



Dell-Lea Weddings & Events

Menu



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

Hors D'oeuvres

Warm Selections

<i>Baked Apple Honey Brie</i>	3.25
Crostini topped with baked granny smith apples and brie with a lemon honey balsamic glaze.	
<i>Coconut Chicken (GF, DF)</i>	3.25
Marinated chicken rolled in coconut and drizzled with an orange chili glaze.	
<i>Crab Rangoon</i>	3.50
Crab meat, cream cheese and scallions elegantly wrapped in a crispy wonton.	
<i>Crab Stuffed Mushroom Caps (GF)</i>	3.50
Crab meat seasoned to perfection mixed with an herbed cream cheese, red onions and scallions.	
<i>Crispy Chicken Bites</i>	3.25
Hand breaded crispy chicken bites tossed in a variety of sauces.	
<i>Crispy Vegetable Spring Rolls</i>	3.25
Carrots, cabbage and vermicelli noodles wrapped in rice paper with sweet & sour sauce.	
<i>Pulled Pork Slider</i>	3.75
Slow cooked dry rub pork shoulder and BBQ sauce topped with apple slaw. Served on a sweet roll.	
<i>Fresh Sea Scallops Wrapped in Bacon (DF)</i>	4.25
Our most popular appetizer brushed with a maple lime glaze. We dare you to have just one.	
<i>Fried Raviolis</i>	3.50
Cheese filled breaded raviolis served with our own flavorful marinara.	
<i>Homemade Cocktail Meatballs (GF, DF)</i>	3.00
A hometown favorite made with hoisin sauce and panko.	
<i>Mushroom Risotto Arancini</i>	4.00
Stuffed fresh mozzarella risotto balls deep fried and delicately served with pesto and marinara.	
<i>Pork Dumplings</i>	3.50
Plump pork dumplings served with spicy ginger soy dipping sauce.	
<i>Baked Falafel (GF, DF)</i>	3.25
Bite sized falafel served with cool tzatziki sauce.	
<i>Maple Glazed Turkey Meatballs (GF, DF)</i>	3.00
Ground turkey with thyme, rosemary, maple, and mustard.	
<i>Sweet & Zesty BBQ Kielbasa</i>	2.75
Kielbasa in a sweet BBQ sauce with a kick.	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Hors D'oeuvres

Cold Selections

<i>Antipasto Platter (GF)</i>	4.25
<i>Assorted Italian meats, olives, tomatoes, artichokes, fresh mozzarella. Accompanied by a fig spread and balsamic glaze.</i>	
<i>Cheese Board (GF)</i>	4.00
<i>Smoked gouda, merlot, boursin, aged cheddar and cheddar cheese served on a board accompanied by fresh fruit and assorted crackers. Can be served with gluten free crackers.</i>	
<i>Chilled Shrimp Cocktail (GF, DF)</i>	4.00
<i>Tail on jumbo shrimp with a delightful cocktail sauce garnished with lemons.</i>	
<i>Elegant Fruit Platter (GF, DF)</i>	3.75
<i>A variety of fruit and berries freshly cut and ready to eat.</i>	
<i>Fig and Goat Cheese Crostini</i>	3.50
<i>Sweet fig spread balanced beautifully with creamy goat cheese, served on a crispy pita.</i>	
<i>Fresh Vegetable Crudité (GF, DF)</i>	3.50
<i>An assortment of fresh cut vegetables served with hummus.</i>	
<i>Pastrami Smoked Salmon (DF)</i>	3.50
<i>Whole smoked salmon fillet encrusted with pastrami spices. Served with crackers.</i>	
<i>Watermelon Shooters (GF, DF)</i>	3.25
<i>Refreshing watermelon juice blended with fresh mint and chilled in shooter glasses.</i>	
<i>Tomato & Basil Bruschetta</i>	3.25
<i>Crispy crostini with fresh tomatoes, mozzarella, basil pesto and fresh basil dressed with a thick honey balsamic glaze.</i>	
<i>Tuna Poké (DF)</i>	3.75
<i>Fresh sushi grade tuna served with fried wontons. The owner's favorite.</i>	
<i>Grilled Harvest Flatbreads (DF)</i>	3.50
<i>Baked flatbread with tahini with roasted tomatoes, zucchini and sweet caramelized onions.</i>	

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Entrees

Choose three entrée options

Entrees served with salad, vegetable, side, warm dinner rolls, coffee, and tea.

