



2021 Banquet Menu

Cold Hors D'Oeuvres Displays

Available and priced by the piece, full or half orders as indicated

Shrimp Cocktail ~ \$3.00 per piece

Poached chilled shrimp served with a tangy cocktail sauce and lemon

Smoked Salmon Display ~ \$275 / \$185

Choice of a lemon herb crème fraiche or capers, red onions, dill, cream cheese served with crostini *add pastrami smoked salmon* ~ \$1.00 per person

Antipasto Platter ~ \$250 / \$150

Traditional antipasto includes cured meats, olives, pepperoncini, pickled mushrooms, artichoke hearts, provolone & house made mozzarella with vegetables in oil or vinegar

Charcuterie Board ~ \$275 / \$175

Display of imported and domestic cheeses with cured & smoked meats, dried fruits, olives and other classic accompaniments

Meze Platter ~ \$250 / \$150

Vegetables, hummus, olives, baba ghanoush, tzatziki served with Naan bread *add salmon salad* ~ \$2.00 per person

Cheese Display ~ \$215 / \$135

Mix of domestic and imported cheeses served with grapes and crackers

Fruit Display ~ \$185 / \$115

Fresh sliced fruit and berries *add yogurt dipping sauce* ~ \$1.00 per person

Vegetable Crudité ~ \$175 / \$100

Assorted fresh vegetables served with ranch, blue cheese or hummus *add extra dipping sauce* ~ additional \$15.00

Artisan Sausage & Cheese Display ~ \$275 / \$200

Assorted sausages served with cheddar cheese and whole grain mustard

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Hot Hors D'Oeuvres Displays

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Italian Meatballs ~ \$200 / \$125

Beef and pork meatballs served in our house made red sauce topped with fresh herbs

Swedish Meatballs ~ \$200/ \$125

Beef and pork meatballs served in our house made Swedish meatball sauce topped with fresh herbs

Chicken Meatballs ~ \$125 / \$85

Ground chicken meatballs with onions, peppers, garlic and parmesan cheese served with choice of barbeque sauce, buffalo sauce or teriyaki sauce

Arancini ~ \$225 / \$115

Cheese and salami stuffed rice balls coated with bread crumbs, deep fried and served with a warm tomato butter sauce or chefs' choice sauce

Fried Pickles ~ \$125 / \$75

Battered and deep fried pickle chips served with a chipotle ranch dipping sauce

Jumbo Chicken Wings ~ \$1.25 per wing

Choice of barbeque, buffalo, teriyaki or plain served with ranch or blue cheese dressing and celery sticks

Passed Cold Hors D'Oeuvres

Available and priced by the piece, full or half orders as indicated

Tomato Mozzarella Skewers ~ \$225 / \$175

Fresh house made Mozzarella, cherry tomatoes, basil pesto and balsamic glaze drizzle

Traditional Bruschetta ~ \$185 / \$135

Diced tomatoes, onions, capers, olives, garlic, fresh basil red wine vinegar and olive oil served on crostini

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Creamy Italian Bruschetta ~ \$185 / \$135

Basil whipped ricotta cheese with house herb marinated cherry tomatoes served on crostini

Smokey Salmon Bruschetta ~ \$275 / \$200

Lemon dill crème fraiche with smoked salmon served on crostini *add pastrami smoked salmon ~ \$1.00 per person*

Strawberry Bruschetta ~ \$185 / \$135

Whipped mascarpone cheese & fresh mint topped with fresh macerated strawberries

Herb Boursin Cups ~ \$185 / \$135

House made herb boursin cheese with prosciutto crisps served in phyllo cups

Santa Fe Salad Cups ~ \$135 / \$85

Southwestern style corn salad with black beans, diced tomatoes, garlic, onions, fresh lime juice, chipotle and fresh cilantro served in phyllo cups

Shrimp Shooters ~ \$275 / \$200

Avocado, sour cream & cilantro puree, pickled red onions topped with chilled poached shrimp

