

Cold & Hot Displays

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

Vegetable Crudités gf

Chef choice dip
Small: \$70 Large: \$135

Warm Spinach and Artichoke Dip

with toasted naan
\$85 serves 25 ppl

Chilled Grilled Vegetables gf

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

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

Artisan Cheese

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

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

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

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

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

Shrimp Cocktail gf

Freshly poached shrimp 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,
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

Assorted Baked Flatbreads

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

Mini Quesadillas

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

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Gf-Gluten free as presented on menu

*-items may be made gluten free upon request

Cold Hors D'oeuvres

(Priced per 50 pieces)

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

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Hot Hors D'oeuvres

(Priced per 50 pieces)

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

Spanakopita
Balsamic drizzle
\$75

Sausage en Croute
Spicy Honey Mustard
\$75

*Chicken Skewers**
Teriyaki or Sweet & Sour
\$80

Vegetable Spring Rolls
Gingered Plum Sauce
\$85

Fried Ravioli
Homemade Marinara
\$75

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

Seared Sea Scallop
Zucchini Cake gf
Blueberry jam
\$130

Chicken Tenders
Honey Mustard
\$85

Coconut Chicken Tenders
Sweet Chili Sauce
\$85

Roasted Lamb Pops gf
Mint Pesto
\$135

Chipotle Chicken Crepes
\$80

*Spinach and Feta Stuffed
Mushrooms gf*
\$75

Vegetable Pot Stickers
Tamarind Soy Glaze
\$85

*Sweet Italian Sausage
Stuffed Mushroom Caps*
\$85

Beef Wellington
\$115

*Seafood Stuffed Mushroom
Caps*
\$95

Petite Arancini
Diablo Sauce
\$85

*Mini Apple Chutney and
Cheddar Tartlets*
\$85

Firecracker Shrimp gf
\$125

Bacon Wrapped Scallops
Maple Glaze gf
\$130

Black Bean Cakes
Cilantro Cream gf
\$85

Petite Crab Cakes
Red Pepper Remoulade
\$115

*Beef Skewers**
Teriyaki or Szechuan
\$85

Coconut Shrimp
Sweet Chili Sauce
\$125

Meatballs
Italian or Swedish
\$80

Mini Chicken & Waffles
Spicy Maple Reduction
\$90

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Dinner Buffet

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

\$30pp for 2-entrée; \$34pp for 3-entrée

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 or 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

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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 \$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

Tavola Dolce \$5pp

Biscotti - mini cannolis - zeppoles - pirouettes - pizzelles with sweet ricotta spread and 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 choice of salad and dessert that all guests enjoy, a choice of two entrée selections and a vegetarian entrée, and each protein entrée is paired with chef vegetable. Coffee/tea service included.

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

\$30

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce

\$30

Pan Seared Airline Chicken gf

Herb pan sauce

\$30

*Mediterranean Stuffed Chicken**

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

\$30

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

\$30

Seafood Stuffed Haddock

Newburg sauce

\$32

Seared Salmon with Citrus-Mango Salsa gf

\$30

Salmon Florentine gf

Topped with spinach and mornay sauce

\$30

Vegetarian Entrées (select one):

Roasted Vegetable Tower

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

\$30

Wild Mushroom or Butternut Squash Ravioli

\$30

*Pasta Primavera**

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

\$25

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Plated Dinner continued

Children's Entrées (select one):

\$17 per guest ages 4-11 years

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

Mashed Sweet Potato
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

3rd 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.

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