



***PRIVATE DINNER  
SPECIAL EVENT MENU PACKAGE***

**GIBBET HILL GRILL**

located in the heart of Groton, Massachusetts  
offers spectacular scenic views.

The Grill restaurant is located in an  
elegantly restored New England Barn.  
The structure houses some of the original post and beam  
along with a beautiful stone fireplace.  
The menu offers Black Angus cuts of beef  
and traditional New England fare.

A private mezzanine level lends itself to functions  
such as rehearsal dinners, showers, birthdays, anniversaries,  
retirement parties and corporate dinners.

**TRULY A CHARMING COUNTRY SETTING!**

## Guidelines for Private Dinner Functions at the Grill

**Number of Guests:** The second floor mezzanine level (no handicapped access) can accommodate private groups of up to 40 people.

**Menu:** We are happy to arrange for a cocktail reception time prior to your guests taking their seats for dinner. There is a selection of hors d'oeuvres and stationary platters from which you may choose. We ask that you design your main meal based on our Special Event Menu Package. The package allows you to build up to a four course meal which may include appetizers, soup/salad, entree and dessert. We ask that you choose a maximum of two soup/salad selections, four entree selections and two dessert selections. For parties of up to 29 people, guests will order from your Special Event Menu at the time of the event. For parties of 30 or more, an exact count of each entree is required three days prior to the event. Total guest count will be based on the guaranteed guest count provided (see "Guarantee & Minimum" below). Children's meals are also available for children up to 12 years old.

*Before placing your order, inform your server if anyone in your party has a food allergy. Gluten free meals are also available; please see your catering sales manager for further menu options.*

**Alcoholic Beverages:** Drinks will be run by staff. You can arrange to have wine, champagne, mineral water or any specialty drink passed during your cocktail time.

With your meal we have an extensive wine list that you can pre-select from during your planning process.

### **Rental & Minimums:**

#### **MONDAY**

Food & Beverage Minimum \$1,000  
Rental Fee \$200 (Sept – Dec)  
Rental Fee Waived (Jan – Aug)  
*note: Holiday Monday subject to  
Sunday pricing parameters*

#### **TUESDAY & WEDNESDAY**

Food & Beverage Minimum \$1,400  
Rental Fee \$200 (May-Dec)  
Rental Fee Waived (Jan-Apr)

#### **THURSDAY**

Food & Beverage Minimum \$1,600  
Rental Fee \$300 (May - Dec)  
Rental Fee Waived (Jan – Apr)

#### **FRIDAY**

Food & Beverage Minimum \$3,500  
Rental Fee \$500

#### **HALF FRIDAY**

4:00pm-7:00pm\*  
Food & Beverage Minimum \$1,200  
Rental Fee \$250  
7:30pm-10:30pm  
Food & Beverage Minimum \$2,500  
Rental Fee \$300

#### **SATURDAY**

Private bookings not available

#### **SUNDAY**

Food & Beverage Minimum \$1,800  
Rental Fee \$200 (May, Jun, Sept-Dec)  
Rental Fee Waived (Jan – Apr, Jul, Aug)

\*CLIENT NOTE: When you select the contracted event time from 4:00pm-7:00pm, please be aware that your event **must** end at 7:00pm with guests leaving the mezzanine at that time. Our staff does not want to rush you and your guests; however there are reservations or an event scheduled to start immediately following the clean-up of your event, so please plan your event details accordingly. We invite you to extend your visit in our lounge. A \$250 fee will apply if your party runs past 7:15pm. Thank you.

**Gratuity & Tax:** A 20% gratuity and 6.25% state tax and 0.75% local tax will be added to your total bill, excluding gratuity. Local tax applies to food and beverage only.

**Guarantee & Minimum:** Your final bill will be based on your guarantee number. If your final count falls short of your guarantee number you will be charged for your guarantee number. If you have additional guests above the guarantee number, you will be charged for the additional number.

If the contracted food and beverage minimum is not met, an additional charge for the balance will be added to your bill. This surcharge will be equal to the amount necessary to bring your bill up to the stipulated food and beverage minimum detailed above.

