

# Cold & Hot Displays

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

## *Vegetable Crudités gf*

Parmesan peppercorn or red pepper  
hummus  
Small: \$70 Large: \$135

## *Chilled Grilled Vegetables gf*

Grilled Selection of fresh garden vegetables  
marinated and chilled  
Small: \$80 Large: \$145

## *Artisan Cheese*

International and domestic hard and soft  
cheeses - assorted crackers  
Small: \$70 Large: \$135

## *Sliced Seasonal Fruit gf*

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

## *Cheese and Fruit*

International and domestic hard and soft  
cheeses - assorted crackers - and a colorful  
display of seasonal melons, pineapple and  
berries  
Small: \$80 Large: \$145

## *Cheese, Fruit and Vegetable Crudités*

International and domestic hard and soft  
cheeses - assorted crackers - and a colorful  
display of seasonal melons, pineapple and  
berries; and a variety of fresh garden  
vegetables  
Small: \$125 Large: \$200

## *Charcuterie Board*

Dry Italian and black pepper salami,  
capicola, and prosciutto, dried cranberry-  
thyme crusted goat cheese, Manchego,  
marinated ciliegine mozzarella, dried  
apricots, whole grain mustard, fruit jam and  
pickled vegetables with bread and crackers  
Small Tray (serves 30) \$275  
Large Tray (serves 50) \$425

## *Warm Spinach and Artichoke Dip*

with toasted naan  
\$85 serves 25 ppl

## *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

## *Build Your Own Caprese gf*

Fresh mozzarella, heirloom tomatoes,  
balsamic glaze, EVOO, chiffonade of fresh  
basil, toasted garlic crostini  
Small Tray (serves 30) \$125  
Large Tray (serves 50) \$200

## *Shrimp Cocktail gf*

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

## *Assorted Baked Flatbreads*

(per 50 pieces)  
Combination of Margherita, Meatlovers,  
and Vegetable  
\$75

## *Mini Quesadillas*

(per 50 pieces)  
Combination of Beef, Chicken and  
Vegetable  
Salsa and Sour Cream  
\$85

# Cold Hors D'oeuvres

(Priced per 50 pieces)

<i>Crabmeat and Boursin</i> Cucumber Round <i>gf</i> \$75	<i>Cranberry Apple</i> Chicken Salad Bites \$85	<i>Poached Pear Gorgonzola</i> Crostini \$90
<i>Chilled Golden Gazpacho</i> "Shots" <i>gf</i> \$80	<i>Antipasto Skewers gf</i> Fresh mozzarella, marinated artichoke, grape tomato, olive, prosciutto, balsamic glaze \$85	<i>Caribbean Smoked Fish</i> Dip Sweet Potato Crisp \$85
<i>Portobella Mushroom &amp;</i> Parmesan Cheese Bruschetta \$70	<i>Caprese Skewers gf</i> Fresh mozzarella, grape tomato, basil, balsamic glaze \$85	<i>Sake Seared Tuna</i> Fried Wonton - Wasabi aioli \$90
<i>Tomato Mozzarella</i> Bruschetta \$70		<i>Mozzarella Fettuccine</i> Bruschetta Spoons \$75
<i>Goat Cheese and Pesto</i> Crostini \$70	<i>Beef Negimaki gf</i> Roast beef, scallion, rice, teriyaki \$90	<i>Prosciutto Wrapped</i> Asparagus <i>gf</i> \$95
<i>Beef Tenderloin Crostini</i> Horseradish Chive Cream \$100	<i>Citrus Crab Salad</i> Cucumber Round <i>gf</i> \$95	<i>Buffalo Chicken Salad Bites</i> Phyllo cup - Bleu cheese crumble \$80
<i>Smoked Chicken Mousse on</i> Cheddar Round <i>gf</i> \$75	<i>Salmon Canape gf</i> Fingerling Potato, smoked salmon, crème fraiche, capers \$85	<i>Deviled Eggs gf</i> Traditional or sriracha style \$80
<i>Prosciutto Wrapped</i> Melon <i>gf</i> \$85	<i>Salami Boursin Cornettes</i> \$80	<i>Pancetta Crisp</i> Pear, Goat Cheese & Honey \$100
<i>Artichoke Cream Phyllo</i> Cups \$70		

