

HORS D'OEUVRES

STATIONARY HORS D'OEUVRES & STATIONS

IMPORTED & DOMESTIC CHEESE & FRUIT

*A Selection of International & Domestic Cheeses, Served with Crackers,
Baguettes, Grapes & Dried Fruit \$6 pp*

CRUDITES & DIP

*A Colorful Array of Vegetables Including:
Green & Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers,
Carrots & Cucumbers; Served with Two Seasonal Dips \$4 pp*

TAPAS DISPLAY

*Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad,
Tabbouleh, Pita Chips, Crackers & Baguettes
(Minimum of 20 guests) \$9 pp*

BAKED BRIE PLATTER

*Served with Dried Fruits, Fresh Baked Sliced Bread, & Crackers
Small Size \$54 / Large Size \$75*

AN ASSORTMENT OF PETITE PASTRIES

*Both a Seasonal and Classic Selection of Cookies, Brownies, Cakes, & Bars
\$6 pp*

OCEAN TO TABLE

Tier 1

*Shrimp Platter
\$2.95 per piece*

Tier 2

*Oysters, Littleneck Clams, & Shrimp
\$14 pp*

Tier 3

*Oysters, Littleneck Clams, Shrimp, Tuna Tartare, Crab Claws
\$16 pp*

Tier 4

*Tier 3 & Oyster Shooters
\$20 pp*

PASSED HORS D'OEUVRES

*Hors d'oeuvres are Based on a 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

\$16 per person for a full hour of passed hors d'oeuvres, Includes four selections

POACHED SHRIMP

Bloody Mary Cocktail Sauce

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

SMOKED SALMON SALAD

Cucumber Creme Fraiche

ASSORTED PIZZETTAS

THAI CHICKEN & CASHEW SPRING ROLLS

LOBSTER MAC & CHEESE

PETITE LOBSTER TACOS

PUTENESCCA BRUSCHETTA

BACON WRAPPED BEEF TENDERLOIN

MUSHROOM ARANCINI

Tomato Jam

DEVEILED EGGS

Smoked Salmon Mousse

TOMATO, MOZZARELLA & BASIL SPIEDINI

PROSCIUTTO WRAPPED MEDJOOOL DATE

Black Pepper Goat Cheese

MINI FALAFEL

Tzatziki

GARLIC SHRIMP

PASSED DESSERTS

A Collection of Bite Sized, Server Passed Desserts

Minimum of Two Dozen Per Order, Additions 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 an additional 20% and NH State Tax*