



2016 Banquet Menu

Hors d'Oeuvres & Cold Hors d'Oeuvres

(Available by the piece, full or half orders, as indicated)

Displays

Gloucester Raw Bar ~ Market Price (per piece)

Fresh Cherrystones and East Coast oysters on the half shell served with Tabasco, cocktail sauce and fresh lemon wedges

Shrimp Cocktail ~ \$3.00 per piece

Chilled jumbo shrimp served with a tangy cocktail sauce and fresh lemon wedges

Antipasto ~ \$2.50 per piece

Includes thin sliced Prosciutto di Parma, Genoa salami, pepperoni, homemade mozzarella, provolone cheese, marinated artichoke hearts, pepperoncinis, roasted red peppers and varietal olives

Domestic Cheese ~ \$200 / \$125

Smoked Gouda, dill Havarti, pepper jack and cheddar cheese, served with assorted crackers

Imported Cheese ~ \$275 / \$200

Italian pepato (peppercorns), smoked cheddar, Asiago, and Gorgonzola, served with assorted

Three Artisan Sausages & Cheddar Cheese ~ \$275 / \$200

Smoked chorizo, chicken & sweet apple sausage, sopresatta, sharp cheddar cheese and assorted crackers

Seasonal Fresh Fruit ~ Full order \$175 / \$100

Fresh sliced fruit assortment that may include, pineapple, seedless grapes & seasonal melons. For an additional \$25, it can be served in a chef carved watermelon bowl (in season)

Vegetable Crudités ~ \$175 / \$100

Assorted fresh cut vegetables served with choice of spinach or ranch dip

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Hot Hors d'Oeuvre Displays

(Available as full or half orders)

Gorgonzola Pear Tartlet 🌀 \$300 / \$225

Swedish Meatballs 🌀 \$200 / \$150

Italian Style Meatballs 🌀 \$200 / \$150

Oven-Baked Dips

(All dips are served with crispy pita chips. A loaf of Bread Shed's Toscano Crostini is available for an additional \$25 per order)

Crab Dip 🌀 \$225 / \$175

Cream cheese, lump crabmeat, roasted red peppers, baby spinach with a crispy panko crust

Hot Spinach and Artichoke Dip 🌀 \$175 / \$100

Cream cheese, baby spinach, and artichoke hearts with a crispy Parmesan crust

Gorgonzola Cheese Dip 🌀 \$200 / \$125

Gorgonzola and mascarpone cheese layered with caramelized onions and roasted garlic

Baked Brie en Croûte 🌀 \$200 / \$125

One wheel of Brie cheese with a layer of blackberry preserves wrapped in flaky puffed pastry served with baked Bread Shed crostini

Passed Cold Hors d'Oeuvres

(All items are priced per 100 pieces)

Traditional Bruschetta 🌀 \$175 / \$125

Bread Shed Toasted Crostini topped with tomatoes, onions, fresh basil and honey balsamic reduction

Mozzarella Bruschetta 🌀 \$225 / \$175

Toasted Crostini topped with, roasted garlic spread, melted homemade mozzarella, cherry tomatoes, fresh basil, and drizzled with honey Balsamic reduction

Antipasto Skewer 🌀 \$300 / \$225

Fresh homemade mozzarella with artichoke hearts, sundried tomatoes, and Kalamata olives served on a skewer with honey balsamic reduction glaze

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Caprese Skewer ☞ \$225 / \$175

Fresh homemade mozzarella with cherry tomatoes wrapped in basil leaves with honey balsamic reduction glaze

Hot Items

(All items are priced per 100 pieces)

Bacon-wrapped Scallops ☞ \$350 / \$275

Fresh baked sea scallops wrapped in thick cut bacon

Petite Crab Cakes ☞ \$275 / \$225

Homemade cakes served with remoulade

Petite Beef Wellington ☞ \$400 / \$325

Tender beef, mushrooms and mushroom sauce wrapped in puffed pastry

Spanikopita ☞ \$225 / \$150

Creamy cheese and spinach wrapped in flaky phyllo dough

Coconut Shrimp ☞ \$300 / \$225

Crispy coconut breaded shrimp served with spicy aioli

Teriyaki Beef Skewers ☞ \$275 / \$200

Marinated beef strips on a stick with sweet teriyaki glaze

Thai Chicken Skewers ☞ \$250 / \$175

Asian grilled chicken on a stick served with a spicy Thai peanut sauce

Stuffed Mushrooms ☞ \$200 / \$150

Stuffed with your choice of fresh lump crab, sausage or vegetables (pick one, two or assorted)

