



Functions

Rudi's

BEVERAGE MENU

LIQUOR OPTION A - \$10/DRINK

Vodka Smirnoff • Tito's

Gin Beefeater • Bombay • Tanqueray

Rum Bacardi • Captain Morgan • Myers's

Tequila Sauza Blue • Hornitos

Whiskey Seagram's 7 • Jameson • Bulleit • Dewar's

Full open or cash liquor bar may be available for all functions - please inquire for more information.

LIQUOR OPTION B - \$12/DRINK

Vodka Grey Goose • Belvedere

Gin Hendricks • Bombay Sapphire

Rum Mount Gay Eclipse

Tequila Herradura • Tres Agaves Anejo • Patrón

Whiskey Woodford Reserve • Jack Daniel's
Maker's Mark • Johnnie Walker Black • Glenlivet

Jameson • Jim Beam • Dewar's



WINE PACKAGES

(Tasting available upon request)

Tunnel of Elms by Beringer

\$37/BOTTLE

Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay

PICK 4 - \$44/BOTTLE

13 Celsius Sauvignon Blanc

Gabbiano Pinot Grigio

Pacific Rim Riesling

10 Span Chardonnay

Benziger Pinot Noir

Gabbiano Chianti

Trapiche Broquel Malbec

7 Deadly Zins Zinfandel

Chloe Cabernet Sauvignon

BEER - \$5/EACH

Choice of 4 Bottled Beers

CHAMPAGNE TOAST - \$8/PERSON

MIMOSA & BLOODY MARY BAR - \$8/COCKTAIL

NON-ALCOHOLIC - \$2/EACH

COFFEE SERVICE - \$1.25/GUEST

Rudi's

PASSED HORS D'OEUVRES

PRICED PER DOZEN, 2 DOZEN MIN

SUGGESTED PORTION TO SERVE IS 6 – 8 PIECES PER PERSON

\$24

- Wild Mushroom Arancini - with roasted garlic aioli
- Mini Bruschetta - roma tomatoes, fresh basil, garlic, parmesan, balsamic, crostini
- Thai Chicken Satay - with spicy peanut sauce
- Stuffed Mushrooms - vegetable stuffing, herbed bread crumbs
- Crispy Potstickers - pork filling, General Tso's dipping sauce
- Spanakopita - spinach and feta filled puff pastry with tzatziki
- Mini Fried Brie Bites - with cherry-ginger compote
- Buffalo Cauliflower - with whipped gorgonzola

\$28

- Beef Carpaccio - with pecorino, red beets and Worcestershire salt
- Smoked Salmon Cakes - with herb aioli
- Vegetable Spring Rolls - with sweet chili dipping sauce
- Oven Roasted Meatballs - with slow-cooked pomodoro
- Wild Mushroom Bisque Shooters - with crème fraîche and sherry gastrique

\$33

- Bacon Wrapped Scallops - with honey-bourbon glaze
- Crispy Pork Belly Bites - with maple glaze
- Mini Crab Cakes - with Old Bay aioli
- Bacon Wrapped Shrimp - with honey-bourbon glaze
- Beef Short Rib Marmalade - served on toasted brioche with pickled onion & Romano

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Rudi's

PLACED PLATTERS

EACH PLACED PLATTER SERVES APPROXIMATELY 20 GUESTS

Cheese & Fruit - \$75

Assorted domestic & imported cheeses, fresh fruit and crackers

Italian Antipasto - \$95

Assortment of cured meats and fine cheeses, pickled and marinated vegetables

Shrimp Cocktail - Market Price

Poached shrimp with lemon and horseradish cocktail sauce

Seasonal Fruit Tray - \$55

Ever changing selection of mixed seasonal fruit

Vegetable Crudité - \$55

Bleu cheese or ranch dressing

Hummus & Vegetable Platter - \$55

CARVING STATIONS

**ADD AN INTERACTIVE CARVING STATION TO YOUR COCKTAIL OR DINNER PARTY
PRICED PER PERSON**

All entrées include dinner rolls & butter

Beef Tenderloin - \$14

Horseradish cream sauce, demi glaze

Prime Rib - \$13

Au jus & horseradish cream sauce

Turkey - \$9

Cranberry compote, house gravy sauce

Pork Loin - \$9

Assorted house made mustard sauces

\$50 ATTENDANT FEE APPLIES TO ALL CARVING STATIONS

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DINNER ENTRÉES

OPTION A - \$45

COURSE 1

CHOICE OF 1 SALAD OR 1 SOUP

Baby Greens

Local petite greens, fusion tomatoes, radish, cucumber, garlic croutons, Rudi's Italian

Caesar

Romaine lettuce, torn croutons, Romano cheese, house Caesar dressing

New England Clam Chowder

Wild Mushroom Bisque

COURSE 2

CHOICE OF 2 ENTRÉES

Faroe Island Salmon

Farro risotto, seasonal vegetables, pomegranate glaze

Pasta Primavera

Fresh gemelli, assorted vegetables, pesto, Romano

Roasted Chicken Breast

Seasonal vegetables, mashed potatoes and pan sauce.

