

These are only suggestions, please call and talk with our full-service catering specialists and let us help make your event a worry-free success! 603-422-5502

Appetizers

Cold

Seafood Salad with Avocado in Edible Spoons

Roast Tenderloin on Toasted Ciabatta with Sauce Béarnaise or Horseradish Cream

Cherry Tomato Caprese Salad Skewer with Balsamic Glaze (V) (GF)

Country Pate Platter, Pickled Red Onions, Cornichons

Crostini with Roasted Pear, Arugula and Danish Blue Cheese (V)

Deviled Eggs with Smoked Bacon, Blue Cheese and Micro greens

Seared Sesame Tuna with Seaweed Salad in Edible Spoon

Snow Peas stuffed with House Boursin (V)

Spicy Buffalo Chicken Phyllo Cups with Blue Cheese Crumbles, Celery and Carrot Garnish

Smoked Salmon, House Made Boursin Cheese, Cucumber and Dill on Rye Crostini

Hot

Applewood Bacon Wrapped Scallop

Baked Clams Pernod with Havarti

Golden Fried Lobster Mac and Cheese Balls

Grilled Shrimp wrapped in Prosciutto with Dijon-Bourbon Glaze

Asian Pork Meatballs with Ginger-Soy Dipping Sauce

Bite Size Jalapeno-Risotto Crab Cakes with Remoulade Sauce

Boneless Honey-Orange Glazed Chicken Wings

Buffalo Chicken and Cheese Wontons

Roasted Artichoke and Spinach Wonton with Lemon-Basil Aioli (V)

Steamed Chicken and Lemon Grass Dumplings with Sweet Chili Dipping Sauce

Hot Appetizers (Cont.)

Bacon Wrapped Medjool Dates Stuffed with Goat Cheese

Mini Chicken, Vegetable and Cheese Chimichanga with Avocado-Ranch Dipping Sauce

Crostini with Fig, Grilled Green Apple, Bacon and Aged Cheddar Cheese

Mini Spinach and Feta Phyllo Triangles (V)

Szechwan Tangerine Chicken Skewers Roasted Vegetable Phyllo Pinwheels (V)

Tomato and Cheese Sausage Pinwheels with Roasted Red Pepper Pesto

Roasted Vegetable and Cheese Quesadilla (V)

Wild Mushroom Strudels with Roasted Tomato Coulis (V)

Tostada Cups with South-Western Chicken, Cheddar Cheese, Avocado and Sour Cream

Kale and Vegetable Dumplings (V)

Stationary Appetizer Tables

Mediterranean

Mini Spanakopita ♦ Seasoned Pita Chips ♦ Feta Cheese ♦ Assorted Olives ♦ Hummus
Baba Ganoush ♦ Tzatzicki ♦ Locanico Sausage ♦ Stuffed Grape Leaves

South Western

Vegetable and Cheese Quesadillas ♦ Spicy South Western Eggrolls ♦ Salsa ♦ Tortilla Chips
Guacamole ♦ Black Bean-Roasted Corn Salad ♦ Sour Cream

Anti-Pasto

Mini Muffaletta ♦ Cherry Tomato Caprese Skewers ♦ Pepperoni ♦ Provolone Cheese ♦
Giardiniera ♦ Spicy Stuffed Peppers ♦ Marinated Eggplant ♦ Roasted Red Peppers ♦ Artichoke
Hearts ♦ Marinated Mushrooms ♦ Garlic Breadsticks

Assorted Cheese, Cracker and Vegetable Crudité

Smoked Gouda ♦ Herbed Brie ♦ Aged Cheddar ♦ Spicy Pepper Jack ♦ Jalsberg ♦ Mango-Ginger
Stilton ♦ Fresh Vegetable Crudité with Assorted Dips

Sample Dinner Buffet

Buffet includes:
Choice of Two Entrees
Garden Salad with Choice of Two Dressings
Potato or Rice Du Jour
Vegetable Du Jour
Assorted Dinner Rolls and Butter
Assorted Dessert Bars and Brownies

Entrees

Chicken Marsala
Sautéed Mushrooms, Shallots and Marsala Wine Sauce

Chicken Piccata
White Wine -Lemon Sauce with Capers, Fresh Parsley and Sweet Butter

Marinated Sirloin Beef Tips
Mushrooms, Onions and Peppers in Burgundy Sauce

Apple Stuffed Center Cut Pork
Sautéed Apple and Cornbread Stuffing

Baked Stuffed Filet of Sole
Fresh Crabmeat and Seasoned Ritz Cracker Stuffing

Chicken Mediterranean
Boneless Chicken Tenderloin Medallions Sautéed with Garlic, Tomatoes, Fresh Spinach and Artichoke Hearts

