

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

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

CRUDITES & DIP \$6 PER PERSON

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

SLICED FRUIT \$6 PER PERSON

Cantaloupe, Honeydew, Pineapple, Watermelon, Berries, Kiwi

TAPAS DISPLAY \$10 PER PERSON

Chick Pea Salad, Hummus, Tzatziki Dip, Marinated Olives, Tomato & Feta Salad, Pita Chips

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

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

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

SMOKED SALMON SALAD
Cucumber Creme Fraiche
Gluten-free

PETITE LOBSTER TACOS

PUTENESCCA BRUSCHETTA
Tomato & Olive

TOMATO, MOZZARELLA & BASIL SPIEDINI
Balsamic Glaze
Gluten-free

PROSCIUTTO WRAPPED MEDJOOOL DATE
Black Pepper Goat Cheese
Gluten-free

COMPRESSED WATERMELON
Petite Squares with Feta & Mint
Gluten-free

BLT CROSTINI
Crispy Prosciutto, Cherry Tomato,
Frisee & Garlic Aioli

HOT

PETITE CROQUE MONSIEUR
Small House Made Ham Sandwiches

CHICKEN SATAY WITH CHOPPED SCALLIONS
Spicy Peanut Sauce

BACON WRAPPED SCALLOPS
Honey Mustard Glaze

GOAT CHEESE & LEEK STUFFED MUSHROOMS

PORK & MUSHROOM POT STICKERS

HAM & ARUGULA FLATBREAD
Bechemel, Caramelized Onion & Truffle Oil
Vegetarian upon request

THAI CHICKEN & CASHEW SPRING ROLLS

LOBSTER MAC & CHEESE

BACON WRAPPED BEEF TENDERLOIN

MUSHROOM ARANCINI
Tomato Jam

MINI FALAFEL
Tzatziki

GARLIC SHRIMP
Gluten-free

STATIONARY DESSERT

AN ASSORTMENT OF PETITE PASTRIES \$6 PER PERSON
Both a Seasonal and Classic Selection of Cookies, Brownies, Cakes, & Bars

HOUSE MADE CANNOLIS \$12 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