

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
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 Southwestern Chicken, Cheddar Cheese, Avocado and Sour Cream
Kale and Vegetable Dumplings (V)

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
Focaccia Crusted Eggplant Cutlets Topped with Fresh Spinach, Ricotta Cheese, Roasted Garlic and Mozzarella Cheese (V)
Grilled Faroe Island Salmon
With Lemon-Dill Sauce

Themed Buffets

Southwestern Buffet

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

Mediterranean Buffet

Grilled Chicken Souvlaki Skewers
Pastichio (Greek Lasagna) or Toasted Orzo Salad
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 Alfredo
House Meat and Cheese Lasagna
House Vegetable Lasagna (V) and or (GF)
Grilled Sweet Sausage with Peppers and Onions
Chicken Marsala

Served with Antipasto 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 and 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 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 Summer BBQ (I.)

Grilled Hamburgers
Steamed Natural Casing Hot Dogs
Rolls/Buns
Sliced Cheese
Lettuce, Tomato, Sliced Onions
Assorted Condiments
Dill Pickles
Potato Salad, Pasta Salad, Garden Salad or Cole Slaw
Individual Bags of Potato Chips
Sliced Watermelon

Classic Summer BBQ (II.)

Grilled Hamburgers
Steamed Natural Casing Hot Dogs
Rolls/Buns
Sliced Cheese
Lettuce, Tomato, Sliced Onions
Assorted Condiments
Dill Pickles
Potato Salad, Pasta Salad, Garden Salad or Cole Slaw
Baked Beans or Chili
Individual Bags of Potato Chips
Sliced Watermelon

Optional: Strawberry Shortcake Buffet



Classic Summer BBQ (III.)

Dry Rub Smoked Pork Ribs or Pulled Pork Sliders 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, Garden Salad or Cole Slaw

Baked Beans or Chili

Southern Style Cheddar Cheese Cornbread

Individual Bags of Potato Chips

Sliced Watermelon

Optional: Strawberry Shortcake Buffet

PICK UP CATERING MENU

(Half Pan serves 8-10, Full Pan serves 16-20)

Advance Notice Required

	Half Pan	Full Pan
Chicken Marsala	\$48.00	\$85.00
Chicken Picatta	\$48.00	\$85.00
Chicken Parmesan	\$48.00	\$85.00
Chicken, Ziti and Broccoli	\$48.00	\$85.00
Chicken Cutlet Florentine	\$48.00	\$85.00
Chicken Monterey Jack	\$48.00	\$85.00
Grilled Chicken Souvlaki Skewers	\$48.00	\$85.00
Chicken Pot Pie	\$42.00	\$75.00
Jambalaya with Shrimp	\$48.00	\$85.00
Meat and Cheese Lasagna	\$45.00	\$80.00
Vegetable Lasagna	\$45.00	\$80.00
Shepherd's Pie	\$45.00	\$80.00
Eggplant Parmesan	\$42.00	\$75.00
Stuffed Eggplant Rollatinni	\$48.00	\$85.00
Stuffed Shells Florentine	\$48.00	\$85.00
Italian Meatballs in Marinara	\$48.00	\$85.00
Italian Sausage w/ Pepper & Onions	\$42.00	\$75.00
Grilled Marinated Steak Tips w/Peppers, Mushrooms & Onions	\$52.00	\$90.00
BBQ'd Pulled Pork	\$48.00	\$85.00
Greek Pastichio	\$45.00	\$85.00
Home Made Macaroni and Cheese	\$38.00	\$65.00
Seafood Casserole (Haddock with Shrimp, Scallops In Newburg Sauce)	\$60.00	\$110.00
Beef and Bean Burritos w/Salsa & Sour Cream	\$48.00	\$85.00
Buffalo Chicken Tenders	\$42.00	\$75.00
Quiche (9" 8 cut)	\$25.00	
French Canadian Pork Pie (9" 8 cut)	\$25.00	
Calzones (serves 8)	\$35.00	
Rice Pilaf	\$28.00	\$50.00
Cilantro-Lime Rice	\$28.00	\$50.00
Roasted Vegetables	\$34.00	\$60.00
Garlic Mashed Potatoes	\$28.00	\$50.00
Oven Roasted Potatoes O'Brien	\$28.00	\$50.00
Maple Glazed Carrots	\$28.00	\$50.00
Baked Corn Pudding	\$34.00	\$60.00

