

Cold & Hot Displays

Prices listed are per person unless noted otherwise
Minimum of 25 people

Crudités Display gf

Assorted vegetable display, chef's dip
\$3

Artisan Cheese Display

International and local cheeses with
assorted crackers
\$3

Sliced Seasonal Fruit Display gf

A colorful display of seasonal melons,
pineapple and berries
\$4
Add Vanilla Honey Yogurt Dip
\$1

Cheese and Fruit Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries
\$4
Add Vanilla Honey Yogurt Dip
\$1

Cheese, Fruit and Vegetable Crudités Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries and assorted
vegetable display with chef's choice dip
\$5
Add Vanilla Honey Yogurt Dip
\$1

Antipasto Display

Marinated artichokes, Genoa salami,
prosciutto, Roma tomatoes, buffalo
mozzarella, grilled pesto chicken, roasted
red peppers, olives, fried eggplant
\$8

Middle Eastern Display

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, stuffed
grape leaves, roasted red peppers, sliced
toasted pita bread
\$8

Caprese Display gf

Fresh mozzarella, heirloom tomatoes,
balsamic glaze, evoo, chiffonade of fresh
basil, toasted garlic crostini
\$5

Mediterranean Nosh Display

Warm brie Provencal, imported sausages,
citrus olive selection, herb focaccia and
seasonal fruit
\$115 serves 25 ppl

Warm Spinach and Artichoke Dip

In bread boule, with pita chips
\$85 serves 25 ppl

Warm Brie en Croute

Raspberry or apricot preserves
\$85 serves 25 ppl

Warm Maine Crab and Sherry

Cream Cheese Dip

With toasted Italian bread
\$115 serves 25 ppl

Baked Piadina

Italian flatbread, pesto, arugula, shaved
parmesan
\$3

Steamed Mussels

Creamy white wine, lemon and fennel-
ernod, chef's selection bread
\$6

Clams Diablo

Lightly spiced heirloom tomato, fire roasted
peppers, sautéed clams, chefs selection
bread
\$6

Shrimp Cocktail gf

Freshly poached shrimp served with
cocktail sauce and lemons
\$3 each

Sushi Display

Grilled vegetable, ahi tuna and salmon rolls
with pickled ginger and wasabi
Market Price

Oysters or Clams on the Half Shell

Served with cocktail sauce and lemons
Market price

Or ask us about our raw bar....

Cold Hors D'oeuvres

(Priced per 50 pieces)

<i>Fruit Skewers gf</i> Strawberry-mint yogurt \$85	<i>Beef Tenderloin on Crostini</i> Horseradish Chive Cream \$100	<i>Tomato Mozzarella Bruschetta</i> \$70
<i>Raspberry Cream on Pound Cake</i> \$75	<i>Roasted Fingerling Potato, Crème Fraiche, Smoked Salmon gf</i> \$85	<i>Caribbean Smoked Fish Dip on Sweet Potato Crisp</i> \$85
<i>Muscovy Duck Breast with Raspberry Cream on Pound Cake</i> \$110	<i>Smoked Chicken Mousse on Cheddar gf</i> \$75	<i>Smoked Salmon, Vegetable Citrus Garni on Cucumber Round</i> \$85
<i>Crabmeat and Boursin Filled Cherry Tomatoes gf</i> \$75	<i>Prosciutto Wrapped Melon gf</i> \$85	<i>Jerked Chicken Plantain*</i> \$85
<i>Pesto Cream filled Cherry Tomatoes gf</i> \$80	<i>Antipasto Skewers gf</i> Fresh mozzarella, marinated artichoke, Roma tomato, olive, roasted red pepper \$85	<i>Sake Cured Tuna on Fried Wonton</i> \$85
<i>Chilled Golden Gazpacho "Shots" gf</i> \$80 With lump crabmeat garnish gf \$100	<i>Caprese Skewers gf</i> Fresh mozzarella, Roma tomato, basil, balsamic glaze \$85	<i>Mozzarella Fettuccine Bruschetta Spoons</i> \$75
<i>Portabella Mushroom and Parmesan Cheese Bruschetta</i> \$70	<i>Ham Pinwheels gf</i> Cream Cheese, Olives \$75	<i>Prosciutto Wrapped Asparagus gf</i> \$95
<i>Goat Cheese and Pesto Crostini</i> \$70	<i>Beef Negimaki gf</i> Asparagus, thin roast beef and Boursin cheese \$90	<i>Buffalo Chicken Salad Bites</i> Bleu cheese crumble \$80
		<i>Citrus Crab Salad atop Cucumber Round gf</i> \$95
		<i>Sriracha Deviled Eggs gf</i> \$80

