

Special Events Menus



ENDS OF THE EARTH INNOVATIONS

LaBelle
WINERY

LaBelle WINERY

Brunch

20 person minimum

Brunch Buffet

Includes home fried potatoes, choice of bacon or sausage, drunken berries, petite croissants, and LaBelle Winery custom blend hot coffee, decaf, and tea service.

Choose Three: \$45 pp | Choose Four: \$52 pp

Green Salad ^{GF DF V}

Seasonal Vegetable Frittata ^{V GF}

Belgian-Style Waffles ^V

With sweet strawberries, freshly whipped cream, and syrup

Add Fried Chicken* with maple drizzle
+\$8 pp

Sweet Ricotta Cheese Blintz ^V

Choose one topping
Bananas Foster, Blueberry, Strawberry

French Toast Casserole ^V

Caprese Sandwich on a Croissant ^V

Seared Boneless Chicken Breast ^{* GF}

Rubbed with The Winemaker's Kitchen Poultry Seasoning with choice of

LaBelle Winery Seyval Blanc Wine Cream Sauce ^{GF}
or **Tomato Bruschetta Topping** ^{GF}

Bar Options

Hosted Mimosas, Bloody Marys & Sangria
\$32 pp

Fully Hosted Bar
Variety of beer, liquor, and LaBelle Winery Wine price based on consumption

Cash Bar
Guests are responsible for their own drink purchases

Sparkling Wine Toast
\$6 pp

Tableside Wine Service
Priced per bottle

Stationary Displays

Artisan Cheese & Charcuterie Display ^N

Chef's selections of imported and domestic cheese, charcuterie, and accompaniments
small +\$200 // medium +\$375 // large +\$725

Add Baked Brie en Croûte with chef's selection jam
+\$75

Sliced Fruit Display ^{V GF DF}

Chef's selections of seasonal fresh fruit sourced from local farms
small +\$180 // medium +\$275 // large +\$525

Fresh Vegetable Crudité Display ^{V GF}

Chef's selection of fresh vegetables and house-made dressings
small +\$125 // medium +\$225 // large +\$425

Shrimp Cocktail Display ^{GF DF SF}

LaBelle Winery white wine poached shrimp cocktail, The Winemaker's Kitchen Jalapeño Wine cocktail sauce
+\$8 pp

Menu Upgrades

+\$4 pp/each

Mini Cinnamon Buns ^V

Chocolate Dipped Strawberries ^{V GF DF}

Date & Goat Cheese Pastry Bites ^V

Bacon Wrapped Scallops ^{SF DF}

Tomato Garlic Arancini ^V

Spicy Sausage & Smoked Gouda Stuffed Mushrooms ^{GF}

DF = Dairy Free | GF = Gluten Free | N = May Contain Nuts | V = Vegetarian | SF = Shellfish | F = Fish

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Room Rental Information

3 hour rental time: 10am - 1pm or 11am - 2pm

Room rental includes tables with chairs, linen napkins, elegant glassware, and white china, setup staff, event manager, and service team

NH Tax, gratuity, and admin fee will be added to the final bill

2026 Rates	max capacity	site fee	food & beverage minimum
AMHERST			
Great Room	200	\$1,000	\$2,500
Vintage Room	28	\$500	\$1,250
Wine Cellar	42	\$750	\$1,750
DERRY			
Vineyard Ballroom	120	\$1,000	\$3,000
Harvest Room	80	\$800	\$2,200
Barrel Room	35	\$600	\$1,600
Tasting Room Terrace	36	\$800	\$2,000

Table Upgrades

LaBelle Winery
Blueberry Jam or
LaBelle Winery Buzz'd
Honey Favors with
Custom Tag
\$10 ea

Table Runners
\$8 ea

Table Lantern
Centerpiece
\$15 ea

Clear, Gold, or Silver
Votive Candles
\$10 per set of 10

Pricing are subject to change and will be updated annually.



Plated Lunch Selections

Includes: Seasonal greens salad served with house-made dressing, chef's selection of breads, whipped butter, seasonal potato and vegetable, and LaBelle custom blend hot coffee, decaf, and tea service

Please select two.