Crab Shooters ~ \$275 / \$200

Chilled crab salad with onions, peppers and lemon tossed in a house made herb aioli served in phyllo cups

Salmon Shooters ~ \$225 / \$125

Salmon salad with fresh herb aioli, onions, capers and garlic served in phyllo cups

Passed Hot Hors D'Oeuvres

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Chicken Skewers ~ \$250 / \$175

Marinated chicken served with choice of Thai peanut sauce or pineapple glaze

Beef Skewers ~ \$275 / \$200

Marinated beef served with choice of teriyaki sauce or grilled scallion chimichurri

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Bacon Wrapped Scallops 🌀 \$350 / \$275

Large sea scallops wrapped in bacon served with sweet chili sauce

Pear and Brie Bruschetta 🌀 \$225 / \$175

Finely minced pears and brie mixed together with a touch of honey served warm on crostini

Spanakopita 🌀 \$225 / \$150

Traditional Greek mixture of spinach, onions, and feta cheese with nutmeg served on crostini

Spinach and Artichoke Shooters 🌀 \$175 / \$115

Spinach and artichoke dip piped in phyllo cups

Stuffed Mushrooms 🌀 \$200 / \$150

Choose one or an assortment of 3 herb fromage, sausage or bacon *add crab* 🌀 \$1.00 *per person*

Coconut Shrimp 🌀 \$300 / \$225

Crispy coconut breaded shrimp served with sweet chili sauce

Mini Crab Puffs 🌀 \$275 / \$200

Classic crab cake mix breaded and fried served with our house made remoulade

Oven Baked Dips

Available and priced by full or half orders as indicated

Spinach & Artichoke Dip 🌀 \$175 / \$100

Rich creamy dip that is served with house made pita chips or tortilla chips (GF)

Crab Dip 🌀 \$215 / \$150

Rich creamy dip with diced peppers, onions, a mixture of cheeses and fresh seasonings. Served with house made pita chips or tortilla chips (GF)

Buffalo Chicken Dip 🌀 \$135 / \$75

Rich creamy dip with shredded buffalo chicken, a mixture of cheese and spices served with house made pita chips or tortilla chips (GF)

Southern Comfort 🌀 \$145 / \$85

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A rich creamy layered dip that consists of a blend of cheeses, beans, tomatoes, jalapenos, green onions and salsa topped with avocado puree served with house made pita chips or tortilla chips (GF)

Bacon and Leeks ~ \$145/ \$85

A rich combination on braised leeks, garlic, smoky bacon and cheeses served with house made pita chips or tortilla chips (GF)

Chef-Carved Specialties

Served with dinner rolls

Sliced Roast Pork Loin ~ \$225 (Serves approximately 20 guests)

Oven roasted served with apple cider glaze

Honey Glazed Spiral Ham ~ \$200 (Serves approximately 20 guests)

Slow cooked ham served with Dijon mustard sauce

Roasted Turkey ~ \$200 (Serves approximately 25 guests)

Fresh young slow roasted turkey served with traditional gravy

Beef Chef-Carved Specialties

Served with dinner rolls

Each of the following meat offering can be prepared with one of the following:

Honey Balsamic Reduction or Au Poivre

Beef Tenderloin ~ Market Price (Serves approximately 10 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 or horseradish cream sauce

Roast NY Sirloin of Beef ~ Market Price (Serves approximately 20 guests) Slow-roasted to medium rare served with au jus or horseradish cream sauce

Roast Leg of Lamb ~ Market Price (Serves approximately 20 guests)

Roast leg of lamb served with mint chimichurri sauce

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Plated Entrée Options

All meals are served with choice of garden or Caesar salad, fresh dinner rolls, choice of one starch, one vegetable, one dessert, coffee and tea. A specialty salad is available for an additional \$2.00 per person

Surf & Turf 🌀 Market Price

Petite filet mignon served “Oscar Style” with crab meat and asparagus in a béarnaise sauce

