

EVENTS AND
CATERING

PEASE GOLF COURSE



GRILL 28

RESTAURANT | EVENTS

EVENT ROOM DETAILS & AMENITIES

- Dedicated and experienced event coordinator
- Four hour room reservation
- White table linen and napkins, White garden chairs
- 60" round tables, 8' & 6' banquet tables
- Full catering hardware, tableware and silverware
- Full service professional event staff
- Complimentary AV services (speakers, microphone, mobile 70 TV, podium, and open WiFi)
- Games and activities
- Coat check services available per request

PRIVATE DINING SPACES

Tented Pavilion

May - October

seats 180 guests, 150 with dance area, & 220 for a stand up reception
bistro lights and retractable walls
heaters and fans available

May & October \$850
June, August, & September \$1,000
July \$500
Food and Beverage Minimum \$1,500

A second tent can be provided for seating up to 300 for additional cost

Sim Room

Year Round

seats 60 guests and 100 for a stand up reception
simulator golf and games included!

May – September \$200
April & October \$300
November – March \$400
Food and Beverage Minimum \$500

Garden Patio

April - October

seats up to 40 guests & 60 for a stand up reception
covered awning, retractable walls
heaters & fans available

Event Fee \$500
Food and Beverage Minimum \$750

Clubhouse Dining Room

December - March

seats 120 guests & 175 for a stand up reception
15' full-service stationary bar
cozy fireplace

Restaurant Rental \$1,000
Food & Beverage Minimum \$2,800

Add the Sim room for games or seating up to 200!

FORMAL EVENT UPGRADE | \$1,200

Exclusive All Day Pavilion Access
Day-Of Event Professional
Upgraded Floor Length Linens and Custom Colored Napkins
Additional Event Hour
Menu Tasting for Four Guests
Champagne Toast

APPETIZERS

STATIONARY PLATTERS

serves approximately 25 guests

Fresh Vegetable Crudités | \$50
with Buttermilk Ranch or Hummus Dip

Gourmet Cheese and Fruit Display | \$75
with assorted crackers

Cured Meat and Cheese Charcuterie | \$85
with assorted crackers

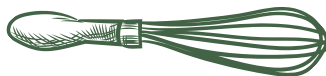
Mediterranean Platter | \$110
salami, prosciutto stuffed cherry peppers, Greek olives, marinated mushrooms, feta, white bean, and andouille sausage salad, hummus, & toasted pita points

Caprese Salad Skewers | \$45
mini mozzarella balls and grape tomatoes layered on a skewer & topped with balsamic drizzle

House-made Meatballs | \$67
choice of Marinara, Swedish or Sweet & sour

Grill 28 Sausage Dip | \$60
with house made chips

Greek Feta Dip | \$80
with toasted pita chips



HORS D'OEUVRES

priced per dozen

OFFERED BUTLER PASSED OR STATIONARY

Meat & Poultry

Maple Leaf Pig's in a Blanket | \$18
with honey mustard and spicy ketchup

Mini Steak & Cheese Egg Rolls | \$36
*stuffed with peppers, onions, mushrooms;
served with horseradish aioli*

Sausage Fontina Stuffed Mushrooms | \$22
topped with Alfredo Sauce

Bacon Wrapped Chicken Medallions | \$21
served with an espresso BBQ dipping sauce

Marinated Skewers | \$27
Korean style beef or house marinated chicken

Warm Mac & Cheese Cups | \$21
*with apple wood smoked bacon | +\$2
with spiced sausage | +\$2*

Carolina Smoked Pork Hush Puppies | \$25
gruyere cheese; served with spiced BBQ Mustard dipping sauce

**Mini Balsamic Chicken Double
Gloucester Canapé | \$27**

Mini Chicken Quesadilla | \$26
*stuffed with cilantro, pepper onion, and cheddar cheese;
served with sour cream*

Pork Dumplings | \$25
with a ginger, scallion ponzu dipping sauce

Beef Tenderloin on Crostini | \$31
with Boursin spread; topped with baby arugula

Mini Hand Rolled Chicken Egg Rolls | \$29
with a sweet and sour dipping sauce

Seafood

**Sea Scallops Wrapped with
Applewood Smoked Bacon | \$40**

Mini Native Crab Cakes | \$42
topped with a dollop of house pickle remoulade

Smoked Salmon on Crostini | \$28
with Boursin spread and dill

Chilled Shrimp Cocktail | \$42
with lemon zest and horseradish cocktail sauce

Sesame Seared Yellowfin Tuna | \$44
topped with ginger slaw and sriracha aioli

Lobster and Wild Mushroom Ragout Tartlet | \$44

Summer Salmon on a Cucumber Round | \$28
topped with pineapple sweet and sour slaw

