



When it comes to planning a successful event, your caterer can make all the difference.

Catering by Design has everything you need to make your event a success.

Every detail of your function will be managed by our experienced, creative, and caring team of professional event planners.

SPECIAL EVENT CATERING - WEDDINGS - SOCIAL EVENTS

ALL INCLUSIVE WEDDING PACKAGE

\$56 PLUS TAX AND SERVICE CHARGE

CHOOSE 1

DOMESTIC AND IMPORTED CHEESE DISPLAY

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan crackers

FRESH VEGETABLE CRUDITÉ

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce

CHOOSE 3 ENTRÉES

ORGANIC RED RICE AND RISOTTO ARANCINI

with herb tomato puree

BLACK FOREST HAM AND SWISS CROISSANT PINWHEEL

with sweet dijon mayonnaise

BAKED MUSHROOM CAP

filled with artichoke, spinach and parmesan

BAKED SCALLOP WRAPPED IN APPLEWOOD BACON

with a maple syrup glaze

CRISP ASPARAGUS WITH ASIAGO CHEESE

wrapped in phyllo dough

BRIE CHEESE AND RASPBERRY PUREE

wrapped in phyllo dough

SPINACH AND FETA (SPANAKOPITA)

wrapped in a phyllo triangle

MINI MARYLAND CRAB CAKE

with cajun remoulade sauce

SOUTHWEST CHICKEN QUESADILLA

with red pepper cream sauce

VEGETABLE SPRING ROLL

with Asian dipping sauce

HEIRLOOM TOMATO WITH ROASTED GARLIC

and basil and goat cheese on a crostini

BACON WRAPPED BRUSSEL SPROUTS

with maple syrup and balsamic glaze

SESAME TUNA TARTARE WITH MANGO RELISH

on a wonton chip



CONCORD DINNER BUFFET

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*

Baby spinach with dried cranberries, sugared pecans, crumbled goat cheese and balsamic vinaigrette

Fresh baked focaccia and country bread

Chef's seasonal vegetable and potato or rice

Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

Elegant finger desserts or complimentary cake cutting

CHOOSE 2 ENTRÉES

Roast sirloin of beef, marinated and slow roasted with cabernet demi-glace*

Sirloin steak tips with shitake mushrooms and pan gravy*

Roast tenderloin of beef with port wine and whole grain mustard sauce*

Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction

Panko crusted chicken stuffed with prosciutto, provolone, roasted red pepper and served over bacon horseradish cream sauce

Blackened chicken with shrimp, herb lemon jus lie*

Herb garlic roasted cornish game hen with cranberry cornbread filling and pan gravy

Grilled Atlantic salmon with roasted tomato, garlic butter and basil, served with yellow saffron rice*

Roast pork loin with brandied peach chutney*

Baked lobster macaroni and cheese

Wild mushroom ravioli with artichoke, roasted tomato, kalamata olive and basil pesto

Soy and garlic roasted broccoli, with chickpeas, tofu, red pepper, baby corn and toasted organic quinoa*

*Gluten Free



STATIONED CULINARY DISPLAYS

PRICED PER PERSON

DOMESTIC AND IMPORTED CHEESE \$6

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan cracker

FRENCH ARTISAN CHEESE WITH SAVORY FRUITS \$9

Warmed Roquefort with cracked black pepper in a boule bowl, pastry wrapped brie with spiced apple, artisan crackers, wine poached pears, apple with fig jam wrapped in prosciutto, mascarpone with currants, toasted almond on an endive leaf

CHARCUTERIE MEATS WITH HARD CHEESE \$10

Dry cured prosciutto, capicola, hard salami and spicy beef sticks with smoked Gouda, New Hampshire cheddar and Spanish manchego. Served with local wine jelly, chutneys and artisan crackers

FRESH VEGETABLE CRUDITÉ \$5

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce

FRESH SLICED FRUIT DISPLAY \$5

Vine ripened cantaloupe, honey dew, watermelon and pineapple with red seedless grapes and fresh berries

