



# UNIVERSITY of NEW HAMPSHIRE

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## Conferences and Catering

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### CATERING MENUS

Menus prices are subject to 9% NH meals tax & 19% service charge.

Delivery fees may apply.

**Prices valid through June 30, 2014**

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### **BREAKFAST**

15 Person Minimum

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

#### Light Continental Breakfast

Fresh Fruit Platter  
Choice of 1 Bakery Item  
Coffee and Tea  
Cranberry and Orange Juices  
**\$8.10 per person**

#### Continental Breakfast

Fresh Fruit Platter  
Choice of 2 Bakery Items  
Coffee and Tea  
Cranberry and Orange Juices  
**\$8.70 per person**

#### **Bakery Choices For Continental Breakfasts**

Assorted Muffins, Bagels, Danish, Croissants or Scones  
Appropriate Condiments and Spreads

## **BREAKFAST**

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

### **Sunrise Special Buffet**

Fresh Fruit Platter  
Cage Free 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  
**\$14.40 per person**

### **Brunch Buffet**

Fresh Fruit Platter  
Tossed Garden Salad with Dressings  
Aged Cheddar & Roasted Red Pepper Omelet (Made with Cage Free Eggs)  
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  
**\$22.75 per person**

## A LA CARTE

Regular & Decaf Coffee	\$22.20 per Gallon
Hot Tea	\$15.30 per Gallon
Iced Tea	\$15.30 per Gallon
Hot Chocolate	\$23.60 per Gallon
Bulk Juice	\$23.60 per Gallon
Bulk Water	\$6.40 per Gallon
Sparkling Punch	\$22.20 per Gallon
Lemonade	\$22.20 per Gallon
Asst. Canned Sodas (12 oz.)	\$1.90 each
Asst. Bottled Juices (16 oz.)	\$3.20 each
Bottled Water (20 oz. Bottles)	\$3.60 each
Healthy Snack Bar	\$1.90 each
Organic Stonyfield Yogurt (6oz)	\$3.20 each
Cardamom Coffee Cake	\$38.40/cake (14 slices)
Lemon Zucchini Bread	\$33.60/cake (14 slices)
Chocolate Ginger Spice Cake	\$43.20/cake (14 slices)

### Minimum of 1 Dozen Per Item Chosen

Assorted Muffins	\$26.40 per Dozen
Assorted Bagels	\$22.80 per Dozen
Assorted Danish	\$27.60 per Dozen
Assorted Croissants	\$26.40 per Dozen
Assorted Scones	\$22.80 per Dozen
Assorted Cookies	\$ 7.60 per Dozen
Assorted Brownies	\$ 8.00 per Dozen
Assorted Dessert Bars	\$31.80 per Dozen

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## ***LUNCH-PLATTERS***

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

### **VIP Sandwich Platter**

Choice of Two Sandwich Selections | Chef's Choice Salad | Potato Chips  
Assorted Canned Soda or Bottled Water

**\$13.50 per person**

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

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## ***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 Bottled Water

**\$15.30 per person**

- Citrus & Herb Marinated Chicken Breast | Basil & Pine Nut Pesto | 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 | Alfalfa Sprouts | Smoked Cheddar
- All Natural Deli Turkey | Diced Mango | Mixed Greens | Grilled Red Onions | Fresh Cilantro | Curry-Lime Aioli
- 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 | Red Onion | Chipotle Mayonnaise | Chopped Romaine | Alfalfa Sprouts | Dill Havarti
- Roasted Zucchini and Bell Peppers | Cilantro-Lime Hummus | Lettuce | Sun-Dried Tomatoes | Alfalfa Sprouts (Vegan)
- Grilled Vegetables | Smoked Paprika Aioli | Mixed Greens | Diced Avocado and 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

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## ***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 Turkey, Ham and Roast Beef  
Sliced Cheeses  
Assorted Whole Wheat Bulkie Rolls and Assorted Hearty Breads  
Mayonnaise, Mustard and Dill Pickle Chips  
Cape Cod Kettle Chips  
Iced Tea and Iced Water  
**\$14.70 per person**