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)

*Formaggio Fritto*  
Choice of Brie, Mozzarella or  
Feta  
\$85

*Coconut Chicken Tenders*  
Sweet Chili Sauce  
\$85

*Petite Arancini*  
Diablo Sauce  
\$85

*Spanakopita*  
Balsamic drizzle  
\$75

*Roasted Lamb Pops gf*  
Mint Pesto  
\$110

*Mini Apple Chutney and  
Cheddar Tartlets*  
\$85

*Sausage en Croute*  
Spicy Honey Mustard  
\$75

*Chipotle Chicken Crepes*  
\$80

*Firecracker Shrimp gf*  
\$125

*Chicken Skewers\**  
Teriyaki or Sweet & Sour  
\$75

*Cheddar Hush Puppies*  
Chipotle Crema  
\$85

*Bacon Wrapped Scallops*  
Maple Glaze gf  
\$125

*Vegetable Spring Rolls*  
Gingered Plum Sauce  
\$85

*Spinach and Feta Stuffed  
Mushrooms gf*  
\$75

*Black Bean Cakes*  
Cilantro Cream gf  
\$80

*Fried Tortellini*  
Homemade Marinara  
\$75

*Vegetable Pot Stickers*  
Tamarind Soy Glaze  
\$85

*Petite Crab Cakes*  
Red Pepper Remoulade  
\$110

*Loaded Duchess Potato on  
Parmesan Tuille gf*  
Gorgonzola, Pancetta, sour  
cream, chives  
\$90

*Sweet Italian Sausage  
Stuffed Mushroom Caps*  
\$85

*Beef Skewers\**  
Teriyaki or Szechuan  
\$85

*Seared Sea Scallop*  
*Zucchini Cake gf*  
Blueberry jam  
\$125

*Chicken Wellington*  
\$100

*Coconut Shrimp*  
Sweet Chili Sauce  
\$125

*Chicken Tenders*  
Honey Mustard  
\$85

*Beef Wellington*  
\$110

*Meatballs*  
Italian or Swedish  
\$80

*Seafood Stuffed Mushroom  
Caps*  
\$85

*Mini Chicken & Waffles*  
Spicy Maple Reduction  
\$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

# Dinner Buffet

All dinner packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table.

*\$27 per person*

*Salads* (select two):

Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Baby Spinach Salad  
Homemade Pasta Salad - Red Bliss Potato Salad - Citrus Israeli Cous Cous  
Served with Freshly Baked Rolls & Butter

*Entrées* (select two):

Chicken Divan*	Eggplant Rollatini*	Maple Glazed Pork Loin*
Chicken Capri*	Lasagna Vegetable or Meat	Sausage, Peppers and Onions gf
Chicken Parmesan	Beef Tips gf Steakhouse - teriyaki - honey garlic	Baked Haddock* New England Style or Seafood Stuffed
Chicken Piccata*	Beef Stroganoff	Shallow Poached Salmon gf
Chicken Cacciatore gf	Vegetable Pasta Primavera*	Salmon Florentine gf
Chicken Marsala*		Seafood Casserole Additional price may apply
Stuffed Shells		

*Sides* (choose three):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Yukon Mashed, Wild Rice, Penne Pasta, Herb Roasted Fingerlings, Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Summer Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables, Sweet Potato Soufflé

## *Included Beverages*

Freshly brewed regular & decaffeinated coffee, select teas

We are happy to cut and serve your celebratory dessert from a licensed bakery at no additional charge.  
See page 11 for in house dessert options.