Vegetarian/vegan available upon request.

(Guests selections must be submitted 14 days prior to event.)

LaBelle Winery Red Wine Marinated Filet Mignon ^{* GF}

6oz filet, caramelized onions, béarnaise
market price

LaBelle Winery Red Wine-Braised Short Rib ^{* GF}

LaBelle Winery wine-braised tender short ribs with house-made demi-glace
market price

Savory Herb Roasted Chicken Breast ^{GF}

LaBelle Winery Seyval Blanc wine cream sauce
\$32 pp

Baked New England Haddock ^{* F}

Herb cracker crumbs, baked in LaBelle Winery Seyval Blanc wine cream sauce
\$42 pp

Spinach & Garlic Roasted Tortelloni ^V

Roasted tomatoes, button mushrooms, spinach, pesto cream sauce, parmesan
\$29 pp

Wine-Brined Pork Loin Chop ^{* GF DF}

LaBelle Winery wine-infused boneless pork loin chop, apple whole grain mustard chutney, pancetta crumble
\$32 pp

Grilled Top Sirloin ^{* GF}

6oz pepper-crust sirloin, bleu cheese mousse, shallot jam
market price

Chicken LaBelle ^{* GF}

6oz chicken breast topped with prosciutto, mushrooms, sun dried tomatoes in a LaBelle Winery Riesling wine cream sauce
\$38 pp

Roasted Atlantic Salmon ^{F GF DF}

6oz salmon, maple dijon glaze
\$41 pp

Mediterranean Eggplant Tower ^V

Fried, breaded eggplant, herbed ricotta, artichoke and olive salad, balsamic glaze, basil oil
\$31 pp

Za'atar Dusted Cauliflower Cutlet ^{V GF DF}

Roasted peppers, grilled broccolini, LaBelle Winery red wine hummus
\$28 pp

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Cocktail Reception Selections

Stationary Hors d'Oeuvres Passed Hors d'Oeuvres

small serves 25 // medium serves 50 // large serves 100

Artisan Cheese & Charcuterie Display ^N

Chef's selections of imported and domestic cheese, charcuterie, and accompaniments
small \$200 // medium \$375 // large \$725

Add Baked Brie en Croûte

with chef's selection jam
\$75

Fresh Vegetable Crudités and Dips ^{V GF}

Chef's selections of fresh vegetables and house-made dressings
small \$125 // medium \$225 // large \$425

Build Your Own Raw Bar ^{* F SF}

- Cocktail shrimp with The Winemaker's Kitchen Jalapeño Wine cocktail sauce and fresh lemons
- Oysters with LaBelle Winery mignonette
- Lobster cocktail
- Tuna tartare
- Jonah crab claws

market price, based on availability market price

Antipasto Salad Bar

Marinated mozzarella, olives, artichoke hearts, roasted cipollini onions, zucchini, squash, sweet potato, red pepper, sliced salami, toasted crostini
small \$275 // medium \$550 // large \$1,100

Sliced Fruit Display ^{VE GF DF}

Chef's selections of seasonal fresh fruit sourced from local farms
small \$150 // medium \$275 // large \$525

Mediterranean Spread ^V

Tzatziki dip, hummus, spiced feta dip, babaganoush, pita chips, naan, and assorted vegetables
small \$175 // medium \$325 // large \$625

Add gluten free crackers to any display
\$10

— \$3.75 each

Tomato Confit Bruschetta ^V

Spinach & Feta Stuffed Mushrooms ^{V GF}

Buffalo Mac & Cheese Bites ^V

Spinach & Artichoke Phyllo Cup ^V

Tomato Garlic Arancini ^V

Vegetable Spring Roll, Sweet Chili Sauce ^{V DF}

Vegan Antipasto Skewer ^{V DF GF}

Spicy Sausage & Smoked Gouda Stuffed Mushrooms ^{GF}

Pork Pot Sticker, Sticky Soy

Chicken & Waffle Bites, Maple Drizzle

Mexican Street Corn Cup with Chicken ^{available V}

Date & Goat Cheese Pastry Bites ^V

— \$4.75 each

Sticky Soy Chicken Skewer ^{DF}

LaBelle Winery White Wine-Poached Shrimp Cocktail, The Winemaker's Kitchen Jalapeño Wine Cocktail Sauce ^{GF DF SF}