#### **Also Available "A La Carte" With Your Delis**

Albacore Tuna Salad, Cage Free Egg Salad, 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  
**\$11.10 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  
**\$11.40 per person**

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## ***BREAKS***

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

### **South of the Beach Break**

Fresh Fruit Platter, Mixed Nuts, Crudit  with Dip, Cheese Platter,  
Bottled Waters and Assorted Canned Diet Sodas  
**\$7.60 per person**

### **Afternoon Delight**

Assorted Cookies and Brownies  
Coffee, Bottled Waters and Assorted Canned Sodas  
**\$5.00 per person**

### **Mexican Fiesta**

Tortilla Chips with Melted Cheese, Olives, Guacamole, Sour Cream, Salsa, Onions,  
Jalapeno Peppers, Assorted Canned Sodas  
**\$5.00 per person**

### **Dessert Bar Break**

Assortment of Decadent Dessert Bars  
Coffee  
**\$5.10 per person**

### **Afternoon Tea & Coffee**

Assorted Seasonal Tea Breads  
Fruit Jam  
Tea and Coffee  
**\$3.80 per person**

### **S'More Trail Mix**

Mini Marshmallows, Graham Crackers and Chocolate Chips  
Coffee  
**\$5.10 per person**

### **Ballpark Break**

Pretzels, Popcorn, Sweet Potato, Kettle-Style and Baked Chips  
Choice of: Cracker Jacks or Assorted Candy Bars  
Bottled Water and Assorted Canned Sodas  
**\$8.40 per person**

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## ***BREAKS***

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

### **Chips and Dip**

#### **Option #1**

House-Made Pita Chips with Cucumber Dill Hummus and Grilled Vegetable Dip  
Bottled Water and Assorted Canned Sodas

**\$7.80 per person**

#### **Option #2**

House-Made Blue Corn Tortilla Chips with Smoky Black Bean Dip and Local  
Tomato and Grilled Corn Salsa  
Bottled Water and Assorted Canned Sodas

**\$9.00 per person**



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## ***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  
**\$17.10 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  
**\$21.60 per person**

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## ***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: \$22.75 per person**

**Choice of Three Entrees: \$29.00 per person**

**\*Seafood is Market Price**

#### **Dinner Pricing**

**Choice of Two Entrees: \$29.00 per person**

**Choice of Three Entrees: \$38.00 per person**

**\*Seafood is Market Price**

### **Entrée Selections**

#### **BEEF**

##### **Balsamic Glazed London Broil Au Jus**

Rosemary, Garlic and Aged Balsamic Vinegar Marinated Flank Steak Char-Grilled, Thinly Sliced  
and Served Au Jus

##### **Maple Bourbon Marinated Sirloin Tips**

Finished with Roasted Onions and a Forest Blend of Mushrooms and Herbs

##### **Tex-Mex Filet of Beef**

Cilantro-Lime Marinated Filet of Beef with a Roasted Corn and Poblano Pepper Salsa

##### **Herb-Encrusted Beef Filet**

Char-Grilled Beef Medallions with a Smoked Tomato Bordelaise

##### **Grilled Hoisin Beef**

Sesame Citrus Marinated Steak Tips with Steamed Peppers and Broccoli

##### **Dry Aged Roast Prime Rib Au Jus**

Boneless Rib Eye, Seasoned Perfectly, Slowly Roasted and Served with its Natural Juice

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## ***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 Chicken 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 Corn and Black Bean 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 and Grilled Pineapple Salsa

#### **Pork Tenderloin Aux Pommés**

Cider Marinated Pork Tenderloin with Local Apple, Caramelized Onion and Brandy Demi-Glace

### **SEAFOOD\***

#### **Baked Stuffed Haddock**

Fresh Filet of Haddock 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 Honey, Ginger-Jalapeno Glaze

#### **Coconut Curry Cod**

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

**\*Seafood is Market Price**

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## ***BUFFETS***

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

### **VEGETARIAN**

#### **Pasta Primavera**

Penne Pasta, Seasonal Vegetables and a Light Herb Cream Sauce

#### **Pasta Verdure (Vegan)**

Whole Grain 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 Capers; 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)

