



The Stonehedge Hotel & Spa with its unique and tranquil setting is the perfect place to host your private event.



Our beautiful Library, with its wood burning fireplace and floor to ceiling windows can accommodate up to eighty persons. Due to the unique setting of this room, musicians are permitted to play background music, but dancing is not permitted.



Our Derby room, with windows overlooking the scenic woodlands, can accommodate up to eighty persons, or seventy persons with a dance floor.



Our restaurant, NoLo, has dramatic thirty foot ceilings, and is encased by windows overlooking the beautiful gardens. It can accommodate up to two hundred guests reception style or one hundred sixty guests seated, both with dancing. NoLo is available Saturdays until 4:30pm. Inquiries for additional times to include Saturday evenings are based on availability.



Our Outdoor Gazebo and Terrace are a beautiful setting for a ceremony, private luncheon or reception.

Our Catering Staff will be pleased to assist you
with any of the following:

Musicians to include ceremony, background and dance bands
Photographers and Videographers
Florists
Wedding Cakes
Rental Linens
Rental equipment to include tents and chairs for outdoor events



The Stonehedge Hotel & Spa is pleased to offer an array of beautifully
decorated cakes in many styles and flavors.
Prices begin at \$8.50 per person and include enhancement of fruit coulis.
Please inquire with your catering manager.

Cakes brought in from outside vendors may not be substituted for the
dessert course and a slicing fee of \$3.50 per person will be charged.

Hors d'oeuvres

(priced per piece)

- Tuna Tartar, Wonton Chip, Seaweed Salt* \$4.00
Shrimp Cocktail, Smoked Cocktail Sauce \$3.75
Seared Foie Gras, Brioche, Caramel Apple \$5.25
Pesto Grilled and Chilled Shrimp \$3.75
California Rolls, Crab, Avocado, Cucumber, Wasabi \$3.00
Chilled Beef, Red Onion Jam, Herb Aioli, Toasted Baguette \$3.00
Smoked Salmon and Boursin Pinwheel, English Cucumber \$2.75
Summer Vegetable Rolls, Ponzu Sauce \$3.00
Miniature Crab Cake, Lemon Caper Aioli \$3.50
Spanikopita \$2.75
Tomato and Fresh Mozzarella Bruschetta \$2.50
Miniature Quiche Lorraine \$2.50
Scallops Wrapped in Bacon, Sweet Mustard Glaze \$3.25
Chicken Skewers, Thai Peanut Sauce \$3.00
Vegetable Spring Rolls, Duck Sauce \$3.00
Lobster and Vegetable Spring Rolls, Duck Sauce \$4.00
Sesame Crusted Teriyaki Beef Satay \$3.25
Mushroom Duxelle, Gruyere Cheese Puff \$2.75
Tomato Basil Parmesan Risotto Cake \$3.00
Lobster and Ricotta Pot Sticker \$4.25
Duck Confit and Goat Cheese Quesadilla \$3.50
Asparagus in Puff Pastry, Prosciutto, Fontina Cheese \$3.50
Smoked Chicken Rangoon, Sweet and Sour Sauce \$2.75
Coconut Shrimp, Ginger Pineapple Dipping Sauce \$3.75
Pan Seared Lollipop Lamb Chop, Pine Nut Pesto \$4.25
Hoisin Glazed Boneless Spareribs \$3.50
Grilled Truffled Cheese on Brioche \$3.75

Reception Enhancements

*Chef's Selection of American and International Artisan
Farmstead Cheeses with English Biscuits and Baguette*
\$6.75 per person

*Vegetable Crudite with your choice of 2 of the following Dips:
Caramelized Onion, Herb Sour Cream or Blue Cheese*
\$3.50 per person

*Roasted Antipasto Vegetables, Handmade Cured Meats, Buffalo Mozzarella,
Marinated Olives and Crostini*
\$8.75 per person

*Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,
Crackers and Baguettes* \$125.00
(Serves 20-25 Guests)

Prices are subject to change. All Food Items Subject to a Combined State & Local Tax of 7%, 15% Service Charge and
5% Administrative Fee (This portion will not be distributed to Waitstaff) 01/16

Luncheon

(Three Courses are required for all luncheons)

