Mountain Garden Club Annual Holiday Luncheon Stonehurst Manor - North Conway, NH

Monday, December 17th, 2018 Social Hour ~ 11:00 am / Luncheon ~ 12:00 noon

Reservation

Response due by December 1, 2018

Nar Entrée (select	one):						_	
	Prim	e Rib 🔲	Mixed	Seaf	ood w	/past	a 🗀	
S	tatler Chi	cken Breas	t 🗆	Cris	ру На	lf Du	ckling	$g \square$
	G	Grilled Vege	tables	s and	Polen	ta 🗆		
Dietary re	strictions (i.	.e. gluten free)						
Nar	ne							
Entrée (select	one):							
1	Prin	ne Rib 🗖	Mixed	d Sea	food v	v/pas	ta 🗖	
S	tatler Chi	cken Breas	t 🗆	Cris	ру На	lf Du	ckling	$g \square$
	G	Frilled Vege	tables	and	Polen	ıta 🔲		
Dietaryre	strictions (i	.e. gluten free)	1					
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# of Me	mbers	@ \$25 (inc	lusive of	tax and	l service	charge)	= \$ _	
# of Gu	ests	@ \$27 (in	nclusive o	of tax an	d service	e charge	e) = \$ _	
Donatio	on to Angels	& Elves	_ @ \$5	- Tota	al encl	osed	\$	

Please make payable to: Mountain Garden Club
Mail Check along with this form to:

Debbie Bryant - MGC P.O. Box 68 Eaton, NH 03832

Mountain Garden Club Annual Holiday Luncheon

Stonehurst Manor - North Conway, NH Monday, December 17th, 2018

Menu Selections

~ Salad ~

The classic Caesar - Crisp romaine, Romano cheese & wood-fired croutons dressed in our house made dressing Wood Oven Baked Signature Sourdough Bread

~ Menu choices (select one) ~

Smoked Aged Prime Rib Of Beef

The Ultimate! Aged and slow roasted for eighteen hours

The Wild Rose

Shrimp, scallops, lobster and lump crabmeat served with a fresh herb cream and tossed with Manor-made tomato rose fettucine

Roasted Statler Chicken Breast

Oven roasted statler chicken with sage, cranberry au jus, candied pecans and mixed greens.

Crispy Half Duckling

Oven roasted half duckling topped with Asian Pear relish.

Grilled Vegetables and Polenta

Assorted seasonal vegetables, grilled and served over creamy polenta

~ Dessert ~

Double Chocolate-Kahlua torte with vanilla ice cream.

~ Beverages ~

Coffee, Tea, or Brewed Decaffeinated Coffee