Vegetable Lasagna
Spinach, Ricotta Cheese, Mushrooms, Summer Squash, Zucchini, Roasted Red Peppers and Mozzarella (V)

Beef Short Ribs
Seared and Slow Simmered in a Rich Beef Red Wine Sauce

Eggplant Florentine
Foccacia Crusted Eggplant Cutlets Topped with Fresh Spinach, Ricotta Cheese, Roasted Garlic and Mozzarella Cheese (V)

Themed Buffets

Southwestern Buffet

Tex-Mex Chicken with Salsa, Monterey Jack Cheese and Crisp Bacon
Beef, Bean and Cheese Chimichangas
Cilantro-Lime Rice
Black Bean-Roasted Corn Salad with Avocado and Fried Tortilla Straws
and Roasted Proplano Chili Dressing
Assorted Dessert Bars

Mediterranean Buffet

Grilled Chicken Souvlaki Skewers
Pastichio (Greek Lasagna)
Greek Salad
House Made Pita Chips with Hummus and Tabouleh
Baklava

Make-your-own-Fajita Lunch Buffet

Grilled Chicken and Beef Fajita Strips
Sautéed Peppers and Onions
Shredded Cheddar Cheese, Guacamole, Salsa and Sour Cream
Cilantro-Lime Rice
Black Bean-Roasted Corn Salad
Lemon Squares

Italian Buffet

Choice of Two:
Chicken, Ziti and Broccoli Al Fredo
House Meat and Cheese Lasagna
House Vegetable Lasagna (V) and or (GF)
Grilled Sweet Sausage with Peppers and Onions
Chicken Marsala

Seved with Anti Pasto Salad or Caesar Salad
Garlic Breadsticks
Cannoli

Calzone Buffet

Buffalo Chicken and Cheddar
Meatball and Cheese
Vegetable and Cheese
Pepper Steak and Cheese
Italian Sausage with Peppers and Onions

Served with Garden Salad ♦ Individual Bag of Potato Chips

Assorted Quiche Buffet

Limiteless variations of scratch made Quiche

Quiche Lorraine with Sauteed Onions, Bacon and Swiss Cheese
Smoked Ham with Sauteed Onions and Gruyere
Broccoli-Tomato and Parmesan (V)
Asparagus-Smoked Turkey and Havarti
Spinach-Feta and Roasted Red Pepper (V)
Spicy Sausage-Chili Peppers-Scallion and Pepper-Jack Cheese

Served with Fresh Fruit Sala

Assorted Frittata Buffet

Great Gluten Free Option

Quiche Lorraine, Spinach- Mushrooms and Cheddar Cheese (GF)
Smoked Ham- Sauteed Onions and Gruyere (GF)
Broccoli-Tomato and Parmesan (V) (GF)
Asparagus-Smoked Turkey and Havarti (GF)
Spinach-Feta and Roasted Red Pepper (V) (GF)
Spicy Sausage-Chili Peppers-Scallion and Pepper-Jack Cheese (GF)

Served with Choice of Garden Salad or Spinach Salad

Hot Breakfast Buffet

Assorted Muffins, Danish Pastries, Croissants, Buttermilk Scones
Fresh Fruit Salad
Scrambled Eggs
Cinnamon French Toast
Choice of Bacon or Sausage
Home Fries

Classic BBQ

Grilled Hamburgers
Steamed Natural Casing Hot Dogs
Rolls/Buns
Sliced Cheese Lettuce, Tomato, Sliced Onions
Assorted Condiments
Dill Pickles
Potato Salad,
Pasta Salad or Cole Slaw
Baked Beans or Chili
Ms. Vicks Potato Chips
Sliced Watermelon
Assorted Cookies and Brownies
Lemonade, Ice Tea, Assorted Soda, Poland Springs Water

VIP BBQ

Dry Rub Smoked Pork Ribs with Carolina Sauce
Grilled Orange-Honey Glazed Chicken Quarters
Hamburgers and Cheeseburgers
Steamed Natural Casing Hot Dogs
Corn on the Cob with Lime Butter
Rolls/Buns
Lettuce, Tomato, Sliced Onions
Assorted Condiments,
Dill Pickles
Potato Salad, Pasta Salad or Cole Slaw
Baked Beans or Chili Southern Style
Cheddar Cheese Cornbread
Ms. Vicks Potato Chips
Sliced Watermelon
Assorted Cookies and Brownies
Lemonade, Ice Tea, Assorted Soda, Poland Springs Water