



Cocktail Displays

(Priced Per Person)

All New England Cheese Collection • \$8

Assortment of Cow, Sheep and Goat Cheeses paired with Fruit, Nuts and Bread

Mozzarella Tasting • \$10

Fresh Mozzarella served with Italian Charcuterie, Breadsticks, Crostini and Lavash

Vegetable Crudite • \$6

Crisp Raw Vegetables

Chickpea Hummus, Cheddar Ranch and Herbed Greek Yogurt Dipping Sauces

Steak Station • \$13

Parker House Roll Sliders, Sliced Beef Tenderloin, Cheddar Cheese, Horseradish Crème Fraîche and Red Wine Sauce

Grande Shellfish Raw Bar • Per Piece

Iced Display Tower with
Wild Jumbo Shrimp (\$3 per piece)
Local Oysters (\$3 per piece)
Clams (\$2 per piece)
Cocktail Sauces and Mignonette Sauce

Shrimp Cocktail Display • \$3 Per Piece

Icy Wild Jumbo Shrimp with Red and White Cocktail Sauces

Reception display prices based on a one-hour cocktail reception

**All prices are exclusive of 9% NH Tax and 20% Gratuity.*



Butlered Hors d'Oeuvres

Italian Stuffed Mushrooms

Spinach and Artichokes

Sea Scallops in Bacon

Local Bacon and NH Maple Syrup

Char-Grilled Hanger Steak Saté

Pineapple Soy Marinade and Spicy Hoisin Sauce

USDA Prime Beef Meatballs

Shaved Parmesan and Roasted Mushrooms

Lamb Lollipop Chops

Garlic "Béarnaise" Aioli

Vegetable Egg Rolls

Rolled with Crunchy Vegetables and Cellophane Noodles with Soy-Scallion Dip

Crispy Sesame Chicken

Apricot-Honey-Siracha Dip

Chilled Shrimp Cocktail

Classic Red and White Cocktail Sauces

Choice of 3 Items • \$17 per person/hour

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