemons.

### *Mexican Layered Dip* 85

Six-layer Mexican dip served with corn and tortilla chips. (Serves 50 people)

### *Cucumber Salmon Bites* 75

Teriyaki infused salmon artfully wrapped in mini cucumber slices and toasted sesame seeds.

### *Tomato & Basil Bruschetta* 70

Crispy crostini with fresh tomatoes, mozzarella and basil dressed with a thick balsamic glaze.

# Entrees

All entrees consist of generous portions prepared by our staff.  
Entrees served with salad, vegetable, starch, warm dinner rolls coffee and tea.

## Beef

### *Beef Wellington* 35.95

Golden pastry wrapped around a tender filet with sautéed red onions and a portabella mushroom duxelle. Topped with a red wine sauce.

### *Espresso Encrusted Filet Mignon* 35.95

Juicy medium-rare pan seared filet with an espresso rub topped with candied pepper bacon and caramelized onions.

### *Blue Cheese Crusted Bacon Wrapped Filet Mignon* 34.95

Bacon wrapped 7-ounce filet with a blue cheese crust, caramelized onions and candied pepper bacon.

### *Surf-N-Turf* 27.95

6-ounce New York sirloin steak grilled and served with jumbo grilled Cajun shrimp.

### *Pan Seared Beauty Steak* 27.95

Chefs favorite, 10-ounce Delmonico pan seared and basted in a brown thyme butter then topped with sautéed bacon, spinach, onions and portabella mushrooms.

### *Chianti Short Ribs* 27.95

Beef short ribs seared and slow cooked in a chianti wine and fresh rosemary tomato sauce.

### *Slow Cooked Oven Roasted Prime Rib* 25.95

10-ounce prime rib hand carved and oven roasted with our in-house gravy.

### *Black & Blue Tips* 24.95

Tender beef tips submerged in Cajun marinade cooked to perfection and garnished with our in-house blue cheese dressing and scallions.

### *J.D. Marinated Steak Tips* 24.95

Marinated steak tips gilled medium with a Jack Daniels BBQ, onions and pepper.

### *Roast Beef With Gravy* 23.95

Roasted roast beef cooked medium and served with our in-house gravy.

## *Pork*

### *Orange Glazed Pork Tenderloin* 23.95

Roasted pork tenderloin seasoned and topped with a Dijon, herb and fresh squeezed orange glaze.

### *Parmesan-Crusted Pork Chops* 23.95

Parmesan-crusted pork chops baked and served with a lemon basil cream sauce.

### *Sweet Teriyaki Ham Steak With Pineapple* 23.95

Ham steaks grilled and topped with fresh pineapple, maraschino cherries and a sweet teriyaki glaze.

### *Roast Pig* Market Price

Whole pig spit-roasted with the "apple" served with applesauce.

## *Poultry*

### *Chicken Piccata* 24.95

Lightly breaded chicken breast sautéed with white wine, capers, piquillo peppers, lemons, garlic and herb butter.

### *Chicken Cordon Bleu* 24.95

Breaded and baked chicken breast stuffed with swiss cheese and ham, garnished with a savory smoked gouda, bacon, onion, mushroom and rosemary cream sauce.

### *Chicken Marsala* 24.95

Lightly breaded chicken breast sautéed with portabella mushrooms, onions and deglazed with marsala wine.

### *Seasonal Baked Stuffed Chicken* 24.95

Baked stuffed chicken breasts breaded and seasonally stuffed to perfection.

### *Chicken Parmesan* 23.95

Breaded and baked chicken breast smothered with marinara sauce topped with mozzarella cheese.

### *Maple Bourbon Statler Chicken Breasts* 22.95

Maple chili bourbon glazed bone in chicken breasts.

### *Jerk Chicken Kabobs* 22.95

Jerk chicken grilled and accompanied by onions, peppers and pineapples skewered and garnished with a fresh pineapple salsa.

### *Roasted Turkey* 22.95

Turkey Breast served with homemade gravy, stuffing and cranberry sauce.

## Seafood

### *Garlic Herb Teriyaki Salmon Filet* 26.95

Mouthwatering 8-ounce salmon filet basted with a garlic herb teriyaki sauce and garnished with sesame seeds and scallions.

