



Teen Semi-Formal Celebration

Starting at \$42-\$57 per person for non-alcoholic beverage station, passed appetizers and one food station (add more at your choice). Excludes alcohol

BEVERAGE STATION

Blueberry & Lemongrass Lemonade
Cucumber-Cantaloupe-Mint Infused Water
Old-Fashioned Bottled Natural Sodas

OPEN or CASH BAR

Signature Mason Jar Cocktails:

“Henniker Maple Leaf” (bourbon, fresh grapefruit, lime and ginger simple syrup, maple liqueur)
“Cucumber Lemonade” (organic cucumber and lemon juice, tequila, simple syrup, club soda)
“Raspberry Mojito” (crushed raspberry, NH rum, mint, lime, simple syrup)

Negroni, Gin Martini, Espresso Martini
Pre-Selected Wines & Beers
Tonic, Seltzer, Sodas, Standard Liquors

Passed Hors d’Oeuvres

Cocktail-Sized Smoothies – 2 Selections
Tomato Soup & Mini Grill Cheese (*soup in Weck jar with lid on hinge)
Spinach & Feta Spanakopita
Sesame & Coconut Chicken Fingers with Sweet Chili Sauce
Buffalo Cauliflower Wedges with Ranch & Blue Cheese in Mini Buckets

Choice of 1 or More Food Stations

- Mediterranean Antipasti - grilled and roasted garden vegetables, chickpea hummus and red pepper-walnut hummus with herbed flat breads, olives, marinated feta cheese, falafel or grape leaves. *\$15 per person*
- Country Farm Station – buttermilk fried chicken, vegetarian shepherd’s pie or barbecued brisket, maple baked beans, country potato salad OR mac & cheese, mixed greens or green bean salad, corn bread or buttermilk biscuits with honey butter. *\$30 per person*
- Salumeria Station - shaved local prosciutto, selection of house cured meats and pâtés, local spiced mustard, fig jam, dried fruit and pickled garden vegetables, mini gourmet sandwiches (roast chicken with basil aioli and oil-cured tomato on ciabatta; roast vegetables and goat cheese on roll); and two traditional antipasti (ciliegini mozzarella and tomato salad; arugula, shaved fennel, orange and roast pine nuts; or orecchiette pasta salad with spinach, chickpeas, cured tomatoes, grilled eggplant, balsamic vinaigrette). *\$22 per person*
- Salad Shaker Station – various greens, house-made croutons, chopped vegetables, three dressing choices, and loads of salad fixings – add your favorites to a Mason jar and shake it up! *\$18 per person*
- Fish Fry - Crispy fried Portsmouth cod/haddock and popcorn shrimp (or crispy calamari), creamy coleslaw, house-made French fries, hushpuppies, malt-infused tartar sauce, ketchup and Colby Hill Inn’s Bloody Mary Cocktail Sauce. *\$30 per person*

- Asian Dim Sum and Sate Station - selection of three traditional dim sum, one satay, cold sesame noodles in mini take-out containers, napa cabbage slaw. *\$20 per person*
- Mini Taco Station - choice of beef machaca, pork pibil or grilled chili spiced zucchini and portobello mushrooms, pica de gallo, guacamole, pickled red onions and jalapeños, fresh flour tortillas, cilantro rice, spicy red beans. *\$25 per person*
- Comfort Food Station – (pick two entrees) all-beef hot dogs, chili, chicken and dumplings, fried chicken, meat loaf, veggie lasagna, nacho or chicken casserole; (pick two sides) mashed potatoes, corn on the cob, green bean casserole, mac and cheese, creamed spinach, cole slaw, potato salad. *\$25 per person*
- Italian Station – chicken or eggplant parmesan, baked penne with organic spinach and local ricotta, linguini marinara with beef or turkey meat balls (on side), Caesar salad, cherry tomatoes with ciliegini mozzarella and basil, garlic bread. *\$30 per person*

Choice of Dessert Stations

- Farm Milk & Cookies Bar (\$13 per person)
- Whoopie Pie & Milk Bar (\$13 per person)
- Pie À La Mode Station: a variety of pies and locally made vanilla and strawberry ice cream (\$16 per person)
- Cake Station: a variety of cakes (ice cream optional) (\$20 per person)
- Mini Waffle Sundae Bar (\$15 per person)
- Candy Bar: a fun display of nostalgic candies as well as favorites from today (\$16 per person)
- Colored Treats: macaroons, candies, glazed donuts, cupcakes, marshmallow treats, etc. – anything we can come up with that’s in your favorite color! (\$18 per person)
- Chocolate Bar: chocolate truffles, chocolate covered fruit and nuts, chocolate cake and assorted chocolate fondues and dippings (\$18 per person)
- S’mores by the Fire Pit (\$6 per person)
- Dessert Buffet: a variety of desserts (\$22 per person)
- Desserts on a Stick – a fun assortment of large and small lollipops, Rice Krispy treats dipped in chocolate and blended with candies, cake pops. (\$16 per person)