Appetizers

- Tomato Basil Bisque with Parmesan Crisps \$6.50
Mushroom and Herb Cheese Strudel with Micro Greens and Balsamic Reduction \$8.00
Classic Caprese Salad, Vine Ripe Tomatoes, Fresh Mozzarella,
Extra Virgin Olive Oil, Basil and Reduced Balsamic Vinaigrette \$7.50
Butternut Squash Apple Soup with Crème Fraiche \$6.50
Asparagus Wrapped in Puff Pastry with Fontina Cheese,
Prosciutto and Grainy Mustard Sauce \$9.50
Spinach Salad with Warm Maple Bacon Vinaigrette, Sliced Eggs,
Red Onion and Sliced Mushrooms \$7.50
New England Style Crab and Lobster Cake with Micro Greens and
Smoked Mustard Aioli \$10.50
New England Clam Chowder \$7.00
Romaine Hearts Salad with Caesar Dressing, Focaccia Croutons \$7.50

Entrees

- Herb Seared Atlantic Salmon Filet with Citrus Butter \$18.00
Crispy Goat Cheese Stuffed Statler Chicken Breast with Honey,
Vinegar and Thyme Sauce \$20.00
Mustard Crusted Pork Tenderloin with Shallot Demi Glaze \$17.00
Stonehedge Hotel Stuffed Chicken Breast, Focaccia Croutons,
Broccoli and Herb Cheese, Sauce Supreme \$16.00
Grilled Top Sirloin Steak with Brandy Green Peppercorn Sauce \$24.00
Seared Day Boat Cod with Tomato, Olive, Capers and Onion Relish \$19.00
Grilled Center Cut Filet of Beef with Madeira Wine Thyme Jus \$29.00
Chef's Selected Seasonal Vegetarian Entrée *Market*

Accompaniments

- Crushed Red Potatoes with Sour Cream and Scallions
Herb Risotto
Classic Rice Pilaf
Yukon Gold Whipped Potatoes
- Grilled Seasonal Vegetables
Honey Mustard Roasted Tri-Colored Carrots
Steamed Asparagus
Wilted Bright Lights Swiss Chard with Roasted Garlic

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Desserts

Warm Flourless Chocolate Cake with Pear and Cherry Compote,
Cinnamon Whipped Cream \$8.50

Apple Crumb Crostada with Caramel, Calvados Cream and
Chocolate Garnish \$7.50

Tiramisu Profiteroles \$7.50

Warm Brownie Pie with White Chocolate Caramel Sauce and
Raspberry Whipped Cream \$8.00

All Luncheons Include Coffee, Tea and Decaffeinated Coffee

A choice of 2 entrée selections may be offered with a count of each entrée
provided 3 business days prior to the luncheon.

Client must provide place cards denoting entrée choice for each guest.

Customized menus with a choice of 2 entrees may be offered for an
additional charge of \$8.00 per person.

Three courses are required for all luncheons.

Buffet Lunch

The Bistro

(Buffet Fee \$75.00)

Spinach Salad, Warm Shallot Bacon Vinaigrette,
Sliced Mushroom, Onion & Egg
Grilled Asparagus Vinaigrette, Pecorino Romano Cheese and
Toasted Pine Nuts



White Wine Braised Chicken Breast with Mushrooms and Herbs
Grilled Wild Canadian Salmon Filet with Citrus Butter
Herb Rice Pilaf with Aromatic Vegetables
Seasonal Vegetables



Vanilla Cream Profiterole with Raspberry Coulis
\$35.00

The Mediterranean

(Buffet Fee \$75.00)

Chef's Seasonal Selection of Soup



Antipasto Display to include Grilled Vegetables, Selection of Cheeses,
Chilled Shrimp, Marinated Olives, Crostini and Freshly Baked Breads



Tuscan Grilled Chicken with Tomato Olive Relish
Grilled Sirloin Steak Tips with Bordelaise Sauce
Toasted Orzo Pilaf, Roasted Garlic Oil & Caramelized Pearl Onions
Ragout of Mediterranean Vegetables



Strawberry and Mascarpone Tart
\$38.00

All Buffet Luncheons include Coffee, Tea and Decaffeinated Coffee

Minimum number of guests for all buffet luncheons is 10 guests.
For groups under 10 guests, a \$3.00 per person surcharge will apply.

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