



2024 Banquet Menu

Cold Hors D'Oeuvres Displays

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

Shrimp Cocktail ~ \$4 per piece

Poached chilled shrimp served with cocktail sauce and sliced lemon

Antipasto Platter ~ \$275 / \$175

Traditional antipasto including smoked and cured meats, marinated olives, marinated artichoke hearts, Manchego & fresh mozzarella cheeses, seasonal vegetables served with crostini's

Charcuterie Board ~ \$300 / \$225

Display of assorted cured & smoked meats, cheddar & smoked gouda cheeses, dried fruits, olives and assorted crackers

Cheese Display ~ \$240 / \$160

Display of domestic and imported cheeses served with grapes and crackers

Fruit Display ~ \$175 / \$115

Fresh seasonal sliced fruit

Vegetable Crudit  ~ \$200 / \$125

Display of fresh seasonal vegetables served with a choice of buttermilk ranch, chunky blue cheese or hummus

Artisan Sausage & Cheese Display ~ \$300 / \$225

Display of imported & domestic artisan sausages served with cheddar cheese, whole grain mustard and assorted crackers

Hot Hors D'Oeuvres Displays

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

Italian Meatballs ~ \$225 / \$150

Traditional meatballs served with marinara sauce topped with fresh herbs and parmesan cheese

Swedish Meatballs ~ \$225 / \$150

Classic Swedish meatballs topped with fresh herbs

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Arancini 🌀 \$250 / \$150

Risotto rice balls stuffed with parmesan cheese & salami, deep fried and served with marinara sauce

Spinach & Artichoke Dip 🌀 \$200 / \$125

A rich & creamy dip served with pita chips or tortilla chips (GF)

Jumbo Chicken Wings 🌀 \$2 per wing

Choice of barbeque, buffalo, sweet chili, cajun dry rub or plain served with buttermilk ranch or chunky blue cheese

Carolina Chicken Sliders 🌀 \$325 / \$175

Breaded chicken topped with a bacon relish served with lettuce, tomato and onions

Beef Sliders 🌀 \$325 / \$175

Classic beef slider topped with American cheese, lettuce, tomato and onions

Salmon Cake Sliders 🌀 \$350 / \$175

Salmon cakes made with red onion and capers, pan seared and served with a sweet Thai slaw or lemon dill aioli and shredded napa cabbage

Veggie Egg Rolls 🌀 \$125 / \$95

Petite vegetarian egg rolls stuffed with crispy vegetables and ginger served with a sweet chili sauce

Pork Potstickers 🌀 \$145 / \$115

Tender oriental noodles filled with pork, green cabbage, soy sauce, garlic, ginger, green onion and spices. Steamed or fried then tossed in a sweet sesame soy sauce

Passed Hors D'Oeuvres

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

Caprese Skewers 🌀 \$200 / \$125

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

Chicken Skewers 🌀 \$225 / \$125

Marinated chicken served with choice of Thai peanut sauce, Cajun dry rub, buffalo sauce or sweet chili sauce

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Beef Skewers 🍷 \$275 / \$175

Marinated angus beef tenderloin served with choice of balsamic thyme, barbeque or teriyaki sauce then grilled and skewered with charred onion

Shrimp Skewers 🍷 \$275 / \$175

Grilled shrimp with choice of Cajun dry rub, plain or Thai peanut sauce served with cherry tomato and red onion

Traditional Bruschetta 🍷 \$ 200 / \$125

Fresh mozzarella, diced tomatoes, onions, garlic, basil pesto served on crostini with balsamic glaze drizzle

Creamy Italian Bruschetta 🍷 \$200 / \$125

Fresh ricotta cheese with basil, marinated cherry tomatoes served on crostini with balsamic glaze drizzle

Spinach and Artichoke Cups 🍷 \$200 / \$125

Creamy spinach and artichoke dip served in a delicate phyllo cup topped with parmesan cheese

Baked Stuffed Mushrooms 🍷 \$200 / \$125

Choose one or an assortment of herb fromage, sausage or bacon

Coconut Shrimp 🍷 \$275 / \$175

Crispy coconut breaded shrimp served with a sweet chili Thai sauce

Mini Crab Puffs 🍷 \$275 / \$175

Crab breaded and fried served with a lemon dill aioli

Wasabi Shrimp 🍷 \$325 / \$175

Wasabi cream cheese, pickled red onion, pickled ginger, salmon roe and bay shrimp served in a delicate phyllo cup

Bacon Wrapped Scallops 🍷 \$6 per piece

Fresh sea scallops wrapped in applewood smoked bacon served with a maple bourbon glaze

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Chef Stations

Each station requires one chef for every 90 guests at \$150 per chef. Each station is served with rolls, salad and coffee/tea. A minimum of 25 guests is required.

