CATERING MENUS

Delivery fees may apply.

Prices valid through June 30, 2015

Menus and pricing are subject to change

BREAKFAST

15 Person Minimum

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

Light Continental Breakfast

Fresh Fruit Platter
Choice of One Breakfast Pastry
Coffee and Tea
Cranberry and Orange Juices
$8.50 per person

Continental Breakfast

Fresh Fruit Platter
Choice of Two Bakery Pastries
Coffee and Tea
Cranberry and Orange Juices
$9.25 per person

Breakfast Pastry Selection
Assorted Muffins, Bagels, Danish, Croissants, Scones
Appropriate Condiments and Spreads
BREAKFAST

25 Person Minimum
($5.00 per person charge if count is under minimum)

**Sunrise Special Buffet**

- Fresh Fruit Platter
- Scrambled Eggs
- Sausage and Apple Wood Smoked Bacon
- Pancakes or French Toast (Choose One) and Syrup
- Home Fries
- Choice of One Bakery Item
- Coffee and Tea
- Cranberry and Orange Juices
- **$15.00 per person**

**Brunch Buffet**

- Fresh Fruit Platter
- Tossed Garden Salad with Dressings
- Aged Cheddar & Roasted Red Pepper Omelet
- Cinnamon French Toast with Syrup
  - OR
- Wild Maine Blueberry Pancakes with Syrup
- Apple Wood Smoked Bacon
- Sliced Whole Grain Mustard & Honey Glazed Cured Ham
- Sautéed Chicken Breast with Cranberry Apple Ginger Chutney
- Lemon Rice Pilaf
- Seasonal Vegetable Selection
- Assorted Juices
- Coffee and Tea
- **$26.50 per person**
### A LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular &amp; Decaf Coffee</td>
<td>$22.00 per Gallon</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$15.50 per Gallon</td>
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<tr>
<td>Iced Tea</td>
<td>$15.50 per gallon</td>
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<tr>
<td>Hot Chocolate</td>
<td>$24.00 per Gallon</td>
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<tr>
<td>Bulk Juice</td>
<td>$24.00 per Gallon</td>
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<tr>
<td>Bulk Water</td>
<td>$6.50 per Gallon</td>
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<tr>
<td>Sparkling Punch</td>
<td>$22.00 per Gallon</td>
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<tr>
<td>Lemonade</td>
<td>$22.00 per gallon</td>
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<tr>
<td>Asst. Canned Sodas (12 oz.)</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Asst. Bottled Juices (16 oz.)</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Bottled Water (20 oz. Bottles)</td>
<td>$3.50 each</td>
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**Minimum of 1 Dozen Per Item Chosen**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>$26.50 per Dozen</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>$23.00 per Dozen</td>
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<tr>
<td>Assorted Danish</td>
<td>$27.50 per Dozen</td>
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<tr>
<td>Assorted Croissants</td>
<td>$27.00 per Dozen</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$23.00 per Dozen</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$8.00 per Dozen</td>
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<tr>
<td>Assorted Brownies</td>
<td>$8.50 per Dozen</td>
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<tr>
<td>Assorted Dessert Bars</td>
<td>$32.00 per Dozen</td>
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<tr>
<td>Organic Stonyfield Yogurt</td>
<td>$3.50 each</td>
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<tr>
<td>Healthy Snack Bar</td>
<td>$2.00 each</td>
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<tr>
<td>Cardamom Coffee Cake (14 cut)</td>
<td>$38.50/cake</td>
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<tr>
<td>Lemon Zucchini Bread (14 cut)</td>
<td>$33.50/cake</td>
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<tr>
<td>Chocolate Ginger Spice Cake (14 cut)</td>
<td>$43.00/cake</td>
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</table>
**LUNCH-PLATTERS**

*15 Person Minimum*

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

**VIP Sandwich Platter**
Choice of Two Sandwich Selections I Chef's Choice Salad I Potato Chips
Assorted Canned Soda or Iced Water