### *Baked Stuffed Haddock* 26.95

10-ounce haddock filet with crab/shrimp stuffing, crumb topping and a white wine beurre blanc.

### *Jumbo Baked Stuffed Shrimp* 26.95

Jumbo shrimp with crab/shrimp stuffing and crumb topping. Baked with garlic butter and white wine.

### *Crab Cakes* 23.95

Fresh lump crab meat cakes pan seared and served with a lemon shallot aioli.

### *Baked Haddock* 23.95

10-ounce haddock filet baked with a crumb topping and white wine beurre blanc.

## Vegetarian Dishes

### *Portabella Bruschetta* 23.95

Grilled portabella mushrooms with fresh mozzarella, cherry tomatoes, balsamic glaze and a basil pesto.

### *Butternut Raviolis* 22.95

Ravioli with a creamy butternut filling and topped with a savory sage brown butter.

### *Zucchini Fritters* 22.95

Pan seared zucchini fritters served with a cilantro lemon aioli.

### *Vegetable Lasagna* 22.95

Ricotta, mozzarella and parmesan cheese layered with sautéed spinach, mushrooms, zucchini, carrots and marinara sauce.

### *Eggplant Parmesan Lasagna* 21.95

Ricotta, mozzarella and parmesan cheese layered with fried eggplant slices and marinara sauce.

### *Cheese Lasagna* 20.95

Ricotta, mozzarella and parmesan cheese layered with marinara sauce.

## *Salad Choices*

*(Choose one of the following)*

*Garden Salad*

*Caesar Salad*

## *Starch Choices*

*(Choose one of the following)*

*Baked Potatoes*

*Rosemary Garlic Whipped Potatoes*

*Rice Pilaf*

*Garlic Herb Roasted Red Potatoes*

## *Vegetable Choices*

*(Choose one of the following)*

*Medley (Mixed Vegetables)*

*Petite Carrots with Brown Sugar Glaze*

*Steamed Broccoli*

*Roasted Maple Butternut Squash*

*Grilled Asparagus*

*Fresh Green Beans & Almonds*

*Corn on The Cob (Seasonal)*

*Roasted Root Vegetables*

# HEARTY BUFFET

(\$27.95 per person)

## CHOOSE TWO

### *Roasted Turkey*

Turkey Breast served with homemade gravy, stuffing and cranberry sauce.

### *Parmesan-Crusted Pork Chops*

Parmesan-crusted pork chops baked and served with a lemon basil cream sauce.

### *Chicken Cordon Bleu*

Breaded and baked chicken breast stuffed with swiss cheese and ham, garnished with a savory smoked gouda, bacon, onion, mushroom and rosemary cream sauce.

### *Roast Beef With Gravy*

Roasted roast beef cooked medium and served with our in-house gravy.

### *Sweet Teriyaki Ham Steak*

Ham steaks grilled and topped with fresh pineapple, maraschino cherries and a sweet teriyaki glaze.

### *Chicken Parmesan*

Breaded and baked chicken breast smothered with marinara sauce topped with mozzarella cheese.

## CHOOSE TWO

*Baked Potato*

*Roasted Red Potatoes,*

*Rice Pilaf*

*Garlic Rosemary Whipped Potato*

## INCLUDES

*Cheese Lasagna, Garden Salad, Vegetable of your choice  
Dinner Rolls, Coffee and Tea*

# *SURF-N-TURF BUFFET*

*(\$29.95 per person)*

*CHOOSE ONE BEEF & ONE SEAFOOD*

## *Baked Haddock*

*Haddock filet baked with a crumb topping  
and white wine beurre blanc.*

## *Roast Beef With Gravy*

*Roasted roast beef cooked medium and  
served with our in-house gravy.*

## *Crab Cakes*

*Fresh lump crab meat cakes pan seared  
and served with a lemon shallot aioli.*

## *J.D. Marinated Steak Tips*

*Marinated steak tips gilled medium with a  
Jack Daniels BBQ, onions and pepper.*

## *Garlic Herb Teriyaki*

### *Salmon Filet*

*Mouthwatering 8-ounce salmon filet basted with a  
garlic herb teriyaki sauce and garnished  
with sesame seeds and scallions.*

*CHOOSE TWO*

*Baked Potato*

*Roasted Red Potatoes*

*Rice Pilaf*

*Garlic Rosemary Whipped Potato*

*INCLUDES*

*Cheese Lasagna, Garden Salad, Vegetable of your choice  
Dinner Rolls, Coffee and Tea*

# BBQ BUFFET

(\$27.95 per person)

## CHOOSE TWO

### *Orange Glazed Pork Tenderloin*

Roasted pork tenderloin seasoned and topped with a Dijon, herb and fresh squeezed orange glaze.

