

## *Hors D'oeuvre Enhancements*

*Selections Are In Addition To Your Group Menu*

*~Stationary~*

### ***Imported & Domestic Cheese and Fruit***

*A Selection of International and Domestic Cheeses, Served with Crackers, Baguettes,  
Grapes and Dried Fruit*

***\$5pp***

### ***Crudités and Dip***

*A Colorful Array of Vegetables Including:  
Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers,  
Carrots and Cucumbers  
Served with Two Seasonal Dips*

***\$4pp***

### ***Tapas***

*Chick Pea Salad, Marinated Olives, Carrot and Feta Salad, Hummus, Eggplant Caviar and Roasted Mushrooms  
Served with Crispy Pita Chips and Fresh Baked Bread*

*(Minimum of 20 guests)*

***\$7pp***

### ***From The Sea***

*Ducktrap Smoked Salmon with the Traditional Accompaniments, Prince Edward Island Mussels Steamed in Garlic and  
Chili Flakes, Roasted Baby Shrimp and Corn Salad, Thai Squid Salad*

*(Minimum of 20 guests)*

***\$9pp***

### ***Chef Attended Raw Bar to Include:***

*Oysters, Littleneck Clams, Cocktail Shrimp, Crab Claws and Chilled Mussels  
(Minimum of 75 guests)*

***\$10pp***

~Passed~

*Jumbo Shrimp Cocktail*

*\$2.75 each*

*Petite Croque Monsieur*

*\$19/doz.*

*Green Olive and Potato Frittata*

*\$18/doz.*

*Chicken Satay with Chopped Scallions*

*\$20/doz.*

*Scallops and Bacon on Black Pepper Bruschetta*

*\$24/doz.*

*Crispy Eggplant Chips*

*Oven Dried Tomato and Fresh Mozzarella*

*\$20/doz.*

*Mini Twice Baked Lobster Potatoes*

*\$26/doz.*

*Goat Cheese and Leek Stuffed Mushrooms*

*\$18/doz.*

*Grilled Shrimp and Polenta Canapé*

*\$24/doz.*

*Warm Crab Dip*

*In a Pate a Choux Cup*

*\$27/doz.*

*Crispy Lobster Falafel*

*With a Yogurt Cucumber Sauce*

*\$26/doz.*

*Spicy Shrimp Turnovers*

*\$23/doz.*

*Vermont Cheddar, Almond and Cranberry Salad*

*Served in an Endive Cup*

*\$19/doz.*

*Pork and Mushroom Pot stickers*

*\$21/doz.*

*Wild Mushroom Vol-au-vent*

*\$22/doz.*

***Smoked Salmon Salad***

*Cucumber cup and Crispy capers*  
***\$22/doz.***

***Brie and Egg Tartlet***

***\$18/doz.***

***Roasted Corn Blini***

*With Candied Bell Peppers*  
***\$19/doz.***

***Assorted Pizzetta's***

***\$20/doz.***

***Thai Chicken & Cashew Spring Rolls***

*Sweet Chili Dipping sauce*  
***\$18/doz.***

***Antipasto Skewers***

***\$19/doz.***

***Mini Crab Cakes***

*Sweet & Spicy Honey Mustard Sauce*  
***\$24/doz.***

***Spinach & Feta Triangles***

***\$18/doz.***

***Smoked Chicken Quesadillas***

***\$19/doz.***

***Beef & Vegetable Skewers***

***\$22/doz.***

***Crispy Asparagus & Asiago***

***\$18/doz.***

***Mini Beef Wellingtons***

***\$23/doz.***

***Crispy Parmesan Artichoke Hearts***

***\$18/doz.***

***All Hors D'oeuvre Selections are based on a minimum of 2 dozen per order***

***All Prices Subject to 20% Service Charge and 8% N.H. Meals Tax.***