Additional Entrées \$4pp

Additional Salad, Starch and Vegetable \$2pp

Add Soup Du Jour \$3pp

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

# 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

*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*

# *A La Carte Stations*

## *Mac & Cheese Bar \$10pp*

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 \$10pp*

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 \$6pp*

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

## *Build Your Own Pizzelle Bar \$5pp*

Cannoli filling - sauce trio - chocolate chips - berries

## *Tavola Dolce \$5pp*

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

## *Coffee & Tea Station \$2pp*

### *Tea Party \$1.50pp*

(Assorted teas, honey, lemon, sugar, spices)

### *Hot Chocolate Bar \$3pp*

(Assorted flavored hot chocolate, marshmallows, whipped cream)

# Plated Dinner

All dinner packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table. Plated dinners are served with salad, two entrée selections, a vegetarian entrée, choice of starch, chef vegetable, choice of dessert and coffee/tea service.

## *Salad* (select one):

Garden Salad with Zinfandel Vinaigrette

Caesar Salad with Creamy Caesar Dressing

Baby Spinach Salad with Feta, Toasted Almonds, Strawberries and Poppysseed Vinaigrette

Served with Warm Rolls & Butter

## *Entrées*

### *Cordon Bleu Chicken*

Sherry cream sauce  
\$28

### *Chicken Marsala\**

Fresh mushrooms, marsala wine sauce  
\$27

### *Pan Seared Airline Chicken gf*

Herb pan sauce  
\$27

### *Mediterranean Stuffed Chicken\**

Breaded chicken breast stuffed with sundried tomatoes, spinach and goat cheese, creamy roasted red pepper sauce  
\$29

### *Braised Short Rib*

Paired with root vegetables  
\$34

### *Tenderloin of Beef\**

8 oz seared medallion finished with bordelaise sauce, served medium rare  
\$36

### *Slow Roasted Prime Rib au Jus gf*

10 oz choice cut, served medium- medium rare, with savory au jus  
\$38

### *NE Style Baked Haddock\**

Cracker crumbs, butter, lemon and white wine  
\$27

### *Seafood Stuffed Haddock*

Newburg sauce  
\$29

### *Seared Salmon with Citrus-Mango Salsa gf*

\$27

### *Salmon Florentine gf*

Topped with spinach and mornay sauce  
\$27

### *Seafood Cioppino*

White fish, shrimp, scallops, clams, mussels and fennel simmered in a white wine-tomato broth  
\$32

## *Vegetarian Entrées* (select one):

### *Roasted Vegetable Tower*

Portobello mushroom caps, eggplant slices, zucchini/summer squash planks, bell pepper, topped with marinara and mozzarella  
\$25

### *Wild Mushroom or Butternut Squash Ravioli*

\$25

### *Pasta Primavera\**

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio  
\$25

Prices are listed per person unless otherwise specified.

All prices are subject 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

# Plated Dinner continued

## *Children's Entrées* (select one):

\$17 per guest ages 4-11  
Comes with salad and dessert

*Chicken Tenders*  
French fries or Fruit

*Penne*  
Marinara or Buttered

*Mac-N-Cheese*  
Grilled or Fried Chicken

## *Starch* (select one):

*Roasted Garlic Yukon Mashed*  
*Wild Rice Pilaf*

*Penne Pasta with Alfredo or Marinara*  
*Herb Roasted Fingerlings*

## *Dessert* (select one):

*Triple Chocolate Truffle Cake*  
*Sweet Ricotta Cannoli*  
*Limoncello Cake*

*Tiramisu*  
*Cheesecake with Strawberries*  
*Carrot Cake with Walnuts*

## *Plated Meal Enhancements*

3<sup>rd</sup> protein entrée - \$4pp  
Appetizer course (soup or tazza di fruta) - \$2.50pp  
Chocolate Covered Strawberry or Ice Cream Bon Bon with Dessert - \$2pp

## *Wine Pairings*

We are happy to arrange wine service at the tables for the dinner portion of the event. Ask your event coordinator about wine selections.

## *Dietary Restrictions / Allergen Concerns*

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting menu selections from them.

## *Meal Counts*

As a reminder, guests must decide ahead of time what they are eating. Breakdown of meal counts are to be provided a week prior.

*Prices are listed per person unless otherwise specified.*  
*All prices are subject 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*