Filet Mignon 🌀 Market Price

8 oz. beef filet served with demi-glace

Roast Prime Rib 🌀 Market Price

Slow roasted prime rib cooked to medium rare served with natural au jus or horseradish cream sauce

Roast Sirloin of Beef 🌀 Market Price

Slow roasted prime rib cooked to medium rare served with natural au jus or horseradish cream sauce

Marinated Flank Steak 🌀 Market Price

House marinated flank steak grilled to medium rare served with mushroom fricassee or charred scallion chimichurri sauce

Crab Stuffed Haddock or Cod 🌀 Market Price

Fresh cod or haddock stuffed with a lump crab meat stuffing served in a lemon tarragon butter sauce

Cod or Salmon Moutarde 🌀 Market Price

Poached cod or salmon served with a Dijon mustard cream sauce with an herb toasted bread crumb topping

Lemon Dill Salmon 🌀 Market Price

Poached salmon served with a lemon white wine cream sauce with fresh dill

Seafood Gumbo 🌀 Market Price

A classic southern comfort brought to New England. A combination of shrimp and white fish with chicken and sausage, typically served with rice

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Roasted Pork Loin 🌀 \$26.95

Dijon and herb rubbed pork loin slow roasted served with maple walnut cream sauce or mustard cream sauce

Summer Roasted Pork Loin 🌀 \$26.95

Slow roasted pork loin served with a rosemary and peach chutney

Chicken Marsala 🌀 \$25.95

Pan seared chicken served with a classic Marsala cream sauce with mushrooms and herbs

Tuscan Chicken 🌀 \$25.95

Pan seared chicken with lemon garlic white wine cream sauce with roasted tomatoes, artichokes and capers

Chicken Florentine 🌀 \$25.95

Pan seared chicken in a white wine cream sauce with onions, garlic, peppers and spinach

Harvest Chicken 🌀 \$25.95

Pan seared chicken in a rich chicken jus with a dried fruit chutney

Autumn Chicken 🌀 \$25.95

Pan seared chicken with an apple cider cream sauce with walnuts and sage or maple cream sauce with walnuts

Polenta Stuffed Portabella 🌀 \$24.95

Marinated and grilled portabella mushrooms stuffed with an herb and vegetable polenta

Eggplant Rollatini 🌀 \$24.95

Breaded and fried eggplant filled with a basil ricotta and baked with house made red sauce topped with fresh mozzarella and herbs

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Buffet Packages

*All buffets are designed to offer the greatest flexibility in selection and price. All buffets include dinner rolls and coffee/tea. 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 ~ \$25.95 per person

Choice of a salad, hot pasta, one entrée served with a vegetable, a starch and dessert

The New England ~ \$27.95 per person

Choice of a salad, hot pasta, two entrées served with a vegetable, a starch and dessert

The Country Club ~ \$33.95 per person

Choice of a salad, hot pasta, three entrées served with a vegetable, a starch and dessert

Selections for Buffets

Salad Options:

All salad dressings are made in house

~ House Salad- Mixed field greens with cucumbers, cherry tomatoes and shredded carrots

~ Classic Caesar- Crisp romaine lettuce with shaved parmesan cheese and house made garlic butter croutons

Specialty Salads Options:

Add \$2.00 per person

~ Spinach and Arugula- Mix of fresh baby spinach and crisp arugula tossed with sliced almonds and sun-dried cranberries with choice of dressing

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☞ Caprese Salad- Fresh house made mozzarella, basil pesto, tomatoes with field greens and a drizzle of olive oil and balsamic glaze

☞ Spinach Salad- Fresh baby spinach with spiced almonds, shaved red onions, cucumbers, manchego cheese and served with a sangria vinaigrette

Starch Options:

☞ Mashed Potatoes

☞ Mashed Sweet Potatoes

☞ Risotto

☞ Rice Pilaf

☞ Roasted Red Potatoes

☞ Scalloped Potatoes with Onions

Vegetable Options:

