

Boards & Displays

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

Vegetable Crudités gf

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

Chilled Grilled Vegetables gf

Small: \$90 Large: \$145

Artisan Cheese Display

Chef variety of hard and soft cheeses -
assorted crackers
Small: \$80 Large: \$135

Sliced Seasonal Fruit gf

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

Cheese and Fruit Display

Small: \$85 Large: \$145

Cheese, Fruit and Vegetable Crudités

Small: \$140 Large: \$200

Warm Spinach and Artichoke Dip

with toasted naan
\$85 serves 25 ppl

Shrimp Cocktail gf

served with cocktail sauce and lemons
\$3 each

Charcuterie Board

Dry Italian and black pepper salami,
capicola, and prosciutto, dried cranberry-
thyme crusted goat cheese, Manchego,
smoked gouda, marinated ciliegine
mozzarella, dried fruit, whole grain
mustard, fruit jam with toasted naan and
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

Cold Hors D'oeuvres (Priced per 50 pieces)

Crabmeat and Boursin

Cucumber Round gf
\$85

Bruschetta Crostini

Traditional Tomato or
Portabello Mushroom
\$75

Goat Cheese and Pesto

Crostini
\$75

Beef Tenderloin Crostini

Horseradish Chive Cream
\$100

Chicken Salad Bites

Buffalo or Cran-Apple
\$85

Caprese Skewers gf

\$85

Beef Negimaki gf

Roast beef, scallion, rice,
teriyaki
\$95

Salami Boursin Cornettes

\$80

Poached Pear Gorgonzola

Crostini
\$90

Salmon Canape gf

Fingerling Potato,
smoked salmon, crème
fraiche, capers
\$85

Sake Seared Tuna

Fried Wonton, Wasabi
aioli
\$225

Prosciutto Wrapped

Asparagus gf
\$90

Prices are listed per person unless otherwise specified.

All prices are subject to NH Meals Tax, 18% 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)

<i>Spanakopita</i> Balsamic drizzle \$125	<i>Vegetable Dumplings</i> Sesame Teriyaki \$90	<i>Black Bean Cakes</i> Cilantro Cream gf \$85
<i>Sausage en Croute</i> Spicy Honey Mustard \$80	<i>Pork Dumplings</i> Sesame Teriyaki \$90	<i>Petite Crab Cakes</i> Lemon Aioli \$200
<i>Chicken Skewers*</i> Teriyaki or Sweet & Sour \$125	<i>Sweet Italian Sausage</i> <i>Stuffed Mushroom Caps</i> \$100	<i>Mushroom Vol-Au-Vant</i> \$100
<i>Vegetable Spring Rolls</i> Chili Garlic Sauce \$85	<i>Beef Wellington</i> \$225	<i>Beef Skewers*</i> Teriyaki or Szechuan \$150
<i>Fried Ravioli</i> Homemade Marinara \$75	<i>Seafood Stuffed Mushroom</i> <i>Caps</i> \$120	<i>Mini Apple Chutney and</i> <i>Cheddar Tartlets</i> \$85
<i>Chicken Tenders</i> Honey Mustard \$95	<i>Petite Arancini</i> Diablo Sauce \$100	<i>Chicken Cordon Bleu Bites</i> \$110
<i>Coconut Chicken Tenders</i> Sweet Chili Sauce \$95	<i>Coconut Shrimp</i> Sweet Chili Sauce \$125	<i>Firecracker Shrimp gf</i> \$125
<i>Roasted Lamb Pops gf</i> Mint Pesto \$350	<i>Meatballs</i> Italian or Swedish \$95	<i>Assorted Baked Flatbreads</i> Combination of Margherita, Meat lovers, and Vegetable \$75
<i>Chipotle Chicken Crepes</i> \$90	<i>Mini Chicken & Waffles</i> Spicy Maple Reduction \$94	<i>Mini Quesadillas</i> Combination of Beef, Chicken and Vegetable Salsa and Sour Cream \$85
<i>Spinach and Feta Stuffed</i> <i>Mushrooms gf</i> \$80	<i>Bacon Wrapped Scallops</i> Maple Glaze gf \$225	

*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.*

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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

Meaty Crème Rosa

A perfect blend of our bolognese and alfredo

Marinara

Meatless red sauce

Fra Diavolo

Marinara with hot cherry peppers

Bolognese

Traditional hearty Italian meat sauce

Aglio Olio

Extra virgin olive oil and fresh garlic

Crème Rosa

A perfect blend of our marinara and alfredo

Nut Free Pesto

Olive oil, parmesan, garlic and sweet basil

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

Additional Add-ins or Upgrade to Cheese Tortellini \$1pp; Baby Shrimp \$1.50pp

*Chef Carving Stations**

Prime Rib of Beef

Au Jus and Horseradish Crème

\$12pp

Roasted Tenderloin of Beef

Béarnaise or Bordelaise Sauce

\$14pp

Honey Glazed Ham

Warm Brown Sugar Mustard

\$10pp

Maple Glazed Pork Loin

Apple Bourbon Demiglace

\$10pp

Roasted Boneless Turkey Breast

Sage Pan Gravy & Cranberry Sauce

\$10pp

*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 - Scampi - 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 - Sliced Mushrooms - 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 & Hot Beverage Stations

Housemade Cookies & Brownies \$2pp

Chocolate Covered Strawberries \$3 each

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

Create Your Own Shortcake Bar \$4pp

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

Tavola Dolce \$5pp

Biscotti - mini cannolis - zeppoles - pirouettes - pizzelles with sweet ricotta spread and fresh berries - assorted chocolate truffles

Coffee & Tea Station \$2pp

Hot Chocolate Bar \$3pp

(Assorted flavored hot chocolate, marshmallows, whipped cream)