

Thompson Inn & Cyderhouse

2027 Reception Menu

Passed Bites

Choose 6 (add additional bites for \$4.50 per guest)

- Bulgogi Beef Satay with Toasted Sesame (GF,DF)
 - Seasonal Flatbread Pizza
- Hand Tied Pretzels with Maple Mustard (V)
 - Arancini (Seasonal flavor)
- Caprese Picks with Aged Balsamic (V,GF)
- Watermelon with Feta, Local Honey and Mint (V,GF)
 - Tomato Bruschetta with Burrata
 - Bacon Cheddar Ranch Pinwheels
- Smoked Chicken and Corn Empanadas with Chipotle Cream
 - Fig Pistachio and Boursin Crostini
- Garden Fresh Bruschetta with Aged Balsamic (V)
- Bacon Wrapped Scallop with NH Maple (GF,DF) \$2.25
 - Mini Crab Cakes with Remoulade
 - Spanakopita with Tzatziki
 - Mango Shrimp Lollipops (GF, DF)
- Tuna Tartare with Ginger Tamari on Cucumber (GF,DF)
- Beef Tenderloin Canape with Caramelized Onion and Horseradish Cream
 - Tomato Soup Shooter with Grilled Cheese Crouton
- Beef Wellington Bite with local mushroom and Prosciutto
- Chicken Satay with smokey Duck Sauce and Bacon Crumble

Grazing Table: This beautiful full table display includes charcuterie, local and imported cheese, pickled vegetables, crackers and crostini, crudites, dips, and fruit +\$13.75 per guest (GF,DF,V)

Raw Bar: Local shrimp, assorted oysters, and chilled snow crab along with other whims of our Chef served with all accompaniments +\$18.00 per guest (min. 50) (GF,DF)

—Choose ONE Soup OR Salad—

Soup

Add Additional Soup \$5.50 Per Guest

- Pasta Fagioli (V)
- Zuppa Toscano (GF)
(Sausage/Kale/Potato/Cream)
- Tomato & Fennel Bisque (V,GF)
- Butternut and Apple Bisque (GF)
- New England Clam Chowder

Salad

Add Additional Salad \$5.50 Per Guest

- Classic Caesar
- Field Green (V,GF)
Local Vegetables and Maple Cider Vinaigrette
- Greek Panzanella
Greens, Cucumber, Tomato, Feta, Olive, Toasted Sourdough, Lemon Honey Vinaigrette
- Red, White & Bleu (GF)
Spinach, Red Grapes, Gorgonzola, Candy Walnut White Balsamic
- Cyder House Berry (GF)
Greens, Seasonal Berries, Sliced Almond, Chèvre, Citrus Poppy Seed Dressing
- Golden Beet (GF)
Greens, Goat Cheese, Pumpkin Seed, served with White Balsamic Vinaigrette

Entrees

Choose TWO & ONE Vegetarian

Additional Entrée \$9 Per Guest

Fish

- Herb Crusted Salmon (GF) \$3.00
Fennel & Candied Lemon Peel Salad, Cauliflower Puree

- Shrimp Scampi (GF)
over Spinach and Roasted Pepper Risotto

- Potato Crusted Cod (GF)
Vegetable Mélange and Rice Pilaf

- Baked Scallops, Shrimp & Lobster \$4.50
Local Corn, Red Potato Sherry Cream & Puff Pastry

Poultry

- NH Forestiere Chicken (GF)
Local Mushroom, Herb Polenta Cake and Spinach

- Piccata Style Panko Crusted Chicken
over Caramelized Shallot and sweet Pea Risotto Fried Capers

- Roast Duck Breast (GF) \$3.50
Cherry Gastrique, Root Vegetable Hash and Haricot Vert

- Galantine Style Chicken
Sourdough and Garden Herb Stuffing, Maple Glazed Carrot, Cranberry Volute

Pork

- Grilled Chop (GF)
Caramelized Shallot Yukon Potatoes, Honey Mustard Brussel Sprouts, Prosciutto Confetti

- Roasted Loin (DF)
Cornbread Stuffing, Vegetable Mélange, Apple Cranberry Chutney

- Katsu Cutlet
Maple Soy Glaze, Fried Pilaf, Miso Carrot

Beef

- Maple Bourbon Wood Fired Beef Tips (GF) \$3.50
Smokey Gorgonzola Red Potato, Haricot Vert, Haystack Onions

- Petite Filet & Shrimp (GF) \$4.50
Peppercorn Cream Sauce, Potato Au Gratin, Asparagus

- Slow Roasted Sirloin (GF) \$4.50

Local Mushrooms, Marsala, Roasted Garlic Russet Purée, Roasted Carrots

- Prime Rib (GF) \$5.50

Mashed Potato, Garlic Broccoli, Au Jus

-Braised Short Rib (GF) \$3.50

Celeriac Mash, Seasonal Vegetable, Fennel Salad and Red Wine Jus

Vegetarian

- Grilled Ratatouille over rice (V,DF,GF)

- Local Spinach and Mushroom Risotto (GF)

- Curried Cauliflower Steak over Wild Rice (V,DF,GF)

- Eggplant Rollatini

Whipped Ricotta, Garden Herbs and Fresh Mozzarella

Pasta

**GF available for \$2 per guest*

- Fusilli Primavera (VEG)

Local vegetable, Garlic Cream, Aged Balsamic, Pecorino

- Maine Lobster Ravioli +\$2.25

Butter Poached Lobster Sherry Cream, Sweet Peas, Crispy Prosciutto

- Ziti A la Vodka

Smoked Chicken, Spiced Pomodoro, Cream, Prosciutto

- Butternut Squash Ravioli (VEG)

Brown Butter, Sage Cream, Caramelized Apple and Shallot

- Pappardelle Bolognese

Local Beef, Fresh Herbs & Tomatoes, Whipped Ricotta

Vendor Meals: \$34.75 ea.

