All pricing is per person, unless otherwise noted. Delivery fees may apply, please inquire. Pricing is valid through June 30, 2023. Menus are subject to change. Menu pricing is subject to 8.5% NH Meal Tax & 19% Service Charge.

**2022/23 CATERING PRICES**

**LIGHT CONTINENTAL BREAKFAST**

$9.75

15 Person Minimum
($2.00 per person charge if count is under minimum)

Fresh Fruit Platter
Choice of One Breakfast Pastry
Coffee and Tea
Cranberry and Orange Juices

**CONTINENTAL BREAKFAST**

$10.75

15 Person Minimum
($2.00 per person charge if count is under minimum)

Fresh Fruit Platter
Choice of Two Bakery Pastries
Coffee and Tea
Cranberry and Orange Juices

**CONTINENTAL BREAKFAST ADDITIONS**

15 Person Minimum
($2.00 per person charge if count is under minimum)

Applewood Smoked $2.75
Scrambled Eggs $2.50

**Breakfast Sandwiches**

Ciabatta Bun w/ Aged Vermont Cheddar, Canadian Bacon and Egg $6.00
Ciabatta Bun w/ Aged Vermont Cheddar, Herbed Sun-Dried Tomato and Egg $5.50

**BREAKFAST PASTRY SELECTION**

Assorted Muffins, Mini-Bagels, Danish, Croissants, Scones Appropriate Condiments and Spreads
SUNRISE SPECIAL BUFFET  $18.50
Fresh Fruit Platter
Scrambled Eggs
Sausage and Apple Wood Smoked Bacon
Pancakes or French Toast *(Choose One)*
NH Maple Syrup
Home Fries
Choice of One Bakery Item
Coffee and Tea
Cranberry and Orange Juices

SUNRISE SPECIAL Deluxe BUFFET  $23.00
Fresh Fruit Platter
Aged Cheddar & Roasted Red Pepper
Frittata
Cinnamon French Toast with NH Maple Syrup
New Hampshire Apple Wood Smoked Bacon
Sliced Whole Grain
Mustard & Maple Glazed Cured Ham
Herb Roasted Breakfast Potatoes
Orange & Cranberry Juices
Coffee and Tea
BEVERAGES

Regular & Decaf Coffee $22.00 per Gallon
Hot Tea $15.50 per Gallon
Iced Tea $15.50 per Gallon
Hot Chocolate $23.00 per Gallon
Bulk Juice $23.00 per Gallon
Bulk Water $6.25 per Gallon
Hot Local Apple Cider (Seasonal) $25.75 per Gallon
Cold Local Apple Cider (Seasonal) $25.00 per Gallon
Sparkling Punch $22.00 per Gallon
Lemonade $22.00 per Gallon
Asst. Canned Sodas $2.75 each
Asst. Bottled Juices $3.75 each
Bottled Water $2.75 each

BAKERY ITEMS & SNACKS One Dozen Minimum Order

Assorted Muffins $28.50 Per Dozen
Assorted Mini-Bagels $16.00 Per Dozen
Assorted Danish $27.50 Per Dozen
Assorted Croissants $39.00 Per Dozen
Assorted Scones $26.50 Per Dozen
Assorted Cookies $12.50 Per Dozen
Assorted Brownies $15.50 Per Dozen
Cardamom Coffee Cake (Serves 14) $39.00/Cake
Lemon Zucchini Bread (Serves 14) $35.00/Cake
Organic Stonyfield Yogurt $3.00 Each
Granola Bars $2.50 Each
Hummus and Chips Snack Pack $3.75 Each
Trail Mix $3.75 Each
VIP SANDWICH PLATTER
Choice of Two or Three Sandwich Selections on an Assortment of Sliced Breads and Wraps
Chef's Choice Salad | Potato Chips | Water