$13.50 per person

- All Natural Roast Deli Turkey l Cranberry Mustard l Grilled Spanish Onions l Swiss l Lettuce l Whole Wheat Baguette
- All Natural Roast Deli Turkey l Grilled Spanish Onion l Avocado l Baby Spinach l Cilantro-Chili Mayonnaise l Focaccia
- All Natural Turkey l Brandied Apricot Country Mustard l Leaf Lettuce l Apple Wood Smoked Bacon l Crusty Kaiser Roll
- Grilled Chicken l Caribbean Jerk Seasoning l Pineapple-Poblano Salsa l Lettuce l Monterey Jack l Crusty Baguette
- Grilled Marinated Chicken Breast l Crusty Baguette l Roasted Peppers l Grilled Onions l Chipotle Lime Mayonnaise l Mixed Greens l Melted Fontina
- Curried Chicken Salad l Red Grapes l Toasted Almonds l Fresh Cilantro l Romaine Lettuce l Crusty Kaiser Roll
- All Natural Roast Beef l Lettuce l Shaved Red Onion l Aged Cheddar Cheese l Rosemary-Horseradish Mayonnaise l Focaccia
- All Natural Ham l Grilled Apples l Aged Cheddar Cheese l Maple Whole Grain Mustard l Baby Spinach l Whole Wheat Baguette
- Roasted Eggplant l Mixed Greens l Fresh Basil l Roasted Red Peppers l Melted Dill Havarti l Smoked Mozzarella l Roasted Garlic Aioli l Rosemary Focaccia
- BLT Wrap: Apple Wood Smoked Bacon l Local Tomatoes l Cut Romaine l Black Pepper & Basil Aioli
- Grilled Vegetables l Sun-Dried Tomato and Scallion Hummus l Lettuce l Tomato l Whole Wheat Baguette (Vegan)
- Melted Fresh Mozzarella l Sliced Local Tomato l Basil Pistou l Artisanal Greens l Herbed Focaccia
LUNCH-PLATTERS

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

Wrap-Tacular Platter
Choice of Two Wrap Selections | Chef’s Choice Salad | Potato Chips
Assorted Canned Soda or Iced Water

$15.50 per person

- Citrus & Herb Marinated Chicken Breast | Basil Pistou | Diced Local Tomatoes | Chopped Romaine Lettuce | Sliced Provolone
- Grilled Chicken | Sliced Avocado | Smoked Bacon | Leaf Lettuce | Sun-Dried Tomato Pistou
- Buffalo Chicken Salad | Crumbled Blue Cheese | Diced Celery | Chopped Romaine
- Classic Chicken Caesar
- All Natural Deli Roast Beef | Sun-Dried Tomato & Horseradish Aioli | Roasted Red Peppers | Mixed Greens | Smoked Cheddar
- All Natural Deli Turkey | Grilled Peach-Onion Salsa | Mixed Greens | Honey-Balsamic Aioli
- All Natural Deli Turkey | Swiss Cheese | Cranberry Mustard | Lettuce | Caramelized Onions
- All Natural Deli Ham | Grilled Pineapple | Grilled Red Onion | Chipotle Mayonnaise | Chopped Romaine | Dill Havarti
- Roasted Zucchini and Bell Peppers | Cilantro-Lime Hummus | Lettuce | Sun-Dried Tomatoes
- Grilled Vegetables | Smoked Paprika Aioli | Mixed Greens | Local Tomato | Cilantro | Black Beans
- Barbequed Tofu | Black Bean | Local Tomato Salsa | Mixed Greens | Chipotle-Lime Hummus
- Chopped Romaine Lettuce | Cucumbers | Local Tomatoes | Kalamata Olives | Shaved Red Onion | Feta Cheese
LUNCH—DELI BUFFETS

