



Great Events

CATERING



2026 Events Menu



Deposit and Bookings

We require a \$500 non-refundable deposit to secure our services. This is due along with a copy of a signed contract. Until both pieces are received, your event will not be a booked event with our company. We do NOT require a menu to be decided upon booking.

Menu Determination, Final Count and Payment

Menu Determination is due a month prior. Final count is given 10 days prior. Final payment is 3 days prior to the event.

Package Inclusions

All our wedding packages include white China and stainless-steel flatware for hors d'oeuvres and dinner service. We provide durable plasticware for dessert/cake and late-night bars. We will provide linen tablecloths for buffet tables only. We will strip these tables when we leave so if you would prefer not to have a naked table prior to the end of the event, we suggest you rent tablecloths. We will also provide linen napkins for the tables should your venue not provide them. This needs to be confirmed a month prior. All other table linens should be arranged through your venue or external vendor. We expect that they will be on the tables/in place at the time of our arrival. We do not put on tablecloths for guest tables.

Venue/Space Requirements

We do not provide tables and chairs. We expect that when we arrive, all tables and chairs will be laid out and put in their place. Should your venue not have a kitchen or space with access to potable water and electricity, we require a 10 X 10 catering tent to be provided for us that has access to water and electricity nearby. This tent should have roll-down sides in case of inclement weather. Should you not have access to water at your venue, it is required that you purchase gallons of water that can be used for guest consumption and food preparation. We can help guide you on how much to buy. We also do NOT take trash with us as we leave. Please be sure your venue has a dumpster or location where trash can be bagged up and placed. Should we have to take trash off premises with us, there is a \$200 trash disposal fee.

Minimums, Taxes and Fees

We have a 50-person guest minimum, or a \$250 catering fee applies. We cater to anywhere in NH, however, if you are over 60 miles from our Manchester location, a travel fee would apply per mile.

We charge 8.5% NH Meals Tax, 20% Service Charge and 2% Admin Fee to all invoices.

Bar Services

We do provide bartending services. Please inquire regarding set-up and pricing.

Bountiful Buffet

Buffet packages include chef choice rolls and butter, two starters, two sides and chef choice dessert. Additional salads and side options can be added to the buffet package for \$2.00 per person. Additional entrees are \$4.00 per person. Beverage options available on page 6 and 7.

Two Entrée *\$34.00 per person*

Three Entrée *\$38.00 per person*

For Starters

Crisp Garden	Mixed greens - tomatoes - red onions - carrots - cucumbers - lite vinaigrette or ranch
Classic Caesar	Romaine - shaved parmesan - herbed croutons - creamy Caesar dressing
Warm Brussels and Bacon	Brussel Sprout and Kale- gorgonzola cheese - sliced almonds - warm bacon vinaigrette
Winter Salad	Baby spinach - pomegranate arils - orange segments - pistachios - Dijon vinaigrette
Caprese Salad	Spinach and basil - roma tomatoes - buffalo mozzarella - balsamic drizzle
Spring Salad	Spring mix - raisins - candied walnuts - red onions - poppyseed vinaigrette
Italian Pesto Pasta Salad	Tri-color rotini - nut-free pesto - red bell peppers - cucumbers
Citrus Couscous	Israeli couscous - orange - asparagus - feta - red bell pepper - citrus vinaigrette

For Sides

Wild Rice Pilaf
Herb Roasted Fingerlings
Garlic Yukon Gold Mashed
Candied Butternut Squash
Seasonal Squash Medley
Roasted Rainbow Root Vegetables
Glazed Carrots
Sautéed String Beans and Shallots
Homestyle Mac & Cheese
Roasted Brussels & Bacon
Penne a la Marinara or Alfredo

For Entrées

Chicken Marsala*
Chicken Piccata*
Herb Roasted Chicken Breast*
Marinated Beef Tips*
Beer Braised Short Ribs (+\$2pp)
Baked Salmon with Creamy Dill*
Baked Ham with Rum Raisin Glaze*
Apple Cider Glazed Pork Loin*
Beef or Chicken Stir Fry*
Eggplant Rollatini*
Stuffed Shells with Crème Rosa
Baked Manicotti with Creamy Pesto
Turkey Breast with Sage Pan Gravy*
Buffalo Chicken Mac and Cheese
Pulled Pork Mac & Cheese
NE Style Baked Haddock*
Butternut Squash Ravioli
Pasta Primavera*
Cheese Tortellini with Sausage and Spinach
Beef Stroganoff