**Note:** No music or audio is allowed at functions occurring at the Grill restaurant.



## HORS D'OEUVRES (PASSED OR FAMILY-STYLE)

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### Maryland Crab Cakes

Remoulade, spicy red pepper coulis  
\$3. per piece

### Farmhouse Grilled Cheeses

Locally sourced cheeses,  
tomato soup  
\$1.5 per piece

### Herb Stuffed Mushroom Caps

\$2.5 per piece

### Red Wine-Braised Short Rib

Pickled red onion, mashed potato  
\$3. per piece

### Grilled Marinated Steak

Cilantro salsa verde  
\$3. per piece

### Grilled Curry Chicken

\$2.5 per piece

### Scallops Wrapped in Bacon

\$3. per piece

### Iced Jumbo Shrimp

\$3.5 per piece

### Lobster Sliders

Tarragon mayo  
\$4. per piece

### Falafel

Beet yogurt, kohlrabi tabbouleh  
\$2.5 per piece

### GH House Burger Sliders

Cheddar, secret sauce  
\$3. per piece

### Housemade Flatbread

\$2.5 per piece

## STATIONARY DISPLAYS

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### Cheese Board

Featuring local and imported cheeses  
\$75. small board/\$140. large board

### Vegetable Crudités

Blue cheese and onion dips  
\$60. small board/\$115. large board

### Antipasto Display

Sliced prosciutto, capicola, salami, marinated  
artichokes, olives, red peppers, white bean dip,  
marinated mozzarella,  
sliced Parmigiano Reggiano, crostini  
\$150. small board / \$250. large board

### Baked Brie

Cranberry compote, French baguette  
\$90. per wheel (serves 20)

### Cindy's Crab Dip

Served hot with a cracker assortment  
\$75. serves 20/\$140. serves 40

### Shellfish Tower

Oysters, littlenecks, shrimp, hard shell lobster  
Market Price

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## STARTERS (select 2)

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**New England Clam Chowder**  
\$6.

**Smoked Tomato-Fennel Soup**  
Lemon balm cream, potato crisps  
\$6.

**Classic Caesar**  
Sourdough croutons, shaved pecorino  
\$6.

**Gibbet Hill Salad**  
Baby lettuce, shaved farm vegetables,  
buttermilk ranch,  
\$6.

**Iceberg Wedge**  
Smoked bacon, cherry tomato, blue cheese dressing  
\$11.

## ENTRÉE SELECTIONS (select up to 4)

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**Crispy Potato-Crusted Haddock**  
Sweet corn and bacon chowder  
\$25.

**Scottish Organic Salmon**  
Ancient grains, summer squash,  
salsa verde  
\$26.

**Spice-Rubbed Denver Lamb Chop**  
Israeli cous cous, eggplant, ash yogurt,  
pickled peppers  
\$39.

**Pan-Roasted Chicken Breast**  
Swiss chard, goat cheese polenta,  
pickled chanterelle jus  
\$24.

**Summer Risotto  
(Vegetarian)**  
Farm vegetables, mascarpone, basil pesto  
\$22.

## STEAKS

**12 oz. Sirloin Steak Tips**  
\$23.

**12 oz. New York Sirloin**  
\$32.

**6 oz. Filet Mignon**  
\$28.

**10 oz. Filet Mignon**  
\$39.

**20 oz. Bone-in Rib Eye**  
\$37.

Steak selections are accompanied by  
a chef's choice of two farm sides

## FAMILY STYLE SIDES TO SHARE

Gibbet Hill Farm Vegetable \$8..

Roasted Mushrooms *oyster, portobello, shiitake* \$9.

Mac & Cheese *fresh pasta, buttery bread crumbs* \$8.

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8/29/19

Before placing your order, inform your server if anyone in your party has a food allergy.  
Gluten-sensitive meals and vegan meals are available; please see your catering sales manager for further menu options.  
Prices and menu items are subject to change based on market availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## DESSERT SELECTIONS (select 2)

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**Chocolate Butter Cream Cake**  
\$8.

