

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

STATIONARY HORS D'OEUVRES- PLEASE SELECT ONE

NEW ENGLAND CHEESE DISPLAY

*A Selection of International & Domestic Cheeses Served with House Made Bread,
Crackers, and Fresh Fruit. Cow & Goats Milk Cheeses.*

FRESH VEGETABLE CRUDITÉS

*A Colorful Array of Vegetables Including Green & Yellow Squash, Sweet Baby Tomatoes,
Mushrooms, Sweet Bell Peppers, Carrots, Celery Sticks & Cucumbers; Served with Seasonal Dips.*

SLICED FRUIT DISPLAY

Selection of Seasonal Delicacies; Cantaloupe, Honeydew, Watermelon, Pineapple, & Kiwi

TAPAS

*Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad,
Tabbouleh, Pita Chips & Baguettes*

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

DEILED 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

FARFALLE
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

FUSILLI 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

PINEAPPLE TARTE TATIN

Fresh Pineapple, Puff Pastry, Brown Sugar Butter

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

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

FRESH BREWED COFFEE & TEA STATION ARE INCLUDED

PRICES SUBJECT TO N.H. STATE TAX