

Passed Hors D' Oeuvres

Bruschetta Crostini

Caprese Skewers

Teriyaki Beef Kebabs

Hawaiian Chicken with Pineapple
Chutney

Chicken Satay

Chorizo and Spinach stuffed Mushrooms

Duck Confit with cranberry relish on
wonton

Prosciutto and apricot goat cheese
Rangoon

Scallops wrapped in bacon With Cabin
Fever Whiskey reduction

Arancini with Champagne Risotto and
marinara

Tequila lime Shrimp Skewers

Shrimp Cocktail Shooters

Stationary Apps

Fruit Garnished Cheese & Vegetable Crudité 6

Mediterranean Display

Hummus, Olive Tapenade, Stone ground mustard
Dried berries, oven roasted nuts, Marinated Artichoke Hearts
Giardiniera, Hand carved Charcuterie all with handmade crostini 9

Taste of the Sea Display

Jumbo Shrimp, Little neck clams, oysters, lobster tails served on
ice with a variety of Mignonettes, citrus fruits and sauces **Market price**

European Cheese Display

Chef handpicked Imported Cheese board,
Baked Brie En croute, Fondue dipping station 8

Elegant Fruit Display

Hand cut and arranged by the Chef.
An abundance of Fresh Tropical fruit
With chocolate dipping station 8

Hors D' Oeuvres Pricing

2 Hors D' Oeuvres @ 12.00 per
person
4 Hors D' Oeuvres @ \$17.00 per
Person
6 Hors D' Oeuvres @ \$20.00 per
Person

***Additional Hors D'oeuvres
\$3.00 per person***



Portsmouth Country Club, 80 Country Club Lane, Greenland, NH 03840

Price do not include 9% NH Meals and Rooms and 18% Service Charge