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

Deluxe Deli Buffet

Tossed Garden Salad with Two Dressings
Pasta Salad
Freshly Sliced All Natural Deli Turkey, Ham and Roast Beef
Sliced Cheeses
Assorted Hearty Breads and Rolls
Mayonnaise, Mustard and Dill Pickle Chips
Cape Cod Kettle Chips
Iced Tea and Iced Water

$16.50 per person

Also Available “A La Carte” With Your Delis
Albacore Tuna Salad, Classic Egg Salad, Chef’s Choice Chicken Salad or Organic House Made Hummus

Add Soup to any of the above menus for $3.00 per person

Make Your Own Chef Salad

Salad Fixings Include
Chopped Romaine Lettuce | Cherry Tomatoes | Green Bell Peppers | Sliced Cucumber
Swiss Cheese | Hard Boiled Eggs
All Natural Diced Ham | All Natural Roast Deli Turkey
Multi Grain Croutons | Buttermilk Ranch Salad Dressing

Also Includes
Whole Wheat Dinner Rolls and Butter
Iced Tea and Iced Water

$12.00 per person

Boxed Lunch

Choice of:
Sliced All Natural Turkey | Cheese | Lettuce | Local Tomato | Whole Wheat Bulkie
Sliced All Natural Ham | Cheese, Lettuce | Local Tomato | Whole Wheat Bulkie
Sliced Natural Roast Beef | Cheese | Lettuce | Local Tomato | Whole Wheat Bulkie
Veggie Wraps
Appropriate Condiments
Individual Bag of Potato Chips
Whole Fruit
Cookies (2 each)
Assorted Canned Soda

$13.50 per person
BREAKS
To Complement your Selected Menu
20 Person Minimum
($2.00 per person charge if count is under minimum)

**Afternoon Delight**
Assorted Cookies and Brownies
Coffee and Iced Water
$5.50 per person

**Mexican Fiesta**
Tortilla Chips with Melted Cheese, Olives, Guacamole, Sour Cream, Salsa, Jalapeno Peppers, Assorted Canned Sodas
$6.00 per person

**Dessert Bar Break**
Assortment of Decadent Dessert Bars
Coffee
$5.50 per person

**Chips and Dip**
*Option #1*
House-Made Pita Chips with Cucumber Dill Hummus
Iced Water and Assorted Canned Diet Sodas
$6.50 per person

*Option #2*
House-Made Blue Corn Tortilla Chips with Smoky Black Bean Dip and Local Tomato, Grilled Corn Salsa
Iced Water and Assorted Canned Diet Sodas
$9.00 per person
**BUFFETS—BBQ**

25 Person Minimum
($5.00 per person charge if count is under minimum)

**The All American**

Tossed Garden Salad with Two Dressings
Grilled Hamburgers
Steamed Hot Dogs
Rolls and Buns
Sliced Assorted Cheeses
Lettuce, Local Tomatoes, Diced Onions
Assorted Condiments
Dill Pickles
Molasses Baked Beans
Cape Cod Kettle Chips
Sliced Seedless Watermelon
Cookies and Brownies
Lemonade and Iced Tea

**$18.50 per person**

**Western Style BBQ**

Tossed Garden Salad with Two Dressings
Honey BBQ Chicken Quarters
Jack's BBQ Pork Ribs
Southwestern Style Corn
Roasted Red Potatoes
Chipotle Baked Beans
Sliced Seedless Watermelon
Roasted Pepper and Onion Corn Bread with Butter
Lemonade and Iced Tea
Cookies and Brownies

**$23.50 per person**
BUFFETS

25 Person Minimum
($5.00 per person charge if count is under minimum)

Hot Buffet Selections

Luncheon Portions/Pricing Are Only Available Until 4:00pm
Dinner Portions/Pricing Occurs After 4:00pm
Buffets Include Entrée Selections, Tossed Garden Salad with Dressings, Vegetable Du Jour, Potato or Rice Du Jour, Dinner Rolls & Butter, Iced Tea and Iced Water

