

THE BARLEY HOUSE TAVERN



Function Menu

HOR D' OEURVES

SPICY SHRIMP	65
BACON WRAPPED SCALLOPS	45
CHICKEN TENDERS	35
BUFFALO CHICKEN TENDERS	40
THAI BEEF SKEWERS	40
BLARNEY PUFFS	35
JALAPENO POPPERS	30
MEATBALLS (?)	35
CHICKEN WINGS (hot or mild)	30
STUFFED MUSHROOMS	35
QUESADILLAS (assorted)	35
POTATO SKINS	30

-bacon cheddar or broccoli cheddar

(Priced per 25 pieces)

PLATTERS & DIPS

HUMMUS with FRESH PITA	30
SPINACH and ARTICHOKE DIP	35
CHEESE & CRACKERS (assorted)	35
VEGGIES w/RANCH DRESSING	30
TOMATO-BASIL BRUSCHETTA	35
FRESH FRUIT(seasonal)	market price

(Each platter serves 25 people)

BUSINESS LUNCHEON

Assorted sandwich platters with your choice of potato salad or mixed greens

Choose Up To Three Sandwiches Per Platter

TURKEY & SMOKED MOZZARELLA
HAM & SWISS with HONEY MUSTARD
TUSCAN TUNA SALAD
HUMMUS, BASIL & TOMATO

*8.99 per person. Minimum of 10 people.
One platter serves 25 people.*

CHOCOLATE BROWNIE or COOKIE
1.50 per person

BREAKFAST MENU

Includes:
FRESH FRUIT
COFFEE
JUICE
MUFFINS / BAGLES

6.99 per person. Minimum of 20 people.

FUNCTION ROOMS

B-LOUNGE

Located downstairs, space to accommodate up to 50 people for a buffet dinner or private luncheon meeting, or up to 100 people for buffet appetizers. This room includes a full liquor bar, 8 draft lines, rustic exposed brick walls, leather couches, billiards, 2 flatscreen TV's with Powepoint and Wi-Fi capabilities. This room is not available Friday or Saturday after 9 pm.

RATES:

Set Up Fee: \$100

\$50/hour room charge applies after 7 pm.

TAVERN

Space to accommodate up to 60 people for a private reception with appetizers and cocktails. Also would be able to accommodate up to 25 people for a private lunch or dinner buffet. This room is not available Friday or Saturday after 6 pm.

RATES:

Set Up Fee: \$100

DEPOSIT AND PAYMENT

A deposit of \$100 must be received to reserve a function room. Upon signing the function proposal, a deposit of ½ the total price of the function is required 14 days in advance of the event. The guaranteed number of guests is requested 7 days prior to the event. Payment in full must be made at the completion of the event by check, credit card, or cash.

REFUNDS

Deposits are not refundable if canceled within 7 days of the scheduled event. 50% of food charge is not refunded if canceled within 3 days of scheduled event.

LIQUOR SERVICE

As holders of the liquor license, all alcohol consumed must be purchased and dispensed by The Barley House, LLC. We believe in responsible service and personal responsibility. We reserve the right to limit or deny service to anyone or stop all liquor service if we deem public safety to be at risk.

DINNER BUFFET

FIRST COURSE

Choose One

TURKEY CHILI
PUMPKIN APPLE BISQUE
MIXED GREEN SALAD
CAESAR SALAD

ENTRÉES

Choose Two

WALNUT CHICKEN w/ MAPLE BUTTER
PORK LOIN w/ BOURBON APPLES
LONDON BROIL w/ PEPPERCORN GRAVY
MAC AND CHEESE (add CHICKEN)
PRIME RIB w/ AU JUS (add 5.00 per person)
ROAST TURKEY(add 3.00 per person)

SIDE DISHES

Included

ROASTED RED POTATOES / MASHED
ISRAELI COUSCOUS
ROASTED VEGGIE MIX

DESSERT

Choose One

NYSTYLE CHEESECAKE
CHOCOLATE CAKE

*32.00 per person.
Minimum of 25 people.
Prices are for food only.*

CONTACT INFORMATION

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