*Vegetarian & Vegan**

Vegetable Spring Rolls | \$26
with sweet and sour dipping sauce

Roasted Root Vegetable and Potato Pancakes | \$22
topped chive crème

Tapenade and Feta Spread | \$21
on a warm Naan crostini

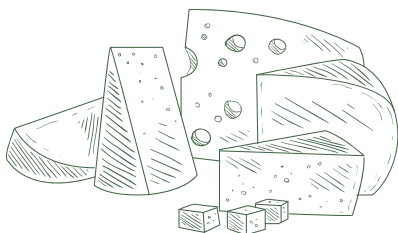
Summer Rolls* | \$22
*fresh vegetables in a rice noodle wrap
served with a Thai style peanut sauce*

Buffalo Quinoa Bites* | \$19
with a vegan ranch dipping sauce

Cauliflower Bites* | \$19
with a sriracha BBQ dipping sauce

Chickpea Bruschetta* | \$19
topped with sun-dried tomato pesto

Vegetable Stuffed Mushrooms | \$22
*Roasted red peppers, spinach and cheese stuffing.
Topped with Alfredo sauce*



BUFFET MENUS

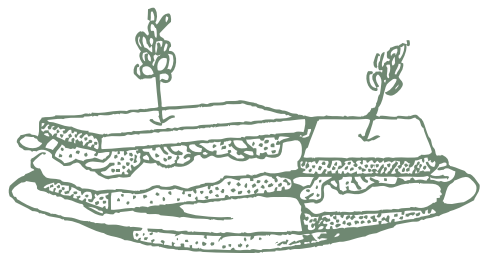
DELI SANDWICH BUFFET | \$20

One Chip Selection

Housemade Potato Chips
Corn Tortilla Chips

One Salad Selection

Mixed Greens layered
with fresh vegetables and two choice dressings
Tossed Caesar Salad
with shaved parmesan and croutons
Chef's Potato Salad
with onions, herbs, and hardboiled eggs
Clubhouse Pasta Salad
Southwest Corn Salad
Fresh Fruit Salad



Three Sandwich Selections

Southwest Blackened Chicken Sandwich
topped with roasted corn and black beans

Roasted Turkey

with sweet red peppers, arugula, and avocado spread

Chicken Salad BLT Wrap

Tuscan Italian Sandwich

with salami, prosciutto, provolone cheese, and Italian mayo

Prime Rib Wrap | +\$2

with horseradish aioli

Grilled Chicken and Mozzarella Sandwich

with a tomato and pesto aioli

Smoked Ham and Swiss

Chicken Caesar Wrap

Vegetarian Wrap

Vegan Lettuce Wrap

Sliced Turkey and Cheddar

OR

Build Your Own Sandwich Platter

includes your choice of 3 proteins, assorted cheeses, platter with lettuce, tomato, and onion; served with a basket of assorted breads, rolls, and wraps with condiments on the side

HOT OFF THE GRILL | \$23

items grilled to order by our experienced grill master (\$75 chef fee)

One Salad Selection

Mixed Greens
layered with fresh vegetables
Caesar Salad
with shaved parmesan and croutons
Chef's Potato Salad
with onions, herbs and hardboiled eggs
Clubhouse Pasta Salad
Southwest Corn Salad
Fresh Fruit Salad

Two Side Selections

Boston Style Baked Beans
Broccoli Slaw
Cornbread
House-made Chips
Corn on the Cobb

Three Grill Selections

Italian Sausage
with peppers and onions
House Made Pulled Pork
Hamburgers / Cheeseburgers
BBQ Chicken Breast*
Hotdogs
Veggie Burgers

Order Lunch Individually Boxed!

CUSTOM ORDERS FOR 20 - 200 PEOPLE

perfect for working lunches or grab and go!

28

ALL INCLUSIVE BUFFETS

HARVEST TURKEY DINNER | \$24

Fresh Baked Dinner Rolls
with whipped butter
Mixed Greens
layered with fresh vegetables and two choice dressings
Spiced Butternut Squash
Yukon Gold Mashed Potatoes
Herbed Stuffing
Sliced Roasted Turkey
House-made Turkey Gravy
Cranberry Sauce

G28 BBQ | \$39

House Chips
with sriracha aioli
Broccoli Slaw
Boston Style Baked Beans
Corn on the Cobb
with whipped butter
Chef's Potato Salad
with onions, herbs and hardboiled eggs