Bacon Wrapped Scallops ^{DF SF}

Steak & Cheese Egg Roll with Chipotle Ranch

Lobster Salad in Cucumber Cup ^{SF GF}

Coconut Shrimp, Sweet Chili Sauce ^{SF}

Wagyu Meatballs with Sweet & Sour Sauce

Mini Crab Cake, Cajun Remoulade ^{SF}

Fiery Peach Brisket Wrapped in Bacon

Crab Rangoons ^{SF}

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Cocktail Reception Selections

Specialty Stations

25 person minimum

Salad Bar *Choice of:*

Green Salad

Mixed greens, tomatoes, cucumbers, carrots, red onions, shredded cheddar cheese, bacon bits, croutons, LaBelle Winery Seyval Blanc Vinaigrette and Butter-milk Ranch dressings
\$12pp

Caesar Salad ^F

Chopped romaine, shaved Parmesan, croutons, white anchovies, lemon, bacon bits, Caesar dressing
\$12pp

Add diced chicken

+\$5pp

Mini Tacos Station ^{available GF}

Served with soft flour tortillas and lettuce, tomato, cheese, and sour cream

Pulled Chicken ^{DF}

Seasoned Beef ^{DF GF}

Fajita Vegetables ^{V GF DF}

Select two: \$18 pp / Select three: \$23 pp

Add Guacamole

+\$3 pp

Add Chips & Salsa

+\$6pp

Add Mexican Rice

+\$3pp

Chinese Food Station

Crab rangoons ^{SF F}, spring rolls ^V, pork pot stickers, vegetable lo mein ^V
\$12 pp

Slider Station ^{*}

Served with hand cut fries and pickles

Fried Chicken Sliders

Ground Beef Sliders

Lettuce, tomato, ketchup, pickle, burger sauce
\$18 pp

Gourmet Pastas & Sauces

Shrimp Scampi ^{SF}

Bolognese

Buffalo Chicken Mac n' Cheese

Marinara ^{V DF}

Alfredo ^V

Vegetable Primavera ^V

Traditional Mac n' Cheese ^V

Cheese Ravioli with Marinara ^V

Select two: \$18 pp / Select three: \$27 pp

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Cocktail Reception Selections

Carving Stations

25 person minimum, Chef attended +\$250, based on availability

Roast Beef Tenderloin ^{*GF}

The Winemaker's Kitchen Steak Seasoning,
served with béarnaise
market price

Peppercorn Crusted Beef Sirloin ^{*GF}

Served with horseradish cream
market price

LaBelle Winery Wine-Brined Roast Turkey ^{*GF DF}

Served with The Winemaker's Kitchen Spiced
Cranberry Jam, LaBelle Winery Riesling gravy
\$16 pp

Maple Glazed Pork Loin ^{*GF}

Served with apple chutney
\$16 pp

Enhancements

Green salad and chef's selection of breads

\$7 pp

Chef's selection of vegetable and potato

\$9 pp

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Plated Selections

Includes: Seasonal greens salad served with house-made dressing, chef's selection of breads, whipped butter, seasonal potato and vegetable, and LaBelle custom blend hot coffee, decaf, and tea service

Please select two.

Vegetarian/vegan available upon request.

(Guests selections must be submitted 14 days prior to event.)