☞ Green Bean Almandine

☞ Green Beans with Garlic and Fresh Dill

☞ Roasted Asparagus

☞ Roasted Brussel Sprouts

☞ Roasted Carrots

☞ Vegetable Medley

☞ Zucchini and Summer Squash with Garlic and Herbs

Chicken Entrée Options:

☞ Chicken Florentine- Chicken cutlets with white wine cream sauce with peppers, onions, garlic, spinach and tomatoes

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- ☞ Chicken Marsala- Chicken cutlets with marsala wine cream sauce and mushrooms
- ☞ Chicken Française- Chicken cutlets with a lemon white wine cream sauce with leeks
- ☞ Harvest Chicken- Chicken cutlets with a fruit chutney and a chicken jus
- ☞ Autumn Chicken- Chicken cutlets with a choice of maple cream sauce with roasted walnuts or an apple cider cream sauce
- ☞ Tuscan Chicken- Chicken cutlets with lemon garlic white wine butter sauce with spinach, roasted tomatoes, artichokes and capers
- ☞ Chori Pollo- Chicken and chorizo in a Mexican cheese sauce with fresh lime and cilantro crema
- ☞ Chicken and Sausage Gumbo- Creole style stew with onions, peppers, garlic, chicken and seafood stock, thickened with a Cajun roux served with rice *add shrimp* ☞ \$2.00 per person

Pork Entrée Options:

- ☞ Stuffed Pork Loin- Served with Pan Gravy
 - Wichland-* Mushroom, spinach, bacon and cheese
 - Florentine-* Spinach, tomatoes, garlic, peppers and onions with parmesan cheese
 - Traditional-* Herb fromage stuffing
- ☞ Herb and Dijon Roasted Pork Loin
 - Sauce Options-* pan gravy, apple butter, maple mustard, maple cream with walnuts or rosemary and sage butter sauce with roasted peaches

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From the Sea Entrée Options:

Cod can be substituted for Salmon

- ☞ Lemon Dill Salmon- Salmon with a lemon dill white wine cream sauce
- ☞ Tuscan Salmon- Salmon in a garlic lemon white wine butter sauce with spinach, roasted tomatoes, artichokes and capers
- ☞ Citrus Salmon- Salmon with a citrus glaze, roasted fennel and butter braised leeks
- ☞ Salmon Moutarde- Salmon with a Dijon mustard sauce and herb seasoned breadcrumb topping
- ☞ Cod Framboise- Cod in a white wine cream sauce with framboise vinegar (raspberry vinegar)
- ☞ Salmon or Cod Puttanesca- Salmon or cod in a tomato sauce with olives capers, anchovies and chili flakes (optional) *add shrimp ☞ \$2.00 per person*

Pasta Option:

- ☞ Lasagna- Classic beef, chicken, vegetable or white spinach
- ☞ Stuffed Shells- Served with a house made red sauce, fresh parmesan and mozzarella cheese
- ☞ Shrimp Scampi- Served in a classic white wine butter sauce and fresh herbs
- ☞ Con Zucca Sauce- creamy butternut squash sauce with roasted butternut squash, gorgonzola and fresh sage.
- ☞ Sauce Options with Choice of Pasta- Primavera, Vodka, Beef Bolognese, Chicken Bolognese, Chicken Caciatorie, Marinara, Wild Mushroom Ragu, Chicken Ragu with Chorizo or Andouille, Alfredo *add chicken and broccoli ☞ \$1.50 per person*

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Dessert Options:

☞ Chocolate Layer Cake

☞ Carrot Cake

☞ Brownie Sundae Bar

☞ Cookies and Brownies

☞ Tiramisu Layer Cake

☞ Coffee Cake

☞ Cheese Cake with choice of Macerated Berries, Chocolate, Caramel or Plain

☞ Crisp Options: Apple, Berry or Peach. Served with whipped cream *add ice cream* ☞ \$1.50 per person