



Alan's of Boscawen Hors D'oeuvres



Hors d'oeuvres Displays

Fresh Vegetable Crudités.....\$3.95 per person
Served with Tangy Ranch Dip

Handcrafted Domestic and Imported Cheese Display.....\$3.95 per person
With Fresh Strawberries and Grapes, and Assorted Crackers

Fresh Fruit Display.....\$3.95 per person
With Cantaloupe, Honeydew, Pineapple, Strawberries and Grapes

Antipasto.....\$400
Imported Genoa Salami and Prosciutto, Auricchio Provolone Cheese, Roasted Red Peppers,
Artichoke Hearts, Olives, Pepperoncini, Cherry Peppers, and Pita Bread

Smoked Salmon.....\$300
Served with Rye Toast Points, Horseradish Sauce, Capers, Red Onions, and Boiled Egg

Raw Bar.....\$31 per person
Little Necks on the Half Shell, Oysters on the Half Shell, Jonah Crab Claws, and Jumbo Shrimp
Cocktail with Tangy Cocktail Sauce, Horseradish, Tabasco, and Honey Mustard Dipping Sauce

Hors d'oeuvres Receptions

Wedding Option A - \$48

Includes Imported and Domestic Cheese Display, Fresh Vegetable Crudités, Fresh Fruit Display,
and Five Hot Choices for up to 3 hours

Add carving station for additional cost

Wedding Option B - \$42

Includes Imported and Domestic Cheese Display, Fresh Vegetable Crudités, Fresh Fruit Display,
and Three Hot Choices for 2 hours

Excludes Shrimp, lamb chops tuna bacon wrapped scallops

Passed or Stationary Hors d'oeuvres

50 Pieces per Tray

Chilled Jumbo Shrimp Cocktail with Tangy Cocktail Sauce.....	\$3.50 each
Deviled Eggs.....	\$84
Fresh Melon Wrapped in Prosciutto.....	\$84
Humus with Tomato, Onion, Olives, and Pita Bread.....	\$84
Fresh Buffalo Mozzarella with Roma Tomatoes.....	\$125
Spicy Buffalo Wings with Creamy Bleu Cheese Dipping Sauce.....	\$125
Fresh Chicken Tenders with Honey Mustard Dipping Sauce.....	\$125
Fresh Sea Scallops Wrapped in Bacon with Maple Syrup Drizzle.....	\$175
Seafood Stuffed Mushroom Caps with Crabmeat and Cracker Crumb Stuffing.....	\$125
Asparagus and Asiago in Phyllo.....	\$125
Swedish or Italian Style Meatballs.....	\$100
Greek Salad Skewers.....	\$125
Coconut Shrimp with Horseradish Marmalade Sauce.....	\$125
Marinated Chicken or Beef Skewers with Teriyaki or Herb Seasoning.....	\$150
Vegetable Spring Rolls with an Asian Dipping Sauce.....	\$100
Baked Brie, Raspberry, and Almonds Baked in Phyllo.....	\$125
Broiled Maryland Crab Cakes with Honey Mustard Dipping Sauce.....	\$250
Smoked Kielbasa with a Homemade Apple Mustard Glaze.....	\$125
Spinach and Feta Cheese Wrapped in Phyllo Dough.....	\$125
Roasted Red Pepper and Boursin Crostini.....	\$125
Tomato and Onion Bruschetta served Hot or Cold with French Bread Toast.....	\$100
Creamy Spinach and Artichoke Dip served with Tortilla Chips.....	\$125
Miniature Beef Wellington.....	\$250
Grilled Baby Lamb Chops with a Dijon Glaze.....	\$300
Pan Seared Ahi Tuna Steak with Teriyaki and Wasabi.....	\$250