

# CHEERS BANQUET & FUNCTION MENU



**T**hank you for your interest in selecting Cheers Downtown Grille & Bar to host your party or function. In addition to our regular menu, we are proud to offer you some exciting options designed with larger parties in mind. With no room charge and reasonable prices, you get more for your money at Cheers. As always we are very flexible and can create any special theme or buffet menu that may be needed to make your function a complete success. Please do not hesitate to ask.

With three semi-private areas, we can accommodate many group sizes. Our beautiful greenhouse can comfortably seat up to 40 people and the other two areas can seat up to 20. A \$200 deposit is required to reserve the greenhouse and a \$100 deposit to reserve one of our smaller

areas. This deposit will be credited to your final bill. A confirmed guest count must be given at least 3 days prior to the reserved date. This is the count that you will be charged for. If there are more than the confirmed number you will be charged the difference. In addition to the quoted price, a New Hampshire rooms & meals tax of 8% and 18% gratuity will be added to your check.

At Cheers, we believe you—our guest—expect and deserve only the highest quality food and service. Our experienced staff will do everything possible to give you an honest value for your dollar and a pleasurable dining experience.

Please review the enclosed information. We will be happy to answer any questions you might have. Call now to reserve your date.

## APPETIZERS

*Priced per 50 pieces*

Teriyaki beef skewers	80.00
Sesame chicken	80.00
Hot lips	75.00
Chicken lips	70.00
Teriyaki chicken skewers	80.00
Thai chicken skewers	80.00
with spicy peanut sauce	
Vegetable stuffed mushrooms	60.00
Seafood stuffed mushrooms	70.00
Potato skins w/bacon & cheese	60.00
Potato skins w/broccoli, bacon & cheese	70.00
Buffalo chicken Wings	60.00
Teriyaki chicken Wings	60.00
Bacon wrapped scallops	90.00
Shrimp cocktail	95.00
Grilled tiger shrimp	95.00
Seared AHI Tuna Wontons	75.00
Fried mozzarella	55.00
Crab Rangoon	65.00
Coconut chicken	75.00
Coconut shrimp	95.00
with apricot horseradish sauce	
Minature quiches	60.00
Egg rolls	60.00
Crab cakes	90.00
Cocktail meatballs	70.00
Tomato basil bruschetta	70.00
Lobster stuffed philo	85.00
Shrimp salad stuffed philo	75.00

## APPETIZER PLATTERS

*Small serves up to 12 people, large serves up to 25*

	Small	Large
Assorted cheeses & crackers	35.00	65.00
Fresh seasonal fruits and dips	35.00	65.00
Fresh vegetables w/dipping sauces	30.00	55.00
Hummus and tabouli w/pita bread	35.00	65.00
Italian antipasto platter	45.00	85.00
Assorted finger sandwiches	40.00	75.00
Mexican chips & dips	35.00	65.00
Crab and artichoke dip	35.00	65.00
Baltimore crab dip	35.00	65.00
with Old Bay potato chips		
Tuna poke with crispy wontons	40.00	75.00
Assorted dessert mirror	60.00	110.00

## TEX-MEX FAJITA PARTY

*Always a hit at Cheers!*

*Minimum of 10 people*

Start with crisp corn tortilla chips and a variety of Mexican dips, (Salsa Roja, Guacamole and our own warm Spinach dip). Next you'll be served a cup of Cheers Road House Chili topped with cheese and diced red onions, served with jalapeño corn bread. We'll follow it up with sizzling cast iron pans topped with onions, peppers and Fajita chicken and beef. Served with steaming hot flour tortillas and all the fixings to create your own delicious Fajitas.

***Eat 'til you drop. Olé!***

Only \$15.99 per person plus tax & gratuity

## SOUP & SANDWICH BUFFET

*A very popular luncheon alternative! Minimum of 16 people*

Savor 3-foot-long deli sandwiches made to order, homemade soup, coffee, tea and soft drinks. Plus your choice of two of these salads:

Red potato salad • Fresh fruit salad • Garden salad w/2 dressings  
Crisp Caesar salad • Pasta prima vera salad

\$10.95 per person plus tax and gratuity  
With cookies and brownies,  
please add 2.50 per person.