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Festive Feast Buffets

Spring Fling \$32pp

Chef Variety of Rolls & Sweet Bread
Strawberry & Avocado Spring Salad
Chilled Pesto Pasta- Sauteed String Beans
Chicken Piccata- Salmon Citrine
Seasonal Dessert

Caribe \$33pp

Caribbean Fruit Salad ~ Black Beans and Rice
Corn & Sweet Potato Salad
Orange & Ginger Chicken
Cuban Mojo Marinated Pork Loin
Key Lime Pie

Autumn Harvest \$33pp

Chef Variety of Rolls & Sweet Bread
Spinach & Quinoa Salad with Feta & Pepitas
Bacon Roasted Brussels ~ Five Spice Pork Loin
Butternut Squash Ravioli
Sweet Potato Crusted Haddock
Seasonal Pie

Southern Bar-be-Que \$32pp

Watermelon- Cornbread- Cowboy Coleslaw
Red Bliss Potato Salad- Southern Baked Beans
Sausage & Sauerkraut- Barbecue Chicken
Braised Brisket
Seasonal Dessert

Winter Warmer \$32pp

Chef Variety of Rolls & Sweet Bread
Winter Salad ~ Red Potato Smash
Herb Roasted Root Vegetables
Turkey Breast with Pan Gravy
Homestyle Pot Roast
Seasonal Pie

Fiesta \$32pp

Mexican Street Corn ~ Flour Tortillas
Fajita Beef ~ Fajita Chicken ~
Sauteed Vegetables ~ Shredded Lettuce
Pico De Gallo ~ Sour Cream ~ Guacamole
Spanish Rice & Black Beans
Churros

Hawaiian Luau \$34pp

Fruit Platter- Pasta Salad ~ Broccoli Slaw
Teriyaki Pulled Pork with slider buns
Grilled Chicken w/ Pineapple Salsa
Vegetable Stir Fry
Pineapple Upside Down Cake

Backyard Bar-be-Que \$32pp

Fruit Platter- Red Bliss Potato Salad
Pasta Salad ~ Crisp Garden Salad
Grilled Hamburgers- Grilled Hot Dogs
Cheese & Condiment Tray
BBQ Chicken
Seasonal Dessert

Octoberfest \$32pp

Beer Bread ~ Warm Brussels and Bacon Salad
Barbecue Beer Braised Chicken
Pork Tenderloin with a Sweet Mustard Crust
Parsley Potatoes ~ Roasted Root Vegetables
German Chocolate Cake

New Englander \$market price

New England Style Clam Chowdah
Potato Salad ~ Corn Coblets- Steamed Clams
1 lb. Lobster- Drawn Butter- Barbecued Chicken
Chef Seasonal Dessert

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Stationary Displays

Raw Vegetable Crudites	\$4pp
Seasonal Fresh Fruit Display	\$5pp
Artisan Cheese Display	\$4.50pp
Cheese and Fruit or Cheese and Vegetable Display	\$5.50pp
Shrimp Cocktail	\$4 each
Dip Trio	\$6pp

Choose three, served with toasted naan and crackers

Crab and Cream Cheese	Roasted Garlic Hummus
Spinach and Artichoke	Black Olive Tapenade
Tzatziki	Black Bean and Corn Salsa (with corn chips)
Beer Cheese Fondue	Mango Pineapple Salsa (with corn chips)

Cheese and Dip Board (includes 2 dips above, plus the cheese display) **\$6.50pp**

Antipasto **\$9pp**

Marinated Artichokes - Genoa Salami - Prosciutto - Roma Tomatoes - Buffalo Mozzarella - Pesto Chicken - Kalamata Olives - Peruvian Peppers

Mediterranean **\$8pp**

Tahini - Grilled Vegetables - Black Olive Tapenade - Tabbouleh - Greek Olives - Marinated Feta - Roasted Chickpeas - Sundried Tomatoes - Toasted Naan and Crackers

Charcuterie **\$9.50pp**

Dry Italian and Black Pepper Salami - Capicola - Prosciutto - Cranberry-Thyme Crusted Goat Cheese - Marinated Mozzarella - Smoked Gouda - Manchego - Brie - Dried Fruit - Whole Grain Mustard - Toasted Naan and Crackers

Beef Negimaki roast beef - scallion - rice - Teriyaki **\$95 per 50 pieces**

Burger Sliders roasted garlic aioli- pickle chips **\$95 per 50 pieces**

Jerk Chicken Sliders pineapple cilantro slaw **\$90 per 50 pieces**

Prime Rib Slider horseradish cream, caramelized onions **\$110 per 50 pieces**

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Hors D'oeuvres

(priced per 50 pieces)

