



2026 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

Charcuterie Board ~ \$300 / \$225

Display of assorted cured & smoked meats, cheddar & smoked gouda cheeses, dried fruits, marinated olives, artichoke hearts and assorted crostini's and 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

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)

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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

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

Traditional Bruschetta ~ \$ 200 / \$125

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

Italian Bruschetta ~ \$200 / \$125

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

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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 Cakes ~ \$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 ~ \$5 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

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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. 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

Filet of Salmon 🌀 Market Price

Pan seared salmon glazed with either: honey and ancho chili's, white wine cream and roasted tomatoes~artichokes~capers or lemon dill cream.

Pan seared salmon served with a lemon dill cream sauce

Crab Stuffed Haddock 🌀 Market Price

Fresh haddock stuffed with a crab stuffing served with a beurre blanc sauce

Baked Haddock 🌀 Market Price

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

Parmesan Crusted Chicken 🌀 28.50

Fresh chicken breast topped with parmesan cheese served in a marinara sauce

Herb Roasted Pork Loin 🌀 \$32.50

Whole pork loin roasted with herbs and served with pan jus

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

Stuffed Pork Loin 🌀 \$32.50

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

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Mushroom Stuffed Pork Loin 🌀 \$32.50

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

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

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

Vegetable Fried Rice 🌀 \$25.50

Fresh seasonal vegetables and egg fried with rice and soy sauce

Vegetarian Pasta Primavera 🌀 \$21.50

Fresh seasonal vegetables sauteed and served over gluten free penne.

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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 🌀 **\$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

🌀 Spinach Salad- Fresh baby spinach roasted beets, walnuts, bleu cheese and balsamic vinaigrette

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Starch Options:

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

Vegetable Options:

- ☞ Green Beans with Brownd Garlic (Haricot Vert)
- ☞ Grilled Asparagus
- ☞ Roasted Brussel Sprouts
- ☞ Brown Sugar Roasted Carrots
- ☞ Zucchini and Summer Squash with Garlic, White Wine and Herbs

Chicken Entrée Options:

- ☞ Chicken Parmesan- Chicken cutlets topped with in our mozzarella cheese, topped with Vodka or Marinara sauce
- ☞ 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
- ☞ Tuscan Chicken- Chicken cutlets in a white wine cream sauce with roasted tomatoes, artichokes and capers

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☞ Lemon Pepper Chicken- Chicken cutlets seasoned and bathed in our lemon pepper white wine sauce

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 or Florentine

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

☞ Crab Stuffed Haddock- Haddock stuffed with a crab 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

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Vegetarian Options:

- ☞ Eggplant Rollatini- Breaded eggplant stuffed with a basil ricotta topped with marinara and mozzarella
- ☞ Tofu Tikka Masala - Marinated, grilled chunks of chicken "tikka" simmered in a rich, creamy, and spiced tomato-based sauce "masala"
- ☞ 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, or Gluten free Penne
- ☞ Sauce Options with Choice of Pasta- Vegetable Primavera, Vodka Cream, Beef Bolognese, Marinara, Wild Mushroom Ragu, and Alfredo
add chicken and broccoli ☞ \$2.00 per person

Dessert Options:

- ☞ Chocolate Layer Cake
- ☞ Key Lime Pie
- ☞ 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
- ☞ Cookies and Brownies

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