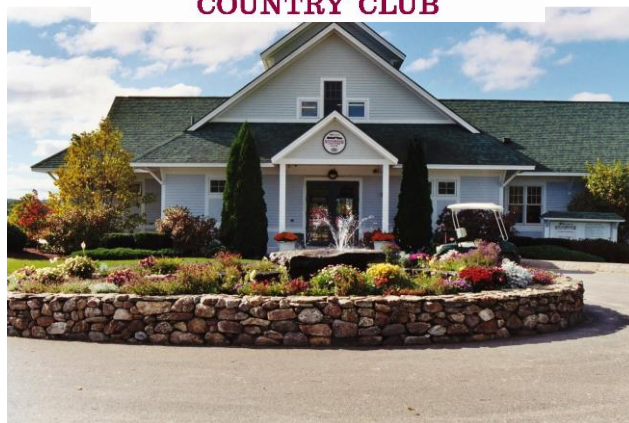


Happy Holidays

STONEBRIDGE

COUNTRY CLUB



161 Gorham Pond Road Goffstown NH 03045 (603) 497-8633 ext. 4

Are you looking for the perfect winter setting for your Holiday gathering? If it be family, friends, or business let Stonebridge Country Club take care of all your needs. The gently rolling hills, mountain views, and overview of the golf course are all backdropped by an abundance of lush pine trees. Enjoy this year's holiday season at Stonebridge Country Club.

We have two separate private rooms for your gathering offering Cocktail Reception, Plated Meals and Buffets. We can do it all!

Our upstairs Vista Room, with its expanded balcony overlooking the mountains, is the perfect size for a winter gathering or business meeting and can accommodate up to 50 people.

For mid-sized parties, our elegant main dining room with its large stonework fireplace, spacious decks, and beautiful full bar can accommodate up to 80 people.

Create "Forever Memories" at Stonebridge Country Club

Before placing your order, please inform your server if a person in your party has a food allergy.

All pricing is subject to market pricing



Hors D'oeuvres

(Choose 2 - Passed)

Chicken or Beef Satay

Grilled Meat marinated with a choice of glaze (ginger teriyaki or barbeque)

Mini Vegetable Spring Rolls

with Sweet Chili Sauce

Herb Stuffed Mushrooms

Stuffed with Sausage, Spinach, and Mozzarella

Sweet Potato Pancake

Cranberry compote with Spiced Pumpkin Seeds

Spanakopita

Layers of Phyllo Dough filled with Feta Cheese and Spinach

Butternut Squash & Apple Bisque Shooter

Meatball with Ginger Teriyaki Glaze

Roasted Beets & Goat Cheese Mousse

Served in a phyllo dough cup with fresh herbs

Petite Beef Wellington

Pumpkin Deviled Eggs

Garnished with Candied Bacon

Wild Mushroom Crostini

Antipasti Skewer

Maine Coast Scallops Wrapped in Bacon finished with local Maple Syrup

Additional Options additional \$1.00 per person.

Mini Crab Cakes

Coconut Shrimp

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Hors D'oeuvres

~Stationary Displays~
(Select One)

Fruit and Cheese Display

Local & Imported Cheese; Garnished with Fresh Fruit; Assorted Crackers

Vegetable Crudités

Seasonal Vegetables with Ranch Herb Dipping Sauce

Warm Spinach and Artichoke Dip

Served with Tortilla and Pita Chips

Bruschetta

Olive oil, Balsamic and Garlic Marinated Tomatoes, Crostini & Grilled Breads

Charcuterie Board

An array of cured meats, cheeses, and accompaniments

Hummus

Red Pepper Hummus or Original Hummus, with Assorted Vegetables

Additional Options

Jumbo Shrimp Cocktail ~ additional \$2 per guest

Chilled Seafood Plate

Lobster Salad, Mussels, Jonah Crab, Shrimp & Smoked Salmon (Market Price)

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3 Course Plated Entrée

(Choice of (2) Proteins, Salad, Entrée & Dessert) Minimum of 10 guests

7oz Filet \$35.00

Grilled to Temperature with Red Wine Demi

Roasted Prime Rib \$32.00

Served with Au Jus & Horseradish cream

Ham Dinner \$22.00

Served with Bourbon Maple Glaze

Seasonal Stuffed Chicken \$22.00

Homemade Apple, Sage Stuffing

Seasonal Chicken Statler \$22.00

Choice of Marsala or Herb Cream

Lemon Dill Pan Seared Salmon \$25.00

Lemon Beurre Blanc

Baked Stuffed Haddock \$23.00

Herb Crumb Stuffing w/ White wine Lemon Butter Sauce

Additional Options

Baked Stuffed Shrimp \$10.00

Butter Poached Lobster Tail \$15.00

Accompaniments

Selection of Rolls with Whipped Butter

- **Salads** (Select One) - House Garden, Caesar Salad,

Autumn Salad - Romaine, Aged Cheddar with a Sherry Vinaigrette

- **Starch** - (Select One) Butter or Garlic Whipped Potatoes Roasted Red Bliss Potatoes Wild Rice

- **Vegetable** - (Select One) Rosemary Buttered Green Beans, Roasted Root Vegetable Medley,
Glazed Baby Carrots with Honey

*****All pricing is subject to an 18 percent service charge and an 8.5% Food and Rooms Tax*****

Before placing your order, please inform your server if a person in your party has a food allergy.

All pricing is subject to market pricing



Customized Buffets \$28.00 per person

(Select 2; add a 3rd entrée for \$ 8.00 additional per person) Minimum of 25 Guests

Roasted Holiday Turkey

Maple Bourbon Glazed Ham

House Marinated Steak Tips or Sliced Sirloin with your choice of topping: Red Wine Demi, Blue Cheese and Bacon Smothered, Roasted Onions and Mushrooms Finished with Balsamic Glaze

Grilled Marinated Chicken Medallions with choice of Sauce: Chicken Marsala, Herb Cream with Spinach & Sundried Tomatoes

Roasted Sliced Pork Loin: Thyme and Garlic Dijon

Lemon Dill Pan Seared Salmon: Served with Dill Cream Sauce

Baked Stuffed Haddock: Herb Crumb Stuffing; White Wine Lemon Butter Sauce

Shrimp Pesto Pasta: Penne, & Shrimp Tossed with Pesto and Shaved Parmesan

Roasted Prime Rib Au Jus & Horseradish Cream (Market Price)

Turkey or Roasted Prime Rib Carving Station \$150.00 Station Charge

Accompaniments

Selection of Rolls with Whipped Butter

- **Salads** - House Garden, Caesar Salad,

Autumn Salad -Romaine, Aged Cheddar with a Sherry Vinaigrette

- **Starch** - (Select One) Butter or Garlic Whipped Potatoes Roasted Red Bliss Potatoes Wild Rice

- **Vegetable** - (Select One) Rosemary Buttered Green Beans, Roasted Root Vegetable Medley, Glazed Baby Carrots with Honey

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Desserts

(Select One)

Holiday Cookies

Holiday Sugar Cookies, Anise, Butter, Biscotti, and Coconut Macaroons

Brownies & Blondies

Apple Cobbler

Homemade Whipped Cream

Apple Pie

Homemade Whipped Cream

Pumpkin Pie

Homemade Whipped Cream

Dessert Bars

Assortment of Turtle, Lemon, Marble Raspberry, Brownie Bites

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