Baked Cod

Herbed breadcrumbs, whipped potato, seasonal vegetable

Braised Beef Short Rib

Smoked cheddar grits, seasonal vegetable, natural jus

COURSE 3

Chef's House Made Dessert

Coffee Service

OPTION B - \$50

COURSE 1

CHOICE OF 1 SALAD OR 1 SOUP

Baby Greens

Local petite greens, fusion tomatoes, radish, cucumber, garlic croutons, Rudi's Italian

Caesar

Romaine lettuce, torn croutons, Romano cheese, house Caesar dressing

New England Clam Chowder

Wild Mushroom Bisque

COURSE 2

CHOICE OF 3 ENTRÉES

Grilled Choice Filet

6 oz filet, herb roasted fingerlings, seasonal vegetable, demi

Faroe Island Salmon

Farro risotto, seasonal vegetables, pomegranate glaze

Pasta Primavera

Fresh gemelli, assorted vegetables, pesto, Romano

Roasted Chicken Breast

Seasonal vegetables, mashed potatoes and pan sauce.

Baked Cod

Herbed breadcrumbs, whipped potato, seasonal vegetable

Braised Beef Short Rib

Smoked cheddar grits, seasonal vegetable, natural jus

COURSE 3

Chef's House Made Dessert

Coffee Service

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Rudi's

DINNER BUFFET MENU

\$48 PER PERSON

SALAD (ONE)

House Salad - Local petite greens, fusion tomatoes, radish, cucumber, garlic croutons, Rudi's Italian

Caesar - Romaine lettuce, torn croutons, romano cheese, house caesar dressing

Salads served plated

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ENTRÉE (TWO)

Roasted Chicken Breast - Pan sauce

Baked Cod - Herbed bread crumb, lemon beurre blanc

Faroe Island Salmon - Pomegranate glaze

Pasta Primavera - Fresh gemelli, basil pesto, spring vegetables, romano

Braised Beef Short Ribs - Natural jus

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SIDES (TWO)

Herb-Roasted Fingerling Potatoes

Whipped Potatoes

Smoked Cheddar Grits

Assorted Winter Vegetables

Roasted Cauliflower

Roasted Brussels Sprouts

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DESSERTS

Chef's house made assorted desserts

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BRUNCH BUFFET MENU

**MIXED FRUIT
ASSORTED DANISH & PASTRIES
YOGURT & BERRIES
HOMEMADE GRANOLA
ASSORTED MUFFINS**



**SCRAMBLED EGGS
EGGS BENEDICT
BELGIAN WAFFLES
SMOKED BACON
SAUSAGE PATTIES
HOME FRIES**



COFFEE – TEA – JUICE – MILK

\$24.95 per person plus NH State Meals Tax and 20% Gratuity.
Minimum of 25 People Required. No Menu Substitutions Please.
Room is Available From 10am – 2pm.

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20 HIGH STREET
PORTSMOUTH NEW HAMPSHIRE 03801
603-430-7834
RUDISPORTSMOUTH.COM

PRIVATE PARTY AGREEMENT

Reservation Name _____ Phone Number _____

Date _____ Arrival Time _____ Guest Count _____

Entrée pre-selections and a guaranteed attendance number for your reservation are requested 7 days prior to the date of your event. On the day of your event you will be charged for the final minimum guest count.

A minimum guarantee of \$_____ is required for your reservation, if the food and beverage consumption does not meet the minimum guarantee, the card on this agreement will be charged for the remaining balance.

A deposit in the amount of \$_____ is required at the time of signing the contract. This deposit will be used towards your final bill on the date of your event. This deposit will be forfeited if you cancel your event within 7 days of the scheduled date.

A service fee in the amount of \$_____ is required for your event. This fee will be charged at the time of your event. This amount will not be applied to the food and beverage balance. This fee covers the set up / break down of the room, linens and all other associated supplies to set up the space.

Credit Card Number _____ Exp Date _____ Type _____

Name on Card _____ Authorized Signature _____

Please note, your reservation is not confirmed until this contract is received.

Please email your completed contract to events@rudisportsmouth.com



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PRIVATE PARTY HOUSE POLICIES

- All beverages are to be served by cocktail staff in private room.
- No beverages will be served to your guests outside the private rooms.
- Bar may close 10 minutes prior to dinner to facilitate seating of guests.
- Private events are limited to 3 hours. You may extend your event by 1 hour with prior permission from the Event Coordinator.
- No more than 1 drink to be served to a guest at a time.
- No Shots will be served.
- Service may be stopped to individuals or a group at the discretion of the staff and management.

Please note that the New Hampshire State Liquor Commission regulates alcohol sales and service, and Rudi's as a licensee, is responsible for administration of these regulations. As a matter of policy, no liquor, wine, bubbly of any kind may be brought into the restaurant from outside sources. State law prohibits the sale of alcohol to any one under the age of 21 or anyone who is "visibly intoxicated". Anyone "visibly intoxicated" must be removed from the premises at the expense of the client. Proper ID is required for all customers who wish to consume alcohol. Failure to comply with the State of New Hampshire Liquor Laws or the policies of Rudi's will result in bar closure regardless of the time.

A Gratuity of 20% is added to all parties of 6 or more.

A projector screen/Wifi is available for \$50.

Outside desserts plating fee \$2 per person.

Discount certificates, gift cards or any dining specials may not be used for private dining/beverage at anytime.

****Please note, prices are subject to change without notice****

I have read and agree to fully comply with Rudi's Private Party House Policies:

Printed Name

Signature

Date