

Hors D'oeuvre Enhancements

Selections are in Addition to a Group Menu

~Stationary~

Imported & Domestic Cheese & Fruit

A Selection of International & Domestic Cheeses, Served with Crackers, Baguettes, Grapes & Dried Fruit \$5pp

Crudités & Dip

*A Colorful Array of Vegetables Including:
Green & Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers,
Carrots & Cucumbers; Served with Two Seasonal Dips \$4pp*

Tapas

*Chick Pea Salad, Marinated Olives, Carrot & Feta Salad, Hummus, Eggplant Caviar &
Roasted Mushrooms Served with Crispy Pita Chips & 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 & Chili Flakes, Roasted Baby Shrimp & Corn Salad, Thai Squid Salad
(Minimum of 20 guests) \$9pp*

Chef Attended Raw Bar to Include

*Oysters, Littleneck Clams, Cocktail Shrimp, Crab Claws & Chilled Mussels
(Minimum of 75 guests) \$10pp*

~Passed~

Jumbo Shrimp Cocktail

\$2.75 each

Petite Croque Monsieur

\$19/doz.

Green Olive & Potato Frittata

\$18/doz.

Chicken Satay with Chopped Scallions
\$20/doz.

Scallops & Bacon on Black Pepper Bruschetta
\$24/doz.

Crispy Eggplant Chips
Oven Dried Tomato & Fresh Mozzarella
\$20/doz.

Mini Twice Baked Lobster Potatoes
\$26/doz.

Goat Cheese & Leek Stuffed Mushrooms
\$18/doz.

Grilled Shrimp & 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 & Cranberry Salad
Served in an Endive Cup
\$19/doz.

Pork & Mushroom Pot stickers
\$21/doz.

Wild Mushroom Vol-au-vent
\$22/doz.

Smoked Salmon Salad
Cucumber Cup & Crispy capers
\$22/doz.

Brie & Egg Tartlet
\$18/doz.

Roasted Corn Blini
With C&ied 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 17% Service Charge, 3% Function Fee & 8% N.H. State Tax.