### *Jerk Chicken Kabobs*

Jerk chicken grilled and accompanied by onions, peppers and pineapples skewered; served over rice and garnished with a fresh pineapple salsa.

### *BBQ Pork Chops*

Grilled pork chops, BBQ basted and cooked to perfection.

### *Maple Bourbon Staler Chicken Breasts*

Maple chili bourbon glazed bone in chicken breasts.

### *J.D. Marinated Steak Tips*

Marinated steak tips gilled medium with a Jack Daniels BBQ, onions and pepper.

## CHOOSE TWO

*Potato Salad*

*Baked Potato*

*Vegetable of your choice*

*Baked Beans*

*Baked Mac-n-Cheese*

*Pasta Salad*

## INCLUDES

*Cheese Lasagna, Garden Salad,  
Dinner Rolls, Coffee and Tea*

# PASTA BUFFET

(\$24.95 per person)

## CHOOSE TWO

### *Chicken Broccoli Alfredo*

Fettuccini pasta with a rich white sauce tossed with grilled chicken and broccoli.

### *Baked Ziti*

Ziti pasta tossed in a homemade meaty marinara sauce topped with mozzarella cheese and garnished with fresh basil.

### *Vegetable Primavera*

Fettuccini pasta tossed with a medley of vegetables and a lemon-garlic white wine sauce.

### *Chicken Parmesan*

Breaded and baked chicken breast smothered with marinara sauce topped with mozzarella cheese.

### *Chicken Cordon Bleu*

#### *Mac-N-Cheese*

Breaded and baked chicken breasts with ham, tossed with penne pasta and a savory smoke gouda, bacon, onion, mushroom and rosemary cream sauce.

### *Cheese Raviolis*

Raviolis stuffed with cheese blend and topped with homemade marinara sauce.

## INCLUDES

*Cheese Lasagna, Garden Salad,  
Choice of Vegetable,  
Dinner Rolls, Coffee and Tea*

# *Ice Cream Bar*

*(\$6.00 per person)*

## *CHOOSE TWO*

### *Ice cream*

*Vanilla*

*Chocolate*

*Strawberry*

### *Sauces*

*Chocolate*

*Caramel*

*Strawberry*

*Pineapple*

## *CHOOSE FOUR*

### *Toppings*

*Oreos*  
*Chocolate Chips*  
*M & M's*  
*Gummy Bears*

*Strawberries*  
*Walnuts*  
*Marshmallows*  
*Coconut*

### *EXTRAS*

*Brownies add \$0.50 per person*

*Chocolate Chip Cookies add \$0.50 per person*

### *INCLUDES*

*Maraschino Cherries, Homemade*

*Whipped Cream & Sprinkles*

# Cakes & Desserts

*(Each Item Priced Per Person)*

<i>Classic Series Cake from Jacques Pastries</i>	<i>\$6.00</i>
<i>Assorted Italian Pastries from Jacques Pastries</i>	<i>\$3.50</i>
<i>Cheesecake with fresh fruit</i>	<i>\$5.50</i>
<i>Homemade Pies</i>	<i>\$4.50</i>
<i>Carmel Candied Apples</i>	<i>\$3.00</i>
<i>Fruit Parfait</i>	<i>\$4.00</i>
<i>Assorted Cookie Tray</i>	<i>\$2.50</i>
<i>Brownies</i>	<i>\$2.50</i>

*Cakes and Desserts may be prepared by ourselves or another licensed bakery.  
In the event an outside bakery is used other than Jacques a slicing, plating, serving, cleanup  
fee applies of \$1.50 per person for cakes and \$1.00 per person for cupcakes or pastries.*