Chef-carved Specialties

(Carvings are served with dinner rolls and appropriate condiments)

Sliced Roast Pork Loin ☞ \$225 (Serves approximately 15 guests)

Oven roasted, served with apple cider gravy

Salmon Side Carving ☞ Market Price (Serves approximately 15 guests)

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Roasted salmon served with lemon dill beurre blanc

Honey Glazed Spiral Ham 🌀 **\$200** (Serves approximately 30 guests)

Slow-cooked spiral ham with honey glaze, served with Dijon mustard

Roasted Turkey 🌀 **\$200** 🌀 (Serves approximately 35 guests)

Fresh young whole turkey slow roasted and served with traditional gravy. 🌀 **\$200**

Select your preference:

- Whole bird
- Bone-in / no wings, no dark meat

Carne

(Each of the following meat offering can be prepared with the follow treatment honey balsamic reduction, au poivre, herb-cruste or Moroccan rub)

Beef Tenderloin 🌀 **Market Price** (Serves approximately 15 guests)

Pan-seared then slow-roasted to medium rare. Served with red wine demi glace

Roast Prime Rib of Beef 🌀 **Market Price** (Serves approximately 25 guests)

Prime rib slow-roasted to medium rare, served with au jus and horseradish cream sauce

Roast NY Sirloin of Beef 🌀 **Market Price** (Serves approximately 25 guests)

Slow-roasted to medium rare. Served with au jus and horseradish cream sauce

Roast Leg of Lamb 🌀 **Market Price** (Serves approximately 25 guests)

Roast leg of lamb served with rosemary mint pesto cream sauce

Plated Entrées

(All meals are served with choice of garden or Caesar salad, fresh baked rolls, choice of one starch, one vegetable, one dessert and coffee and tea. A spinach salad is available for \$1.50 per person)

Surf n' Turf 🌀 **Market Price**

Petit filet mignon finished with demi glace accompanied a crab-stuffed jumbo tiger shrimp

Bacon Wrapped Filet Mignon 🌀 **Market Price**

Filet mignon finished with a demi glace

Prime Rib 🌀 **Market Price**

Prime rib slow roasted and served medium rare with au jus and horseradish sauce

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Sirloin of Beef ~ Market Price

Sirloin slow roasted and served medium rare with au jus or horseradish sauce

Blackened Angus NY Strip Steak ~ Market Price

Pan-seared and served medium rare, finished with demi glace and horseradish compound butter

Walnut Crusted Pork Loin ~ \$27.95

Slow-roasted pork loin topped with crispy walnut crust and maple bourbon cream sauce

Baked Stuffed Chicken ~ \$27.95

Boneless chicken breast stuffed with Italian stuffing and topped with pan sauce

Chicken Marsala ~ \$27.95

Pan-seared chicken topped with sautéed mushrooms & prosciutto and a rich Marsala wine sauce

Chicken Picatta ~ \$27.95

Scallopini chicken with artichokes, sun-dried tomatoes, spinach, capers in a white wine lemon butter sauce

Harvest Chicken ~ \$27.95

Pan-seared chicken with cranberry-apple chutney in a sherry pan sauce

Crab Stuffed Sole ~ Market Price

Sole stuffed with fresh lump crabmeat stuffing and a braised fennel beurre blanc

Maine Lobster Tail ~ Market Price

Maine lobster tail topped with creamy Newburg sauce with baby spinach and roasted red peppers

Stuffed Shrimp ~ Market Price

Jumbo stuffed shrimp with a sweet vermouth stuffing, finished with a Parmesan pesto compound butter

Shrimp Scampi ~ Market Price

Shrimp sautéed in olive oil, garlic, lemon and a white wine sauce with basil

Cod Fish with Rosemary Butter ~ Market Price

Pan-seared cod finished with rosemary compound butter

Lemon Dill Salmon ~ \$27.95

Salmon fillet rubbed with fresh dill and finished with white wine lemon butter

Vegetarian Stuffed Portabella ~ \$23.95

Fresh portabella mushroom caps with sautéed vegetable stuffing.

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Red Curried Vegetables \$20.95

Assorted fresh vegetables tossed in red curry sauce and served over a bed of wild rice

Buffet Selections

All buffets are designed to offer the greatest flexibility in selection and price

No substitutions for courses allowed. All buffets include fresh baked rolls and coffee and tea. The soup du jour can be added to any buffet for an additional charge of \$3.00 per person.

