

# Greenhouse CATERING

603-889-8022

Hot, Cold and Stationary Hors d'oeuvres



## Cold Hors d'oeuvres

(minimum 25 pieces)

Per piece

Antipasto Skewers	1.90
Thinly sliced Genoa Salami, Capicola, Mozzarella, Artichoke Hearts, Calamata Olive	
Homemade fresh Crabmeat Puffs, garnished with Dill sprig	1.80
Fresh Maine Crabmeat Crostinis with Lemon Garlic Aioli	1.90
Poached Salmon Medallions with Dill Cream Fraiche	2.40
House Smoked Salmon Crostinis with fresh Dill and Horseradish Cream	1.80
Ham and Boursin Rolls	1.30
Beef Tenderloin Crostinis, whipped Horseradish Sauce	2.40
Roast Sirloin Crostinis, whipped Horseradish Sauce	1.80
Curried Chicken Salad Crostinis with Raisins & Peanuts	1.70
Fresh Fruit Skewer Display	1.75
Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries	
Pinwheel of Fresh Maine Crabmeat & Smoked Scallops with fresh Tarragon leaves	1.70
Served on sundried tomato, spinach and whole wheat lavash for nice color and flavor	
Chicken Roulades with Boursin and Oven Roasted Red Pepper Chutney	1.60
Served on sundried tomato, spinach and whole wheat lavash for nice color and flavor	
Cheese Dip with Crackers	8.50
Chilled Shrimp with Horseradish Cocktail Sauce and Lemon	
Small 1.60    Medium 1.90    Large 2.25    Jumbo 2.60	

Please call for crowd pleasing suggestions and a quote for your occasion!

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Greenhouse Catering, 452 Amherst Street, Nashua NH 03063

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## Hot Hors d'oeuvres (minimum 25 pieces) Per Piece

Baked Stuffed Mushrooms, choose from:	1.60
Blue cheese & roasted vegetables	
Gorgonzola & Apple	
Spinach, herbs, onion & bacon	
Pancetta & Gorgonzola	
Crab Stuffed Mushrooms	1.80
Mini Crabmeat Cakes with Roasted Red Pepper Remoulade Sauce	2.50
Spinach and Cheese Fillo Triangles	1.70
Spinach and Artichoke Tortilla Crisps with freshly grated Parmesan Cheese	1.60
Mini Quiche Assortment	1.70
Spinach & Swiss, Leek & Fennel, Asparagus & Gruyere, Tomato Basil Feta	
Roasted Vegetable Tarts: Veggies, sundried tomato, goat cheese in a Pastry Tart	1.80
Blue Cheese and Merlot Fillo Stars	1.60
Blue Cheese and Cranberry Fillo Stars	1.60
Parmesan Prosciutto Palmiers with Olive Oil, Garlic, Prosciutto, Parmesan	1.50
Smoked Salmon Fillo Flowers, with cream cheese in a beggars purse	1.70
Homemade Meatballs choose from:	1.60
Spicy Moroccan with tomatoes, onion, garlic, cumin, chopped parsley	
Asian with Sweet & Sour Sauce and zest of lime	
New England with Portsmouth Lager Oyster Brown Sauce	
Scallops wrapped in Bacon	2.50
Chicken Fingers with Honey Mustard Sauce	1.60
Coconut Chicken Fingers with Baked Sweet Potato Batter	1.60
Served with Mandarin Orange Marmalade Dipping Sauce	
Chicken Brochettes choose from:	1.80
<b>Chicken Tandoori Brochettes with Cucumber Yogurt Dip</b>	
Marinated with Cilantro, cumin, roasted garlic, chili, fennel & laurel leaf	
<b>Satay Chicken Brochettes with Thai Peanut Sauce</b>	
<b>Chicken Saltimbucca Brochettes</b> , with fresh Sage, wrapped in Prosciutto	
Mini Chicken Quesadillas with zesty Salsa	1.60
Chicken Wellington Dijonaise, mushrooms, shallots in a puff pastry	1.80
Served with Dijon Dipping Sauce	
Bacon Wrapped Filet stuffed with Stilton Bleu, drizzled with Balsamic Glaze	3.25
Fennel Rubbed, slow roasted Rack of baby Lamb, with Apple Mint Chutney	3.95

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## Stationary Hors d'oeuvres

	<u>Per person</u>		
Homemade Hummus and Zesty Tabouleh With Crispy Pita Triangles	1.75		
Fresh Vegetable Display Broccoli & Cauliflower florets, Carrot & Celery Sticks Cherry Tomatoes and Black Olives, with Hummus Dip	1.75		
International Cheese Mirror garnished with Seasonal Fruit Brie, Dill Havarti, Smoked Gouda Garnished with Grape Clusters, Seasonal fruit and Gourmet Crackers	1.75		
Artisan Cheese Board Wedges of Local & International Artisan Cheeses displayed with Red Grape Clusters, Dried Apricots, Figs, Nuts, Whole Grain Mustards Baguette	2.50		
Fresh Fruit Skewer Display Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries	1.75		
Cheese and Antipasto Platter Mozzarella Balls with Olive Oil & Basil, Provolone Cheese, Smoked Gouda Thinly sliced Meats: Prosciutto Ham, Cappelletti, Genoa Salami Marinated Artichoke Hearts & Olives, Roasted Red Peppers Gourmet Crackers	3.95		
House Smoked Side of Salmon Display on Mirror Mosaic of chopped Egg white & yolk, Red & white onion, Capers and Lemon Served with Herb Crostinis		Serves 30	60.00
		Serves 60	120.00
Baked Whole Brie en Croute Garnished with Red Grape Clusters and Homemade Crostinis Choose one seasoned filling: Sundried Tomato Pesto and Roasted Red Pepper Cranberry & Apple Hampshire Apple & Brown Sugar Roasted Onion & Ginger Chutney		Small 60.00	Large 110.00

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