MEDITERRANEAN MEZZE \$8

Crisp pita chips and grilled flat bread accompanied with bowls of hummus, tabbouleh, marinated mushrooms, Greek olives, eggplant caponata, marinated artichokes, fresh mozzarella bocconcini and seasonal roasted vegetables

CHILLED SEAFOOD DISPLAY \$19

Jumbo gulf shrimp, North Atlantic oysters on the half shell, poached lobster medallions and fresh clams on the half shell. Served on ice with Gran Marnier® cocktail sauce, lemon aioli and spicy horseradish

HUMMUS TRILOGY \$4

Crisp pita chips and grilled flatbread with bowls of artichoke with roasted garlic hummus, yellow saffron hummus and roasted red pepper hummus

PASSED HORS D'OEUVRES

PRICED PER PIECE



ORGANIC RED RICE AND RISOTTO ARANCINI \$3

with herb tomato puree

BLACK FOREST HAM AND SWISS CROISSANT PINWHEEL \$3

with sweet dijon mayonnaise

CORN DUSTED DEEP FRIED OYSTER \$4

with Cajun remoulade sauce

MINI GRILLED ZUCCHINI ROULADE \$3*

pipéd with herbed goat cheese

BAKED MUSHROOM CAP \$3*

filled with artichoke, spinach and parmesan

FRESH TOMATO AND MOZZARELLA SKEWER \$3*

garnished with basil pesto

BAKED SCALLOP WRAPPED IN APPLEWOOD BACON \$4

with a maple syrup glaze

THAI SPICED MEATBALL \$3*

in a sweet chili sauce

MAINE LOBSTER TAIL MEDALLION \$5

on a crostini with tarragon lemon aioli

CRISP ASPARAGUS WITH ASIAGO CHEESE \$3

wrapped in phyllo dough

SMOKED SALMON ON A BAGEL CRISP \$5

with crème fraiche and caper

BRIE CHEESE AND RASPBERRY PUREE \$3

wrapped in phyllo dough

BEEF TENDERLOIN WITH GOAT CHEESE \$3

with diced pickled vegetables on a crostini

SPINACH AND FETA (SPANAKOPITA) \$3

wrapped in a phyllo triangle

MINI MARYLAND CRAB CAKE \$4

with Cajun remoulade sauce

ROAST TENDERLOIN OF BEEF WITH MUSHROOM \$4

wrapped in puff dough

SOUTHWEST CHICKEN QUESADILLA \$3

with red pepper cream sauce

VEGETABLE SPRING ROLL \$3

with Asian dipping sauce

HEIRLOOM TOMATO WITH ROASTED GARLIC \$3

and basil and goat cheese on a crostini

ANTIPASTO BROCHETTE \$3*

heirloom tomato, mozzarella, salami and artichoke

MINI SAVORY MEATBALL \$3

in herb basil marinara sauce

BACON WRAPPED BRUSSEL SPROUTS \$3

with maple syrup and balsamic glaze

SESAME TUNA TARTARE WITH MANGO RELISH \$4

on a wonton chip

*Gluten Free

BUFFET STYLE DINNER OFFERINGS

PRICED PER PERSON



THE BARBEQUE GRILL \$46.00

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*

Grilled vegetables, eggplant, green and yellow squash, bell peppers and asparagus with hummus*

Red bliss potato salad*

Fresh baked cornbread

Spicy Cajun red beans with rice*

Boiled sweet corn on the cob*

Grilled bone in chicken with apricots*

Boneless country style barbeque pork rib*

Petite NY sirloin strip steak*

Freshly brewed organic coffee, decaffeinated coffee and a selection of fine teas

TRADITIONAL TURKEY DINNER \$36.00

Chopped greens with dried apple, cranberry, toasted walnut, goat cheese and apple vinaigrette

