

Cocktail Party Hors d'Oeuvres Selections






little snack foods served before or outside of (hors) the main dishes of a meal (the oeuvres). English speakers have trouble mastering the sounds in this phrase, but it is normally rendered "or-DERVES," in a rough approximation of the original.

Imported Cheeses & Seasonal Fresh Fruit





platter for 15 people \$40.00 / 30 people \$75.00

Bruschetta





traditional toasted bread topped with your choice of:

-  Caramelized onion, figs and goat cheese **\$0.75 ea.**
-  Tapanade, tomato, mozzarella and basil **\$0.75ea.**
-  Smoked chicken, hummus and roasted red pepper **\$1.00ea.**
-  Beef tenderloin, horseradish cream **\$1.75ea.**
-  Grilled pork tenderloin with apple relish **\$1.25ea.**

Dips, Spreads etc...




-  Hummus and Tapanade with pita wedges and crackers for 15 people **\$18**
-  Brie wrapped in Puff Pastry with sautéed apples serves 10 people **\$18**
-  Seasonal vegetable platter serves 15 people **\$18**
-  Spinach & Artichoke dip in a bread bowl w/ assorted crackers serves 15 people **\$16**

Stuffed Mushrooms

-  Fresh Jonah Crabmeat topped with Parmesan Cheese **\$1.25ea.**
-  Smoked Chicken and Tomato **\$0.95ea.**
-  Shrimp and Cornbread Stuffing **\$1.00ea.**
-  Seasonal Vegetables **\$0.75ea.**








Pinwheels

grilled tortillas filled, rolled and sliced into 2" pinwheels \$1.00ea

-  *Roast Beef & Boursin Cheese*
-  *Smoked Turkey & Spinach*
-  *Marinated Tofu & Seasonal vegetable*

Empanada

Spanish turnovers with your choice of savory meat or vegetable fillings: \$1.50 ea.

-  *Seasoned Ground Beef*
-  *Shredded Beef and Wild Mushroom*
-  *Smokey Cream Cheese, Shrimp and Chive*
-  *Smoked Chicken and Vegetable*
-  *Wild Mushroom Duxelle*
-  *Smoked Gouda and Spinach*
-  *Ratatouille (eggplant, tomatoes, onions, zucchini, garlic and herbs) \$1.00ea.*

Spanakopita



Phyllo dough crusts filled with spinach, onion and feta cheese \$1.00ea

Mini Crab Cakes





Handmade and loaded with crabmeat \$1.00ea.

Crispy Phyllo Cups



Bite size toasted cups filled with your choice of:

-  *Shredded pork and sautéed apple \$1.00ea.*
-  *Chive cream and shrimp \$1.25ea.*

Skewered Meats and Vegetables

-  *Chicken Satay served with peanut dipping sauce* **\$1.25ea.**
-  *Pork Satay served with peanut dipping sauce* **\$1.25ea.**
-  *Teriyaki Beef* **\$1.25ea.**
-  *Seasonal Vegetables and Marinated Tofu* **\$1.00ea.**

Other Popular Choices

-  *Fresh Sea Scallops wrapped in Smoked Bacon* **\$1.50ea.**
-  *Shrimp and Jalapeno wrapped with Prosciutto* **\$ 1.25ea.**

This is a sample menu for examples of our most popular selections. If there are specific flavors you would like a quote for, we would be more than happy to speak with you.

Prices are subject to change.

To book your event, please call Chef Randy Brisson (603) 498-1634
or e-mail info@DiningByDesign.com

Please advise the Chef of any food allergies or special dietary restrictions.

Prices are subject to 9% NH Meals Tax. Delivery charges may apply.

50% deposit is due when you book your service, balance is due upon delivery.