(A minimum of 25 guests will be charged)

The Monadnock \$27.95

Choice of one each of a salad, hot pasta, and entrée served with your choice of a seasonal vegetable, a starch and your choice of a served dessert

The New England \$32.95


Choice of one each of a salad and hot pasta, two entrées and choice of seasonal fresh vegetables and starch and your choice of a served dessert

The Country Club \$35.95

Choice one appetizer, one salad, one hot pasta, two hot specialty entrées, one choice of seasonal fresh vegetable and a starch and your choice of dessert

Selections for Monadnock, New England & Country Club Buffets

Salads: Caesar, tossed garden (greens with tomatoes, cucumbers, shredded carrot) or spinach & arugula

Specialty Salad (add  \$1.00 per guest) Caprese salad, mozzarella, tomato and basil with balsamic dressing

Starches: Roasted red bliss potatoes, garlic mashed potatoes, potatoes au gratin, house rice pilaf or wild rice, sweet potatoes

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Pastas: baked stuffed shells, tortellini primavera, fettuccini and broccoli Alfredo, penne a la vodka, Cappellini Carbonara or lobster ravioli (add ☞ \$3.00/guest for lobster)

Vegetables: Sautéed green beans, vegetable medley, grilled asparagus, brown sugar roasted carrots, roasted root vegetable medley, Brussels sprouts

Hot Entrées: Sliced sirloin of beef, honey-glazed baked ham, roasted pork loin, roast turkey, chicken Marsala, baked stuffed chicken, roasted lemon dill salmon, pan-seared cod, vegetarian stuffed portabello mushrooms

Specialty Hot Entrées

(Country Club Buffet only)

Roast prime rib of beef, roast leg of lamb, crab stuffed sole, Lobster Newburg (market price), shrimp scampi, stuffed shrimp, lobster tail (market price)

Dessert Selections: Warm apple cobbler with whipped cream, chocolate mousse, assorted dessert squares, carrot cake, orange cake, chocolate cake, Boston cream pie, cookies, brownies, strawberry shortcake (add ☞ \$2.00 per person), vanilla ice cream with fresh strawberries or raspberries (add ☞ \$3.00 per person) or mango sherbet

Special Dessert Options:

Chocolate Fondue ☞ \$350/\$300 (Serves 100 guests)

Melted milk chocolate served with assorted fresh fruit, marshmallows, pineapple, strawberries, pound cake

Dessert Buffet Available (additional charge based upon selections)

Timberview Buffet ☞ \$45.95

(All buffets include fresh baked rolls and coffee & tea)

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Includes Champagne or Organic Sparkling Cider Toast

Hors d'Oeuvres (choose one) Spinach artichoke dip or Gorgonzola dip with homemade pita chips, vegetable crudités or fresh fruit display

Passed Hors d'Oeuvres: Select one item from either the hot d'oeuvres menu or cold d'oeuvres menu

Homemade Soups (choose one) Tomato bisque, Hungarian mushroom, Minestrone, New England clam chowder, cheddar broccoli or maple butternut bisque with fresh sage

Salads (choose one) Caesar, tossed garden or spinach & arugula

Starches (choose one) Roasted red bliss potatoes, garlic mashed potatoes, potatoes au gratin, mashed sweet potatoes, rice pilaf or wild rice

Vegetables (choose one) Grilled asparagus, sautéed vegetable medley, brown sugar roasted carrots roasted root vegetables, steamed green beans or Brussels sprouts

Pastas (choose one) Baked stuffed shells, tortellini primavera, fettuccini broccoli Alfredo, penne a la vodka, Cappellini carbonara, butternut squash ravioli or lobster ravioli (add 🍷 \$3.00 per guest for the lobster)

Hot Entrées (choose two) Roasted prime rib, roasted sirloin, walnut crusted pork loin, roasted turkey, honey spiral ham, chicken Marsala, baked stuffed chicken, lemon dill salmon, pan-seared cod, vegetarian stuffed Portabella mushroom caps

Desserts (choose one) Chocolate dipped strawberries (add 🍷 \$1.00 per guest) milk or dark chocolate mousse with white chocolate and mint garnish, assorted dessert squares, brownie sundae à la mode, carrot cake with cream cheese frosting, warm apple cobbler or vanilla iced cream with mixed berries

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