BBQ Pork Ribs
BBQ Baby Back Ribs
BBQ Chicken Breast & Thigh
Italian Sausage
with peppers and onions
Sliced Watermelon
Cornbread

BUFFET ADDITIONS

priced per guest

Additional Salad | +\$6

Additional Side | +\$6

Chef Attended Prime Rib Carving Station | +\$8 (+\$75 one time chef fee)

Chef Attended Roast Turkey Carving Station | +\$8 (+\$75 one time chef fee)

Seasonal Dessert | +\$7

HOT BUFFETS

CLASSIC | \$29

One Salad Selection

Mixed Greens

layered with fresh vegetables and two choice dressings

Tossed Caesar Salad

with shaved parmesan and croutons

Spinach Salad

with toasted almonds and strawberries

Chef's Potato Salad

with onions, herbs and hardboiled eggs

Clubhouse Pasta Salad

Southwest Corn Salad

One Side Selection

Bacon Herbed Roasted Red Potatoes

Yukon Gold Mashed Potatoes

Herbed Wild Rice

One Warm Vegetable

Spiced Butternut Squash

Asparagus

Buttery Green Beans

Broccoli

Chef's Seasonal Choice

Two Entrée Selections

Baked Haddock

sherried breadcrumbs

Chicken Piccata

capers, shallots, roasted tomatoes, and lemon-parsley butter sauce

Chicken Saltimbocca

chicken breast wrapped with prosciutto and sage;

topped with caramelized onions, diced tomatoes,

and gruyere cheese

Roasted and Sliced Turkey

served with stuffing and cranberry sauce

Korean Style BBQ Short Rib

served with house Kimchee

Vegetarian Stuffed Peppers

beans, rice, and grains

Rice Noodles

assorted fresh vegetables and a fortified broth

Grain Salad Bowl

barley, Israeli couscous, quinoa, wheat barley and a fortified stock



G28 PLATINUM | \$34

includes all classic hot buffet options, an additional salad, & the following upgraded selections:

Additional Salad Selection

Greek Salad

feta, Kalamata olives, red onions, cucumber,

& tomato,

Caprese Salad

spinach, heirloom tomatoes, fresh mozzarella, basil

chiffonade, & a balsamic drizzle

Upgraded Side Selections

Twice Baked Potato Croquettes

Italian Style Tortellini Salad

Upgraded Entrée Selections

Garlic Parmesan Boneless Pork Chops

white bean and summer squash succotash

Grill 28 Signature Steak Tips

served with peppers, onions, and mushrooms

Italian Stuffed Chicken Breast

fresh mozzarella, basil, roasted tomatoes, &

artichoke hearts

Seafood Stuffed Haddock

lobster, shrimp and scallops; topped

with a lobster Newburg sauce

BUFFET UPGRADES & HEAVY APPETIZERS

serves approximately 25 guests each

Chicken Cordon Bleu Pasta | \$104

diced ham and grilled chicken tossed in a fontina cream sauce and topped with buttery crumbs

Fried or Grilled Chicken Tenders | \$65

served with Buffalo, BBQ, Teriyaki, Buttermilk Ranch, & Blue Cheese

Baked Ziti and House made Meatballs | \$94

Baked Ziti | \$65

Baked Macaroni & Vermont Cheddar | \$85

Meat Lasagna | \$154

Vegetarian Lasagna | \$110

Mixed Green Salad | \$65

layered with fresh vegetables & choice of two dressings

Greek Salad | \$80

chopped romaine, feta cheese, Kalamata olives, cucumbers, tomatoes, red onions, & pepperoncinis;

served with our signature Greek dressing

SEASONAL DESSERTS

priced per piece

Mini Cannoli & Chocolate Eclairs | \$6

Fresh Baked Cookies & Dessert Bars | \$6

Chocolate Whoopie Pies | \$8

NY Style Cheesecake | \$8

with strawberry sauce

Mini Cookie Cup | \$8

with peanut butter chocolate mousse

Lemon Ricotta Cake | \$8

with raspberry coulis

Mixed Berry Trifle | \$8

Warm Apple Crisp

with fresh whipped cream | \$8

Blueberry Crumble

with fresh whipped cream | \$8

Custom cakes, pies, cupcakes, and more are offered at our sister bakery, Popovers on the Square.

Orders can be placed directly through your event professional, or at our online bakery <https://www.popoversonthesquare.com/shop>

BEVERAGES

priced per guest

Coffee & Tea | \$2

Rao's Fresh ground Coffee (Regular & Decaffeinated) and an assortment of silk bag teas.

