

BANQUET MENU

Breakfast

-Continental-

(available up to 3:00pm)

Country Basket of House made Danish, Muffins, Bagels
and other Chef's Creations

Assorted Jams, Cream Cheese & Creamery Butter

Coffee, Tea, Juice, Water

\$5.95 pp

Add

Assorted Egg Sandwiches made with Fresh Croissants

\$2.00 pp additional

-Hearty Breakfast-

(available up to 3:00pm)

Country Basket of House made Danish, Muffins, Bagels
and other Chef's Creations

Assorted Jams & Creamery Butter

Scrambled Eggs with Fresh Chives

Seasoned Home Fries

Choice of Bacon or Sausage

Coffee, Tea, Juice, Water

\$8.95 pp

-Elegant Brunch-

(available up to 3:00pm)

Country Basket of House made Danish, Muffins, Bagels
and other Chef's Creations

Assorted Jams, Cream Cheese & Creamery Butter

Assorted Baked Quiche: Loraine, Roasted Broccoli & Cheddar,
Grilled Chicken & Salsa

Amaretto French Toast with Maple Syrup and Fresh Whipped
Cream

Choice of Bacon or Sausage

Coffee, Tea, Juice, Water

\$10.95 pp

Add a Fruit Tray to your Breakfast Buffet

\$2.95pp



Lunch and Dinner Selections

-Deli Buffet-

Sliced Roast Beef, Turkey and Ham

Assorted Breads & Rolls

Choice of Two Salads

Condiments

Coffee, Tea, Water

\$13.95 pp

-The Italian -

Choice of Two Salads

Garlic Bread

House Made Three Cheese Lasagna with Fresh Ricotta and
Marinara Sauce

Grilled Herb Chicken with Lemon Cream Sauce or

Chicken Marsala with Wild Mushrooms

Penne Tossed with House Marinara

Coffee, Tea, Water

\$17.95

-The Stonebridge BBQ -

Choice of Two Salads

Grilled Chicken Breast

Grilled Hamburgers

Chef's Vegetable

Assorted Breads and Condiments

\$18.95 per person

-The BBQ Birdie-

Choice of Two Salads

One half, Rotisserie Style Chicken with Raspberry Chipotle
BBQ Sauce

Chef's Vegetable

Assorted Rolls and Cheddar Jack Cornbread

Coffee, Tea, Water

\$19.95 per person

-The New Englander -

Choice of Two Salads

Roast Turkey with Gravy & Country Roasted Stuffing with
Dried Cranberries & Thyme

Maple Cured or Orange Glazed Carved Ham

Garlic Mashed Potatoes

Roasted Seasonal Vegetable Medley

Cranberry Sauce

Assorted Rolls

Coffee, Tea, Water

\$19.95 per person

-Margaritaville Buffet-

Choice of Two Salads

Sirloin Beef Teriyaki with Grilled Pineapple

Marinated Grilled Chicken with Pineapple Fruit Salsa

Rice Pilaf, Chef's Vegetable

Assorted Rolls

Coffee, Tea, Water

\$20.95 per person

-The Parisian-

Choice of Two Salads

Slow Braised Beef Burgundy

Grilled Lemon Herb Chicken

Herb Rice Florentine

Roasted Seasonal Vegetable Medley

Assorted Rolls

Coffee, Tea, Water

\$21.95 per person

-The Clambake-

Choice of Steamers or Clam Chowder

Choice of One Salad

1^{1/4}lb. Lobster with Drawn Butter

Marinated Grilled BBQ Chicken

Assorted Bread & Rolls

Coffee, Tea, Water

(for 25 or More)

Market Price



Entrees

(Your choice of up Two Entrée Selections)

All Entrees are served with your choice of One Choice of Salad,
Starch and Vegetable.

-Chicken-

Grilled Herb Marinated Chicken with White Wine Vinaigrette

\$16.95

Pan Roasted Chicken Medallions finished with a White Wine
Caper Sauce

\$16.95

Marinated Grilled Chicken Medallions finished with a
Marsala Sauce and Wild Mushrooms

\$17.95

Marinated Chicken stuffed with Aged Parmesan & Roasted
Apple and topped with a Fresh Asparagus and Thyme Reduction

\$18.95

-Beef-

Balsamic and Soy Marinated Sliced Sirloin with
Red Wine Demi Glaze

\$22.95

Roast Prime Rib with Roasted Garlic and Fresh Herb
served with Rosemary Au Jus

\$21.95

Herb Grilled 8 oz Filet Mignon with Bordelaise Sauce

\$27.95

Milk Fed Veal Marsala with Mushroom Sauce

\$20.95



-Seafood-

Baked Haddock Au Gratin with Butter and
Herb Crumb Topping

\$21.95

Baked Stuffed Haddock or Sole with
Crab & Herb Stuffing served with Lemon Sauce

\$22.95

Grilled Sea Scallops with Citrus Vinaigrette and Chive

\$21.95

Four Jumbo Baked Shrimp with Jonah Crabmeat Stuffing
served with White Wine Butter Sauce

