



# 2018 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

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## **Antipasto Skewer** ~ \$300 / \$225

Fresh homemade mozzarella with artichoke hearts, sundried tomatoes, and Kalamata olives served on a skewer with honey balsamic reduction glaze

## **Caprese Skewers** ~ \$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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# 2018 Banquet Menu

## 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

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# 2018 Banquet Menu

**Roast Leg of Lamb** ~ **Market Price** (Serves approximately 25 guests) Roast leg of lamb served with rosemary mint pesto cream sauce

## 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**

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# 2018 Banquet Menu

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

## **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)

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**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

**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 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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