

# GRAND COCKTAIL RECEPTION

THIS GRAND RECEPTION INCLUDES STATIONARY AND PASSED HORS D'OEUVRES,  
A CHEF ATTENDED CARVING STATION, PASTA STATION, AND DESSERT.

\$65 PER PERSON, 75 GUEST COUNT MINIMUM

## STATIONARY HORS D'OEUVRES- PLEASE SELECT ONE

### IMPORTED & DOMESTIC CHEESE

*Vermont Cheddar, Buttermilk Blue, Brie, Manchego, Herbed Goat Cheese, Grapes, Dried Fruit, Crackers & Baguette*

### CRUDITÉS & DIP

*Carrot, Celery, Sweet Peppers, Broccoli Crowns, Mushrooms, Tomatoes, Cucumber, Seasonal Dips*

### SLICED FRUIT

*Cantaloupe, Honeydew, Pineapple, Watermelon, Berries, Kiwi*

### TAPAS

*Chickpea Salad, Hummus, Tzatziki Dip, Marinated Olives, Tomato & Feta Salad, Pita Chips*

## PASSED HORS D'OEUVRES- PLEASE SELECT FOUR

### POACHED SHRIMP

*Bloody Mary Cocktail Sauce, Gluten Free*

### PETITE CROQUE MONSIEUR

*Small House Made Ham Sandwiches*

### CHICKEN SATAY

*Spicy Peanut Sauce*

### PETITE LOBSTER TACO

### BACON WRAPPED SCALLOPS

*Honey Mustard Glaze*

### GOAT CHEESE & LEEK STUFFED MUSHROOMS

### PORK & MUSHROOM POT STICKERS

### SMOKED SALMON SALAD

*Cucumber Creme Fraiche, Gluten Free*

### ASSORTED PIZZETTAS

### THAI CHICKEN & CASHEW SPRING ROLLS

### LOBSTER MAC & CHEESE

PASSED HORS D'OEUVRES CONTINUED ON SECOND PAGE

PROSCIUTTO WRAPPED MEDJOOOL DATE  
*Black Pepper Goat Cheese, Gluten Free*

TOMATO, MOZZARELLA & BASIL SPIEDINI  
*Gluten Free*

DEVEILED EGGS  
*Smoked Salmon Mousse, Gluten Free*

PUTTANESCA BRUSCHETTA

BACON WRAPPED BEEF TENDERLOIN

MUSHROOM ARANCINI  
*Tomato Jam*

MINI FALAFEL  
*Tzatziki*

GARLIC SHRIMP  
*Gluten Free*

## PASTA STATION- PLEASE SELECT TWO

*All Pasta Stations Include Caesar Salad & House Baked Focaccia Breads*

ORECCHIETTE  
*Roasted Chicken, Broccoli, White Beans, Cherry Tomatoes, Parmesan, Lemon*

CAMPANELLE  
*Roasted Eggplant, Tomatoes, Basil, Pancetta, Mushrooms, Herbed Ricotta*

PENNE  
*Gorgonzola Cream, English Peas, Walnuts, Parmesan, Prosciutto*

BAKED RIGATONI  
*Italian Sausage, Tomato Sauce, Mozzarella & Basil*

CHEESE TORTELLINI  
*Cherry Tomatoes, Parmesan Cream Sauce, Roasted Mushrooms*

GARGANELLI SCAMPI  
*Roasted Baby Shrimp, Tomatoes, Garlic Butter, White Wine, Parsley*

## CARVED TO ORDER- PLEASE SELECT ONE

*Carving Station served with Baby Greens, Seasonal Selection of Starch, and Fresh Inn Baked Rolls & Baguettes*

MAPLE & BROWN SUGAR GLAZED PORK LOIN  
*Sweet Potato & Kielbasa Glaze, Apple Chutney*

SLOW ROASTED SIRLOIN OF BEEF  
*Horseradish Cream & Red Wine Au Jus*

SAGE ROASTED TURKEY BREAST  
*Cranberry Orange Chutney & Turkey Gravy*

## STATIONARY DESSERTS- PLEASE SELECT ONE

### VIENNESE

*An Impressive Array of Fine Pastries Including Decadent Layered Cakes,  
Seasonal Fruit Tarts, a Variety of Bars, Mousses, Petite Fours, & House-made French Macaroons*

### THE EUROPEAN CHOCOLATE FOUNTAIN - MINIMUM OF 75 GUESTS REQUIRED

*An Elegant Finish to Your Party*

-OR-

## PASSED DESSERTS- PLEASE SELECT FOUR \$4 PER PERSON ADDITIONAL CHARGE

### CHOCOLATE WHOOPIE PIES

### ASSORTED BERRY TOPPED CHEESECAKES

*Graham Cracker Crumbled Cheesecake Topped with an Assortment of Berries and Chantilly Cream*

### CANNOLIS

*Slightly Sweetened Ricotta Filling, Chocolate Chips are Optional*

### FRUIT TARTS

### CAKE PETIT FOURS

### CHOCOLATE MOUSSE CUPS

FRESH BREWED COFFEE & TEA STATION ARE INCLUDED

PRICES SUBJECT TO N.H. STATE TAX

EXECUTIVE CHEF - TINA VERVILLE