Fresh baked artisan dinner roll and butter

Roast turkey with pan gravy

Garlic mashed potatoes

Apple sausage bread stuffing

Whole cranberry sauce

Sweet potato casserole

Steamed green beans with toasted almonds

Herb roasted root vegetables

Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

A TASTE OF ITALY \$37.00

Hearts of romaine, shaved parmesan, croutons and Caesar dressing

Chopped greens, cubed genoa, provolone, fresh tomato, roasted pepper and banana pepper*

Fresh mozzarella with sliced tomato, fresh basil and balsamic reduction*

Chef's seasonal vegetable*

Toasted garlic Italian loaf

Freshly brewed organic coffee, decaffeinated coffee and a selection of fine teas

CHOOSE 2 ENTRÉES

ADD A THIRD ENTRÉE \$6.00

Breaded chicken breast with marinara and melted mozzarella

Chicken Piccata, sautéed breast of chicken with a lemon caper sauce*

Chicken Marsala, sautéed chicken breast with mushrooms and marsala wine*

Grilled Tuscan chicken, herb marinated and topped with roasted tomato and asparagus*

Spinach with cream, ricotta and vegetables lasagna

Traditional lasagna with ricotta with tomato and melted cheese

Cheese tortellini with steamed broccoli alfredo

Penne pasta with rosa sauce and roasted broccolini, yellow squash and melted mozzarella (Gluten free penne pasta add - \$0.50 per person)

Grilled Atlantic salmon with roasted tomato, garlic butter and basil, served with yellow saffron rice*

We are proud of the relationships we've built with our farmers and growers and are happy to offer many locally sourced menu items.

*Gluten Free

BUFFET STYLE DINNER OFFERINGS

PRICED PER PERSON

CONCORD DINNER BUFFET \$37

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*
Baby spinach with dried cranberries, sugared pecans, crumbled goat cheese and balsamic vinaigrette*
Fresh baked focaccia and country bread
Chef's seasonal vegetable and potato or rice*
Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

CHOOSE 2 ENTRÉES ADD A THIRD ENTRÉE \$6.00

Roast sirloin of beef, marinated and slow roasted with cabernet demi-glace*
Sirloin steak tips with shitake mushrooms and pan gravy*
Roast tenderloin of beef with port wine and whole grain mustard sauce*
Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction
Panko crusted chicken stuffed with prosciutto, provolone, roasted red pepper and served over bacon horseradish cream sauce
Blackened chicken with shrimp, herb lemon jus lie*
Herb garlic roasted Cornish game hen with cranberry cornbread filling and pan gravy
Baked salmon fillet with herb champagne butter and lemon*
Roast pork loin with brandied peach chutney*
Baked lobster macaroni and cheese
Wild mushroom ravioli with artichoke, roasted tomato, kalamata olive and basil pesto
Soy and garlic roasted broccoli, with chickpeas, tofu, red pepper, baby corn and toasted organic quinoa*



THE LOCAL DINNER TABLE \$39

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*
Seasonal fresh greens with dried apples, toasted walnuts, smoked swiss and apple cider vinaigrette*
Fresh baked dinner rolls
Chef's seasonal vegetable and potato or rice*
Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

CHOOSE 2 ENTRÉES ADD A THIRD ENTRÉE \$6.00

Farm raised braised beef brisket with local ale pan gravy
Free range pecan shaker chicken with apple cider sauce
Roast boneless leg of lamb with rosemary jus lie*
Roast pork with apple roesti filling and maple glaze
New England baked haddock with Ritz® crumbs, herbed butter and lemon
Butternut ravioli with wild mushrooms and cream
Seasonal vegetable strudel with fresh tomato and bell pepper ragout
Herb grilled free range chicken with barbeque sauce, grilled onion and roasted squash*
Roast turkey served with bread stuffing, cranberry sauce and pan gravy

(Additional \$4 per person charge to choose entrée items from THE LOCAL DINNER TABLE for the CONCORD DINNER BUFFET)

*Gluten Free

PLATED DINNERS

PRICED PER PERSON



ALL DINNERS INCLUDE:

