



STATIONARY HORS D'OEUVRES

IMPORTED & DOMESTIC CHEESE

A Selection of International & Regional Favorites, Served with Crackers,
Grapes, Dried Fruits & Nuts
\$200.00 per 25 people

CHARCUTERIE DISPLAY

A Selection of International & Regional Favorites Meats and Cheeses,
Served with Crackers, Baguettes, Grapes, Dried Fruits & Nuts, & Tapenade
\$275.00 per 25 people

CRUDITÉS & DIP

A Colorful Array of Vegetables Including Green and Yellow Squash, Sweet
Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers,
Served with Two Seasonal Dips
\$275.00 per 25 people

MEDITERRANEAN

Hummus, Baba Ganoush, Chickpea Salad, Tabbouleh, Roasted Peppers &
Stuffed Grape Leaves with Crispy Pita Bread, Crackers & Toasted Baguette
\$225.00 per 25 people

CHIPS & DIP

Pico De Gallo, Black Bean & Corn Salsa, Guacamole & Spinach Artichoke Dip
Served with Crispy Tortilla Chips
\$150.00 per 25 people

SHRIMP COCKTAIL

Fresh Shrimp, Served with a Mild Cocktail Sauce and Lemon Wedges
\$250.00 per 25 people

Tax & Service Charge: All Food and Beverage related charges are subject to an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. This Service Charge is not a gratuity. In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs



PASSED HORS D'OEUVRES

All prices are per 25 pieces

- Maple Glazed Bacon Wrapped Scallops **\$105.00**
- Roasted Shrimp Skewers, Almond Romesco Sauce **\$90.00**
- Crispy Vegetable Eggrolls, Mai Ploy **\$65.00**
- Fontina Arancini, Spicy Tomato Jam **\$65.00**
- Mozzarella, Arugula Pesto & Yellow Tomato Skewer **\$60.00**
- Tomato & Basil Bruschetta **\$55.00**
- Goat Cheese & Leek Stuffed Cremini Mushrooms **\$65.00**
- Smoked Salmon Salad on Crostini **\$85.00**
- Tuna Tartare, Tostada, Wasabi Tobiko **\$85.00**
- Prosciutto Wrapped Jumbo Asparagus **\$65.00**
- Coconut Fried Shrimp, Mango Coulis **\$90.00**
- Roasted Chicken & Poblano Tostada, Lime Crema **\$65.00**
- Pigs in a Blanket, Grain Mustard **\$60.00**
- Buttermilk Fried Chicken, Hot Honey **\$70.00**
- Spanakopita, Tzatziki Sauce **\$60.00**
- Miniature Crab Cakes, Old Bay Aioli **\$100.00**

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