

# 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)

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,DFV***

- 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