



**CATERING**  
BY DESIGN  
**2025/2026 MENUS**



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

*\$60 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

### RISOTTO ARANCINI

with parmesan and herb tomato sauce

### STUFFED MUSHROOM\*

filled with artichoke and spinach cream

### ASPARAGUS

with asiago cheese, wrapped in phyllo dough

### BRIE CHEESE AND RASPBERRY

wrapped in phyllo dough

### SPINACH AND FETA (SPANAKOPITA)

wrapped in a phyllo triangle

### SOUTHWEST CHICKEN QUESADILLA

with red pepper cream sauce

### VEGETABLE SPRING ROLL

with Asian dipping sauce

### HEIRLOOM TOMATO\*

with feta cheese, olive oil, and pepper flakes

### BACON WRAPPED BRUSSEL SPROUTS\*

with honey maple glaze

### ENHANCED ADD-ONS + \$2.00 PER PERSON

#### MINI MARYLAND CRAB CAKE

with Old Bay Aioli

#### SCALLOP WRAPPED IN APPLEWOOD BACON

with maple glaze

#### SESAME TUNA TARTARE

with pineapple relish on a wonton chip

#### LOBSTER SALAD TOAST

on a crostini with tarragon lemon aioli

## 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 3

Sirloin steak tips with shitake mushrooms and pan gravy\*

Braised short rib with red wine reduction\*

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

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

Roast pork loin with seasonal chutney\*

Baked lobster macaroni and cheese

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

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

### ENHANCED BUFFET ADD-ONS \$3.00 PER PERSON

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

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

**\*Gluten Free**



# STATIONED CULINARY DISPLAYS

*PRICED PER PERSON*

## **DOMESTIC AND IMPORTED CHEESE \$10**

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 \$13**

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 \$15**

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 \$8\***

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

## **BREADS AND SPREADS \$8**

Baguettes, grilled flatbread, pita chips, bagel crisps, and fried corn tortilla chips, accompanied by white bean puree, roasted red pepper hummus, blue cheese dip, eggplant caponata, pineapple salsa and English cheddar dip

## **CHILLED SEAFOOD DISPLAY MARKET PRICE**

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 FLIGHT \$7**

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

## **ARTISAN GRAZING TABLE \$18**

A lavish spread designed for gathering and grazing. Featuring hand-carved salami, prosciutto, and bresaola alongside marinated olives, vibrant seasonal vegetables, and house-made dips like smoky baba ghanoush and vegan white bean puree. Rounded out with a selection of artisanal cheeses, dried fruits, and rustic accompaniments

**\*Gluten Free**

# PASSED HORS D'OEUVRES

*PRICED PER PIECE*

## ASPARAGUS \$3

with asiago cheese wrapped in phyllo dough

## CUCUMBER CUP \$3\*

with white bean mousse and red onion relish

## BRIE CHEESE AND RASPBERRY \$3

wrapped in phyllo dough

## BEEF TENDERLOIN TOAST \$5

with goat cheese and diced pickled vegetables

## SPINACH AND FETA (SPANAKOPITA) \$3

wrapped in a phyllo triangle

## MINI MARYLAND CRAB CAKE \$5

with Old Bay Aioli

## MINI BEEF WELLINGTON \$5

with mushrooms, wrapped in puff dough

## HEIRLOOM TOMATO SKEWER \$3\*

with feta cheese, olive oil and pepper flakes

## MEZZE SKEWER \$3\*

with marinated mushroom, artichoke, olive and mozzarella

## THAI SPICED MEATBALL \$3\*

in a sweet chili sauce

## BACON WRAPPED BRUSSEL SPROUTS \$3\*

with honey maple glaze

## SESAME TUNA TARTARE \$5

with pineapple relish on a wonton chip

## STUFFED MUSHROOM \$3

filled with savory sausage stuffing

## LOBSTER SALAD TOAST \$5

on a crostini with tarragon lemon aioli

## RISOTTO ARANCINI \$3

with herb tomato sauce

## MINI BEEF EMPANADA \$3

with tomato salsa

## COCONUT SHRIMP \$3

with pineapple compote

## SCALLOP WRAPPED IN APPLEWOOD BACON \$5

with maple glaze

## CLASSIC ITALIAN MEATBALL \$3\*

in a San Morzaro Sauce

## HERB-CRUSTED LAMB LOLLIPOPS \$6

tender New Zealand lamb chops with a savory crust. Served with a house-tzatziki sauce

