**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 🙙 $300 / $225**

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 Crudité 🙙 $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 🙙 $250 / $175**

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

**Swedish Meatballs 🙙 $250 / $175**

Classic Swedish meatballs topped with fresh herbs

**Arancini 🙙 $250 / $150**

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

**Spinach & Artichoke Dip 🙙 $225/ $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 🙙 $350 / $200**

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

**Salmon Cake Sliders 🙙 $375 / $200**

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 🙙 $150 / $100**

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

**Pork Potstickers 🙙 $175 / $125**

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 🙙 $225 / $150**

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

**Chicken Skewers 🙙 $250 / $150**

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

**Beef Skewers 🙙 $300 / $175**

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

**Shrimp Skewers 🙙 $300 / $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 balsamic glaze drizzle

**Spinach and Artichoke Cups 🙙 $225/ $150**

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

**Baked Stuffed Mushrooms 🙙 $225 / $150**

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

**Coconut Shrimp 🙙 $300 / $175**

Crispy coconut breaded shrimp served with a sweet chili Thai sauce

**Mini Crab Puffs 🙙 $300 / $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

**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.*

**Pasta Station 🙙 $14 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 🙙 $15 per person**

Honey glazed north country smoked ham served with a Dijon sauce

**Seared Turkey 🙙 $15 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

**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** **🙙** $32.50

Whole pork lion roasted with herbs and served with pan jus

**Apple** **Roasted Pork Loin** **🙙** $32.50

Whole pork lion roasted with an apple butter sauce

**Autumn Pork Loin** **🙙** $32.50

Whole pork lion roasted with in a maple walnut cream sauce

**Pork Loin con Zucca** **🙙** $32.50

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

**Stuffed Pork Loin** **🙙** $32.50

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

**Mushroom Stuffed Pork Loin** **🙙** $32.50

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

**Pork Loin Florentine** **🙙** $32.50

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

**Chicken Marsala** **🙙** $32.50

Chicken cutlets with a rich marsala wine cream sauce and mushrooms

**Tuscan Chicken** **🙙** $32.50

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

**Chicken Florentine** **🙙** $32.50

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

**Harvest Chicken** **🙙** $32.50

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

**Autumn Chicken** **🙙** $32.50

Chicken cutlets served with a maple walnut cream sauce

**Chicken Française** **🙙** $32.50

Pan seared chicken cutlets with a lemon white wine cream sauce

**Blackened Chicken 🙙** $32.50

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

**Carolina Chicken 🙙** $32.50

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

**Eggplant Rollatini** **🙙** $26.50

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

**Sesame Noodles** **🙙** $26.50

Rice noodles with fresh seasonal vegetables with a sesame soy sauce

**Vegetable Fried Rice** **🙙** $25.50

Fresh seasonal vegetables and egg fried with rice and soy sauce

**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 🙙 $32.00 per person**

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

**The New England 🙙 $35.00 per person**

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

**The Country Club** **🙙 $42.00 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

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

**Starch Options:**

**🙙**Roasted GarlicMashed Potatoes

**🙙**Whipped Sweet Potatoes

**🙙**CreamyRisotto

**🙙**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 ofVegetable 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

**🙙**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

**🙙**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:**

**🙙**BakedStuffed 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 Bolognaise, Marinara, Wild Mushroom Ragu, Roasted Red Pepper Ragu and Alfredo *add chicken and broccoli* **🙙** *$1.50 per person*

**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*