**Chocolate Pots de Crème**  
Salted caramel  
\$8.

**Carrot Cake**  
Cream cheese frosting  
\$8.

**Seasonal Fruit Crisp**  
Vanilla ice cream  
\$8.

**Toscanini's Ice Cream or Seasonal Sorbet**  
\$6.

**Coffee and Tea** \$3.

## CAKES (10 days advance notice is requested for all cake orders)

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Full-sized cakes, hand-made in our own kitchen

**Carrot Cake**  
**9" Round – 2 layer**  
Serves 12 people  
90.

**9" x 18" Rectangle – 1 layer**  
Serves 18 people  
120.

**Chocolate Butter Cream**  
**9" Round – 2 layer**  
Serves 12 people  
90.

**9" x 18" Rectangle – 1 layer**  
Serves 18 people  
120.

Prices include cake cutting by our kitchen staff.  
Personalized messages written in chocolate frosting at no additional charge.  
Add vanilla ice cream \$2 per slice.

Orders cancelled less than 24 hours prior to event will be subject to a \$25 cancellation

8/29/19

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Prices and menu items are subject to change based on market availability

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*LUNCHEON / BRUNCH  
SPECIAL EVENT MENU PACKAGE*

**GIBBET HILL GRILL**

located in the heart of Groton, Massachusetts  
offers spectacular scenic views.

The Grill restaurant is located in an  
elegantly restored New England Barn.  
The structure houses some of the original post and beam  
along with a beautiful stone fireplace.  
The menu offers Black Angus cuts of beef  
and traditional New England fare.

During the day the Grill lends itself to private functions  
such as business lunches, showers, birthdays, weddings,  
anniversaries, and retirement parties.

**TRULY A CHARMING COUNTRY SETTING!**

## Guidelines for Private Brunch and Luncheons at Gibbet Hill Grill

**Number of Guests:** We can accommodate luncheons up to 100 people.

- The 2<sup>nd</sup> Floor Mezzanine (no handicap access) is available for groups up to 40 people
- The Galley is available for groups up to 32 people
- The full 1<sup>st</sup> Floor is available for groups up to 100 people

Also, for groups larger than 50 people, ask about The Barn at Gibbet Hill.

**Menu:** All menu items are served plated or buffet style with menu items pre-selected in advance of your event. For a plated meal you may choose to have a choice of two entrees and we must receive entrée counts in advance as noted in your contract. If you have a choice of two entrees for a plated meal; the starter, side and dessert selections will be the same for everyone. For a buffet meal you may choose to have up to three entrée selections. There is a 25 person guest minimum for the buffet option; there will be a \$2. per person surcharge for buffet style events that do not reach that minimum. Children's meals are also available for children up to 12 years old.

*Before placing your order, inform your server if anyone in your party has a food allergy. Gluten free meals are also available; please see your catering sales manager for further menu options.*

### **Rental and Food & Beverage Minimum:**

**Monday-Thursday:** A \$200. rental fee will be charged with a food & beverage minimum requirement of \$500. If you exceed a food & beverage minimum of \$1,000. the rental fee will be waived.

(In the months of September, October and December Rental is not waived.)

**Friday:** A \$200 rental fee will be charged with a food and beverage minimum requirement of \$750.

**Saturday & Sunday:** A \$200. rental fee will be charged with a food & beverage minimum requirement of \$1,500.

**Timing:** Private lunches are available at the Grill between 11:00am and 3:00pm. All events must end no later than 3:00pm.

**Alcoholic Beverages:** Bar services can be arranged on a hosted or cash basis and may include beer & wine only or hard alcohol as well.

**Gratuity & Tax:** A customary 20% gratuity and 6.25% state tax and 0.75% local tax will be added to your total bill, excluding gratuity. Local tax applies to food and beverage only.

**Guarantees & Minimums:** Your final bill will be based on your guarantee number. If your final count falls short of your guarantee number you will be charged for your guarantee number. If you have additional guests above the guarantee number, you will be charged for the additional number.

If the contracted food and beverage minimum is not met, an additional charge for the balance will be added to your bill. This surcharge will be equal to the amount necessary to bring your bill up to the stipulated food and beverage minimum detailed above.

