

Mountain Garden Club Annual Holiday Luncheon

Stonehurst Manor - North Conway, NH

Tuesday, December 18th, 2017

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

Oven Roasted Salmon

Sesame, soy and ginger marinated salmon. Served with golden beets, savoy cabbage sweet potato hash.

Atlantic Cod Topped with Crab

Fresh Atlantic cod topped with lump crab and bread crumbs. Finished with lemon, parsley, garlic puree and crispy Brussels sprouts

The Wild Rose

Shrimp, scallops, lobster and lump crabmeat served with a mornay sauce and tossed with Manor-made tomato rose fettucine

Roasted Statler Chicken Breast

Oven roasted statler chicken breast served over a brown-butter sage barley risotto with port spiced fruit, roasted root vegetables & tarragon au jus

Tenderloin of Beef

Pan seared beef tenderloin served with fingerling potatoes, watercress and fresh herbs. Topped with grilled onion over a pan sauce.

Grilled Vegetables and Polenta

Assorted seasonal vegetables, grilled and served over creamy polenta and topped with a balsamic reduction.

~ Dessert ~

Spiced Sponge Cake Bombs served with creme anglaise.

~ Beverages ~

Coffee, Tea, or Brewed Decaffeinated Coffee

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Monday, December 18th, 2017

Social Hour ~ 11:00 am / Luncheon ~ 12:00 noon

Reservation

Response due by December 4, 2017

Name _____

Entrée (select one):

Prime Rib Oven Roasted Salmon Tenderloin of Beef

Mixed Seafood w/pasta Statler Chicken Breast

Atlantic Cod with Crab Grilled Vegetables and Polenta

Dietary restrictions (i.e. gluten free) _____

Name _____

Entrée (select one):

Prime Rib Oven Roasted Salmon Tenderloin of Beef

Mixed Seafood w/pasta Statler Chicken Breast

Atlantic Cod with Crab Grilled Vegetables and Polenta

Dietary restrictions (i.e. gluten free) _____

of Members _____ @ **\$24** (inclusive of tax and service charge) = \$ _____

of Guests _____ @ **\$26** (inclusive of tax and service charge) = \$ _____

Donation to Angels & Elves _____ @ **\$5** - Total enclosed \$ _____

Please make payable to: Mountain Garden Club

Mail Check along with this form to:

Debbie Bryant - MGC

P.O. Box 68

Eaton, NH 03832