## CHILLED SHRIMP KABOB \$5\*

with lemon herb drizzle, poached shrimp skewered with crisp seasonal vegetables, finished with a cocktail sauce

## BOURSIN MUSHROOM TOAST \$4

sautéed wild mushrooms over toasted artisan bread, with creamy Boursin cheese

## CHICKEN SATAY \$4

grilled, marinated chicken skewers with Southwest Asian spices, served with a velvety curried honey yogurt sauce

## STUFFED MUSHROOM \$3\*

filled with artichoke and spinach cream

## SOUTHWEST CHICKEN QUESADILLA \$3

with red pepper cream sauce

## VEGETABLE SPRING ROLL \$3

with Asian dipping sauce

**\*Gluten Free**

# BUFFET STYLE DINNER OFFERINGS

*PRICED PER PERSON*



## THE BARBEQUE GRILL \$47

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 \$37

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 \$39

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\*

**\*Gluten Free**

# BUFFET STYLE DINNER OFFERINGS

*PRICED PER PERSON*

## CONCORD DINNER BUFFET \$39

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

Braised short rib with red wine reduction\*  
Sirloin steak tips with shitake mushrooms and pan gravy\*  
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  
Grilled Atlantic salmon with roasted tomato, garlic butter and basil\*  
Roast pork loin with seasonal chutney\*  
Baked lobster macaroni and cheese  
Wild mushroom potato gnocchi with artichoke, roasted tomato, kalamata olive and basil pesto  
Tamari and garlic roasted broccoli, with chickpeas, tofu, red pepper, baby corn and toasted organic quinoa\*

### ENHANCED BUFFET ADD-ONS \$3.00 PER PERSON

Roast sirloin of beef, marinated and slow roasted with cabernet demi-glace\*  
Roast tenderloin of beef with port wine and whole grain mustard sauce\*



## THE LOCAL DINNER TABLE \$41

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 \$38

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

### BAKED STUFFED CHICKEN BREAST \$38\*

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

### HERBS AND LEMON ROAST STATLER CHICKEN \$38\*

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

### PAN SEARED FREE RANGE CHICKEN \$38\*

with apple thyme compote, served with roasted fingerling potatoes

### SLOW ROASTED PRIME RIB OF BEEF MARKET PRICE

with rosemary au jus, served with baked potato

### GRILLED CENTER CUT NEW YORK SIRLOIN STEAK MARKET PRICE

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

### GRILLED FILET MIGNON MARKET PRICE

with wild mushroom demi ragout, served with lyonnaise potatoes

### DUET OF GRILLED FILET MIGNON AND SEAFOOD STUFFED FILET OF SOLE MARKET PRICE

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

### DUET OF CENTER CUT NEW YORK SIRLOIN STEAK AND BAKED STUFFED LOBSTER TAIL MARKET PRICE

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

### NEW ENGLAND BAKED HADDOCK \$39

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

### GRILLED ATLANTIC SALMON \$39\*

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

### STIR FRIED VEGETABLES \$36\*

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

### CURRY SPICED ROASTED EGGPLANT \$36\*

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

## DESSERT STATION

### EUROPEAN CAFÉ \$12

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

### CHOCOLATE & MORE \$12

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 \$13

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 2025. Prices are guaranteed 90 days prior to your event.

## FOOD & BEVERAGE

A 14% service charge, 8% 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 attend your event.

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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603-573-4014



Mountain View Stables