Kids Meals: Tenders and FF, Mac and Cheese, Pasta and Sauce \$22.25 ea. (Pick ONE)

Sweet Endings

Choose THREE Desserts

Additional Desserts \$3.50 Per Guest

- Chocolate Mousse Shooters

- Whoopie Pies

- Lemon Blueberry Shooters

- Cupcakes

- Cannoli Bar

(PICK 2: Fruity Pebble, Pistachio, Chocolate Chip, Oreo, Coconut, and M&M)

- Mini Pies

- Cheesecake Bites

- American Cookies

(Chocolate Chip, Oatmeal Raisin, Sugar, White Chocolate)

- Fresh Fruit (GF,DE,V)

- Brownies

- Oreo Truffle Pops

- Petits Fours

- Assorted Italian Cookies

- Strawberry Short Cake PushPops

- Caramel Brownie PushPops

Late Night Snacks

Pizza Bar- \$10.50 per guest

(Choose TWO)

Hand stretched dough topped with artisanal creations

GF Available +\$2 per person

- **Thompson Margherita**- slow cooked sauce, fresh mozzarella, provolone, basil, aged balsamic
- **Pepperoni**- slow cooked sauce, three cheese blend, pepperoni, local honey
- **Sausage Ricotta**- slow cooked sauce, local sausage, whipped ricotta, oregano
- **Garden Green**- pesto cream, local mushroom, garden vegetables, aged balsamic
- **Cyder House Pie**- caramelized onion cream, fresh apples, cheddar cheese, lardons
- **White Pie**- roasted garlic oil, provolone, fresh mozzarella, confit garlic, fresh basil
- **Classic Cheese**- slow cooked sauce, three cheese blend, oregano

French Fries- \$7.50 per guest

(Choose TWO fries) GF,DF,V

- Plain Shoestring
- Sweet Potato
- Cajun Style
- Parmesan Truffle
- BBQ Style
- Curry Seasoning
- Potato Tots
- Buffalo Bleu

(Choose TWO Sauces)

Ketchup Ranch Honey Mustard Garlic Aioli Basil Aioli Curry Mayo
Horseradish Cream Secret Sauce Green Goddess

Chicken Tender Bar- \$10.50 per guest

(Choose TWO Tenders)

- Plain
- Honey BBQ
- Teriyaki
- Buffalo
- Garlic Parmesan
- Cajun Dry Rub

(Choose TWO Sauces)

Ranch Bleu Cheese Honey Mustard Sweet & Sour Ketchup BBQ

Macaroni and Cheese Bar- \$10.50 per guest

Creamy three cheese macaroni and cheese along with toppings for guests to customize their mac

Toppings

Cheddar Crisp Buttery Crisp Cajun Crisp

Bacon Broccoli Jalapenos Scallion Ham
Buffalo Sauce Ranch Dressing BBQ Sauce

Wedding Day Luncheon

Soup \$8.50 per person

(Choose ONE)

Pasta Fagioli

Chicken Noodle

Squash and Apple Bisque

Tomato and Basil

Salads \$12 per person

(Choose Max of TWO)

Roasted Potato Salad (DF,GF)

Antipasto Pasta Salad

Caprese Salad with Aged Balsamic

Field Green (GF,DF,V)

Red White and Bleu (GF)

Caesar Salad

Waldorf Salad

Sandwiches \$16.75 per person

(Choose Max of TWO)

GF available \$2 per person

Cold Cut

- Cyder House Chicken Salad

Cranberries, Apples, Celery, Slow Roasted Chicken with Lemon Tarragon Aioli

- The Inn Turkey Club

Sour Dough, Carved Turkey, Bacon, Lettuce, Tomato, Avocado, Garlic Aioli

- Italian Cold Cut

Mortadella, Salami, Prosciutto, Fresh Mozzarella, Roasted Red Pepper, and Aged Balsamic

- Tuna Salad

Celery, Onion, Lemon and Herb Aioli, on Croissants

- Roast Sirloin

Horseradish Cream, Arugula, Tomato, Caramelized Onion

- Hummus Wrap

Roasted Vegetables, Shaved Lettuce and Red Pepper Hummus

Hot Panini

- Cubano

Ham, Roast Pork, Swiss Cheese, Yellow Mustard, Pickled on Pressed Bread

- Meatball or Chicken Marinara

Hand rolled Beef Meatballs or Breaded Cutlet with Provolone Cheese, Fresh Basil, Pecorino

- Turkey BLT

- Chicken Caprese

Grilled Chicken, Garden Fresh Tomato, Fresh Mozzarella and Pesto Aioli

- Roasted Vegetable

Toasted Baguette with Local Mushrooms, Red Peppers, Eggplant, Balsamic and Provolone

Local Sources

Dunks Mushrooms: Brentwood NH

Lavalley Farms: Hooksett NH

J&F Farms: Derry NH

Bread Shed: Keene NH

Ben's Sugar Shack: Temple NH

Pasture 2 Plate Market: Loudon NH

Dumont Farms: Loudon NH

Pete's Farm: Salem, NH

Tuckaway Tavern & Butchery: Raymond NH

Contoocook Creamery: Contoocook NH

Lilly's Fresh Pasta: Manchester NH

Little Red Hen: Pittsfield NH

Robie Farms (Country Store) Hooksett NH/ Piermont NH