TWO Selections $16.00
THREE Selections $18.00

Our Sandwiches are served on Local and Artisanal Breads

1 | Turkey | Smoked Bacon | Melted Aged Cheddar and Monterey Jack | Lettuce | Sliced Local Tomato | Fire-Roasted Poblano Mayo
2 | Curried Chicken Salad | Red Grapes | Toasted Almonds | Fresh Cilantro | Romaine Lettuce
3 | Roasted Eggplant | Mixed Greens | Roasted Red Peppers | Melted Fontina | Roasted Garlic and Basil Aioli | Sliced Tomato
4 | Chicken BLT: Apple Wood Smoked Bacon | Tomatoes | Chopped Lettuce | Chipotle Lime Aioli
5 | Grilled Seasonal Vegetables | Organic Avocado Lime Hummus | Sun-Dried Tomato
6 | Caprese Melted Fresh Mozzarella | Sliced Local Tomato | Nut Free Basil Pistou | Artisanal Greens
7 | Applewood Smoked Ham | Pickle Mayo | Dill Havarti | Grilled Onions | Mixed Greens | Sliced Tomato
8 | Grilled Chicken | Chopped Lettuce | Creamy Caesar Dressing | Shredded Parmesan
9 | Greek Wrap | Sliced Cucumber | Grilled Red Onion | Crumbled Feta Cheese | Lettuce | Kalamata Olives | Lemon Dressing
10 | Roast Beef | Gruyere | Grilled Mushrooms | Roasted Peppers | Roasted Sweet Onion-Herb Mayonnaise

ADD A SOUP TO YOUR PLATTER!

Chef's Choice Vegetarian Soup $3.95
Grilled Corn Chowder $4.25
New England Clam Chowder $5.50
**CHEF SALAD & SOUP LUNCH**  
*15 Person Minimum*  
($2.00 per person charge if count is under minimum)

**Soup Choices:**  
- Minestrone  
- Saffron Tomato Bisque  
- Spiced Butternut Squash  
- Tuscan Lentil Vegetable Soup  

**Also Included:**  
- Assorted Dinner Rolls and Butter  
- Iced Tea and Water

**Salad:**
- Mixed Lettuce | Cherry Tomatoes |  
- Green Bell Peppers | Sliced Cucumber  
- Swiss Cheese | Hard Boiled Eggs  
- Multi Grain Croutons  
- Diced Ham *(on the side)*  
- Roast Deli Turkey *(on the side)*  
- Buttermilk Ranch & Vinaigrette Dressings

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**SALAD Deluxe LUNCH**

**Choice of:**  
- Mixed Lettuce | Red Grape Tomatoes | Sliced Cucumber | Multi Grain Croutons  
- Fresh Mozzarella | Shredded Carrots | Sunflower Seeds | Garbanzo Beans

Served with Grilled Sliced Chicken Breast, and Grilled Shrimp  
with Citrus-Dill Vinaigrette on the Side

**Also Included:**  
- Assorted Dinner Rolls and Butter  
- Iced Tea and Water

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**BOXED LUNCH**  
*$15.00*  
*Served on assorted local breads*

**Choice of:**
- Turkey | Cheese | Lettuce | Sliced Tomato  
- Ham | Cheese | Lettuce | Sliced Tomato  
- Garden Veggie Wrap | Hummus | Lettuce | Sliced Tomato  
- Classic Chicken Salad | Lettuce | Sliced Tomato  

**Also Included**
- Appropriate Condiments  
- Individual Bag of Potato Chips  
- Whole Fruit  
- Cookie  
- Bottled Water

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"THINK OUTSIDE THE BOX" LUNCH  
*"THINK OUTSIDE THE BOX" LUNCH  
*$14.00*

This is an “unboxed” version of our boxed lunch. Your guests enjoy all the same convenient and delicious menu items served on platters. This is a great option for groups that aren’t on “the go” during lunch time!
**Add Something Sweet to your Event!**

**AFTERNOON DELIGHT**  
$6.50  
Assorted Cookies and Brownies  
Coffee and Water

**HAPPY TRAILS BREAK**  
$7.50  
Assortment of Individual Snack Chips and Popcorn  
Whole Fresh Fruit  
Peanut and Candy Trail Mix  
Water

**BISCOTTI & COFFEE STATION**  
$8.25  
Double Chocolate Almond  
Orange Ginger White Chocolate  
Coffee and Tea Service w/ Vanilla Bean Whipped Cream  
Water

**THE SNACK BASKET**  
$8.50  
Assortment of House-Made Bar Cookies  
Coffee and Water
Add Something Savory to your Event!