Taco Bar 🌀 **\$13 per person**

Crispy pork belly, pulled chicken, seasoned ground beef (*choice of two*) served with rice, refried beans, shredded lettuce, diced tomatoes, diced onion, shredded cheddar cheese, fire roasted jalapeno salsa, pico de gallo and sour cream with a flour or corn tortilla

Pasta Station 🌀 **\$13 per person**

Cavatappi pasta served with marinara or a basil cream with fresh seasonal vegetables *add chicken* 🌀 *\$3 per person* or *add shrimp* 🌀 *\$4 per person*

Roast Prime Rib of Beef 🌀 **Market Price**

Slow-roasted herb crusted prime rib served with au jus or horseradish cream sauce.

Smoked Spiral Ham 🌀 **\$14 per person**

Honey glazed north country smoked ham served with a Dijon sauce

Seared Turkey 🌀 **\$14 per person**

Fresh cut breast of turkey seared and roasted with a traditional gravy

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. A minimum of 25 guests is required unless otherwise indicated

Filet Mignon 🌀 **Market Price**

8 oz. beef filet served with a red wine and shallot demi-glace

Roast Prime Rib 🌀 **Market Price**

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

Marinated Flank Steak 🌀 **Market Price**

Balsamic and thyme marinated flank steak served with a red wine and shallot demi-glace

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Chili Glazed Salmon 🌀 Market Price

Pan seared salmon glazed with honey and ancho chili's

Tuscan Salmon 🌀 Market Price

Pan seared salmon served with a white wine cream sauce, roasted tomatoes, artichokes and capers

Lemon Dill Salmon 🌀 Market Price

Pan seared salmon served with a lemon dill cream sauce

Shrimp Stuffed Haddock 🌀 Market Price

Fresh haddock stuffed with a shrimp stuffing served with a white wine cream sauce, garlic and fresh herbs

Baked Haddock 🌀 Market Price

Traditional baked haddock topped with breadcrumbs baked with butter, lemon and white wine sauce topped with fresh herbs

Thai Haddock 🌀 Market Price

Fresh haddock with a ginger soy glaze topped with scallion and toasted sesame seeds

Parmesan Crusted Haddock 🌀 Market Price

Fresh haddock topped with parmesan cheese served in a red sauce with artichoke hearts, roasted tomatoes, capers and topped with fresh herbs

Herb Roasted Pork Loin 🌀 \$30.95

Whole pork loin roasted with herbs and served with pan jus

Apple Roasted Pork Loin 🌀 \$30.95

Whole pork loin roasted with an apple butter sauce

Autumn Pork Loin 🌀 \$30.95

Whole pork loin roasted with in a maple walnut cream sauce

Pork Loin con Zucca 🌀 \$30.95

Whole pork loin roasted with sage, roasted butternut squash and gorgonzola cheese sauce

Stuffed Pork Loin 🌀 \$30.95

Whole roasted pork loin stuffed with a traditional stuffing served with pan jus

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Mushroom Stuffed Pork Loin 🍷 \$30.95

Whole roasted pork loin stuffed with mushrooms and spinach served with pan jus

Pork Loin Florentine 🍷 \$30.95

Whole roasted pork loin served with a rich spinach cream sauce finished with cherry tomatoes

Chicken Marsala 🍷 \$30.95

Chicken cutlets with a rich marsala wine cream sauce and mushrooms

Tuscan Chicken 🍷 \$30.95

Chicken cutlets in a white cream sauce with roasted tomatoes, artichokes and capers

Chicken Florentine 🍷 \$30.95

Chicken cutlets in our classic spinach cream sauce finished with cherry tomatoes

Harvest Chicken 🍷 \$30.95

Chicken Cutlets stuffed with fresh seasonal vegetables and served with pan jus

Autumn Chicken 🍷 \$30.95

Chicken cutlets served with a maple walnut cream sauce

Chicken Française 🍷 \$30.95

Pan seared chicken cutlets with a lemon white wine cream sauce

Blackened Chicken 🍷 \$30.95

Chicken cutlets blackened in our own seasoning served with a cilantro lime butter

Carolina Chicken 🍷 \$30.95

Chicken cutlets breaded and deep fried served with a sweet bacon relish

Eggplant Rollatini 🍷 \$24.95

Breaded eggplant stuffed with a basil ricotta topped with marinara and mozzarella

Sesame Noodles 🍷 \$24.95

Rice noodles with fresh seasonal vegetables with a sesame soy sauce

Vegetable Fried Rice 🍷 \$24.95

Fresh seasonal vegetables and egg fried with rice and soy sauce

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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 \$5.00 per person.
(A minimum of 25 guests will be charged)*

