



Stationary Hors d'oeuvres



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International Cheese Mirror garnished with Seasonal Fruit 1.95pp
 New England Cheddar, Dill Havarti, smoked Gouda,
 Garnished with Grape Clusters, Seasonal Fruit
 Gourmet Crackers

Fresh Vegetable Display 1.75pp
 Broccoli & Cauliflower florets, Carrot & Celery Sticks
 Cherry Tomatoes and Black Olives
 Homemade Hummus Dip

Fresh Fruit Display 1.95pp
 Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries

Warm Whole Brie en Croute 60.00
 Garnished with Red Grape Clusters and Homemade Crostinis
 Choose one seasoned filling: Cranberry & Hampshire Apple
 Raspberry Coulis
 Hampshire Apple & Brown Sugar
 Roasted Onion & Ginger Chutney
 Maple Pecan Apple Chutney

Cheese and Antipasto Platter 4.25pp
 Mozzarella Balls with Olive Oil & Basil, Provolone Cheese, Smoked Gouda
 Thinly sliced Meats: Prosciutto Ham, Cappelletti, Genoa Salami
 Marinated Artichoke Hearts & Olives, Roasted Red Peppers
 Gourmet Crackers

Country Tavern Mixed Sampler Platter Priced Accordingly
 Design a mix of your favorite appetizers from our dinner menu including
 Bruschetta, Potato Skins, Shepard Rolls, & Escargot.



Hot, and Cold Hors d'oeuvres



Cold Hors d'oeuvres	(minimum 40 pieces)	<u>Per piece</u>
Chicken Roulades with Boursin and Oven Roasted Red Pepper Chutney		1.70
Served on sundried tomato, spinach and whole wheat lavash for nice color and flavor		
Thinly sliced Roast Sirloin Platter, Rye Crostini, whipped Horseradish Sauce		2.50
Garnished with cracked Pepper		
Chilled Shrimp with Horseradish Cocktail Sauce and Lemon		2.25
Hot Hors d'oeuvres	(minimum 40 pieces)	<u>Per piece</u>
Baked Stuffed Mushrooms, choose from:		1.75
Blue cheese & roasted vegetables		
Spinach, herbs, onion & bacon		
Crabmeat Stuffing		
Mini Crabmeat Cakes with Roasted Red Pepper Remoulade Sauce		2.50
Spinach and Cheese Fillo Triangles		1.80
Homemade Seasoned Ground Sirloin Meatballs choose from:		1.70
Asian with Sweet & Sour Sauce and zest of lime		
New England with Herbs & Portsmouth Lager Oyster Brown Sauce		
Caprese Surprise Meatballs garnished with Shaved Parmesan		
Scallops wrapped in Bacon		2.70
Chicken Fingers with Honey Mustard Sauce		1.70
Satay Chicken Brochettes with Thai Peanut Sauce		1.80
Mini Chicken Quesadillas with zesty Salsa		1.70
Chicken Wellington Dijonaise, mushrooms, shallots in a puff pastry		1.90
Served with Dijon Dipping Sauce		
Fennel Rubbed, slow roasted Rack of baby Lamb, with Apple Mint Chutney		3.95

Please call us for helpful hints in designing a menu for your occasion.