Lunch Pricing
Choice of Two Entrees: $26.75 per person
Choice of Three Entrees: $31.50 per person

Dinner Pricing
Choice of Two Entrees: $32.75 per person
Choice of Three Entrees: $39.50 per person

Entrée Selections

BEEF

Maple Bourbon Marinated Sirloin Tips
Finished with Roasted Onions and a Forest Blend of Mushrooms and Herbs

Gourmet Meat Loaf
House Made with the Leanest Cuts of Buffalo and Beef; Stuffed with Prosciutto, Broccolini and Brie; Served with a Sauce of Grilled Peaches and Caramelized Onions with a Splash of Local Brandy

Korean Beef BBQ Brochette
With Honey-Tamari Glaze, Grilled Apples, Peppers and Shallots; Finished with Chopped Pistachios

Herbed Country Mustard Beef Filet
Char-Grilled Beef Medallions with a Roasted Tomato Au Jus

Grilled Hoisin Beef
Sesame Citrus Marinated Steak Tips with Steamed Peppers and Broccoli
BUFFETS

25 Person Minimum
($5.00 per person charge if count is under minimum)

POULTRY

Chicken Aux Calvados
Seasoned Chicken Breast, Sautéed with Shallots, Granny Smith Apples and Fine Herbs in a Light Brandy Cream Sauce

Tagine-Style Chicken Breast
Citrus Baked Boneless Chicken Thighs in a Sauce of Tomatoes, Onions, Saffron, Moroccan Seasonings, Olives, Apricots and Toasted Almonds

Chicken Chevre
Roulade of Chicken Stuffed with Herbed Goat Cheese Boursin and Baby Spinach; Finished with a Roasted Red Pepper Veloute

Southwestern-Style Grilled Chicken Breast
Chili-Lime Marinated Chicken Breast Served with a Grilled Pineapple-Poblano Salsa

Chicken Rustica
Pan Seared Chicken Breast Topped with Cremini Mushrooms, Grilled Leeks, Roasted Local Tomatoes and Fresh Herbs

PORK

Maple Chipotle-Glazed Pork
Maple Chipotle-Glazed Pork Loin with Fresh Ginger-Peach Chutney

Pork Aux Pommes
Cider Marinated Pork Loin with Local Apple, Caramelized Onion and Brandy Demi-Glace

SEAFOOD

Baked Stuffed Cod
Fresh Filet of Atlantic Cod with Shrimp, Scallop, and Lobster, Baked to Perfection and Topped with a Citrus-Herb Butter

Char-Grilled Fillet of Salmon
Filet of Salmon; Finished with a Thyme-Honey Mustard Glaze

Coconut Curry Cod
Filet of Atlantic Cod, Baked in a Sauce of Onions, Peppers, Coconut Milk, Madras Curry and Shrimp
BUFFETS

25 Person Minimum
($5.00 per person charge if count is under minimum)

VEGETARIAN

Tortellini Primavera
Tri-Color Cheese Tortellini, Grilled Seasonal Vegetables and a Light Herb Cream Sauce

Pasta Verdure (Vegan)
Rotini Pasta Served in a Roasted Vegetable, Fresh Herb and Local Tomato Sauce; Finished with Extra Virgin Olive Oil

Vegetable Lasagna
Layers of Fresh Pasta with a Medley of Blanched Fresh Vegetables, Ricotta and Mozzarella Cheeses

Eggplant Medallions (Gluten Free)
Thick Cut Round of Grilled Eggplant Filled with a Medley of Caramelized Onions, Plum Tomatoes and Kalamata Olives; Served Atop a Seared Polenta Triangle

Butternut Squash Ravioli
Butternut Squash Raviolis with Caramelized Shallots, Brown Butter and Fresh Sage

Grilled Vegetable Stacks (Gluten Free)
Herb and Balsamic Marinated Vegetable Rounds and Chevre Boursin, Grilled and Layered; Served Atop Sweet Roasted Red Pepper Sauce