### **CAKES (10 days advance notice is requested for all cake orders)**

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Whole Gibbet Hill Cakes, Hand-made in our own kitchen  
Please ask your catering sales manager for more information



## HORS D'OEUVRES (PASSED OR FAMILY-STYLE)

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Remoulade, spicy red pepper coulis  
\$3. per piece

### Farmhouse Grilled Cheeses

Locally sourced cheeses,  
tomato soup  
\$1.5 per piece

### Herb Stuffed Mushroom Caps

\$2.5 per piece

### Red Wine-Braised Short Rib

Pickled red onion, mashed potato  
\$3. per piece

### Grilled Marinated Steak

Cilantro salsa verde  
\$3. per piece

### Grilled Curry Chicken

\$2.5 per piece

### Scallops Wrapped in Bacon

\$3. per piece

### Iced Jumbo Shrimp

\$3.5 per piece

### Lobster Sliders

Tarragon mayo  
\$4. per piece

### Falafel

Beet yogurt, kohlrabi tabbouleh  
\$2.5 per piece

### GH House Burger Sliders

Cheddar, secret sauce  
\$3. per piece

### Housemade Flatbread

\$2.5 per piece

## STATIONARY DISPLAYS

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### Cheese Board

Featuring local and imported cheeses  
\$75. small board/\$140. large board

### Vegetable Crudités

Blue cheese and onion dips  
\$60. small board/\$115. large board

### Antipasto Display

Sliced prosciutto, capicola, salami, marinated  
artichokes, olives, red peppers, white bean dip,  
marinated mozzarella, sliced Parmigiano  
Reggiano, crostini  
\$150. small board / \$250. large board

### Seasonal Fruit Tray

\$5. per person

### Baked Brie

Cranberry compote, French baguette  
\$90. per wheel (serves 20)

### Cindy's Crab Dip

Served hot with a cracker assortment  
\$75. serves 20/\$140. serves 40

### Bakery Basket

Muffins, breakfast breads, Danish, croissant,  
whipped butter, GH Farm jam  
\$5. per person

### Shellfish Tower

Oysters, littlenecks, shrimp, hard shell lobster  
Market Price

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness.*



## **BUFFET MENU OPTIONS**

Includes: starter, entrée(s), two sides, dessert, bread & butter, coffee, tea, iced tea and soda

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### **STARTERS** (please select one)

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Seasonal Soup

New England Clam Chowder

Classic Caesar

Gibbet Hill Salad

### **ENTRÉES** (please select up to four)

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Roasted All Natural Chicken Breast

Parsley, lemon, garlic

Penne Pasta

Poached-tomato sauce, ricotta, spinach

Pan-Seared Salmon

Roasted Pork Loin

Rosemary, garlic

Potato Crusted Haddock

Sweet corn and bacon chowder or sides

Eggs Benedict

Grilled Sirloin Steak Tips

French Toast

### **FARM SIDES** (please select two)

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Smashed Yukon Gold Potato

Baked Potato

Herb Roasted Potato

Classic Mac & Cheese

Bacon Strips

Sausage Links

Roasted Farm Vegetables

Green Beans

### **DESSERT**

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Platters of Home-Baked Cookies and Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **PRICING**

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One Entrée..... \$31. per person

Two Entrées..... \$33. per person

Three Entrées..... \$37. per person

Four Entrées..... \$41. per person

### **PLATED DESSERT ENHANCEMENTS**

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Chocolate Butter Cream Cake

Add \$5. per person

Carrot Cake

Add \$5. per person

Cake Service Fee

(when cake is supplied by client)

\$1.5 per person

## **PLATED MENU OPTIONS ~ \$34 PER PERSON**

Includes: starter, entrée, two sides, dessert, bread & butter, coffee, tea, iced tea and soda

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### **STARTERS** (please select one)

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Seasonal Soup

New England Clam Chowder

Classic Caesar

Gibbet Hill Salad

### **ENTRÉES** (please select up to two entrées)

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Grilled Sirloin Steak Tips

Pan-Roasted Chicken Breast.

Potato Crusted Haddock

Sweet corn and bacon chowder or sides

6oz. Filet Mignon

\$5. additional

Pan Seared Salmon

Summer Risotto

Farm vegetables, mascarpone, basil pesto

### **FARM SIDES** (please select two)

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Smashed Yukon Gold Potato

Baked Potato

Herb Roasted Potato

Classic Mac & Cheese

Roasted Farm Vegetables

Green Beans

### **DESSERT** (please select one)

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Chocolate Butter Cream Cake

Seasonal Fruit Crisp

Carrot Cake

Toscanini's Ice Cream

or Seasonal Sorbet

Cake Service Fee: \$1.5 per person  
(when cake is supplied by client)

Before placing your order, inform your server if anyone in your party has a food allergy.  
Gluten free meals are also available; please see your catering sales manager for further  
menu options.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness.*