Spinach and Feta Mash in Phyllo	\$80	Petit Crab Cakes <i>lemon aioli</i>	\$180
Spinach & Red Pepper Mushroom Caps*	\$85	Seared Sea Scallop* <i>maple bacon jam</i>	\$140
Maple Apple Sausage Mushroom Caps*	\$85	Chicken and Waffles <i>spicy maple reduction</i>	\$90
Artichoke Cream Phyllo Cups	\$75	Everything Bagel Pepper Poppers*	\$80
Vegetable Dumplings <i>miso teriyaki</i>	\$90	Tomato Bruschetta Crostinis	\$80
Grilled Cheese Triangles <i>with tomato soup shooter</i>	\$80	Roasted Fig Tartlet	\$85
Coconut Chicken Tenders <i>sweet chili sauce</i>	\$95	Italian Fruit Toast <i>berries- honey- sweet ricotta</i>	\$80
Chicken Tenders <i>honey mustard</i>	\$85	Peach Cobbler Tartlet	\$85
Beef Wellington	\$225	Salami Boursin Cornettes*	\$85
Mushroom Vol Au Vant	\$90	Fingerling Potato Skins* <i>gorgonzola cream- pancetta</i>	\$90
Chicken Cordon Bleu Bites	\$90	Smoked Salmon on Cucumber Round*	\$90
Chicken Teriyaki Satay*	\$125	Sake Seared Tuna <i>crispy wonton- wasabi aioli</i>	\$225
Beef Teriyaki Satay*	\$150	Buffalo Chicken Salad Bites	\$85
Cajun Shrimp and Sausage Skewers*	\$110	Caprese Skewers*	\$85
Lamb Pops* <i>mint pesto</i>	\$350	Pesto Cream Cherry Tomatoes*	\$75
Bacon wrapped Shrimp* <i>habanero honey glaze</i>	\$150	Beef Tenderloin Crostini <i>horseradish chive</i>	\$100
BBQ Pork Crostini <i>caramelized onion jam</i>	\$85	Cranberry Apple Chicken Salad Bites	\$85
Zucchini Fritters <i>Dill Crème Fraiche</i>	\$85	Maple BBQ Bacon Wrapped Chicken	\$100

The industry standard is 4-6 pieces per person as suggested hors d'oeuvres quantity with a full dinner to follow. A stationary display counts as 1.25 pieces per person.

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Dessert & Tea

Coffee Station	\$2 pp	Assorted Mini Pastries	\$4.50pp
Coffee and Tea Station	\$3 pp	Assorted Plated Desserts	\$5pp
Assorted Cookies	\$2pp	Vanilla Cannoli Shell w/ Choc Chip Filling	\$2pp
Cookies and Brownies	\$3pp	Chocolate Cannoli Shell w/ Vanilla Filling	\$2pp

Stations/Food Bars

Mashed Potato Bar

\$8pp

Yukon Gold Mash - Sweet Potato Mash - Bacon - Scallions - Cheddar Cheese - Sour Cream - Maple Syrup - Cinnamon Sugar - BBQ Sauce

Mac & Cheese Bar

\$8pp

Homestyle Mac and Cheese and two additional combinations

(Buffalo Chicken, Cheeseburger, Taco, Cheddar Bacon, Cordon Bleu, Steak Bomb, Pulled Pork)

Carving Stations (a \$25 chef fee applies- must be located near power outlet)

Turkey Breast with Herbed Pan Gravy and Cranberry Sauce

\$10pp

Five Spice Pork Loin with Maple Cream Sauce

\$10pp

Baked Ham with Brown Sugar Mustard

\$10pp

Prime Rib au Jus with Horseradish Cream

\$12pp

Roast Tenderloin of Beef with Bordelaise

\$14pp

Nacho Bar

\$4.00 pp

Blue and White Corn Chips - Cheese Sauce - Jalapenos - Tomatoes- Black Olives - Sour Cream - Salsa

Pretzel Bar

\$4.50pp

Pretzel Bites - Beer Cheese - Yellow Mustard - Honey Mustard - Cinnamon Sugar - Caramel - Cajun Seasoning

Have a snack bar or suggestion of a fun food trend- feel free to pass along and we would be happy to quote it.

Drink Stations (a la carte)

Unsweetened Iced Tea and Lemonade

\$2pp

Assorted Sodas or Seltzers

\$2.50pp

Flavored/Infused Water

\$1.50pp

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