



Cocktail Reception Selections

Packages

- Sunapee Reception** - Chef's display of hors d' oeuvres and appetizers, see "Sunapee Dinner Buffet" menu for listing. 8.95
- New Englander Reception** - Chef's selection of butlered hors d' oeuvres and appetizer displays, see "New Englander" station buffet menu for listing. 12.95

Hors D Oeuvres

Priced per piece, 25 piece minimum per selection.

<i>Pancetta Wrapped Scallops</i> -	2.75	<i>Bacon Wrapped Shrimp</i> -	2.75
<i>Mini Meatballs</i> -	1.25	<i>Chèvre & Olive Crostini</i> - ...	1.75
<i>Crab Mini Bouchée</i> -	2.50	<i>Bruschetta Margherita</i> -	2.25
<i>Smoked Salmon Crepe</i> -	1.75	<i>Beef & Boursin Roulade</i> -	2.25
<i>Lamb Lollipops</i> -	4.75	<i>Make & Sushi</i> -	1.25
<i>Confetti Pinwheels</i> -	1.25	<i>BBQ Beef Spiedini</i> -	2.50
<i>Chicken Satay</i> -	1.75	<i>Spiedini Caprese</i> -	2.75
<i>Chicken Wings</i> -	1.75	<i>Stuffed Mushrooms</i> -	1.25
<i>Chicago Cocktail Franks</i> - ...	1.50	<i>Cheddar Bacon Sliders</i> -	2.25
<i>Chocolate Dipped Fruit</i> -	2.25	<i>Dipped Tea Cookies</i> -	1.25

Passed Hors D Oeuvres

7.50 per selection service charge

Displays

Priced per person, please observe minimums.

- Gourmet Soft Cheeses** - Phyllo wrapped baked Brie, Camembert, Saga Bleu, Chèvre, and flavored Boursin accompanied with citrus marmalade, melba sauce, crackers, and peasant breads. Minimum 50 6.25
- Smoked Side of Salmon** - Hardwood smoked Atlantic salmon accompanied with capers, red onions, chopped egg, lemon, and fresh dill. serves 25/ side, order increments 25. 5.25

International Cheeses - English Cheddar, Gorgonzola, Gouda, Asiago, Montrachet, and Gruyere accompanied with ale mustard and crackers. Minimum 50	4.50
Domestic Cheeses - Sharp Cheddar, Pepper Jack, Swiss, Smoked Gouda, and Dill Havarti accompanied with crackers. Minimum 25	3.25
Vegetable Crudité - Garden fresh display of seasonal whole and cut vegetables accompanied with dipping sauces.	3.25
Fresh Fruits - Varietal selection of whole and cut fruits including melons, berries, and tropical and citrus fruits. Minimum 25	3.25
Shrimp Cocktail - Peeled and de-veined tail-on jumbo shrimp with zesty cocktail sauce. Minimum 25	5.25
Peasant Style Antipasti - Cappicola, Soppressata, Prosciutto, fresh mozzarella, provolone, marinated mushrooms, pepperoncini, roasted Italian vegetables, olives, and sun-dried tomatoes. Minimum 50	3.50
Classic Deli Board - Petite rolls, American cold cuts & cheeses with condiments and relish tray. Minimum 25	3.75
Silver Dollar Deli - Petite rolls and party breads, along with a presentation of egg, tuna, ham, and lobster salads. Minimum 25	3.25
Chips & Dip - Choice of crispy kettle potato chips with French onion dip, blue corn tortillas with guacamole and fresh salsa, or grilled pita chips with hummus and tapenade.	2.00
Bruschetta - Toasted Italian bread slices with olive tapenade, sun-dried tomato, eggplant, and dipping oil.	2.25
Domestic Meat Board - Kielbasa, Virginia ham, roast turkey, and bologna with cheese spread, garnish, and crackers. Minimum 25	3.25
Baked Brie - Triple cream French cheese wrapped in French pastry with raspberry sauce, fresh berries, and crusty bread. Minimum 25	4.00
Imported Meat Board - Cappicola, salami, mortadella, and linguice sausage with cappa nota, cheese spreads, crackers, and mustards. Minimum 25	3.75
Giant Hero - Choice of classic Italian or turkey/ bacon/ cheddar. Serves 50/ Hero, order increments of 50	3.25
Mini Sliders & Mini Frankfurters - Cocktail size hamburgers and franks complete with rolls, relish tray, fixings bar, and condiments.	2.50
Grand Fondue Display - Choice of fruits and biscuits with dark and white chocolate fondues or breads and meats with white wine gruyere and cheddar fondues. Minimum 50	4.25

9% NH room and meals tax & 18% gratuity not included.

Interactive Stations

Priced per person, minimum 25 per selection.

<i>Beef Tenderloin w/ Carver - rare beef tenderloin accompanied with horseradish sauce and caramelized onions served on roasted garlic bâtard.</i>	<i>7.50</i>
<i>Sesame Crusted Ahi - Sesame crusted rare tuna loin served with wasabi mayonnaise and pickled ginger. Served on crispy wonton.</i>	<i>8.50</i>
<i>California Make Rolls - Assortment of fresh and pickled vegetables, sweet jasmine rice, and condiments hand rolled in Nori seaweed.</i>	<i>3.50</i>
<i>Old-fashioned Ham - Slow baked bone in ham, carved and served with assortment of mustards on assorted hearty breads.</i>	<i>3.50</i>
<i>Saucisson Carvery - Selection of stuffed turkey, chicken, pork, and seafood rolls. Accompanied with variety of breads and sauces.</i>	<i>4.25</i>

9% NH room and meals tax & 18% gratuity not included.