Red Potato and Egg Salad	\$30.00	\$55.00
French Herb-Dijon Potato Salad	\$38.00	\$70.00
Traditional Macaroni Salad	\$30.00	\$55.00
Ranch-Bacon Pasta Salad	\$38.00	\$70.00
South-Western Pasta Salad	\$34.00	\$60.00
Cheese Tortellini Primavera Salad	\$38.00	\$70.00
Mediterranean Orzo Salad	\$34.00	\$60.00
Asian Peanut Noodle Salad	\$34.00	\$60.00
Black Bean-Roasted Corn Salad	\$28.00	\$50.00
Tossed Garden Salad	\$24.00	\$45.00
Cole Slaw	\$28.00	\$50.00
Cobb Salad	\$34.00	\$60.00
Greek Salad	\$32.00	\$58.00
Caesar Salad	\$28.00	\$50.00
Spinach Salad w/Warm Bacon-Dijon Dressing	\$28.00	\$50.00

Soup du Jour	\$15.00/Quart	
New England Clam Chowder	\$20.00/Quart	
Chili	\$20.00/Quart	

Assorted Dinner Rolls w/Butter \$5.00/dozen

Assorted Cookies \$18.00/dozen
 Assorted Dessert Bars and Brownies \$22.00/dozen

Bread Pudding with Bourbon Sauce \$40.00 \$75.00

Paper Products \$1.00 pp
 (Plates, Napkin, Cutlery)
 Disposable Serving Spoons/Tongs \$2.00
 Disposable Banquet (Rectangular) Table Covering \$5.00
 Disposable Wire Chafing Dishes \$10.00
 Two Hour Sterno \$1.50

PICK UP APPETIZERS

Priced by the Dozen

(2 dozen minimum)



Beef Teriyaki Skewers	\$30
Bacon Wrapped Scallops	\$30
Swedish or Italian Style Meatballs	\$22
Orange-Honey Glazed Boneless Chicken Wings	\$22
Assorted Mini Quiche	\$22
Spinach and Feta Phyllo Triangles	\$22
Spicy Thai Chicken Skewers	\$24
Crab Rangoons	\$22
Chicken-Vegetable and Cheese Quesadilla	\$24
Stuffed Mushrooms Florentine	\$24
Deviled Eggs with Smoked Bacon, Blue Cheese and Microgreens	\$24
Boneless Buffalo Chicken Tenders	\$30
Steamed Asian Chicken-Lemon Grass Dumplings	\$24
Roasted Artichoke, Spinach and Cheese Wontons	\$30
Vegetable Spring Rolls	\$24
Seafood Salad with Avocado in Edible Spoons	\$30
Roast Tenderloin on Crostini with Sauce Bernaise	\$30
Spicy Buffalo Chicken Pyllo Cups with Blue Cheese	\$24
Smoked Salmon, House Made Boursin & Cucumber Crostini	\$24
Asian Pork Meatballs with Ginger-Soy Dipping Sauce	\$24
Buffalo Chicken and Cheese Wontons	\$30

APPETIZER/SNACK PLATTERS

Mediterranean Platter

Mini Spanakopita, Stuffed Grape Leaves, Seasoned Pita Chips,
Feta Cheese, Assorted Olives, Red Pepper Hummus, Tzatziki,
Locanico Sausage Bites

Southwestern Platter

Vegetable and Cheese Quesadillas, Spicy Southwestern Eggrolls,
Black Bean-Roasted Corn Salad, Pepper-Jack Cheese Bites,
Tortilla Chips, Salsa, Guacamole and Sour Cream

Anti-Pasto Assortment

Mortadella, Genoa Salami, Provolone Cheese, Sliced Pepperoni,
Cherry Tomato Caprese Skewers, Marinated Vegetable Salad, Spicy Stuffed
Peppers, Eggplant, Roasted Red Peppers, Artichoke Hearts,
Marinated Mushrooms, Garlic Breadsticks

Assorted Cheese, Cracker and Vegetable Crudit 

Smoked Gouda, Herbed Brie, Aged Cheddars, Spicy Pepper Jack,
Jarlsberg, Mango-Ginger Stilton, Fresh Vegetable Crudit  with Assorted Dips

Small Platter (serves 10-15) \$70.00

Large Platter (serves 15-20) \$90.00