



***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)

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

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)

New England Clam Chowder
\$6.

Carrot-Ginger Soup
Berbere-spiced yogurt
\$6.

Classic Caesar
Sourdough croutons, shaved pecorino
\$6.

Gibbet Hill Salad
Little Leaf Farm greens, shaved vegetables,
buttermilk ranch
\$6.

Iceberg Wedge
Great Hill blue cheese, bacon, cherry tomato
\$11.

ENTRÉE SELECTIONS (select up to 4)

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

Scottish Organic Salmon
Potato confit, broccolini, dill beurre blanc
\$26.

Beef & Pork Bolognese
Pappardelle, crimini mushrooms, ricotta
\$24.

Pan-Roasted Half Chicken
Root vegetable farro, kale, herb jus
\$25.

**Winter Squash Risotto
(Vegetarian)**
Delicata, butternut, mascarpone
\$23.

FROM THE GRILL*

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.

12 oz. Kurobuta Pork Porterhouse
\$31.

*Grilled selections accompanied by
a chef's choice of two farm sides

FAMILY STYLE SIDES TO SHARE

Sautéed Kale \$8.

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

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

2/6/20

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)

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)

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

2/6/20

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.



*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 2nd 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 1st 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)

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)

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

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

STARTERS (please select one)

Seasonal Soup

New England Clam Chowder

Classic Caesar

Gibbet Hill Salad

ENTRÉES (please select up to four)

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 Cod

Sweet corn and bacon chowder or sides

Eggs Benedict

Grilled Sirloin Steak Tips

French Toast

FARM SIDES (please select two)

Smashed Yukon Gold Potato

Herb Roasted Potato

Classic Mac & Cheese

Bacon Strips

Sausage Links

Roasted Farm Vegetables

Green Beans

DESSERT

Platters of Home-Baked Cookies and Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

PRICING

Two Entrées..... \$33. per person

Three Entrées..... \$37. per person

Four Entrées \$41. per person

PLATED DESSERT ENHANCEMENTS

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

STARTERS (please select one)

Seasonal Soup

New England Clam Chowder

Classic Caesar

Gibbet Hill Salad

ENTRÉES (please select up to two entrées)

Grilled Sirloin Steak Tips

Pan-Roasted Chicken Breast.

Potato Crusted Cod

Sweet corn and bacon chowder or sides

6oz. Filet Mignon

\$5. additional

Pan Seared Salmon

Winter Squash Risotto

Delicata, butternut, mascarpone

FARM SIDES (please select two)

Smashed Yukon Gold Potato

Baked Potato

Herb Roasted Potato

Classic Mac & Cheese

Roasted Farm Vegetables

Green Beans

DESSERT (please select one)

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.*