

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

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

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>Prosciutto Wrapped Melon gf</i> \$85	<i>Pancetta Crisp Pear, Goat Cheese & Honey</i> \$100
<i>Cranberry Apple Chicken Salad Bites</i> \$85	<i>Salami Boursin Cornettes</i> \$80	<i>Creamy Brie Canapes Brie, fruit chutney and almonds</i> \$95

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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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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

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)