

Stationary Boards and Displays

Unless specified, the small tray serves 25 guests, and the large tray serves 50 guests

Garden Vegetable Crudités^{gf}

Chef choice dip
Small: \$80 Large: \$135

Artisan Cheese Display

Chef variety of hard and soft cheeses -
assorted crackers
Small: \$90 Large: \$140

Sliced Seasonal Fruit^{gf}

A colorful display of seasonal melons,
pineapple, and berries
Small: \$80 Large: \$145

Cheese and Fruit Display (or Vegetable Tray)

Small: \$90 Large: \$150

Cheese, Fruit and Vegetable Crudités

Small: \$140 Large: \$200

Warm Spinach and Artichoke Dip

with toasted naan
\$85 (serves 25 ppl)

Warm Cauliflower and Crab Dip

with toasted naan
\$100 (serves 25 ppl)

Chef Choice Hummus and Gluten Free Crackers

\$30 (small display)

Dip Trio

Three cold spreadable dips with assorted
crackers and naan
\$3pp

Dip options (3): roasted garlic hummus,
black olive tapenade, onion dip, garlic and
herb cheese spread, sundried tomato cheese
spread, tabbouleh

Burger Sliders

Burger- roasted garlic aioli- pickle chip
\$95

Assorted Baked Flatbreads

Combination of Margherita, Meat lovers, and
Vegetable
\$75

Mini Quesadillas

Combination of Beef, Chicken and Vegetable
Salsa and Sour Cream
\$85

Charcuterie Board

Dry Italian and black pepper salami,
capicola, and prosciutto, dried cranberry-
thyme crusted goat cheese, smoked gouda,
marinated ciliegine mozzarella, dried
apricots, grapes, whole grain mustard with
toasted naan and assorted crackers
Small Tray (serves 30) \$275
Large Tray (serves 50) \$425

Antipasto

Marinated artichokes, Genoa salami,
prosciutto, tomatoes, buffalo mozzarella,
grilled pesto chicken, peruvian peppers,
olives, fried eggplant
Small Tray (serves 30) \$200
Large Tray (serves 50) \$375

Mediterranean

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, toasted
naan
Small Tray (serves 30) \$200
Large Tray (serves 50) \$375

Grazing Board

Large combination of two of the boards
above (charcuterie, mediterranean,
antipasto)
\$600

Cold Hors D'oeuvres

(Priced per 50 pieces)

<i>Boursin Cucumber Round</i> gf \$90	<i>Fried Eggplant Rounds with Ricotta and Sundried Tomatoes</i> \$90
<i>Tomato Bruschetta Crostini</i> \$75	<i>Cranberry Apple Chicken Salad Bites</i> \$85
<i>Portabella Mushroom Bruschetta Crostini</i> \$80	<i>Balsamic Strawberry Ricotta Crostini</i> \$85
<i>Goat Cheese and Pesto Crostini</i> \$75	<i>Salami Boursin Cornettes</i> gf \$80
<i>Antipasto Skewers</i> gf \$115	<i>Poached Pear Gorgonzola Crostini</i> \$90
<i>Caprese Skewers</i> gf \$85	<i>Salmon Canape</i> gf Fingerling Potato, smoked salmon, crème fraiche, capers \$85
<i>Beef Tenderloin Crostini</i> Horseradish Cream - Chives \$100	<i>Prosciutto Wrapped Asparagus</i> gf Balsamic glaze \$120
<i>Buffalo Chicken Salad Bites</i> \$85	<i>Fig and Goat Cheese Tartlets</i> Honey drizzle \$80
<i>Jumbo Shrimp Cocktail</i> gf served with cocktail sauce and lemons \$4 each	

Industry Standard:

4-6 pieces per person with full meal

7-10 pieces per person with no meal

Displays should be counted as 1.5 pieces per person

Prices are listed per person unless otherwise specified.
All prices are subject to NH Meals Tax, 20% Service Charge and 2% Facility Fee

Gf=Gluten free as presented on menu

*=items may be made gluten free upon request

Hot Hors D'oeuvres

(Priced per 50 pieces)