Beef

Slow Cooked Oven Roasted Prime Rib (GF, DF) 34.95

Oven roasted well-seasoned prime rib, hand carved and served with homemade gravy.

Spinach and Mushroom Sirloin (GF, DF) 30.95

Pan seared and basted in a brown thyme butter then topped with spinach, onions, portabella mushrooms, heirloom tomatoes then topped with candied bacon.

J.D. Marinated Filet Steak Tips (GF, DF) 30.95

Marinated steak tips grilled, tossed with a smoked Jack Daniels BBQ. Garnished with onions and peppers.

Surf-N-Turf (GF, DF) 33.95

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

Beef Wellington 39.95

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

Braised Short ribs (GF, DF) 30.95

Melt in your mouth short ribs full of flavor...it's going to be your next favorite meal.

Espresso Encrusted Filet Mignon (GF, DF) 39.95

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

Blue Cheese Crusted Bacon Wrapped Filet Mignon (GF) 39.95

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

Bourbon Peppercorn Ribeye (GF) 37.95

Marinated ribeye grilled to perfection and drenched in a bourbon peppercorn cream sauce.

Roast Beef with Gravy (GF, DF) 29.95

Classic oven roast beef cooked medium and served with our homemade pan gravy.

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Pork

- Apple Spiced Boneless Pork Loin (GF, DF)* 26.95
Marinated in apple cider and brandy with a sage dry rub topped with an apple glaze.
- Bourbon Pork Roast (GF, DF)* 27.95
Roasted pork tenderloin cooked to perfection with an in-house apricot glaze topped with chutney.
- Stuffed Pork Roulade (GF, DF)* 26.95
A juicy stuffed pork loin with apple and rosemary topped with apple and cranberry relish.
- Orange Glazed Pork Tenderloin (GF, DF)* 26.95
Roasted pork tenderloin topped with a Dijon, herbs and fresh squeezed orange glaze.

Poultry

- Blood Orange & Thyme Duck (GF, DF)* 32.95
Juicy duck breast with a blood orange and thyme reduction.
- Chicken Cordon Bleu* 29.95
Breaded and baked chicken breast stuffed with smoked gouda and ham, garnished with a savory smoked gouda, ham, bacon, onion, mushroom and rosemary cream sauce.
- Chicken Marsala* 28.95
Lightly breaded chicken breast sautéed with roasted portabella mushrooms, red onions and deglazed with a rich marsala cream sauce.
- Chicken Parmesan* 28.95
Breaded chicken breast topped with marinara and shredded mozzarella.
- Chicken Piccata* 28.95
Lightly breaded chicken breast sautéed with white wine, capers, piquillo peppers, lemon, garlic and herb butter.
- Honey Garlic Turkey Tips (DF)* 28.95
Pan seared marinated turkey tenderloin tips topped with a pineapple habanero salsa.
- Maple Bourbon Chicken (GF, DF)* 28.95
Oven roasted statler chicken breast with a maple chili bourbon glaze.
- Roasted Turkey (GF, DF)* 27.95
Turkey served with homemade gravy, stuffing and cranberry sauce.
- Baked Stuffed Chicken* 28.95
Breaded chicken breasts stuffed with honey cornbread, cranberries, and apples topped with a house made gravy.

