

hors d'oeuvres
& STATIONS



a la carte

PASSED HORS D'OEUVRE

Shrimp Cocktail Shooters with Cocktail Sauce

Roasted scallops wrapped in applewood smoked bacon with port wine drizzle

Teriyaki beef Satay with peanut dipping sauce

Baked Brie in phyllo with raspberry

Wild Mushrooms in Phyllo with Parmesan Cheese Drizzle

Thai Chicken & Cashew spring rolls with soy dipping sauce

Spanakopita, feta and spinach phyllo triangles

Tomato Bruschetta, Balsamic Reduction & Fresh Basil

Fire Roasted Red Pepper Crostinis with Herb Goat Cheese

COLD HORS D'OEUVRE DISPLAY

Cheese and Fruit Display

Smoked Gouda, dill Havarti, mild cheddar & pepper jack cheeses artfully displayed with fresh red grapes, kiwi, strawberries, apple & pear slices

Garden Vegetable Display

Bell peppers, cucumber, cherry tomatoes, carrots, celery & broccoli colorfully displayed with blue cheese & herb ranch dips

Mediterranean Display

A Mediterranean-inspired display with Hummus, Tabouli, Olive Tapenade and balsamic plum tomatoes, toasted pita chips & assorted crackers

Italian Antipasto Display

Hard Salami, Marinated Mushrooms & Artichoke Hearts, Herbed Fresh Mozzarella, Pepperoncini and Olives.

Please add 9% New Hampshire Meals Tax and 20% Service Charge. Prices are subject to change. Server fees may be required.

Hors d'oeuvre & Stations

Please select 3 Hot or Cold Hors d' Oeuvre to be passed butler style

HOT HORS D'OEUVRE

Wild Mushrooms in Phyllo with Parmesan Cheese Drizzle

Tandoori Chicken Satay with cucumber dipping sauce

Spanakopita, feta and spinach phyllo triangles

Teriyaki beef Satay with peanut sauce

Thai chicken & cashew spring rolls

COLD HORS D'OEUVRE

Classic deviled eggs with Spanish paprika sprinkle

Fresh melon of the season wrapped with Italian Prosciutto

Fire roasted red pepper herbed goat cheese crostini's

Tomato bruschetta, balsamic reduction & basil

CULINARY HORS D'OEUVRE DISPLAY

A selection of cheeses & seasonal fruit display

Smoked Gouda, dill Havarti, mild Cheddar & Pepper Jack cheeses artfully displayed with fresh red grapes, kiwi, strawberries, apple & pear slices

SALAD STATION

Garden Greens with a duet of dressings and

Tossed Caesar salad with focaccia croutons and shaved Pecorino Romano cheese

PASTA STATION

Cheese tortellini with basil pesto cream sauce and penne pasta with a traditional marinara sauce

CARVING STATION

Maple roasted Turkey and Honey Baked Ham

Served with rolls and traditional accompaniments

THE SWEET END

Assorted Cookies & Brownies or Mini Pastries

Coffee & Tea Service

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