

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 Sweet Cream Fruit Dip
\$1

Cheese and Fruit Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries
\$4
Add Sweet Cream Fruit 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, tomatoes, buffalo mozzarella,
grilled pesto chicken, peruvian peppers,
olives, fried eggplant
\$8

Middle Eastern Display

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, 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

Shrimp Cocktail gf

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

Chilled Grilled Vegetable Display gf

Grilled Selection of fresh garden vegetables
marinated and chilled
\$5

Warm Pretzels Sticks

With beer cheese fondue
\$3

Or ask us about our raw bar...

Cold Hors D'oeuvres

(Priced per 50 pieces)

Fruit Skewers <i>gf</i> Sweet Cream Fruit Dip \$85	Prosciutto Wrapped Melon <i>gf</i> \$85	Poached Pear Gorgonzola Crostini \$90
Raspberry Cream on Pound Cake \$75	Antipasto Skewers <i>gf</i> Fresh mozzarella, marinated artichoke, grape tomato, olive, prosciutto, balsamic glaze \$85	Caribbean Smoked Fish Dip on Sweet Potato Crisp \$85
Crabmeat and Boursin Filled Cherry Tomatoes <i>gf</i> \$75	Caprese Skewers <i>gf</i> Fresh mozzarella, grape tomato, basil, balsamic glaze \$85	Smoked Salmon, Vegetable Citrus Garni on Cucumber Round \$85
Pesto Cream filled Cherry Tomatoes <i>gf</i> \$80	Ham Pinwheels <i>gf</i> Cream Cheese, Olives \$75	Sake Cured Tuna on Fried Wonton \$85
Chilled Golden Gazpacho "Shots" <i>gf</i> \$80 With lump crabmeat garnish <i>gf</i> \$100	Beef Negimaki <i>gf</i> Asparagus, thin roast beef and Boursin cheese \$90	Mozzarella Fettuccine Bruschetta Spoons \$75
Portabella Mushroom & Parmesan Cheese Bruschetta \$70	Citrus Crab Salad atop Cucumber Round <i>gf</i> \$95	Prosciutto Wrapped Asparagus <i>gf</i> \$95
Goat Cheese and Pesto Crostini \$70	Roasted Fingerling Potato, Crème Fraîche, Smoked Salmon <i>gf</i> \$85	Buffalo Chicken Salad Bites Bleu cheese crumble \$80
Beef Tenderloin on Crostini Horseradish Chive Cream \$100	Tomato Mozzarella Bruschetta \$70	Deviled Eggs <i>gf</i> Keep it traditional Or spice it up and have it sriracha style \$80
Smoked Chicken Mousse on Cheddar <i>gf</i> \$75	Cranberry Apple Chicken Salad Bites \$85	Pancetta Crisp with Pear, Goat Cheese & Honey \$100
	Salami Boursin Cornettes \$80	

Hot Hors D'oeuvres

(Priced per 50 pieces)

Formaggio Frito
Choice of Brie, Mozzarella or
Feta
\$85

Spanakopita
Balsamic drizzle
\$75

Sausage en Croute
Spicy Honey Mustard
\$75

Mini Quesadillas
Beef, Chicken or Vegetable
Salsa, Sour Cream
\$110

Southwest Chimichangas
Salsa Fresca
\$80

*Teriyaki Chicken Satay**
\$75

Crispy Spring Rolls
Gingered Plum Sauce
\$85

Fried Tortelloni
Sweet Marinara
\$75

Fingerling Potato Skins
Gorgonzola, Pancetta
crackle, sour cream and
chives *gf*
\$85

*Seared Sea Scallop on
Toasted Polenta*
Pepita Croquante Crumble *gf*
\$125

Chicken Tenders
Honey Mustard
\$85

Coconut Chicken Tenders
Sweet Chili Sauce
\$85

*Slow Roasted Lamb Pops *gf**
Mint Pesto
\$110

Chipotle Chicken Crepes
\$80

Cheddar Hush Puppies
Poblano Pepper Fermented
Yogurt Sauce
\$85

*Spinach Feta Stuffed
Mushrooms *gf**
\$75

*Artichoke Cream Filled
Phyllo Cups*
\$70

Vegetable Pot Stickers
Citrus Soy Glaze
\$85

*Sweet Italian Sausage
Stuffed Mushroom Caps*
\$85

*Sweet and Sour Chicken
Skewers*
\$75

Chicken Wellington
\$100

Beef Wellington
\$110

*Seafood Stuffed Mushroom
Caps*
\$85

Assorted Baked Flatbreads
\$75

*Lamb and Goat Cheese
Meatballs*
Romesco
\$110

Petit Arancini
Diablo Sauce
\$85

*Mini Apple Chutney
Cheddar Tartlets*
\$85

*Firecracker Shrimp *gf**
\$125

Bacon Wrapped Scallops
Maple Glaze *gf*
\$125

Black Bean Cakes
Cilantro Cream *gf*
\$80

Mini Crab Cakes
Red Pepper Remoulade
\$110

*Szechuan Beef Skewers**
\$75

Crispy Coconut Shrimp
Sweet Chili Sauce
\$125

Italian Meatballs
\$80

*Warm Brie Bites with
Grape Relish*
\$95

Mini Chicken & Waffles
Maple Syrup Drizzle
\$90

Prices are listed per person unless otherwise specified.

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

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

Prices are listed per person unless otherwise specified.

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