**HOLE IN ONE** $5.00
Assorted Donut Holes
Coffee and Tea Services
Water

**MEXICAN FIESTA** $9.00
Tortilla Chips with Melted Cheese
Olives, Guacamole, Sour Cream,
Salsa, Jalapeno Peppers Assorted
Canned Sodas
Water

**POPCORN STATION** $7.25
Hot Air Popped, Scoop and Serve
Citrus Ranch
White Chocolate Cranberry
Assorted Canned Sodas
Water

**TEA TIME** $8.50
Assortment of Sweet Tea
Breads
Sliced Melon and Berries
Coffee and Tea Services
Water

**CHIPS AND DIPPERS** $8.00
House-Made Pita Chips
Chef’s Choice Hummus
Carrot, Cucumber and Celery Sticks
Assorted Canned Sodas
Water

**Ultimate SNACK BREAK** $9.75
Basket of Whole Fruit
A Flavor Packed Concoction of Citrus-Ranch
Pretzels, Honey Sesame Chips, Roasted Peanuts
and Almonds, Wasabi Peas and Cajun Corn Sticks
Assorted Canned Sodas
Water
THE ALL AMERICAN

$21.00

Tossed Garden Salad with Two Dressings
Grilled Locally Sourced Hamburgers
Steamed Kayem Hot Dogs
Rolls and Buns
Sliced Cheddar and American Cheese
Lettuce, Sliced Local Tomatoes, Diced Onions
Assorted Condiments
Dill Pickles
Cape Cod Kettle Chips
Sliced Seedless Watermelon
Lemonade and Iced Tea

THE ALL AMERICAN Deluxe

$24.50

Tossed Garden Salad with Two Dressings
Grilled Spicy Honey Glazed Chicken Breast
Jack’s Smoked Tomato BBQ Pork Ribs
Chili-Lime Corn Southwestern Style
Roasted Red Potatoes
Molasses Baked Beans
Sliced Seedless Watermelon
Buttermilk Biscuits and Cornbread with Butter
Lemonade and Iced Tea
ITALIAN BUFFET
Vegetable and Cannellini Bean Soup
Mesclun Greens, Roasted Pepper Strips, Cherry Tomatoes, Cucumbers and Parmesan with Balsamic Vinaigrette
Chicken Parmesan with Penne Pasta and Herbed Marinara
Manicotti Primavera
Garlic Bread
Iced Tea and Iced Water

Lunch $19.50
Dinner $20.50

THAI BUFFET
Thai Sweet Potato Soup
Miso-Ginger Cucumber Salad
Peanut Encrusted Chicken Breast with Steamed Broccoli
Spicy Thai Seafood in Red Curry Sauce with Carrots, Onions and Green Beans
Stir-Fried Vegetables with Black Beans
Coconut Jasmine Rice
Iced Tea and Iced Water

Lunch $27.00
Dinner $29.00

GREEN MOUNTAIN BUFFET
Vermont Cheddar and Ale Soup
Baby Spinach with Grilled Pears, Dried Cranberries, Spiced Walnuts, and Vinaigrette Dressing
Chicken Breast with Apple Cider Infused Wine Sauce
Mustard-Maple Glazed Pork
Grilled Portobello Mushroom Halves with Blue Cheese, Aged Vermont Cheddar, Herbs and Sun-Dried Tomatoes
Herbed Country Rice Blend
Seasonal Vegetable Medley
Bread Basket with Butter
Iced Tea and Iced Water

Lunch $29.50
Dinner $31.50
**SANTA FE BUFFET**

Tortilla Soup
Chili-Cumin Ground Beef
Fajita Style Chicken
Seared Peppers and Onions
Grilled Southwestern Spiced Tofu, Shredded Lettuce and Shredded Cheeses, Roasted Poblano Guacamole, Sour Cream and Cilantro-Lime Tomato Salsa
Flour Tortillas
Black Beans and Rice
Iced Tea and Iced Water

Lunch $22.50
Dinner $25.50

**WHITE MOUNTAIN BUFFET**

Roasted Corn and Pepper Chowder
Baby Field Greens with Toasted Pumpkin Seeds, Grilled Local Apples & Pomegranate-Molasses Vinaigrette
Chicken Breast with Cranberry and Pear Chutney
Apple Cider Glazed Pork Loin; Roasted Butternut, Dried Fruit, Caramelized Onion Stuffing
Gemelli Pasta; Tossed with Sun-Dried Tomatoes, Fresh Herb and Garlic Olive Oil, Peas, Grilled Onions and Zucchini
NH Maple Roasted Sweet Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls with Butter
Iced Tea and Iced Water

Lunch $29.00
Dinner $31.00

**MOROCCAN BUFFET**

Baby Spinach Salad with Slivered Dried Apricots, Sliced Cucumbers, Smoked Almonds, Orange Sections, Spiced Mango Vinaigrette
Beef Tagine with Tomatoes, Onions, Carrots and Raisins
Grilled Marinated Chicken Breast with Lemon, Mint and Toasted Pine Nut Oil Spaghetti Squash with Harissa Spiced Butter
Saffron Basmati Rice
Seasonal Vegetables with Olive Oil and Smoked Sea Salt
Naan Wedges
Iced Tea and Iced Water