LaBelle Winery Red Wine Marinated Filet Mignon * GF
LaBelle Winery red wine, caramelized onions, béarnaise
market price

LaBelle Winery Red Wine-Braised Short Rib * GF
LaBelle Winery wine-braised tender short ribs with
house-made demi-glace
market price

Savory Herb Roasted Statler Chicken Breast GF
LaBelle Winery Seyval Blanc wine cream sauce
\$42 pp

Baked New England Haddock * F
Herb cracker crumbs, baked in LaBelle Winery Seyval
Blanc wine cream sauce
\$44 pp

Spinach & Garlic Roasted Tortelloni V
Roasted tomatoes, pesto cream sauce, parmesan
\$33 pp

Wine-Brined Pork Loin Chop * GF DF
LaBelle Winery wine-infused bone-in pork chop, apple
whole grain mustard chutney, pancetta crumble
\$44 pp

Grilled New York Sirloin * GF
Pepper crusted, bleu cheese mousse, shallot jam
market price

Chicken LaBelle * GF
Statler chicken topped with prosciutto, mushrooms, sun
dried tomatos in a LaBelle Winery Riesling Wine cream
sauce
\$46 pp

Roasted Atlantic Salmon F GF DF
Maple dijon glaze
\$46 pp

Mediterranean Eggplant Tower V
Fried, breaded eggplant, herbed ricotta, artichoke and
olive salad, balsamic glaze, basil oil
\$33 pp

Za'atar Dusted Cauliflower Cutlet V GF DF
Roasted peppers, grilled broccolini, red wine hummus
\$33 pp

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Winemaker's Buffet

Includes: Seasonal greens salad served with house-made dressing, chef's selection of breads, seasonal potato and vegetable, and LaBelle Winery custom blend hot coffee, decaf, and tea service

Choose two: \$42 pp | Choose three: \$58 pp
25 person minimum

Seared Boneless Chicken Breast ^{* GF}

Rubbed with The Winemaker's Kitchen Poultry Seasoning with choice of
LaBelle Winery Seyval Blanc Wine Cream Sauce ^{GF}
or **Tomato Bruschetta Topping ^{GF}**

LaBelle Winery Wine-Brined Pork Loin ^{* GF}

Topped with apple chutney and The Winemaker's Kitchen Maple Syrup glaze

Spinach & Garlic Roasted Tortelloni ^V

Roasted tomatoes, pesto cream sauce, Parmesan

Eggplant Parmesan Lasagna ^V

Layered with herbed ricotta, marinara, and Parmesan

Ravioli please select one

Four Cheese Ravioli ^V

Marinara

Butternut Squash Ravioli ^{V N} +\$3 pp

Brown butter sage cream with cranberries and walnuts

Granite State Hanger Steak ^{* GF DF}

LaBelle Winery Granite State Red wine reduction, The Winemaker's Kitchen Steak Seasoning, topped with Neapolitano peppers

New England Baked Haddock ^{* F}

Herb cracker crumbs, baked in LaBelle Winery Seyval Blanc wine cream sauce

Roasted Atlantic Salmon ^{F GF DF}

Maple dijon glaze

LaBelle Winery Red Wine-Braised Short Rib ^{* GF}

House-made demi-glaze

Chicken Saltimboca ^{* GF}

LaBelle Winery wine-brined chicken, mushrooms, crispy prosciutto, sage, mozzarella, drizzled with LaBelle Winery red wine syrup

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Bits and Bites

French Fry Bar ^{VDF}

Parmesan truffle, maple bourbon, and cajun seasoned french fries with sauces
\$9 pp

Chicken Tenders ^{DF}

Served with assorted sauces
\$10 pp
add plain fries +\$3 pp

Assorted Flatbreads

\$8 pp

Soft Pretzels ^V

LaBelle Winery wine-infused cheese and mustard
\$8 pp

Chinese Take-Out

Crab rangoons ^{SFF}, spring rolls ^V, pork pot stickers with accompaniments
\$12 pp

Beef Sliders ^{*}

Pickles, burger sauce, & Vermont cheddar
\$6 pp

Buffalo Fried Chicken Slider ^{*}

\$5 pp

Beverage Options

Coffee, Decaf, & Assorted Teas

small \$100 | medium \$200 | large \$400
serves 25 | serves 50 | serves 100

Juice Station

\$4 pp

Unlimited Soft Drinks

\$4 pp

Unlimited Bloody Marys, Mimosas, and Sangria

\$30 pp (up to 2.5 hours)

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