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## *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 \$14.70 per person**  
**Dinner \$16.90 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  
Coconut Jasmine Rice  
Steamed Vegetables  
Assorted Dinner Rolls with Butter  
Iced Tea & Iced Water  
**Lunch \$19.80 per person**  
**Dinner \$22.20 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  
Roasted Garlic Smashed Potatoes  
Seasonal Vegetable Medley  
Assorted Dinner Rolls with Butter  
Iced Tea & Iced Water  
**\*Seafood-Market Price**

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## *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  
Shredded Lettuce and Cheese  
Guacamole, Sour Cream and Local Tomato Salsa  
Warm Flour Tortillas  
Black Beans and Rice  
Iced Tea & Iced Water  
**Lunch \$17.95 per person**  
**Dinner \$20.70 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  
Petit Filet of Beef with Shallot Bordelaise  
Herb Roasted Potatoes  
Seasonal Vegetable Medley  
Assorted Dinner Rolls with Butter  
Iced Tea & Iced Water  
**Lunch \$19.50 per person**  
**Dinner \$21.00 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 and Rhubarb Chutney  
Apple Cider Glazed Pork Loin; Stuffed with Pine Nuts and Dried Cherries  
Maple Roasted Sweet Potatoes  
Seasonal Vegetable Medley  
Assorted Dinner Rolls with Butter  
Iced tea & Iced Water  
**Lunch \$19.65 per person**  
**Dinner \$21.60 per person**

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## *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

Roasted Pepper Confetti Rice

Seasonal Vegetable Medley

Chipotle Cornbread with Butter

Iced Tea & Iced Water

**Lunch \$21.80 per person**

**Dinner \$24.65 per person**

**Classic Hors D'Oeuvres**

Minimum Order of 4 Dozen of Each Item

**Cold**

- Curried Chicken Profiteroles... \$32.40 per dozen
- Herbed Crostini with Sun-Dried Tapenade... \$23.75 per dozen
- Prosciutto with Melon... \$34.30 per dozen
- Bruschette with Roasted Vegetables and Smoked Paprika-Lime Boursin... \$30.25 per dozen
- Grilled Pear Crisps with Brie, Red Grapes & Toasted Almonds... \$34.30 per dozen
- Artichoke and Parmesan Dip with Crispy House-Made Pita Chips... \$25.20 per dozen
- Mango-Ginger Chicken Salad on a Won Ton Crisp... \$28.20 per dozen
- Caprese Skewer (Lemon-Basil Infused Ciligiene Mozzarella & Cherry Tomatoes)... \$34.50 per dozen
- Smoked Salmon Mousse on Cucumber Rounds with Fresh Dill... \$32.40 per dozen

**Hot**

- Meatballs (Sweet & Sour, Italian or Swedish)... \$15.30 per dozen (one portion is two meatballs)
- Roasted Vegetable Quesadillas with Aged Cheddar & Mozzarella... \$30.55 per dozen
- Chorizo, Goat Cheese and Monterey Jack Quesadillas... \$33.00 per dozen
- Ginger-Tamari Marinated Teriyaki Beef... \$34.40 per dozen
- Peanut Encrusted Tandoori Chicken Satay... \$34.40 per dozen
- Dijon Chicken en Croute... \$36.90 per dozen
- Scallops Wrapped in Bacon... \$34.30 per dozen
- Maine Crab Stuffed Mushrooms... \$40.80 per dozen
- Sesame Chicken Tenders with Cranberry-Mango Mustard Sauce... \$28.00 per dozen
- Vegetarian Mini Egg Rolls with Honey-Wasabi Mustard Sauce... \$23.75 per dozen
- Baby Spinach, Feta and Herbs in Phyllo... \$28.20 per dozen
- Three Cheese Arancini with Fire Roasted Tomato Coulis... \$32.40 per dozen