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Seafood

<i>Baked Haddock</i>	29.95
<i>Haddock filet baked with a New England seasoned crumb topping and lemon beurre blanc.</i>	
<i>Fire Roasted Tomato Haddock (GF)</i>	29.95
<i>Baked haddock topped with a fire roasted tomato salsa and cream sauce.</i>	
<i>Garlic Herb Teriyaki Salmon Filet (DF)</i>	29.95
<i>Mouthwatering salmon filet basted with a garlic herb teriyaki sauce and garnished with sesame seeds and scallions.</i>	
<i>Lobster Ravioli</i>	32.95
<i>Delicious ravioli stuffed with fresh lobster in a lemon rosa sauce.</i>	
<i>Pecan Encrusted Salmon (GF, DF)</i>	30.95
<i>Fresh salmon seasoned with lemon, Dijon, honey, and rosemary, then topped with a roasted pecan crust.</i>	
<i>Orange Chili Salmon Filet (DF, GF)</i>	29.95
<i>Perfect balance of sweet, citrus and spicy. One of our Chef's favorites.</i>	

Vegan & Vegetarian Dishes

<i>Roasted Vegetable Ratatouille (Vegan, GF, DF)</i>	27.95
<i>Mixed roasted vegetables in a tomato basil sauce served over spaghetti squash.</i>	
<i>Five Layer Summer (Vegan, GF, DF)</i>	26.95
<i>Grilled eggplant, mushrooms, summer squash, zucchini and tomatoes topped with pesto and balsamic vinegar.</i>	
<i>Stuffed Peppers (Vegan, GF, DF)</i>	26.95
<i>Rice, corn and beans baked in colorful peppers. Garnished with chives and served with mixed greens.</i>	
<i>Italian Herb Cashew Cheese Ravioli (Vegan, GF, DF)</i>	26.95
<i>Ravioli stuffed with cashew cheese in a garlic almond milk cream sauce.</i>	
<i>Butternut Raviolis (Vegetarian)</i>	26.95
<i>Butternut filled ravioli in a savory cinnamon maple cream topped with cranberries and pumpkin seeds.</i>	
<i>Quinoa Stuffed Acorn Squash (Vegetarian, GF, DF)</i>	25.95
<i>Maple quinoa and vegetables stuffed in an acorn squash. Served with mixed greens.</i>	
<i>Wild Mushroom Risotto (Vegetarian)</i>	24.95
<i>Creamy roasted wild mushroom risotto seasoned with fresh herbs.</i>	

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Kids Meals

Choose one for all kids. Suitable for kids 10 years and younger.

Chicken Tenders with Fries	12.00
<i>Hand breaded marinated chicken tenders deep fried with a side of fries.</i>	
Grilled Cheese	10.00
<i>Classic grilled cheese with a side of vegetables.</i>	
Homemade Mac & Cheese	12.00
<i>One of our favorites! Pasta with cheddar cheese topped with breadcrumbs and a side of vegetables.</i>	
Pasta with Marinara or Butter	10.00
<i>Pasta with your choice of marinara or butter with a side of vegetables.</i>	

Late Night

When you need a little something before you head home. Priced per person. Minimum ½ guest count.

Ballpark Pretzels	2.75
<i>Baked ballpark pretzel served with mustard.</i>	
Mac & Cheese Bar	3.50
<i>Be a kid again and build your own mac and cheese</i>	
<i>Add on \$2 each item /pp: Beef Chili, buffalo chicken, ham, sausage, or bacon</i>	
<i>Add on \$1 each item /pp: Beans, mushrooms, broccoli, jalapenos, or salsa</i>	
Crab Rangoon	3.50
<i>Crab meat, cream cheese & scallions elegantly wrapped in a crispy wonton.</i>	
Crispy Chicken Tenders and Fries	5.00
<i>Hand breaded crispy marinated tenders served with dipping sauces.</i>	
Fry or Potato Bar	3.50
<i>Yummy french fries or a baked potato served with nacho cheese sauce, sour cream and chives</i>	
<i>Add on \$2 each/pp: Beef Chili, chicken, ham, sausage, or bacon</i>	
<i>Add on \$1 each/pp: Broccoli, shredded cheese, or salsa</i>	
Naan Bread Pizza	3.50
<i>A real treat! A mix of margherita, pepperoni and cheese pizzas.</i>	
Pork Dumplings	3.50
<i>Plump pork dumplings served with spicy ginger soy dipping sauce.</i>	

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Salads

(Choose one of the following)

Garden Salad (DF)
Caesar Salad

Sides

(Choose one of the following)

