

The Farmhouse - Hors d' Oeuvres

Hors d' Oeuvres

All hors d'oeuvres are priced per guest count. We recommend a minimum of 3-4 offerings per event.

Stationary

Imported & Domestic Cheese and Cracker Board—\$4
Charcuterie Display, Prosciutto, Capicola, Soppressata, Pepperoni, Salami—\$5
Vegetable Crudit  with Ranch Dip—\$3

Hot

Buffalo Chicken Bites with Blue Cheese Dip—\$4
Coconut Chicken with Sweet Chili, Toasted Coconut—\$4
Italian or Swedish Meatballs—\$3
Wild Stuffed Mushrooms—\$3
Korean Beef Kebobs, Ponzu, Toasted Sesame Seed, Spring Onion^{GF}—\$6
Seared Scallop, Bacon Crisp, Balsamic Reduction, Micro Greens^{GF}—\$7
Coconut Shrimp with Sweet Thai Chili Sauce—\$6

Cold

Balsamic Marinated Artichoke Hearts or Basil Pesto Fresh Mozzarella and Tomato—\$4
Bruschetta Crostini, Local Tomato, Basil, Balsamic Caviar^V—\$3
Jumbo Shrimp Cocktail with Cocktail Sauce^{GF}—\$6
Artichoke Dip with Tortilla Chips—\$4

All functions are available for 3-hours ~ Additional time available upon request
Function Requirements: 50-person minimum ~ \$1,600 minimum food spend ~ \$800 room fee
Coffee & tea station available upon request ~ \$2.50 per guest
Bartender available upon request ~ \$100 fee
Microphone & projector available upon request ~ \$25 per item

Each function includes the following complimentary items & services:
Wifi internet ~ Podium ~ Linens ~ Satellite Music

Consuming raw or under cooked meat, poultry, fish, shell fish, or eggs may increase your risk of food borne illness.
Prices do not include 8.5% NH Meals Tax & 20% Service Charge. Prices are subject to change without notice.