Savory Stuffed Squash (Vegan and Gluten Free)
Maple-Glazed Squash Roasted with Ginger, Local Apple, Roasted Root Vegetable and Brown Rice Stuffing (Seasonal)
**THEMED BUFFETS**

25 Person Minimum

($5.00 per person charge if count is under minimum)

**Italian Buffet**

Minestrone Soup
Mesclun Greens, Roasted Pepper Strips, Cherry Tomatoes, Cucumbers and Parmesan with Balsamic Vinaigrette
Chicken Parmesan
Manicotti Primavera
Roasted Garlic Bread
Iced Tea & Iced Water

**Lunch $15.50 per person**
**Dinner $18.50 per person**

**Thai Buffet**

Thai Sweet Potato Soup
Ginger Marinated Cucumber Salad
Spicy Thai Beef with Green Curry and Eggplant
Peanut Encrusted Chicken Breast with Steamed Broccoli
Stir-Fried Vegetables with Fermented Black Beans
Coconut Jasmine Rice
Steamed Vegetables
Assorted Dinner Rolls with Butter
Iced Tea & Iced Water

**Lunch $25.00 per person**
**Dinner $27.50 per person**

**Green Mountain Buffet**

Vermont Cheddar and Ale Soup
Baby Field Greens with Grilled Pears, Dried Cranberries, Spiced Walnuts and Vermont Maple Vinaigrette
Chicken Breast with Apple Infused Wine Sauce
Mustard Crusted Salmon Filet
Grilled Portabella Mushroom Quarters, Broiled with Blue Cheese and Sun-Dried Tomatoes
Roasted Garlic Smashed Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls with Butter
Iced Tea & Iced Water

**Lunch $27.00 per person**
**Dinner $30.50 per person**
THEMED BUFFETS

25 Person Minimum
($5.00 per person charge if count is under minimum)

Santa Fe Buffet
Tortilla Soup
Sautéed Beef and Chicken with Peppers and Onions
Grilled Spiced Tofu Marinated with Fresh Lime, Smoked Paprika and Cumin
Shredded Lettuce and Cheese
Guacamole, Sour Cream and Local Tomato Salsa
Warm Flour Tortillas
Black Beans and Rice
Iced Tea & Iced Water
Lunch $21.00 per person
Dinner $23.50 per person

Executive Buffet
Roasted Tomato & Saffron Soup
Baby Spinach Salad with Sliced Cucumber, Local Hothouse Tomatoes and Grilled Red Onions; Lemon-Herb Vinaigrette
Chicken with Mushroom Marsala
Sweet Potato Ravioli with Sage Brown Butter, Shallots & Parmesan
Petit Filet of Beef with Shallot Bordelaise
Herb Roasted Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls with Butter
Iced Tea & Iced Water
Lunch $30.50 per person
Dinner $34.00 per person
THEMED BUFFETS

25 Person Minimum
($5.00 per person charge if count is under minimum)

Southwestern Buffet
Sopa De Lima
Mixed Greens with Grilled Red Onion, Smoked Walnuts and Shredded Carrots; Creamy Cilantro Dressing
Chili-Lime Marinated Chicken Breast with a Roasted Corn and Red Onion Salsa
Char-Grilled Beef Medallions with a Light Poblano Cream Sauce
Grilled Zucchini, Summer Squash and Roasted Peppers, Tossed with Farfalle and Cilantro-Olive Oil
Roasted Pepper Confetti Rice
Seasonal Vegetable Medley
Blue Cornbread with Butter
Iced Tea & Iced Water
Lunch $24.00 per person
Dinner $27.50 per person

White Mountain Buffet
Roasted Corn and Pepper Chowder
Baby Field Greens with Toasted Hazelnuts, Grilled Pears & Cranberry Vinaigrette
Chicken Breast with a Sweet Shallot, Apple Ginger Chutney
Apple Cider Glazed Pork Loin; Stuffed with Pine Nuts and Dried Cherries
Penne Pasta, Tossed with Sun-Dried Tomatoes, Peas, Grilled Onions and Zucchini
Maple Roasted Sweet Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls with Butter
Iced Tea & Iced Water
Lunch $23.00 per person
Dinner $25.00 per person
HORS D’ŒUVRES