Baked Potatoes (GF, DF)
Rosemary Garlic Whipped Potatoes (GF)
Garlic Herb Roasted Red Potatoes (GF, DF)
Sweet Potato Mash (GF, DF)
Cauliflower Mash (GF)
Baked Parmesan Sweet Potatoes (GF, DF)
Brown Rice with Quinoa Blend (DF)
Root Hash (GF, DF)
Rice Pilaf (GF, DF)

Vegetables

(Choose one of the following)

Vegetable Medley (GF, DF)
Petite Carrots in orange ginger glaze (GF)
Roasted Maple Butternut Squash (GF, DF)
Asparagus (GF, DF)
Fresh Green Beans (GF, DF)
Garden Herb Rainbow Carrots (Seasonal) (GF)
Brussel Sprouts (Seasonal) (GF, DF)

HEARTY BUFFET

(\$30.95 per person)

Choose two

Chicken Cordon Bleu

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

Chicken Parmesan

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

Apple Spiced Pork Loin (GF, DF)

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

Roast Beef with Gravy (GF, DF)

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

Roasted Turkey (GF, DF)

Turkey served with homemade gravy, stuffing and cranberry sauce.

Choose Two

Baked Potato (GF, DF)

Roasted Red Potatoes (GF, DF)

Garlic Rosemary Whipped Potato (GF)

Rice Pilaf (GF)

Includes

Cheese Lasagna, Garden Salad, Vegetable of your choice

Dinner Rolls, Coffee and Tea

Carving Options

Pick one protein from above and add on Prime Rib \$8/pp

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SURF-N-TURF BUFFET

(\$31.95 per person)

Choose one beef and one fish

Baked Haddock

Haddock filet baked with a New England style herbed crumb topping with a lemon beurre blanc.

Orange Chili Salmon Filet (GF, DF)

Perfect balance of sweet, citrus and spicy. One of our Chef's favorites.

Garlic Herb Teriyaki Salmon Filet (GF, DF)

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

J.D. Marinated Steak Tips (GF, DF)

Marinated steak tips grilled, tossed with a smoked Jack Daniels BBQ. Garnished with onions and peppers.

Roast Beef with Gravy (GF, DF)

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

Spinach and Mushroom Sirloin (GF, DF)

Pan seared and basted in a brown thyme butter then topped with spinach, onions, portabella mushroom, heirloom tomatoes, topped with candied bacon.

Choose Two

Baked Potato (GF, DF)

Roasted Red Potatoes (GF, DF)

Garlic Rosemary Whipped Potato (GF)

Rice Pilaf (GF)

Includes

Cheese Lasagna, Garden Salad, Vegetable of your choice

Dinner Rolls, Coffee and Tea

Carving Options

Pick one protein from above and add on Prime Rib \$8/pp, Turkey \$4/pp

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BBQ BUFFET

(\$30.95 per person)

Choose Two

BBQ Pork Loin (GF, DF)

Grilled pork loin, BBQ basted and cooked to perfection.

Honey Garlic Turkey Tips (DF)

Pan seared marinated turkey tenderloin tips topped with a pineapple habanero salsa.

J.D. Marinated Steak Tips (GF, DF)

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

Jerk Chicken

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

Maple Bourbon Chicken (GF, DF)

Oven roasted statler chicken with a maple chili bourbon glaze.

Orange Glazed Pork Tenderloin (GF, DF)

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

Choose Two

Potato or Pasta Salad

Baked Potato

Baked Beans

Baked Mac-n-Cheese

Coleslaw

Corn bread

Includes

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

Carving Options

Pick one protein from above and add on Prime Rib \$8/pp, Turkey \$4/pp

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PASTA BUFFET

(\$27.95 per person)

Create your own 2 entrees

Step 1: Pick a Pasta

Penne, elbow, ziti, cavatappi or bow tie (vegan or gluten free pasta \$1pp)

Step 2: Pick a Protein or Vegetable

Pulled pork, buffalo chicken, fried chicken, sausage, short ribs, ham, broccoli, peas or mixed vegetables

