

GRAND COCKTAIL RECEPTION

\$65 PER PERSON, 75 GUEST COUNT MINIMUM

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

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

CHICKEN SATAY

Spicy Peanut Sauce

PETITE LOBSTER TACO

BACON WRAPPED SCALLOPS

Honey Mustard Glaze

GOAT CHEESE & LEEK STUFFED MUSHROOMS

BALSAMIC VEGETABLE SPIEDINI

Vegan, Gluten Free

PORK & MUSHROOM POT STICKERS

CAPRESE SALAD

Basil Crumbs, Dairy or Gluten Free Upon Request

FRIED SHRIMP

Citrus Aioli, Corn Relish

TOMATO WATER SHOOTER

Bacon, Basil, Vegan Upon Request, Gluten Free

HAM & ARUGULA FLATBREAD

Bechemel, Caramelized Onion, Truffle Oil, Vegetarian Upon Request

THAI CHICKEN & CASHEW SPRING ROLLS

EGGPLANT CAPONATA CROSTINI

Vegan

PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI

Gluten Free

BACON WRAPPED BEEF TENDERLOIN

MUSHROOM ARANCINI

Tomato Jam

SMOKED PORK BELLY

Cider Gastrique, Dairy Free, Gluten Free Upon Request

MINI FALAFEL

Tzatziki

BLT CROSTINI

Crispy Prosciutto, Cherry Tomato, Frisée & Garlic Aioli

LOBSTER MAC & CHEESE

Toasted Panko

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 & Baguette

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

Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, a Variety of Bars, Mousses, Petite Fours, & House-made French Macarons

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