Classic Hors D’Oeuvres
Minimum Order of 4 Dozen of Each Item

Cold
Priced per dozen

• Curried Chicken Salad Profiteroles with Grapes and Cilantro... $32.50
• Bruschette with Roasted Vegetables and Smoked Paprika-Lime Boursin... $30.50
• Grilled Pear Crisps with Brie, Red Grapes & Toasted Almonds... $32.00
• Organic House-Made Cucumber-Cilantro Hummus with Curried House-Made Pita Chips... $32.50
• Mango-Teriyaki Chicken Salad in a Won Ton Cup; Scallion Accent... $28.50
• Caprese Skewer: Lemon-Basil Infused Ciligiene Mozzarella & Cherry Tomatoes... $34.50
• Ancho Chili Seared Chicken Served Atop Grilled Cornbread with Chipotle Aioli... $32.50
• BLT Bite: Focaccia Bruschette with Basil-Cracker Pepper Aioli, Torn Lettuce, Smoked Bacon & Cherry Tomato Round... $28.50
• English Cucumber Cup with Classic Crab Salad and Pickled Julienned Vegetable... $32.50

Hot
Priced per dozen

• Meatballs: Sweet & Sour, Italian or Swedish... $19.00
• Ginger-Tamari Marinated Teriyaki Beef... $36.00
• Chicken and Cheese Empanada... $29.00
• Tandoori Glazed Chicken Satay with Roasted Peanuts... $34.50
• Scallops Wrapped in Smoked Bacon... $41.00
• Maine Crab Stuffed Mushrooms... $41.00
• Cheddar & Tomato Pesto Baby Boule... $30.00
• Bacon Wrapped Beef Short Rib Kebab... $48.00
• Sesame Chicken Tenders with Cranberry-Apple Mustard Sauce... $29.50
• Vegetarian Mini Egg Rolls with Grilled Pineapple Sweet and Sour Sauce... $23.75
• Maple-Cranberry Glazed Chicken Satay... $30.00
• Asparagus Risotto Ball with Smoked Tomato Coulis... $32.50
• Brie & Raspberry in Phyllo... $32.50
• Baby Spinach, Feta and Herbs in Phyllo... $30.00
HORS D’OEUVRES

VIP Hors D’Oeuvres
Minimum Order of 4 Dozen of Each Item

Hot
Priced per dozen

- Baby Spinach, Goat Cheese and Roasted Red Pepper Quiche... $35.00
- Chorizo & Butternut Tartlettes... $36.00
- Tamarind Glazed Beef Spoon with Honeyed Peanuts and Scallions... $37.00
- Porcini Risotto Arancini... $29.00
- Vegetarian Spring Roll with Thai Chili Sauce... $32.50
- Quince and Manchego Tartlet... $33.50
- Truffle Mac N Cheese Bites with Smoked Bacon... $36.00
- Premium Lump Crab Cake with Grilled Corn Relish and Smoked Paprika-Lime Aioli... $47.00
- Lobster Bread Pudding... $47.00
- Coconut Shrimp Skewers with Mango-Habanero Yogurt Raita... $46.00
- Shrimp Casino... $49.00
- Dijon Chicken en Croute... $37.00

