



ALL-NIGHT COCKTAIL PARTY

NON-ALCOHOLIC BEVERAGE STATION

Included in Venue Fee

- Cucumber & Mint Infused Water
- Seasonal Lemonade

OPEN BAR

By consumption or \$38 p.p. for 3-hours

Featured Cocktails

Hugo Spritz (Prosecco and Elderflower liqueur)	
Mint Mojito (White Rum)	Raspberry Lemon Drop (Vodka)
Aviator (Gin)	Chef's Old Fashion (Rye)
Classic Margarita (Tequila)	Paper Plane (Bourbon)

Beer

8 Featured Local Craft Beers

Wine Options

Girasole Rosé	Girasole Cabernet Sauvignon
Girasole Chardonnay	Girasole Pinot Noir
Girasole Pinot Blanc	

APPETIZERS

\$60 per person

PASSED APPETIZERS (6-7)

(Other Options available from our full Catering Portfolio)

- Shrimp & Chorizo Skewers with Romesco Sauce
- Southeast Asian Red Curry Crab Cakes with Kefir Lime Aioli
- Mini Beef Wellingtons with Horseradish Sauce
- Crisp Southern Fried Chicken Skewers with Buttermilk Dressing
- Samosas with Cilantro Chutney
- Artichoke & Goat Cheese Arancini (*gluten-free)

GRAZING STATION (Choose 1)

add \$22 per person (optional)

- Tuscan Antipasti – a selection of prosciutto, traditional chicken mousse, marinated eggplant, olives, tomato bruschetta, bocconcini mozzarella, grilled zucchini, flat breads and artisanal crackers (*gluten-free options available)
- Global Pub Food (choose 3) – pierogi, Dutch bitterballen (shredded sirloin meatballs with grilled bread), Korean fried chicken, brats (or hot dogs) & kraut, soft pretzels, fish & chips, shrimp boil, pulled pork sliders slaw; cheeseburger sliders; French fries with Belgian mayo; (all) pickles, mustards, curried ketchup
- Mediterranean Antipasti – hummus, baba ghanoush, olives, marinated feta, falafel, stuffed grape leaves, crudités, flat bread
- Iberian Tapas – cod fritters, tortilla Española, Vermont Shepherd “Invierno” cheese (similar to Manchego) and jamón ibérico, olives, grilled octopus salad, Andalusian spinach and garbanzos, grilled bread
- Farmers Cheese & Charcuterie Board – Farmers Table of local cheeses and cured meats, house-made pickles, organic vegetable crudité and two dips, fresh fruit, accoutrements such as local honeycomb and mustards, fig paste, grilled breads and artisanal crackers.
- Oaxacan Tacos: pulled green chile chicken, grilled chili spiced zucchini and portobello mushrooms; pica de gallo; guacamole; pickled red onions and jalapeños; fresh flour tortillas; rice and beans; Cotija cheese; mixed cabbage slaw

- Oyster Raw Bar: serving a selection of three local Oysters, kimchi shaved ice, mignonette and cocktail sauce, lemon, house-made oyster crackers, hot sauce. (ADD \$14 per person)

DESSERT STATION

add \$16 per person (optional)

Four Choices (examples below):

- Chocolate Peanut Butter S'Mores Tarts
- Passion Fruit Panna Cotta with organic berries (*gluten-free)
- Cannolis with Ricotta & Chocolate Chip Filling
- Strawberry-Basil Shortcake Parfaits

**Add 28.5% to all food and bar costs for NH sales tax and staff service fee*