Served with cream and sweeteners

Non-alcoholic Beverage Station | \$2

Includes fresh brewed iced tea with sweetener and lemon, chilled lemonade and ice water

add assorted juices | +\$1

Soda Station | \$3.50

Includes unlimited assorted bottled of soda, with fresh brewed iced tea, lemonade, & ice water

Full Beverage Station | \$5

Includes fresh brewed regular and decaf coffee, hot tea selection, assorted juices, bottled soda, iced tea, lemonade, and ice water



PLATED MENUS

TWO COURSE PLATED DINNER

priced for 10-100 guests (ask your event coordinator about groups over 100)

Priced per entrée

Includes first course & three entrée selections per menu

Selections must be submitted 8 days in advance

{A La Carte Menu available}

FIRST COURSE

select one

Mixed Greens

with table set dressings

Tossed Caesar Salad

Daily Soup

New England Clam Chowder

ENTREES

select a side

Bacon Herbed Roasted Red Potatoes

Yukon Gold Mashed Potatoes

Herbed Wild Rice

House dressed Stuffing

select a vegetable

Chef's Seasonal Choice

Spiced Butternut Squash

Roasted Asparagus

Buttery Green Beans

Broccoli

ENTREES

select a main

Greek Stuffed Chicken Breast | \$33

delicate filling of brown rice, feta cheese, roasted red peppers, Kalamata olives, & caramelized onions; Panko crusted & topped with Mediterranean sauce

Seafood Stuffed Haddock | \$36

fresh caught haddock stuffed with lobster, shrimp, & scallops; topped with a lobster Newburg sauce

Chicken Marsala | \$31

sautéed chicken breast topped with a wild mushroom butter sauce

Grill 28 Steak Tips | \$37

served with pepper, onions, & mushrooms

Garlic Parmesan Pork Chop | \$33

boneless 8oz char-grilled pork chop; topped with a garlic parmesan glaze

Roasted Turkey Dinner | \$30

sliced, roasted turkey breast, topped with house-made gravy; served with a side of cranberry sauce

Grilled Ribeye Steak | \$42

grilled 8oz ribeye topped with steakhouse butter

Chicken Saltimbocca | \$32

Statler chicken breast wrapped with prosciutto & sage; topped with caramelized onion, diced tomatoes, & gruyere cheese

Slow Roasted Prime Rib | \$35

served with a side of Jus



BREAKFAST

BREAKFAST BREADS | \$4

Assortment of Homemade Fruited Muffins, Cider Doughnuts, Cinnamon Crumb Cake, Toasted Bagels & English Muffins
served with butter, jelly, & cream cheese

GRAB & GO BREAKFAST SANDWICH | \$5

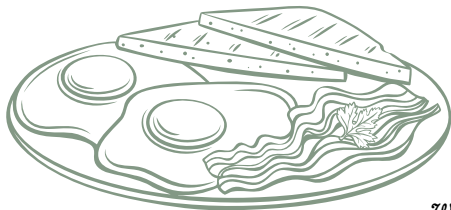
Fried Egg on an English Muffin with Melted Cheese
choice of breakfast sausage, Applewood smoked bacon, or vegetarian style
served with Rao's Premium Coffee

FULL BUFFET | \$15

Assortment of Homemade Fruited Muffins, Toasted Bagels & English Muffins
served with butter, jelly, & cream cheese
Fresh Fruit Salad
Scrambled Eggs
Potato Home Fries
Breakfast Sausage
Applewood Smoked Bacon

SUNRISE BREAKFAST | \$21

Assortment of Homemade Fruited Muffins, Toasted Bagels, & English Muffins
served with butter, jelly, & cream cheese



Fresh Fruit Salad
Cheesy Scrambled Eggs
Potato Home Fries
Breakfast Sausage
Applewood Smoked Bacon
Belgian Waffles
with strawberries, fresh whipped cream & maple syrup
House Made Quiche
made with an assortment of fresh ingredients

BREAKFAST ADDITIONS

priced per guest

- Fruit Salad | +\$3
- Individual Greek Yogurt (assorted flavors) | +\$4
- Oat & Nut Granola | +\$1.50
- Housemade Glazed Cinnamon Rolls | +\$5
- Crumble Coffee Cake | +\$5

