



2026 PROM MENU

Oversized banquet tables to seat up to 12 people comfortably • Oversized dance floor •
Choice of white or ivory table linens and napkins • Seating for proms up to 600 •
Separate photo room to accommodate up to 3 photographers • Access to outside deck •
Personal Prom Coordinator • No room rental fees

FRESHMAN BUFFET \$40

Tossed Garden Salad (V) (DF) (GF)

*Iceberg & Romaine Blend,
Cucumbers, Tomato, Red Wine
Vinaigrette*

OR

Caesar Salad (GF)

*Fresh Cut Romaine Lettuce, Shaved
Parmesan Cheese, Croutons*

Garlic Knots (V)
**Cavatappi Pasta in
Pomodoro Sauce** (V) (VG) (DF)



Chicken Parmesan

*Panko Bread Crumbs, Pomodoro
Sauce, Mozzarella Cheese*

Baked Macaroni & Cheese
OR (V)

Baked Stuffed Shells (V)



*Ricotta Cheese Stuffed Jumbo Shells,
Pomodoro Sauce, Mozzarella,
Parmesan Cheese*

Fountain Soda Station

Coke, Diet Coke, Sprite

**Assorted Cookies &
Brownies** (V)

House-Baked Assortment

SOPHMORE BUFFET \$44

Tossed Garden Salad (V) (DF) (GF)

*Iceberg & Romaine Blend, Cucumbers,
Tomato, Red Wine Vinaigrette*

OR

Caesar Salad (GF)

*Fresh Cut Romaine Lettuce, Shaved
Parmesan Cheese, Croutons*

Warm Rolls & Butter (V)



French Fries (GF) (VG) (DF)

Shoestring Fries, Ketchup

Chicken Fingers (GF)

*Sweet & Sour Sauce, Honey Mustard,
BBQ*

**Meatballs in
Pomodoro Sauce** (GF)



**Baked Macaroni
& Cheese** (V) (GF)

Fountain Soda Station

Coke, Diet Coke, Sprite

**Assorted Cookies &
Brownies** (V)

House-Baked Assortment

JUNIOR BUFFET \$44

Caesar Salad (GF)

*Fresh Cut Romaine Lettuce, Shaved
Parmesan Cheese, Croutons*

OR

**Tossed Garden Salad
Salad** (V) (DF) (GF) (GF)

*Fresh Cut Iceberg & Romaine Lettuce
Blend, Cucumbers, Tomato, Red
Wine Vinaigrette*

Warm Rolls & Butter (V)



Bistro Sirloin Au Jus (GF)



*Sliced Sirloin with House-made Au
Jus and Button Mushroom Garnish*

**Chicken, Broccoli, Pasta
Alfredo** (GF)

*White Wine, Parmesan Cheese,
Cream Sauce*

Fountain Soda Station

Coke, Diet Coke, Sprite

**Assorted Cookies &
Brownies** (V)

House-Baked Assortment

SENIOR BUFFET \$47

Warm Rolls & Butter (V)



**Herb Roasted Red
Potatoes** (V) (VG) (GF) (DF) (GF)

Tossed Garden Salad (V) (DF) (GF)

*Fresh Cut Iceberg & Romaine Lettuce
Blend, Cucumbers, Tomato, Red
Wine Vinaigrette*

OR

Caesar Salad (GF)

*Fresh Cut Romaine Lettuce, Shaved
Parmesan Cheese, Croutons*

Marry Me Chicken (GF) (GF)

*Sun-dried Tomatoes, Spinach,
Cream Sauce*

Bistro Sirloin Au Jus (GF)



*Sliced Sirloin with House-made Au
Jus and Button Mushroom Garnish*

Fountain Soda Station

Coke, Diet Coke, Sprite

**Assorted Cookies &
Brownies** (V)

House-Baked Assortment

CHEF'S CHOICE ENTREE AVAILABLE UPON REQUEST

**Dietary restrictions, allergies, and Kosher requests may be subject to additional charges.*

Gluten Free Entree

Vegetarian/Vegan Entree

Vendor Entree

Teacher/Volunteer Entree

Chef's choice entree priced at selected buffet per person price

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges.

PROM ENHANCEMENTS

STATIONARY DISPLAYS

Assorted Culinary Display 17

*Imported and Domestic Cheeses, Fresh Fruit Garnish,
Crackers, Seasonally Selected Fresh Cut Vegetable Crudité.
Served With Creamy Herb Dip
Add Gluten Free Crackers +5*

Crudite 8

Seasonally Selected Fresh Cut Vegetables, Creamy Herb Dip

Cheese & Crackers 7

*Imported and Domestic Cheeses, Crackers, Fresh Fruit Garnish
Add Gluten Free Crackers +5*

Sliced Fruit Platter 6

Seasonally selected sliced fresh fruits, melons, and berries

DESSERT ENHANCEMENTS

Chocolate Fountain 25pp

*Strawberries, Pretzel Sticks,
Marshmallows, Pineapples, Angel Food
Cake, Oreos, Rice Krispie Treats
minimum of 100 people

Mini Churros 6pp

*Cinnamon and Sugar,
Warm Caramel Sauce*

Savory Snacks 11pp

*Mini Bavarian Pretzel Bites, Cheese Dip,
Spicy Mustard*

Assorted Dessert Bars 12pp

Sweet Bars, Blondies, Chocolate Delights

Cake Service 2.00pp

*Cut, Plate, and Service for host-provided
cake, cupcakes, or dessert.*

FOR YOUR TABLE

Round Centerpiece Mirror

3 per table

3 Glass Votive Holders with

Candles 5 per table

Candelabra Centerpiece

25 per table

Colored Napkins 1.50 each

House Lantern Centerpiece

10 each

White, Black, Glass, or Small

Candelabra

Damask Table Overlay 5 each

White or Ivory

3/4 Length Table Linen 10 each

White or Ivory

Mahogany Chiavari Chair 6 each

Chair Cover 3 each

White or Ivory

Chair Sash 3.00+ per sash

ADDITIONAL REQUIRED SERVICES

Restroom Attendants 300

1 Male, 1 Female

Provided by Atkinson Resort & Country Club

Police Detail Officer *required 85 per hour

A minimum of 3 Detail Officers is required.

*Guest Counts over 300 people will require an additional
1 police officer per 100 guests.*

**Price is subject to change without notice based on APD 2026 Rate*


GRAND MARCH PROCESSION \$2,000

Optional and Weather Permitting

Atkinson Resort & Country Club will provide a one-lap route around a designated area of the parking lot for attendees to parade through for spectator viewing. This service includes Event Coordinators to escort the students, signage for onsite parking, and staff parking attendants to assist with spectator and attendee parking.

 Gluten-Free

 Vegetarian

 Vegan / Vegetarian

 Dairy Free

 Nut Free

*Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. All prices are subject to a 22% administrative fee applied to all food and beverage charges. The administrative fee does not represent a tip, gratuity, or service charge for service bartenders, waitstaff employees, or service employees. A NH State Meals Tax, currently 8.5% will be added to your total bill.
Package inclusions and prices are subject to change without notice.*

Before placing your order, please inform your server if a person in your party has a food allergy. Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges