

*Mountain Garden Club Annual Holiday Luncheon*

*Stonehurst Manor - North Conway, NH*

**Monday, December 19th, 2016**

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

# Reservation

**Response due by December 9, 2016**

**Name** \_\_\_\_\_

*Entrée (select one):*

Prime Rib  Oven Roasted Salmon  Veal Osso Buco

Mixed Seafood w/pasta  Chicken Roulade  Butternut Ravioli

Oven Roasted Half Duckling  Grilled Swordfish

Dietary restrictions (i.e. gluten free) \_\_\_\_\_

**Name** \_\_\_\_\_

*Entrée (select one):*

Prime Rib  Oven Roasted Salmon  Veal Osso Buco

Mixed Seafood w/pasta  Chicken Roulade  Butternut Ravioli

Oven Roasted Half Duckling  Grilled Swordfish

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:*

**Cindy Katsapetses - MGC**

**P.O. Box 1144**

**Glen, NH 03838**

# *Mountain Garden Club Annual Holiday Luncheon*

*Stonehurst Manor - North Conway, NH*

**Tuesday, December 19th, 2016**

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

## **MENU**

### **SALAD**

#### **Caesar Salad -**

Crisp romaine, romano and wood-fired croutons tossed with our house made dressing



### **ENTRÉES** (Your choice of 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 caramelized brussel sprouts and mashed sweet potato.

#### **Veal Osso Buco Gremolata –**

Slow roasted veal shank with toasted barley in a roasted vegetable stew.

#### **The Wild Rose –**

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

#### **Stuffed Chicken Roulade –**

Chicken breast stuffed with prosciutto, spinach and herbed goat cheese.  
Topped with red eye gravy and served over saffron rice.

#### **Roasted Butternut Ravioli –**

Manor-made roasted butternut ravioli served with brown butter, sage, kale, and cranberries.

#### **Oven Roasted Half Duckling –**

Glazed with a cranberry ginger glaze.

#### **Grilled Swordfish –**

Grilled to perfection and topped with roasted tomatoes, pickled onions, and a basil pesto cream sauce.



### **DESSERT**

**Spiced Sponge Cake Bombs** served with crème anglaise

#### **Beverages**

Coffee, Tea, or Brewed Decaffeinated Coffee