Artisan roll and butter, first course, chef's seasonal vegetable, cake cutting and freshly brewed organic coffee, decaffeinated coffee and a selection of fine teas

FIRST COURSE: CHOOSE 1

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*

Hearts of romaine, shaved parmesan, croutons and Caesar dressing

Chopped greens, dried apple, cranberries, toasted walnut and apple cider vinaigrette*

Fresh mozzarella with sliced tomato, fresh basil and balsamic reduction*

Trio of fresh melon with berries and mint*

ENTRÉES: CHOOSE 2 (PLUS ONE VEGETARIAN)

CHICKEN BREAST \$36

filled with ricotta, red pepper and spinach with rosa sauce, and tomato basil orzo

BAKED STUFFED CHICKEN BREAST \$36*

with potato sage filling, pan gravy, served with sweet potato puree

HERBS AND LEMON ROAST STATLER CHICKEN \$36*

with shitake mushroom and leek ragout, served with wild rice pilaf

PAN SEARED FREE RANGE CHICKEN \$36*

with apple thyme compote, served with roasted fingerling potatoes

SLOW ROASTED PRIME RIB OF BEEF \$49*

with rosemary au jus, served with baked potato

GRILLED CENTER CUT NEW YORK SIRLOIN STEAK \$49*

with red wine reduction herb butter, served with roasted rosemary baby red potatoes

GRILLED FILET MIGNON \$49

with wild mushroom demi ragout, served with lyonnaise potatoes

DUET OF GRILLED FILET MIGNON AND SEAFOOD STUFFED FILET OF SOLE \$54

with tarragon butter sauce, served with tri-color parselied potatoes

DUET OF CENTER CUT NEW YORK SIRLOIN STEAK AND BAKED STUFFED LOBSTER TAIL \$59

with red wine demi-glace and lemon butter, served with roasted fingerling potatoes

NEW ENGLAND BAKED HADDOCK \$38

with shrimp and butter crumb topping, lemon butter, served with roasted rosemary baby red potatoes

GRILLED ATLANTIC SALMON \$38*

with roasted tomato, garlic butter and basil, served with yellow saffron rice

STIR FRIED VEGETABLES \$32*

with marinated tofu, sesame shoyu sauce, served with fried rice

CURRY SPICED ROASTED EGGPLANT \$32*

with cauliflower, red pepper, chickpeas and tikka masala sauce, served with yellow saffron rice

DESSERT STATION

EUROPEAN CAFÉ \$11

Strawberries dipped in chocolate, Italian style biscotti cookies, double rich chocolate truffles, French macaroons and Italian pastry cookies.

CHOCOLATE AND MORE \$11

Fresh baked cookies, chocolate chip, chocolate crackle. Double fudge brownies. Strawberries dipped in chocolate. Fresh baked mini chocolate croissants, mini whoopie pies, double rich chocolate truffles.

VIENNESE DISPLAY \$12

Local bakery mini desserts, mini cannoli's, French macaroons, petit fours, strawberries dipped in chocolate and miniature mousse cups

*Gluten Free

ADDITIONAL INFORMATION

Children's menus are available. Please inquire for menu options and pricing.

Prices in this planner are valid through 2024.

FOOD, BEVERAGE

A 14% service charge, 6% taxable administrative fee and 8.5% state tax will be added to all food and beverage. 8.5% state tax will be added to catering fee.

MINIMUMS & FEES

Prices are subject to change.

All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event.

This will be considered a guarantee for which you will be charged even if fewer guests attend. Our culinary staff uses only the finest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract. All menu items and pricing are subject to change.

The Culinary team chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year-round. Please inquire with your Special Events Manager regarding seasonal menu options at the time of your event.

Food Minimum \$4,400 is required for all events

Your catering fee includes China, glassware, silverware. Subject to change based on season. Please ask your sales manager for the catering fee.

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LAPIÉCE
— FOOD · WINE · DESIGN —



Mountain View Stables