

The Fireplace

Spring

Stationary

Artisanal New England cheese & fresh farm preserves with garlic crackers
New England artisan cheese & berry tray
Seasonal fruit with honey yogurt dip
Fresh vegetables with sour cream & cucumber dip
American Antipasto

Hand-crafted charcuterie: Basque domestic spicy salami, Gentile Parma-style American salami, assorted artisanal NE cheeses, olives, oven cured plum tomatoes, roasted red peppers, grilled zucchini & squash with country ham, smoked turkey

Citrus-cured salmon platter
Homemade garlic crackers & chive crème fraiche

Passed

(Two dozen Minimum)

Vegetable

Tomato, goat cheese & caramelized onion tart
Mushroom, rosemary & gruyere tart
Roasted vegetable crostini with herbed goat cheese
Spiced walnut & Great Hill blue cheese on toast points
Rich egg salad in a crunchy cucumber boat
Lightly herbed carrot puree with chived mayo
Artisanal cheese with a dab of local honey *or* fruit preserve
Whipped artichoke with lemon aioli

Meat

Steak bites with horseradish cream
Grilled beef rib eye with cauliflower puree
Grilled mini lamb chops with a Port cherry glaze
Pulled maple BBQ pork on cornmeal johnnycake
Grilled duck sausage with creamy mustard sauce
Duck confit with wildflower honey glaze
Spit-roasted chicken salad with apples, walnuts & grapes in endive

Seafood

Potato gaufrette with house cured salmon and scallion crème
Maine crab cakes with lemony artichoke mayo
Maine lobster or crab salad on brioche toast points
Rosemary swordfish skewers
Roasted Pat's clams with smoky cocktail sauce
Grilled salmon skewers with cucumber yogurt & fresh dill
Sea scallops wrapped in New Hampshire apple wood bacon
Pat's clams casino
Smoked bluefish cakes with Dijon mayo
Pat's clams *or* oysters on the half shell with cranberry mignonette *or* cocktail sauce
Traditional shrimp cocktail

The fireplace

Summer

Stationary

Artisanal New England cheese & fresh farm preserves with garlic crackers
New England artisan cheese & berry tray
Seasonal fruit with honey yogurt dip
Fresh vegetables with sour cream & cucumber dip
American Antipasto

Hand-crafted charcuterie: Basque domestic spicy salami, Gentile Parma-style American salami, assorted artisanal NE cheeses, olives, oven cured plum tomatoes, roasted red peppers & grilled zucchini & squash with country ham, smoked turkey

Citrus-cured salmon platter
Homemade garlic crackers & chive crème fraiche

Passed

(Two dozen minimum)

Vegetable

Tomato, goat cheese & caramelized onion tart
Mushroom rosemary & gruyere tart
Roasted vegetable crostini with herbed goat cheese
Spiced walnut & Great Hill blue cheese on toast points
Tomato stuffed with fresh mozzarella & basil pesto
Tiny Caesar salads with slivered white anchovies

Meat

Steak bites with horseradish cream
Grilled beef rib eye with cauliflower puree
Mini lamb chops with fresh grape-mint jam
BBQ brisket on cornmeal johnnycake
Grilled duck sausage with creamy mustard sauce
Duck confit with orange honey glaze
Bite sized, open-faced bacon lettuce & tomato sandwiches
Chicken salad with apples, walnuts & grapes & dried cranberries in endive

Seafood

House cured salmon gaufrette with scallion crème
Maine crab cakes with lemony artichoke mayo
Maine lobster or crab salad on brioche toast points
Rosemary swordfish skewers
Roasted Pat's clams with smoky cocktail sauce
Grilled salmon skewers with cucumber yogurt
Sea scallops wrapped in New Hampshire apple wood bacon
Pat's clams casino
Smoked bluefish cakes with Dijon mayo
Pat's clams or oysters on the half shell with cranberry mignonette *or* cocktail sauce
Traditional shrimp cocktail

The fireplace

Fall

Stationary

Artisanal New England cheese & fresh farm preserves with garlic crackers

New England artisan cheese & berry tray

Seasonal fruit with honey yogurt dip

Fresh Vegetables with Sour Cream & Cucumber dip

American Antipasto

Hand-crafted charcuterie: Basque domestic spicy salami, Gentile Parma-style American salami, assorted artisanal NE cheeses, olives, oven cured plum tomatoes, roasted red peppers & grilled zucchini & squash with country ham, smoked turkey

Citrus-cured salmon platter

Homemade garlic crackers & chive crème fraiche

Passed

(Two dozen minimum)

Vegetable

Tomato, goat cheese & caramelized onion tart

Mushroom rosemary & gruyere tart

Roasted vegetable crostini with herbed goat cheese

Roasted baby root vegetables with light garlic cream

Spiced walnut & Great Hill blue cheese on toast points

Whipped artichoke with lemon aioli

Meat

Steak bites with horseradish cream

Grilled filet mignon with béarnaise

Pepper crusted lamb chops with brandy cream

BBQ pulled pork on cornmeal johnnycake

Grilled duck sausage with creamy mustard sauce

Duck confit with apple cider honey glaze

Chicken salad with apples, walnuts & grapes & dried cranberries in endive

Seafood

House cured salmon gaufrette with scallion crème

Maine lobster or crab salad on brioche toast points

Maine crab cakes

Rosemary swordfish skewers

Roasted Pat's clams with smoky cocktail sauce

Grilled salmon skewers with cucumber yogurt

Sea scallops wrapped in New Hampshire apple wood bacon

Pat's clams casino

Smoked bluefish pate with Dijon mayo

Pat's clams or oysters on the half shell with cranberry mignonette or cocktail sauce

Traditional shrimp cocktail

The Fireplace

Winter

Stationary

Artisanal New England cheese & fresh farm preserves with garlic crackers

New England artisan cheese & berry tray

Seasonal fruit with honey yogurt dip

Fresh vegetables with sour cream & cucumber dip

American Antipasto

Hand-crafted charcuterie: Basquese domestic spicy salami, Gentile Parma-style American salami, assorted artisanal NE cheeses, olives, oven cured plum tomatoes, roasted red peppers & grilled zucchini & squash with country ham, smoked turkey

Citrus-Cured Salmon Platter

Homemade garlic crackers & chive crème fraiche

Passed

(Two dozen Minimum)

Vegetable

Tomato, goat cheese & caramelized onion tart

Mushroom rosemary & gruyere tart

Roasted vegetable crostini with herbed goat cheese

Spiced pecan & Great Hill blue cheese on toast points

Mushrooms caps with sweet gorgonzola

Meat

Steak bites with horseradish cream

Grilled filet mignon with béarnaise

Pepper-crusted lamb chops with honeyed brandy cream sauce

BBQ pulled pork on cornmeal johnnycake

Grilled duck sausage with creamy mustard sauce

Chicken salad with apples, walnuts & grapes & dried cranberries in endive

Seafood

House cured salmon gaufrette with scallion crème

Salmon cake with lemony mayo

Rosemary swordfish skewers

Roasted Pat's clams with smoky cocktail sauce

Grilled salmon skewers with cucumber yogurt

Sea scallops wrapped in New Hampshire apple wood bacon

Baked oysters Rockefeller

Pat's clams casino

Pat's clams or oysters on the half shell with cranberry mignonette or cocktail sauce

Traditional shrimp cocktail