

Foods with a Flair **Cocktail Reception**

~Stationary~

(Please Select One)

Cheese Table

A selection of Domestic and Imported Cheeses, Crackers, Baguette, Grapes and Dried Fruit

Tapas Station

*Chick Pea Salad, Marinated Olives,
Carrot & Feta Salad, Hummus, Eggplant Caviar, Roast Mushrooms
Served with Pita Chips & Fresh Baked Breads*

Crudités & Dip

*A Colorful Array of Vegetables including Green & Yellow Squash, Sweet Baby Tomatoes,
Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers
Served with Two Seasonal Dips*

~Passed Hors D'oeuvres~

(Please Select Six)

*Chicken Satay with Chopped Scallions
Scallops and Bacon on Black Pepper Bruschetta
Brie and Egg Tartlet
Goat Cheese and Leek Stuffed Mushrooms
Spicy Shrimp Turnovers
Warm Crab Dip in a Pate a Choux Cup
Pork and Shiitake Potsticker
Shrimp Cocktail
Smoked Salmon Salad in a Cucumber Cup
Mini Crab Cakes with a Honey Mustard Dipping Sauce
Wild Mushroom Vol-au-vent
Thai Chicken & Cashew Spring Rolls with Sweet Chili Dipping Sauce
Mini Beef Wellingtons
Crispy Parmesan Artichoke Hearts
Smoked Chicken Quesadillas
Beef & Vegetable Skewers
Crispy Asparagus & Asiago*

~Chef Attended Stations~

Pasta Al Dente:

(Please Select One)

Sweet Baby Shrimp & Penne Pasta

Tossed with Basil Pesto, Vine Ripe Tomatoes, Spinach, Toasted Garlic & Parmesan Reggiano

Herb Roasted Chicken & Orecchiette Pasta

Tossed with Tuscan White Beans, Broccolini & Pecorino Toscana

Rigatoni al Forno

Baked Rigatoni with Sweet Italian Sausage, Roasted Tomato Sauce & Fresh Mozzarella

Spinach & Garlic Torteloni

Parmesan, Wild Mushrooms, Caramelized Onions & White Wine Cream

Fusilli con Melanzane

Corkscrew Pasta with Roasted Eggplant, Tomatoes, Pancetta & Basil

Served with Focaccia & Caesar Salad

From The East:

(Please Select One)

Spicy Ginger Chicken with Chinese Broccoli

Stir Fried Sesame Chicken with Bok Choy

Beef and Broccoli in a Garlic Soy Sauce

Orange Beef in a Garlic and Chili Sauce

Shrimp Lo Mein

Served with Steamed Jasmine Rice

~Carved to Order~

(Please Select One)

Honey Glazed Ham

Whole Grain Dijon, Fruit Chutney and Home Style Rolls

Smoked Turkey Breast

Sage Mayonnaise and Rustic Corn salad

Roast Round of Beef

Dijon Béarnaise and French Rolls

Garlic and Fennel Crusted Pork Loin

Rosemary Honey and Herbed Biscuits

Slow Roasted Sirloin Steak

Cognac Horseradish Cream and Assorted Rolls

Served with Chefs Selection of Starch & Vegetable

\$55.00 per person

A Minimum of 50 Guests are required for stations. Stations may only be arranged in the Great Hall. All Stations are prepared to order with a uniformed Chef

**Prices are subject to 17% Service Charge, 3% Function Fee, and 8% N.H. State Tax.*