Lunch $31.00
Dinner $33.00
COLD Price per dozen

Bruschetta with Roasted Vegetables and Smoked Paprika-Lime Boursin $29.75
Grilled Pear Crisps with Brie, Apricot Jam & Toasted Almonds $31.50
Curried Chicken Salad Profiteroles with Grapes and Cilantro $31.50
Ancho Chili Seared Chicken served atop Grilled Cornbread with Chipotle Aioli $31.50
Black Bean Organic Hummus with Adobo Pepper Jam atop a Cucumber Round; Finished with Crisp Tortilla Matchsticks $31.50
Crostini with Lime, Organic Avocado Hummus, Grilled Poblano-Vegetable Relish $31.50
Caprese Skewer Citrus-Herb Marinated Ciligiene Mozzarella, Olives & Petite Tomatoes $34.50
Grilled Herbed Shrimp Atop a Curried Pumpkin and Honey Corn Cake with Spiced Pepper Relish $45.50
Petite Bahn Mi Cocktail Size Bun with Crisp Vegetables and Spicy Sriracha-Lime Dressing $39.50
Antipasto Pinwheels Spirals of Cured Italian Meats and Aged Provolone Cheese, with Roasted Red Pepper-Basil Aioli $39.50

Minimum Order of 4 Dozen of Each Item Items with an accompanying sauce must be a placed item
<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
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<tbody>
<tr>
<td>Meatballs <em>Sweet &amp; Sour, Italian or Swedish</em></td>
<td>$18.50</td>
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<tr>
<td>Vegetarian Mini Spring Rolls <em>with Ginger Soy Dipping Sauce</em></td>
<td>$26.50</td>
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<tr>
<td>Sesame Chicken Tenders <em>with Maple Chipotle Dipping Sauce</em></td>
<td>$30.00</td>
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<tr>
<td>Baby Spinach, Feta and Herbs <em>in Phyllo</em></td>
<td>$30.00</td>
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<tr>
<td>Maple-Cranberry Glazed Chicken Satay <em>with Toasted, Chopped Pecans</em></td>
<td>$30.00</td>
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<tr>
<td>Asparagus Risotto Ball <em>with Roasted Carrot-Dill Coulis</em></td>
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<tr>
<td>Chicken and Cheese Empanada <em>with Poblano-Lime Sour Cream</em></td>
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<tr>
<td>Scallops Wrapped in Smoked Bacon</td>
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<tr>
<td>Truffle Mac N Cheese Bites <em>with Smoked Bacon</em></td>
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<tr>
<td>Wild Mushroom, Herb and Gruyere Quiche</td>
<td>$39.50</td>
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<tr>
<td>Wild Maine Blueberry BBQ Pulled Pork Cocktail Size Slider</td>
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### FRESH FRUIT PLATTER

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### CHEESE & CRACKER PLATTER

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### VEGETABLE CRUDITÉS WITH DIPS

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<tr>
<td>LARGE</td>
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<td>$284.00</td>
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### MEZZE PLATTER

- Soft Pita and Naan Triangles Served with Red Grape Tomatoes, Citrus Marinated Olives, Cubed Feta, Lemon Herb Grilled Artichoke Hearts, Roasted Mushrooms, Berbere Hummus and Muhammara (Spiced Pepper-Walnut Dip)
- $9.00 per person

### CHARCUTERIE

- Chef’s Assortment of Grilled Vegetables, Dried and Fresh Fruits, Smoked Nuts, Sliced and Cured Meats, Eclectic Cheeses and Condiments, Sliced Baguette, Cured Olives
- $13.50 per person
2021/22 Catering Menu

Assorted Whoopie Pie
Minimum of 2 Dozen of Any Variety
Ask About Our Current Selections
$39.50 per dozen

Angel Food Cake
Minimum of 2 Dozen
Home-Made Angel Food Cake
Served with Sliced Strawberries and Fresh Whipped Cream
$39.50 per dozen

Assorted Cupcakes
Minimum of 2 Dozen of Any Variety
Ask About Our Current Selections
$39.50 per dozen

Assorted Cakes & Pies
Please Inquire About Our Current Selections and Pricing

Please let us know in advance if any guests in your group have Allergies or Dietary Restrictions!