## CHEERS BANQUET MENU

*In addition to our regular menu, we are pleased to offer the following popular suggestions.  
Minimum 16 people*

- |   |              |   |              |
|---|--------------|---|--------------|
| <b>Cheers Prime Rib</b>   | <b>24.99</b> | <b>Baked Stuffed Sole</b>   | <b>22.99</b> |
| 16 oz. cut of slow roasted prime rib, au jus, choice of salad, roasted red potatoes and seasonal vegetable.   |              | Fresh sole with a Ritz cracker, shrimp, scallop and crabmeat stuffing and topped with Newburg sauce. Served with salad choice, roasted red potatoes and seasonal vegetable.         |              |
| <b>Grilled Salmon Anabella</b>  | <b>20.99</b> | <b>Lasagna</b>  | <b>13.99</b> |
| Fresh cut salmon rubbed with seasoned bread crumbs, then grilled and topped with sea scallops, red tomato and green onion in a lemon butter sauce. Served with choice of salad, mashed potatoes and seasonal vegetable. |              | Homemade meat lasagna topped with fresh marinara and parmesan cheese served with salad choice and garlic bread.   |              |
| <b>Filet Mignon</b>   | <b>26.99</b> | <b>Marketplace Meatloaf</b>   | <b>13.99</b> |
| A bacon-wrapped filet with Montreal seasoning topped with demiglaze and portabella mushrooms and served with salad choice, roasted red potatoes and seasonal vegetable.   |              | Homemade meatloaf served with mashed potatoes and gravy.  |              |
| <b>Roasted Pork Loin</b>  | <b>18.99</b> | <b>Teriyaki Tenderloin Brochette</b>  | <b>18.99</b> |
| Sliced roasted pork topped with caramelized onions, mushrooms and a brandied dijon sauce and served with salad choice, sweet potato fries and seasonal vegetable.   |              | Choice filet tips skewered with onions, peppers and mushrooms, served with teriyaki sauce, salad choice, rice pilaf and grilled tomato.   |              |
| <b>Chicken Marsala</b>  | <b>18.99</b> | <b>Beef Roulade</b>   | <b>18.99</b> |
| Sautéed chicken breast with prosciutto, onion and mushrooms in a Marsala wine sauce. Served with salad choice, roasted red potatoes and seasonal vegetable.   |              | Choice steak rolled with vegetable mixture, prosciutto and bleu cheese, then topped with demiglaze. Served with salad choice, mashed potatoes and seasonal vegetable.               |              |
| <b>Grilled Swordfish or Tuna</b>  | <b>22.99</b> | <b>Stuffed Chicken Pesto</b>  | <b>18.99</b> |
| 8 oz. fresh fish, seasoned and grilled, then served with salad choice, mashed potatoes and Asian stir-fried vegetables.   |              | Chicken breast stuffed with prosciutto, three cheeses, broccoli and mushrooms, then topped with pesto sauce. Served with salad choice, roasted red potatoes and seasonal vegetable. |              |
| <b>Chicken Cordon Bleu</b>  | <b>18.99</b> | <b>Sliced London Broil</b>  | <b>16.99</b> |
| Fresh chicken breast stuffed with baked ham and Swiss cheese then topped with a supreme sauce. Served with salad choice, roasted potato and seasonal vegetable.   |              | Thinly sliced, served over garlic toast and topped with a mushroom gravy. Served with mashed potatoes and seasonal vegetable.   |              |
| <b>Roast Turkey</b>   | <b>15.99</b> | <b>Classic Surf and Turf</b>  | <b>28.99</b> |
| Turkey breast with pan gravy, homestyle stuffing, mashed potatoes, seasonal vegetable cranberry relish and salad choice.  |              | Petit filet, prime rib or teriyaki brochette, paired with broiled scallops, baked stuffed shrimp or shrimp bayou. Served with your choice of salad, potato and seasonal vegetable.  |              |