

# The Oaks Grandview - 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<sup>GF</sup>—\$6  
Seared Scallop, Bacon Crisp, Balsamic Reduction, Micro Greens<sup>GF</sup>—\$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<sup>V</sup>—\$3  
Jumbo Shrimp Cocktail with Cocktail Sauce<sup>GF</sup>—\$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.