

# 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

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 &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 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 &amp; 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*  
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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# 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)