The Monadnock ~ \$29.95 per person

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

The New England ~ \$32.95 per person

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

The Country Club ~ \$39.95 per person

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

Selections for Buffets

Salad Options:

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

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

Starch Options:

- ☞ Roasted Garlic Mashed Potatoes
- ☞ Whipped Sweet Potatoes
- ☞ Creamy Risotto
- ☞ Rice Pilaf
- ☞ Roasted Red Potatoes
- ☞ Cheddar Cheese Polenta

Vegetable Options:

- ☞ Green Beans with Garlic and Fresh Dill
- ☞ Grilled Asparagus
- ☞ Roasted Brussel Sprouts
- ☞ Brown Sugar Roasted Carrots
- ☞ Chef Choice of Vegetable Medley
- ☞ Zucchini and Summer Squash with Garlic, White Wine and Herbs

Chicken Entrée Options:

- ☞ Chicken Florentine- Chicken cutlets with in our classic spinach cream sauce finished with cherry tomatoes
- ☞ Chicken Marsala- Chicken cutlets with a rich marsala wine cream sauce and mushrooms
- ☞ Chicken Française- Chicken cutlets with a lemon white wine cream sauce

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- ☞ Harvest Chicken- Chicken cutlets stuffed with fresh seasonal vegetable and served with pan jus
- ☞ Autumn Chicken- Chicken cutlets with a maple walnut cream sauce
- ☞ Tuscan Chicken- Chicken cutlets in a white wine cream sauce with roasted tomatoes, artichokes and capers
- ☞ Blackened Chicken- Chicken cutlets blackened in our own seasoning served with a cilantro lime butter
- ☞ Carolina Chicken- Chicken cutlets breaded and deep fried served with a sweet bacon relish

Pork Entrée Options:

- ☞ Mushroom Stuffed Pork Loin- Whole roasted pork loin stuffed with mushrooms & spinach served with pan jus
- ☞ Traditional Stuffed Pork Loin- Whole roasted pork loin stuffed with a traditional stuffing served with pan jus
- ☞ Herb and Dijon Roasted Pork Loin
 - Sauce Options-* pan jus, apple butter, Florentine, maple walnut cream or roasted butternut squash with sage and gorgonzola cheese sauce

From the Sea Entrée Options:

- ☞ Lemon Dill Salmon- Pan seared salmon with a lemon dill cream sauce
- ☞ Tuscan Salmon- Pan seared salmon in a white wine cream sauce with roasted tomatoes, artichokes and capers
- ☞ Chili Glazed Salmon- Pan seared salmon glazed with honey and ancho chili's
- ☞ Shrimp Stuffed Haddock- Haddock stuffed with a shrimp stuffing served with a white wine cream sauce, garlic and fresh herbs

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☞ Baked Haddock- Traditional baked haddock with a white wine, lemon & butter sauce topped with breadcrumbs and fresh herbs

☞ Thai Haddock- Haddock with a ginger soy glaze topped with scallions and toasted sesame seeds

☞ Parmesan Crusted Haddock- Haddock served in a red sauce with artichoke hearts, roasted tomatoes & capers topped with parmesan cheese and fresh herbs

Vegetarian Options:

☞ Eggplant Rollatini- Breaded eggplant stuffed with a basil ricotta topped with marinara and mozzarella

☞ Sesame Noodles- Rice noodles with fresh seasonal vegetables with a sesame soy sauce

☞ Vegetable Fried Rice- Fresh seasonal vegetables and egg fried with rice and soy sauce

Pasta Options:

☞ Baked Stuffed Shells- Pasta shells stuffed with ricotta and fresh herbs topped with marinara and mozzarella cheese

☞ Cheddar Macaroni & Cheese- Rich and creamy macaroni and cheese made with Vermont Cabot Cheddar cheese

☞ Pasta Options with Choice of Sauce- Cavatappi, Penne, Linguine, Whole Wheat Penne or Gluten Free Penne

☞ Sauce Options with Choice of Pasta- Vegetable Primavera, Vodka Cream, Beef Bolognese, Marinara, Wild Mushroom Ragu, Roasted Red Pepper Ragu and Alfredo *add chicken and broccoli* ☞ \$1.50 per person

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Dessert Options:

☞ Chocolate Layer Cake

☞ Cookies and Brownies

☞ Tiramisu Layer Cake

☞ Cheese Cake with choice of strawberries, caramel or chocolate sauce

☞ Brownie Sundae Bar: chocolate chip brownies, vanilla ice cream, caramel sauce, chocolate sauce and whipped cream

☞ Apple Crisp served with caramel sauce topped with whipped cream

add vanilla ice cream ☞ \$2 per person