

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

with pita chips
\$85 serves 25 ppl

Warm Bric 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

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

Cold Hors D'oeuvres

(Priced per 50 pieces)

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

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

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 \$10pp

Let one of our chef's prepare penne pasta to order with your choice of three sauces and one add-in

Alfredo

Sweet cream, butter & parmesan

Marinara

Meatless red sauce

Crème Rosa

A perfect blend of our marinara and alfredo

Bolognese

Traditional hearty Italian meat sauce

Fra Diavolo

Marinara with hot cherry peppers

Pesto

Olive oil, pine nuts and sweet basil

Aglio Olio

Extra virgin olive oil and fresh garlic

Pasta Station Add-Ins (choose one): Chicken, Shrimp, Meatballs, Sausage or Seasonal Vegetables

Additional Add-ins or Upgrade to Cheese Tortellini \$1 each/ pp

Carving Stations

Prime Rib of Beef

Au Jus

Horseradish Crème

\$12pp

Roast Leg of Lamb

Port Wine Demi

\$10pp

Baked Honey Glazed

Ham

Pineapple Cherry Sauce

\$8pp

Roast Tenderloin of

Beef

Béarnaise and Bordelaise

Sauce

\$12pp

Maple Glazed Pork

Loin

Apple Bourbon Demiglace

\$8pp

Slow Roasted

Boneless Turkey

Breast

Sage Pan Gravy

\$8pp

A La Carte Stations

Martini Glass Mac & Cheese Bar \$8pp

Comes with homestyle mac and cheese and your choice of two additional combinations:

Choose Three: Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu -
Steak Bomb - Pulled Pork - Scampi (with shrimp +\$2pp) - Lobster Mac (market\$)

Salad Station \$4pp

Crisp Garden, Traditional Caesar, Mixed Mesclun Greens or Chef Seasonal Salad

Served with freshly baked rolls & butter

Dessert & Coffee Stations

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

House made Cookies & Brownies \$2pp

Chocolate Covered Strawberries \$2 each

Create Your Own Shortcake Bar \$6pp

Coffee & Tea Station \$2pp

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