\$21.95

-Vegetarian Selections-

Grilled Vegetable Manicotti with Aged Parmesan and Tomato
Sauce
\$15.95

Stonebridge Pasta Primavera with Fresh Vegetables tossed with
Linguini and Alfredo Sauce
\$15.95

Grilled Vegetable Napoleon with Fresh Mozzarella and Roasted
Tomato with Rosemary Oil
\$18.95

**All Entrees and Buffets are served with
Coffee, Tea and Water**



-Children's Meal-

Chicken Fingers
Twin Hot Dogs
Hamburger
Macaroni & Cheese

Children's Meal Prices

\$9.95

*All Children's Meals are served with Fresh Vegetable Sticks,
French Fries and Apple Sauce*

-Salads-

Garden Salad with Farm Fresh Vegetables
Classic Caesar Salad with Garlic Croutons & Aged Parmesan
Asian Lettuce Salad with Orange Sesame Vinaigrette
Stonebridge Pasta Primavera Salad
House Made Traditional Cole Slaw
House Made Potato Salad
Southwestern Pasta Salad with Fresh Cilantro & Lime

-Starch-

(Please Select One)

Garlic & Herb Roasted Red Bliss
Roasted Parsnip & Mashed Potato
Garlic Mashed Potato with Fresh Chive
Butter Whipped Potato
Orange & Saffron Basmati Rice with Fresh Chive
Herb & Wild Rice Pilaf with Toasted Lentils

-Vegetable-

(Please Select One)

Roasted Carrots & Green Beans Mèlange with
Sweet Onion and Honey Dill
Chef's Selection of Fresh Sautéed Vegetables
Green Beans Almandine
Grilled Zucchini & Summer Squash with
Sweet Bermuda Onion



-Appetizers-

Drumlins Antipasti Table

The full compliment of appetizers for your guests

Assorted Fruit & Cheeses

Vegetable Crudités with Garlic Dip and Hummus

Roasted Red Pepper Dip with Tri-colored Tortilla Chips

Baked Brie with Honey Walnut Butter Sauce,

Roast Sausage and Tortellini Salad with Pesto

With a Choice of 5 of the following

Maine Coast Scallops wrapped in Bacon

Teriyaki Beef Satay with Soy Ginger Reduction

Marinated Chicken Satay with Grilled Nectarine Puree

Crab and Parmesan Tartlets

Mini Spring Rolls with Sweet Chili Sauce

Smoked Chicken with Rosemary Apple Relish on Crostini

Grilled Chicken Salad Tartlets with Sugared Pecans

Tomato and Basil Bruschetta with Aged Balsamic

\$12.95 per person w/ Entrée

\$16.95 per person w/o Entrée

Enhance your meal.....

Corn Chowder \$2.95pp

New England Clam Chowder \$3.95 pp

Caramelized Onion and Mushroom Sauté \$1.50 pp

Marsala Sauce \$1.50pp

Red Wine infused Demi \$1.50pp

Sautéed Peppers & Onions \$1.50pp

Appetizers

Minimum 50 pieces

Prices are per piece

Chicken Wings	\$1.30pp
Meatballs Marinara	\$1.30pp
Thai Chicken Skewers	\$1.50pp
Teriyaki Beef Satay	\$1.50pp
Mini Spring Rolls with Sweet Chili Sauce	\$1.50pp
Tomato & Basil Bruschetta	\$1.50pp
Sirloin Crostini with Boursin	\$1.70pp
Marinated Sirloin Skewers	\$1.90pp
Spanikopita	\$2.10pp
Crab & Parmesan Tartlets	\$2.10pp
Maine Coast Scallops wrapped in Bacon	\$2.80pp
Shrimp Cocktail	\$2.80pp

Appetizer Platters

Prices are per person

Vegetable Crudités	\$2.95pp
Fruit Tray	\$2.95pp
International Cheese Mirror	\$3.95pp

Desserts

Prices are per person

Ginger Infused Lemon Meringue Pie	\$3.95pp
Chocolate Espresso Mousse	\$3.95pp
Double Chocolate Fudge Cake	\$3.95pp
Cinnamon & Brown Sugar Baked Apple Crisp with Toasted Oatmeal & Fresh Whipped Cream	\$3.95pp
Cheesecake with Assorted Chef's Toppings	\$4.95pp
Strawberry Shortcake with Buttermilk Biscuits & Fresh Whipped Cream	\$4.95pp



To reserve a date for your Event.....

Please contact us at (603) 497-8633 ext. 15, and we will give you our availability. A Deposit of \$150.00 is required to reserve a date.

Prices in Brochure are per person. A 9% Rooms and Meals Tax and 18% Service charge are to be added.

Let the staff of professionals at Stonebridge help make your event a wonderful experience.

All Prices are Subject to Change due to fluctuations in food costs.