



# 2017 Banquet Menu

## Cold Hors D 'Oeuvres Displays

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

### **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, pepperoncini, 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, Sopressata, 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 ranch dip

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## Hot Hors D 'Oeuvres Displays

*(Available as full or half orders)*

**Swedish Meatballs** 🌀 \$200 / \$150

**Italian Style Meatballs** 🌀 \$200 / \$150

## Oven-Baked Dips

*(All dips are served with crispy pita chips)*

**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 Croute** 🌀 \$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 Passed Hors D 'Oeuvres

*(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

## Spanakopita 🌀 \$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)

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## 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)

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

## Beef Chef-Carved Specialties

*(Each of the following meat offering can be prepared with one of the following:  
Honey Balsamic Reduction, Au Poivre, Herb-Crusted or Moroccan Spice Rub)*

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

Slow-roasted to medium rare, served with red wine demi glace

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

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

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## 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

### **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 gravy

### **Chicken Marsala** 🌀 **\$27.95**

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

### **Chicken Piccata** 🌀 **\$27.95**

Cutlets of chicken with artichokes, 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 crab stuffing and a braised fennel beurre blanc

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## **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 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

## **Red Curried Vegetables** 🌀 **\$20.95**

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



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## Buffet Selections

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

*No substitutions for courses allowed. All buffets include your choice of salad, fresh baked rolls, main course, dessert, and coffee/tea service.*

*A soup course 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 Buffets

**Salads:** Caesar, Garden (mixed greens with tomatoes, cucumbers, shredded carrot) or Spinach & Arugula

**Specialty Salad** (add ☞ \$1.50 per guest) Caprese salad- mozzarella, tomato and basil with balsamic dressing

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

**Pastas:** Baked Stuffed Shells, Tortellini Primavera, Fettuccini Alfredo with Broccoli, Penne a la Vodka, Angel Hair Carbonara or Lobster Ravioli (add ☞ \$3.00/guest for lobster ravioli)

**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 portabella mushrooms

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**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, mango sorbet, strawberry shortcake (add ☞ \$2.00 per person), vanilla ice cream with fresh strawberries or raspberries (add ☞ \$3.00 per person)

## 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)





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## Timberview Buffet 🍷 \$45.95

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

### **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, Angel hair 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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