**VIP Hors D'Oeuvres**

**Hot**

**\$4.40 per piece**

Seafood Appetizers are Market Price  
Minimum Order of 4 Dozen of Each Item

- Prosciutto Di Parma, Sliced Brie and Fresh Thyme Quesadillas
- Grilled Andouille Sausage and Shrimp Kebabs
- Ancho Chili Seared Chicken Served Atop Grilled Cornbread with Chipotle Aioli
- Rosemary Crostini with Fig, Crumbled Blue Cheese and Grilled Pear
- Maple-Cranberry Glazed Chicken Satay
- Jumbo Scallop in Bacon (Market Price)
- Crab Cakes with Smoked Paprika-Cilantro Aioli (Market Price)
- Black Tea Marinated Duck Breast on Crisp Won Ton with Scallions and Toasted Sesame Seeds
- Baby Spinach, Goat Cheese and Roasted Red Pepper Phyllo Tartlettes
- Cranberry, Walnut & Great Hill Blue Cheese Turnovers
- Gaucho-Style Stone Flamed Beef with Charred Poblano Guacamole
- Chorizo & Butternut Tartlettes
- Grilled Mini Herb Flatbreads (With Blue Cheese, Caramelized Onions, Sliced Red Grapes and Toasted Walnuts)
- Tamarind Glazed Beef Spoon with Honeyed Peanuts and Scallions

**Cold**

**\$4.00 per piece**

Seafood Appetizers are Market Price  
Minimum Order of 4 Dozen of Each Item

- Roast Duck with a Dried Cherry and Shallot Confit Served Atop Wild Rice Pancakes
- Chipotle Chicken with Maple-Cranberry Chutney on Won Ton Crisp
- Smoked Salmon on Miniature Chive Biscuits with Cranberry and Caramelized Shallot Jam
- Sliced Beef Tenderloin Crostini with Smoked Tomato and Onion Jam
- Blue Cheese Crostini with Charred Tomatoes and Baby Arugula
- Asian-Spiced Duck Breast with Ginger-Green Apple Relish
- Heirloom Tomato Gazpacho Shooters with Parmesan Crisps
- Grilled Lemon Shrimp Spoon with Thai Basil Slaw and Roasted Peanut Confetti
- Bruschetta with Curried Vegetables, Honeyed Walnuts, Citrus & Mango
- Aged Cheddar and Pecan Cornbread Madeleines with Prosciutto Di Parma and Black Fig

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## *HORS D'OEUVRES*

- Lobster BLT (Lobster with Lemon-Chive Mayonnaise, Smoked Bacon and Sliced Tomato on an Endive Spear) (Market Price)
- Honey and Smoked Sea Salt Mixed Nuts in Mini Bamboo Cones
- Grilled Chicken Club Profiterole (Grilled Chicken, Smoked Bacon, Diced Tomato and Avocado with Cilantro Mayonnaise)
- Melted Brie with Citrus-Apricot Jam on Toasted Brioche Rounds with Toasted Almonds

### **Platters**

Small Fresh Fruit Platter (serves approximately 35-40 people)... \$104.35 per platter  
Medium Fresh Fruit Platter (serves approximately 50-55 people)... \$142.50 per platter  
Large Fresh Fruit Platter (serves approximately 75-80 people)... \$210.00 per platter

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Small Cheese & Cracker Platter (serves approximately 35-40 people)... \$104.35 per platter  
Medium Cheese and Cracker (serves approximately 50-55 people)... \$142.50 per platter  
Large Cheese & Cracker Platter (serves approximately 75-80 people)... \$210.00 per platter

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Small Vegetable Crudités with Dips (serves approximately 35-40 people)... \$104.35 per platter  
Medium Vegetable Crudités with Dips Platter (serves approximately 50-55 people)... \$142.50  
per platter  
Large Vegetable Crudités with Dips (serves approximately 75-80 people)... \$210.00 per platter

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## *DESSERTS*

### Assorted Cupcakes

(Minimum of 2 Dozen of Any Variety)

Ask About Our Current Selections

**\$30.55 per dozen**

### Assorted Whoopie Pies

(Minimum of 2 Dozen of Any Variety)

Ask About Our Current Selections

**\$22.80 per dozen**

### Angel Food Cake

(Minimum of 2 Dozen)

Home-Made Angel Food Cake; Served with Sliced Strawberries and Cinnamon Whipped Cream

**\$30.55 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.**