Spinach and Feta Stuffed Mushrooms

gf
\$80

Sausage en Croute

Spicy Honey Mustard
\$80

*Teriyaki Chicken Skewers**

\$125

*Sweet and Sour Chicken Skewers**

\$125

Vegetable Spring Rolls

Sweet Chili Sauce
\$85

Chicken Tenders

Honey Mustard
\$95

Swedish Meatballs

\$95

Coconut Chicken Tenders

Sweet Chili Sauce
\$95

Roasted Lamb Pops gf

Mint Pesto
\$350

Pigs in a Blanket

\$80

Vegetable Dumplings

\$90

Sweet Italian Sausage Mushroom Caps

\$100

Beef Wellington

\$225

Seafood Stuffed Mushroom Caps

\$120

Petite Arancini

Diablo Sauce
\$100

Coconut Shrimp

Sweet Chili Sauce
\$125

Italian Meatballs

\$95

Steak and Cheese Spring Rolls

\$95

Bacon Wrapped Scallops gf

\$225

Petite Crab Cakes

Lemon Aioli
\$200

Mushroom Vol-Au-Vant

\$100

*Teriyaki Beef Skewers**

\$150

Mini Apple Chutney and Cheddar Tartlets

\$85

Chicken Cordon Bleu Bites

\$110

*Firecracker Shrimp**

\$125

Bacon and Smoked Gouda Potato Cakes

Pickled Jalapeno-Chipotle Sour Cream
\$100

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Action Stations

*Pasta Station \$12pp **

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

Fra Diavolo

Marinara with hot cherry peppers

Marinara

Meatless red sauce

Aglia Olio

Extra virgin olive oil and fresh garlic

Bolognese

Traditional hearty Italian meat sauce

Nut Free Pesto

Olive oil, parmesan, garlic and sweet basil

Crème Rosa

A perfect blend of our marinara and alfredo

Creamy Pesto

A perfect blend of our alfredo and nut free pesto

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

Premium Add-ins Cheese Tortellini \$1pp; or Baby Shrimp \$1.50pp

*Chef Carving Stations**

Prime Rib of Beef

Au Jus and Horseradish Crème

\$14pp

Roasted Tenderloin of Beef

Béarnaise or Bordelaise Sauce

\$16pp

Honey Glazed Ham

Warm Brown Sugar Mustard

\$12pp

Maple Glazed Pork Loin

Apple Bourbon Demiglace

\$12pp

Roasted Boneless Turkey Breast

Sage Pan Gravy & Cranberry Sauce

\$12pp

*Please know a \$25 chef fee is added for action stations

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A La Carte Stations

Mac & Cheese Bar \$8pp

Homestyle mac and cheese and two additional combinations:

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

Salad Bar \$5pp

Mixed Garden Greens - Carrots - Red Onion - Grape Tomatoes - Cucumbers - Black Olives-
Pepper Variety - Feta - Mozzarella - Croutons - Parmesan Peppercorn - Zinfandel Vinaigrette -
Oil & Vinegar- Served with freshly baked rolls & butter

Mashed Potato Bar \$8pp

Yukon Gold Mash - Sweet Potato Mash - Bacon - Scallions - Cheddar Cheese - BBQ Sauce -
Maple Syrup - Cinnamon & Sugar - Sour Cream

Dessert Stations

Housemade Cookies & Brownies \$2pp
Chocolate Covered Strawberries \$4 each

Assorted Mini Pastries \$5pp

(mini cheesecakes, macarons, petit fours, assorted chocolate truffles)

Assorted Plated Desserts \$6pp

(chef assortment of 3-4 varieties of plated cakes)

Create Your Own Shortcake Bar \$4pp

Biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream

Assorted Mini Cannolis \$4pp

Traditional Cannoli Shell with chocolate chip filling - Chocolate Cannoli Shell with traditional vanilla
filling - Chocolate Cannoli Shell with chocolate chip filling

Hot Beverage Stations available upon request.