

# 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 naan and crackers  
Small Tray (serves 30) \$275  
Large Tray (serves 50) \$425

## *Assorted Baked Flatbreads*

(per 50 slices)  
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 &amp; 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 Crostini</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</i> Phyllo cup - Bleu cheese crumble \$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</i> Pear, Goat Cheese & Honey \$100
<i>Prosciutto Wrapped Melon gf</i> \$85	<i>BLT Bites</i> \$80	<i>Creamy Brie Canapes</i> Brie, fruit chutney and almonds \$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*  
Chili Garlic Sauce  
\$85

*Fried Ravioli*  
Homemade Marinara  
\$75

*Pork Potstickers*  
Sesame Teriyaki  
\$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 Dumplings*  
Sesame Teriyaki  
\$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. Freshly brewed regular & decaffeinated coffee, select teas are also included.

*\$30<sup>pp</sup> for 2-entrée; \$34<sup>pp</sup> for 3-entrée*

*Salads* (select two): Served with Rolls & Butter

Fresh Fruit Salad	Baby Spinach Salad with Strawberries and Feta	Red Bliss Potato Salad
Crisp Garden Salad with Zinfandel Vinaigrette	Italian Pasta Salad	Citrus Israeli Cous Cous
Classic Caesar	Pesto Tortellini Salad	

*Entrées* (select two):

Chicken Divan*	Eggplant Rollatini*	Maple Glazed Pork Loin*
Chicken Capri*	Lasagna Vegetable or Meat	Sausage, Peppers and Onions gf
Herb Roasted Chicken with Pan Gravy	Honey Garlic Steak Tips gf With peppers and onions	Baked Haddock* New England Style or Seafood Stuffed
Chicken Parmesan	Teriyaki Beef Tips	Shallow Poached Salmon gf
Chicken Piccata*	Steakhouse Beef Tips gf	Salmon Florentine gf
Chicken Cacciatore gf	Beef Stroganoff	Shrimp Scampi with bowtie
Chicken Marsala*	Vegetable Pasta Primavera*	
Stuffed Shells		

*Sides* (choose three):

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

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*

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.

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