



# Cocktail Displays

(Priced Per Person)

## **All New England Cheese Collection • \$8**

Assortment of Cow, Sheep and Goat Cheese paired with Fruit, Nuts and Bread

## **Mozzarella Tasting • \$10**

Fresh Mozzarella served with Italian Charcuterie, Breadsticks, Crostini and Lavosh

## **Vegetable Crudite • \$6**

Crisp Raw Vegetables and Dipping Sauces

## **Steak Station • \$13**

Parker House Roll Sliders, Sliced Beef Tenderloin, Cheddar Cheese, Horseradish Crème Fraiche and Red Wine Sauce

## **Grande Shellfish Raw Bar • Per Piece**

Iced Display Tower with Wild Jumbo Shrimp (\$3 per piece), Local Oysters (\$3 per piece) and Clams (\$2 per piece)  
Cocktail Sauces and Mignonette Sauce

## **Shrimp Cocktail Display • \$3 Per Piece**

Icy Wild Jumbo Shrimp with Red and White Cocktail Sauces

Reception display prices based on a one-hour cocktail reception

*\*All prices are exclusive of 9% NH Tax and 20% Gratuity.*



# Butlered Hors D'oeuvres

## **Italian Stuffed Mushrooms**

Spinach and Artichokes

## **Sea Scallops in Bacon**

Local Bacon and NH Maple Syrup

## **Char-Grilled Hangar Steak Saté**

Pineapple Soy Marinade and Spicy Hoisin Sauce

## **USDA Prime Beef Meatballs**

Shaved Parmesan and Roasted Mushrooms

## **Lamb Lollipop Chops**

Garlic "Béarnaise" Aioli

## **Vegetable Egg Rolls**

Rolled with Crunchy Vegetables and Cellophane Noodles with Soy-Scallion Dip

## **Crispy Sesame Chicken**

Apricot-Honey-Siracha Dip

## **Chilled Shrimp Cocktail**

Classic Red and White Cocktail Sauce

**Choice of 3 Items • \$17 per person/per hour**

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