

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

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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

Cold Hors D'oeuvres

(Priced per 50 pieces)

Crabmeat and Boursin

Cucumber Round *gf*
\$75

Cranberry Apple
Chicken Salad Bites
\$85

Poached Pear Gorgonzola

Crostini
\$90

Chilled Golden Gazpacho

"Shots" *gf*
\$80

Antipasto Skewers *gf*
Fresh mozzarella,
marinated artichoke,
grape tomato, olive,
prosciutto, balsamic glaze
\$85

Caribbean Smoked Fish

Dip
Sweet Potato Crisp
\$85

Portobella Mushroom &

Parmesan Cheese
Bruschetta
\$70

Caprese Skewers *gf*
Fresh mozzarella, grape
tomato, basil, balsamic
glaze
\$85

Sake Seared Tuna
Fried Wonton - Wasabi
aioli
\$90

Tomato Mozzarella

Bruschetta
\$70

Mozzarella Fettuccine
Bruschetta Spoons
\$75

Goat Cheese and Pesto

Crostini
\$70

Beef Negimaki *gf*
Roast beef, scallion, rice,
teriyaki
\$90

Prosciutto Wrapped
Asparagus *gf*
\$95

Beef Tenderloin Crostini

Horseradish Chive Cream
\$100

Citrus Crab Salad
Cucumber Round *gf*
\$95

Buffalo Chicken Salad Bites
Phyllo cup - Bleu cheese
crumble
\$80

Smoked Chicken Mousse on

Cheddar Round *gf*
\$75

Salmon Canape *gf*
Fingerling Potato,
smoked salmon, crème
fraiche, capers
\$85

Deviled Eggs *gf*
Traditional or sriracha
style
\$80

Prosciutto Wrapped

Melon *gf*
\$85

Salami Boursin Cornettes
\$80

Pancetta Crisp
Pear, Goat Cheese &
Honey
\$100

Artichoke Cream Phyllo

Cups
\$70

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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

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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

Marinara

Meatless red sauce

Bolognese

Traditional hearty Italian meat sauce

Crème Rosa

A perfect blend of our marinara and alfredo

Meaty Crème Rosa

A perfect blend of our bolognese and alfredo

Fra Diavolo

Marinara with hot cherry peppers

Aglio Olio

Extra virgin olive oil and fresh garlic

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

Honey Glazed Ham

Warm Brown Sugar Mustard

\$10pp

Roasted Tenderloin of Beef

Béarnaise or Bordelaise Sauce

\$14pp

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 \$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)

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