Cold
Priced per dozen

- Grilled Chicken Club Profiterole (Grilled Chicken, Smoked Bacon, Diced Tomato and Avocado with Cilantro Mayonnaise)... $36.00
- Chipotle Chicken with Maple-Cranberry Chutney in a Won Ton Cup... $33.50
- Lemongrass Crab Salad in a Crisp Phyllo Cup... $38.50
- Sliced Herb-Marinated Beef Crostini with Fire Roasted Tomato & Olive Relish... $47.00
- Rosemary Crostini with Fig, Crumbled Blue Cheese and Grilled Pear... $37.00
- Asian-Spiced Duck Breast with Ginger-Green Apple Relish on a Cranberry Edible Spoon... $69.50
- Bruschetta with Curried Vegetables, Honeyed Walnuts, Citrus & Mango... $33.50
- Lobster BLT (Lobster with Lemon-Chive Mayonnaise, Smoked Bacon and Sun-Dried Tomato on a Brioche Crostini)... $65.00
- Won Ton Crisp with Dill-Caper Boursin and Smoked Salmon... $43.00
- Compressed Watermelon Skewer with Crumbled Feta and a Citrus-Mint Crème... $33.50
- Caesar Teasers: Parmesan Cup with Chopped Romaine, Miniature Croutons, Tossed In Creamy Caesar Dressing and Finished with Shaved Reggiano Parmigiano... $37.00
- Grilled Beef Patty Slider on a Brioche Bun with a Smoked Bacon, Scallion and Sun-Dried Tomato Boursin, Baby Spinach & House-Made Pickle Chip... $50.50
- Cranberry-Maple BBQ Pulled Pork Slider on Brioche Bun with Gingered Apple Slaw... $53.00 per dozen
HORS D’OEUVRES

**Platters**

Small Fresh Fruit Platter- serves approximately 35-40 people... $104.50  
Medium Fresh Fruit Platter- serves approximately 50-55 people... $143.00  
Large Fresh Fruit Platter- serves approximately 75-80 people... $210.00

Small Cheese & Cracker Platter- serves approximately 35-40 people... $104.50  
Medium Cheese and Cracker- serves approximately 50-55 people... $143.00  
Large Cheese & Cracker Platter- serves approximately 75-80 people... $210.00

Small Vegetable Crudités with Dips- serves approximately 35-40 people... $104.50  
Medium Vegetable Crudités with Dips Platter- serves approximately 50-55 people... $143.00  
Large Vegetable Crudités with Dips- serves approximately 75-80 people... $210.00

**Mediterranean Platter**  
Minimum 24 Guests  
Sliced Grilled Artisan Breads Served with Tzatziki Sauce, Red Grape Tomatoes Citrus Marinated Olives, Herb Marinated Artichoke Hearts, Grilled Eggplant, Organic Cucumber-Dill Hummus  
$6.50 per person

**Simple Pleasures Platter**  
Minimum 24 Guests  
Local Cheddar Boursin Rolled in Toasted Sunflower Seeds with a Selection of Dried Fruits, Salted Mixed Nuts; Served with a Cracker Assortment  
$6.00 per person

**Southwest by Southeast Asian Sampler**  
Minimum 36 Guests  
Local Tomato-Cilantro Salsa, Curried Mango Raita, Black Bean-Grilled Pineapple Salsa, and Spicy Pickled Vegetables; Served with a Variety of House-Made Tortilla, Pita and Won Ton Chips  
$7.50 per person
**DESSERTS**

**Assorted Cupcakes**  
(Minimum of 2 Dozen of Any Variety)  
Ask About Our Current Selections  
$30.50 per dozen

**Assorted Whoopie Pie**  
(Minimum of 2 Dozen of Any Variety)  
Ask About Our Current Selections  
$24.00 per dozen

**Angel Food Cake**  
(Minimum of 2 Dozen)  
Ask About Our Current Selections  
Home-Made Angel Food Cake; Served with Sliced Strawberries and Fresh Whipped Cream  
$30.50 per dozen

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

**We are happy to custom design a fine pastry selection for your special event.**

**Special menu requests**  
Our chefs are pleased to accommodate requests for gluten-free items and other dietary restrictions. Please inquire with your catering coordinator regarding additional surcharges that may apply.

Please note: all menu pricing is subject to 19% service charge and 9% NH meals tax.