BRUNCH | \$29

priced per guest

Includes breakfast, two salad selections, one entrée selection, & one pasta with one sauce selection

includes BREAKFAST

Assortment of Homemade Fruited Muffins, Toasted bagels & English Muffins

with spreads

Cheesy Scrambled Eggs

Potato Home Fries

Breakfast Sausage

Applewood Smoked Bacon

House-Made Quiche

made with an assortment of fresh ingredients

One ENTREE

Chicken Piccata, Marsala or Saltimbocca

Baked Haddock

with sherried crumbs

Seared Salmon

with chefs seasonal sauce

Chili Lime Pork Tenderloin

Two SALADS

Mixed Greens

with two choice dressings

Tossed Caesar Salad

with shaved parmesan and croutons

Fresh Fruit Salad

Spinach Salad

with toasted almonds and sliced strawberries

Southwestern Corn Salad

Chef's Potato Salad

with onions, herbs and hardboiled egg

Clubhouse Pasta Salad

G28 Signature Greek Salad | +\$2

One PASTA

Penne

Cavatappi

Cheese Tortellini

One SAUCE

Alfredo

Marinara

Vegetable Primavera



Mimosa Bar | \$25 per bottle opened

A serve yourself station with bottles of sparkling brut champagne, orange, cranberry, & pineapple juices.

Sunrise Bar | \$16 per guest, one hour service

Make your own Bloody Marys and Mimosas!

Bloody Marys include pre-made mix & tomato juice, horseradish, hot sauces, spices, & garnishes.

(Grill 28 staff will provide iced glasses with Vodka or Gin)

Mimosas will include chilled bottles of Sparkling brut and assorted juices.

BARS

Cash Bar – guests purchase beverages from a fully featured bar and pay as they order

Hosted Bar – charged on consumption

Beverages are served from the bar and tallied as consumed. You can pre-set a total charge or designate a timeframe for hosted bar service. Hosted Bar Beverages will be billed at the end of the designated time frame

Server Passed Beverages – priced per bottle opened (wine & champagne) or per drink poured (liquor cocktail)

Greet your guests with trays of champagne, signature cocktails, wine, or sparkling water with lemon.

Champagne Toast – priced per bottle opened at \$22 each

Sparkling California Brut

Table Side Wine Service – priced per bottle opened

Grill 28 selection of premium White, Red, and Rose wines butler served table side

Signature Drink – priced per drink

Add a themed drink feature to your bar service! This drink will be available throughout your event or a pre-set quantity



BAR PACKAGES

priced per adult

Beer & Wine

includes: domestic, import, & craft canned beers | house red, white & sparkling wines | non-alcoholic beverages

Tier 1 | \$10 – one hour service

Tier 2 | \$16 – two hours service

Tier 3 | \$21 – three hours service

Tier 4 | \$26 – four hours service

Open Bar

includes: domestic, import, & craft canned beers | house red, white & sparkling wines | well & call liquors | cocktail mixers | non-alcoholic beverages

Tier 1 | \$14 – one hour service

Tier 2 | \$23 – two hours service

Tier 3 | \$33 – three hours service

Tier 4 | \$42 – four hours service

Top Shelf Bar

includes: domestic, import, & craft canned beers | house and choice red, white & sparkling wines | call & top shelf liquors | cocktail mixers | non-alcoholic beverages | coffee service

Tier 1 | \$18 – one hour service

Tier 2 | \$29 – two hours service

Tier 3 | \$41 – three hours service

Tier 4 | \$50 – four hours service





OFF PREMISE CATERING

Pick Up at Grill 28

no charge, no minimum purchase

Grill 28's culinary team will prepare your custom menu exactly how you like it, packed to travel and ready to serve. All pick up catering includes disposable platters, bowls, and hot-hold trays. (Disposable chafing dishes are available for purchase.)

Drop Off at TradePort

20% delivery fee, \$50 minimum

Drop off on the Seacoast

20% delivery fee, \$100 minimum

Your choice of individually boxed or served on platters, the Grill 28 staff will deliver hot breakfast, lunch, or dinner to your team. We'll set everything up and include disposable plates, napkins, and flatware. (Non-disposable chafing dishes are available for rental with a pick up fee.)

Buffet Service

20% service charge, \$250 minimum

Grill 28 staff will deliver your custom menu hot and ready to serve. We will set up with chafing dish hot holds, platters, bowls, and stainless steel utensils. This service also includes compostable plates, napkins, and flatware. A professional attendant will stay throughout meal service, breakdown all equipment, and clean up the buffet area.

Full Service Off-Premise Catering

20% service charge, \$500 Catering fee

Grill 28 event professional will work with you to develop the perfect menu for your event. We can customize all menus, set up, and timelines. Our experienced kitchen staff, service staff, and event professionals will arrive on-site for fresh and hot catering service. We will set and serve dining tables, set and serve all menu stations, buffets, and plated meals. Once the meal is served, the staff will clean, clear, and depart. This service includes stainless steel catering hot-holds, serving utensils, china platters, bowls, paper plates, napkins, and flatware.