

◆Hors D'oeuvres◆

Cold Hors D'oeuvres

(priced per 50 pieces)

Fresh Mozzarella, Plum Tomatoes & Pesto Bruschetta \$75

**Artichoke & Sundried Tomato Bruschetta \$75*

**Beef Roulades w/ Sundried Tomato & Cream Cheese Filling \$75*

**Blackened Beef on Toast Points \$75*

**Smoked Salmon on Toast Points \$85*

Seafood, Beef & Poultry Canapes \$85

Crabmeat Salad in Puff Pastry \$85

Jumbo Shrimp with Cocktail Sauce \$125.00

Hot Hors D'oeuvres

(priced per 50 pieces)

**Coconut Chicken Tenders \$75*

**Chicken Satay \$75*

**Chicken Quesadillas \$75*

**Seafood Stuffed Mushrooms \$85*

**Florentine Stuffed Mushrooms \$65*

**Portobello Puffs \$85*

**Mini Potato Knish \$75*

**Assorted Mini Quiche \$60*

**Vegetarian Vietnamese Spring Rolls \$75*

**Spanikopita \$65*

Mini Beef Wellington \$95

**Italian Style Meatballs \$65*

**Beef Satay \$85*

**Andouille Sausage En Croute \$85*

**Oriental Crab Rangoons \$70*

**Shrimp Wrapped in Bacon \$90*

**Scallops Wrapped in Bacon \$85*

Mini Crabcakes \$95

** Items included in the Sapphire and Diamond Package.*

Specialty Displays

Sliced Fresh Fruit

100 guests \$175

50 guests \$95

25 guests \$50

International & Domestic Cheeses

100 guests \$195

50 guests \$100

25 guests \$55

Mixed Mirror of Sliced Fresh Fruit & Selected Cheeses

100 guests \$185

50 guests \$100

Marketplace Vegetable Crudite with Dip

100 guests \$125

50 guests \$70

25 guests \$40

Crostini with Toppings (serves 50)

Tomato and fresh basil salad, roasted eggplant caviar, olive tapenade, roasted sweet pepper spread, toasted garlic crostini, toasted pita and bagel chips \$95

Baked Brie Platter (serves 50)

Large wheel of Brie baked in puff pastry with brown sugar pecan glaze, served with sliced French Baguettes and sliced red and green apples \$125

Taboule and Hummus (serves 50)

Traditional Middle Eastern favorite served with pita bread \$95

New England Raw Bar

Fresh from the sea- 50 jumbo shrimp, 25 oysters and 25 clams on the half shell served with cocktail sauce, horseradish and sauce remoulade \$250

Smoked Seafood Platter (serves 100)

Delicious variety of fresh smoked salmon, shrimp, trout, sea scallops and mussels, served with appropriate condiments \$400

◆ Stations ◆

Hors D'oeuvres Stations

(minimum 50 people)

Shrimp Scampi Station

*Fresh shrimp sauteed in white wine, garlic, diced tomatoes, fresh basil and parsley,
served with linguini and rice pilaf*

\$10.95pp

Pasta Station

*Made to order with a trio of assorted pasta and sauces, vegetables and parmesan cheese.
(Add diced chicken for a additional \$2.50 per person.)*

\$6.95pp

Fajita Station

*Choice of chicken or beef fajitas accompanied with sauteed onions, peppers, shredded
cheddar, diced tomatoes, sour cream, jalapenos, and salsa, served with flour tortillas and
refried beans*

\$7.50pp

Stir Fry Station

*Choice of chicken or shrimp sauteed with oriental vegetables in a soy sauce, served with
fried rice and traditional white rice.*

\$7.95pp

Sweet Station

*Assorted mini pastries and petit fours, sliced fresh fruit with a cinnamon yogurt dip,
assorted cakes, pies and mousse, chocolate dipped strawberries and biscotti.*

\$8.95pp

Chef's Carving Stations

Served with fresh rolls and appropriate condiments

Roast Top Round of Beef (serves 40 guests) \$225.00
Served with a mushroom demi glace.

Roast Turkey Breast (serves 30 guests) \$150.00
Served with a traditional gravy.

Stuffed Pork Loin (serves 30 guests) \$150.00
With goat cheese, pistachio and dried cranberry stuffing.

Smoked Country Ham (serves 40 guests) \$155.00
Served with a sweet and sour pineapple sauce.

Steamship Round of Beef (serves 150 guests)
Served with a mushroom demi glace.

\$475.00

A chef fee of \$50.00 for each chef required will be added to action and carving stations. Stations may remain open for up to 1½ hours.

Please add NH state tax (currently 8%) and 18% gratuity. Prices subject to change without notice

◆ **Beverages** ◆

Cash Bars

Prices include New Hampshire state tax.

Cocktail – House	\$4.50 and up
Cocktail – Call	\$5.00 and up
Cocktail – Premium	\$5.50 and up
Domestic Beer	\$3.50
Imported Beer	\$4.75
House Wine	\$4.75
Soda	\$1.50

Host Sponsored Bars

Please add NH State tax (currently 8%) and 18% gratuity.

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Cocktail – Call	\$4.75 and up
Cocktail – Premium	\$5.25 and up
Domestic Beer	\$3.25
Imported Beer	\$4.50
House Wine	\$4.50
Soda	\$1.50

* All host bars are charged on consumption basis.

-Wine List-

White Wine

LaTerre Chardonnay	\$18.00
Robert Mondavi Coastal Chardonnay	\$24.00
Kendall Jackson Chardonnay	
Vintner's Reserve	\$33.00
Cavit Pinot Grigio	\$24.00

Red Wine

LaTerre Merlot	\$18.00
LaTerre Cabernet Sauvignon	\$18.00
Robert Mondavi Coastal Cabernet Sauvignon	\$26.00
Kendall Jackson Cabernet Sauvignon	
Vintner's Reserve	\$36.00

Sparkling Wines

Private Label	\$18.00
Korbel Brut	\$32.00

-Additional Beverages-

By the gallon (20 servings per gallon)

<i>Fruit Punch (non-alcoholic)</i>	<i>\$30.00</i>
<i>Fruit Punch with Vodka</i>	<i>\$55.00</i>
<i>Champagne Fruit Punch</i>	<i>\$60.00</i>
<i>Mimosas (champagne & orange juice)</i>	<i>\$65.00</i>

All banquet beverage functions require a minimum purchase of \$300.00 per bartender, per four hours, or a \$75.00 bartender fee will be incurred.

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