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All prices are subject to 9% NH Meals Tax and 18% Service Charge

Gf-Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

Hot Hors D'oeuvres

(Priced per 50 pieces)

<i>Spanakopita</i> Balsamic drizzle \$75	<i>Cheddar Hush Puppies</i> Poblano Pepper Fermented Yogurt Sauce \$85	<i>Petit Arancini</i> Diablo Sauce \$85
<i>Sausage en Croute</i> Spicy Honey Mustard \$75	<i>Spinach Feta Stuffed Mushrooms gf</i> \$75	<i>Lobster Fritters</i> Fire Roasted Pepper Crème Fraiche \$150
<i>Mini Quesadillas</i> Beef, Chicken or Vegetable Salsa, Sour Cream \$110	<i>Artichoke Cream Filled Phyllo Cup</i> \$70	<i>Mini Gorgonzola Apple Chutney Tartlets</i> \$85
<i>Southwest Chimichangas</i> Salsa Fresca \$80	<i>Vegetable Pot Stickers</i> Citrus Soy Glaze \$85	<i>Firecracker Shrimp gf</i> \$125
<i>Teriyaki Chicken Satay*</i> \$75	<i>Sweet Italian Sausage Stuffed Mushroom Caps</i> \$85	<i>Bacon Wrapped Scallops</i> Maple Glaze gf \$125
<i>Crispy Egg Rolls</i> Gingered Plum Sauce \$85	<i>Sweet and Sour Chicken Skewers</i> \$75	<i>Black Bean Cake</i> Cilantro Cream gf \$80
<i>Fried Tortellini</i> Sweet Marinara \$75	<i>Chicken Wellington</i> \$100	<i>Mini Crab Cakes</i> Red Pepper Remoulade \$110
<i>Fingerling Potato Skin</i> Gorgonzola, Pancetta crackle, sour cream and chives gf \$85	<i>Seafood Stuffed Mushroom Caps</i> \$85	<i>Szechuan Beef Skewers*</i> \$75
<i>Seared Sea Scallop on Toasted Polenta</i>	<i>Chipotle Chicken Crepes</i> \$80	<i>Crispy Coconut Shrimp</i> Sweet Chili Sauce \$125
<i>Pepita Croquante Crumble gf</i> \$125	<i>Beef Wellington</i> \$110	<i>Italian Meatballs</i> \$80

Classic Favorites always available upon request...

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Chef Attended Stations

Pasta Station \$10 per person

Let one of our chef's prepare penne pasta to order with your choice of three sauces listed below and assorted seasonal vegetable for each of your guests.

Alfredo

Sweet Cream, butter & Parmesan

Aglia Olio

Extra virgin olive oil and fresh garlic

Marinara

Meatless red sauce

Pesto

Olive oil, pine nuts and sweet basil

Crème Rosa

A perfect blend of our marinara and alfredo

Bolognese

Traditional Hearty Italian Meat Sauce

Pasta Station Upgrades:

Chicken, Shrimp, Meatballs, Sausage, Cheese Tortellini

\$1 each/ per person

Carving Stations

Slow Roasted

Boneless Turkey

Breast

Sage Pan Gravy

\$8pp

Maple Glazed Pork

Loin

Apple Bourbon Demiglaze

\$8pp

Prime Rib of Beef

Au Jus

Horseradish Crème

\$12pp

Baked Honey Glazed

Ham

Pineapple Cherry Sauce

\$8pp

Roast Leg of Lamb

Port Wine Demi

\$10pp

Roast Tenderloin of

Beef

Béarnaise and Bordelaise

Sauce

\$12pp

A La Carte Stations

Martini Glass Mac & Cheese Bar \$10pp

Build your favorite Mac & cheese in a martini glass...

Cavatappi pasta - alfredo, creamy pesto & crème rosa sauces - gulf shrimp - diced ham - chopped bacon - cheddar - bleu cheese - parmesan cheese - grilled portabella mushrooms - green onions - hot sauce

Salad Station \$5pp

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens

Served with freshly baked rolls & butter

Dessert & Coffee Stations

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

Coffee & Tea Station \$2pp

Create Your Own Shortcake Bar \$6pp

Milk & Cookie Bar \$4pp

Chocolate Covered Strawberries \$2each

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