Step 3: Pick a Sauce

Marinara, vodka sauce, rosa sauce, carbonara, pesto, vegetable primavera, alfredo, pesto alfredo

OR

Pick from our favorites:

- *Baked Ziti in homemade marina sauce*
 - *Chicken Broccoli Alfredo*
 - *Chicken Cordon Bleu Mac*
 - *BBQ Pulled Pork Mac*
 - *Buffalo Chicken Mac*

Includes

Cheese lasagna, garden salad, choice of vegetable, dinner rolls, coffee and tea

Carving Options

Pick one pasta from above and add on Prime Rib \$8/pp, Turkey \$4/pp

Sundae Bar

Local Homemade Ice Cream

(\$6.00 per person)

Choose 2 flavors

Apple Pie(fall only), Black Raspberry, Black Raspberry Chip, Blueberry Cheesecake, Burgundy Chocolate Chip, Burgundy Mocha Chip, Butter Pecan, California Pistachio, Chocolate Chip Cheesecake, Chocolate Chip Cookie Dough, Chocolate Scooby-Doo, Classic Coffee, Coconut Snowflake, Coffee Oreo, Coffee Toffee Crunch, Cookies and Cream, Cotton Candy, Flantastic Crunch, Flapjacks and Bacon, Fudge Brownie Avalanche, Fred & Ginger, French Vanilla, Indian Pudding, Kahlua Chip, Master Rip, Mexican Chocolate, Mint Cookies and Cream, Moon Tracks, NH Maple Pecan, Orange Creamsicle, Peanut Butter Cup, Peppermint Stick, Pumpkin (fall only), Salted Caramel, Strawberry Supreme, Strawberry Cheesecake, Ultra Chocolate, Vintage Vanilla

Sauces - Choose Two

Hot fudge, Caramel, Strawberry and Pineapple

Toppings - Choose Four

*Oreos
Heath Bar
Chocolate Chips
M & M's
Gummy Bears
Snickers
Butterfingers*

*Strawberries
Peanuts
Walnuts
Marshmallows
Shredded Coconut
Peanut Butter Cups*

Extras

Brownies add \$0.50 per person

Chocolate chip cookies add \$0.50 per person

Includes

Maraschino cherries, sprinkles, and homemade whipped cream

**subject to availability*

Cakes & Desserts

(Priced Per Person)

<i>Jacques Classic Series Cake</i>	<i>\$6.25</i>
<i>Jacques Cupcakes</i>	<i>\$5.75</i>
<i>Jacques Assorted European Desserts</i>	<i>\$5.75</i>

Assorted Pastries (Select 4 of the following) *\$6.25*

- *Flourless Chocolate Bites*
- *Mini Cupcakes*
- *Cheesecake Bites*
- *Mini Tarts*
- *Fruit Dessert Bars*
- *Mini Whoopie Pies*
- *Assorted Cookies*

Classic Pie Bar (Select 4 of the following) *\$5.25*

- | | |
|--------------------|----------------------------|
| <i>Pumpkin Pie</i> | <i>Apple Crumble</i> |
| <i>Apple Pie</i> | <i>Chocolate Cream Pie</i> |
| <i>Pecan Pie</i> | <i>Apple Blueberry Pie</i> |

Custom Gourmet Donuts *\$4.75*

Select custom donuts made by you! 3 easy steps.

- 1) *Choose up to two donut flavors:
(Vanilla, chocolate, blueberry, apple cinnamon, apple cider and pumpkin)*
- 2) *Choose up to two glazes:
(Vanilla, chocolate, maple, caramel, peanut butter, blueberry, lemon, honey dip, and marshmallow)*
- 3) *Choose up to two toppings:
(Coconut, graham cracker, sprinkles, toasted coconut, M&Ms, Oreo, pretzel, fruity pebbles, Rice Krispies, peanuts, walnuts, almonds, and pecans)*

Cakes and desserts may be prepared by ourselves or another licensed bakery. In the event of an outside licensed bakery is used, a slicing, plating, serving, cleanup fee of \$2.00/pp applies

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