

HORS D'OEUVRES

STATIONARY HORS D'OEUVRES & STATIONS

IMPORTED & DOMESTIC CHEESE \$7 PER PERSON

Vermont Cheddar, Buttermilk Blue, Brie, Manchego, Herbed Goat Cheese, Grapes, Dried Fruit, Crackers & Baguette, Gluten Free (without blue cheese, crackers and baguettes)

BAKED BRIE PLATTER \$54- SERVES 25 GUESTS

Served with Dried Fruits, Fresh Baked Sliced Bread, & Crackers

CHARCUTERIE \$7 PER PERSON

San Daniele Prosciutto, Coppa, Soppressata, Mustards, Cornichon, Crackers & Baguettes, Gluten Free (without crackers and baguettes)

CRUDITES & DIP \$6 PER PERSON

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

SLICED FRUIT \$6 PER PERSON

Cantaloupe, Honeydew, Pineapple, Watermelon, Berries, Kiwi, Gluten Free

TAPAS DISPLAY \$10 PER PERSON

Chick Pea Salad, Hummus, Tzatziki Dip, Marinated Olives, Tomato & Feta Salad, Pita Chips, Gluten Free (without pita)

MEZE STATION \$12 PER PERSON

Fresh Mozzarella, San Daniele Prosciutto, Chilled Balsamic Roasted Vegetables, Marinated Artichokes, Olive Tapenade, Giardiniera, Pita Chips, Balsamic Vinegar and Extra Virgin Olive Oil, Gluten Free (without pita)

EAST STATION \$14 PER PERSON

20 GUEST MINIMUM ORDER

Soba Noodle Salad, Tuna Tartare on Cucumber, Ginger Shoyu Vegetables, Citrus Sesame Cocktail Shrimp with Sweet Soy Aioli, Kimchi, Edamame with Sesame & Sea Salt

OCEAN TO TABLE

TIER 1 \$2.95 PER PIECE

Shrimp Platter

TIER 2 \$14 PER PERSON

Oysters, Littleneck Clams, & Shrimp

TIER 3 \$16 PER PERSON

Oysters, Littleneck Clams, Shrimp, Tuna Tartare, Crab Claws

SPECIALTY STATIONS

NEW ENGLAND RAW BAR \$18 PER PERSON

Cape Cod Oysters & Clams on the Half Shell, Citrus Poached Shrimp, Chilled Maine Mussels, Bloody Mary Cocktail Sauce, Horseradish, Mignonette & Lemon

PARMA PROSCIUTTO STATION \$14 PER PERSON (50 GUEST MINIMUM ORDER)

The Worlds Finest Prosciutto served with Figs, Melons, Gorgonzola, Parmesan, Cheddar, Goat Cheese, Arugula & Extra Virgin Olive Oil, Gluten Free (without blue cheese)

SERVER PASSED HORS D'OEUVRES

Minimum of Two Dozen Per Order at \$2.95 per piece, or enhance your event with one of our hors d'oeuvre packages:

\$12 per person for 45 minutes of passed hors d' oeuvres, Includes four selections (For groups of 25 guests or more)

\$16 per person for a full hour of passed hors d' oeuvres, Includes four selections (For groups of 25 guests or more)

COLD

POACHED SHRIMP

Bloody Mary Cocktail Sauce, Gluten Free

PETITE LOBSTER TACO

BALSAMIC VEGETABLE SPIEDINI

Vegan, Gluten Free

CAPRESE SALAD

Basil Crumbs, Dairy or Gluten Free Upon Request

TOMATO WATER SHOOTER

Bacon, Basil, Vegan Upon Request, Gluten Free

EGGPLANT CAPONATA CROSTINI

Vegan

PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI

Gluten Free

BLT CROSTINI

Crispy Prosciutto, Cherry Tomato, Frisée & Garlic Aioli

HOT

HAM & ARUGULA FLATBREAD

Bechemel, Caramelized Onion, Truffle Oil, Vegetarian Upon Request

THAI CHICKEN & CASHEW SPRING ROLLS

FRIED SHRIMP

Citrus Aioli, Corn Relish

PORK & MUSHROOM POT STICKERS

GOAT CHEESE & LEEK STUFFED MUSHROOMS

Gluten Free Upon Request

CHICKEN SATAY

Spicy Peanut Sauce

BACON WRAPPED BEEF TENDERLOIN

MUSHROOM ARANCINI

Tomato Jam

SMOKED PORK BELLY

Cider Gastrique, Dairy Free, Gluten Free Upon Request

MINI FALAFEL

Tzatziki

LOBSTER MAC & CHEESE

Toasted Panko

BACON WRAPPED SCALLOPS

Honey Mustard Glaze, Gluten Free

STATIONARY DESSERT

AN ASSORTMENT OF PETITE PASTRIES \$10 PER PERSON

Both a Seasonal and Classic Selection of Cookies, Brownies, Cakes, & Bars

HOUSE MADE CANNOLIS \$13 PER PERSON

50 GUEST MINIMUM ORDER

Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup & Raspberry White Chocolate

PASSED DESSERTS

A Collection of Bite Sized, Server Passed Desserts

Minimum of Two Dozen Per Order, Additional Ordered by the Dozen \$3.25 per piece

PINEAPPLE TARTE TATIN

Fresh Pineapple, Puff Pastry, Brown Sugar Butter

CHOCOLATE MOUSSE CUPS

Chocolate Mousse in a Chocolate Cup, Garnished with Caramel Krispies

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

TIRAMISU

Espresso Soaked Sponge Cake with Layers of Mascarpone Rum Filling

HAZELNUT MOUSSE CUPS

Hazelnut Mousse in a Chocolate Cup, Garnished with Caramel Krispies

STRAWBERRY SHORTCAKES

Corn Bread Sponge Cake Topped with Strawberries and Chantilly Cream

RICE PUDDING

Citrus Flavored Arborio Rice Pudding in a Chocolate Cup with Chantilly Cream and Citrus Zest

WARM MOLTEN CHOCOLATE CAKES

Rich, Dense Chocolate Cake with a Warm Melted Chocolate Center

ALL PRICES ARE SUBJECT TO NH STATE TAX