

BEVERAGES

HOT BEVERAGE SERVICE | \$1.90 pp

Fresh brewed regular blend coffee

Fresh brewed decaf blend coffee

Assorted hot teas

COLD BEVERAGE SERVICE | \$1.25 pp

(Choice of Two)

Bottled Water

Soda Variety

Iced Tea or Lemonade

Orange/Cranberry/Apple Juice

SPECIALTY ADD ON ITEMS

Hot Chocolate | \$0.75

Sparkling Punch | \$0.90

Hot Apple Cider | \$0.95

Rates based on two cups per person with paper service.

DESSERTS

SEASONAL COBBLERS AND CRISPS | \$1.75 pp

ASSORTED COOKIES | \$1.25 pp

BLONDIES OR BROWNIES | \$1.50 pp

CHEESECAKE | \$2.00 pp

FROSTED SHEET CAKE | \$29.00 Full | \$18.00 Half

GENERAL INFORMATION

SPECIAL DIETS

We are pleased to offer and arrange special diets and/or vegetarian meals.

GF Please ask about our gluten free options.

NOTIFICATION

Catering Services will need at least five (5) working days notice in order to prepare for your function and to ensure the availability of items. Ten (10) working days will be required for events of 100 people or more. We understand that last minute meetings, etc., do occur. Given adequate notice we can guarantee an event will have the proper attention to detail. Events that occur last minute require special handling, increased labor costs through last minute scheduling and often higher food cost. To recoup some of these costs, any catering request submitted within less than 48 hours notice will be subject to a 15% surcharge or \$25.00 whichever is higher. We apologize for any inconvenience this may cause.

CANCELLATIONS

We will need a minimum of two (2) working days advance notice in case of cancellations. Catering requests cancelled less than two working days in advance will be charged for the guaranteed number of guests.

CONTACT INFORMATION

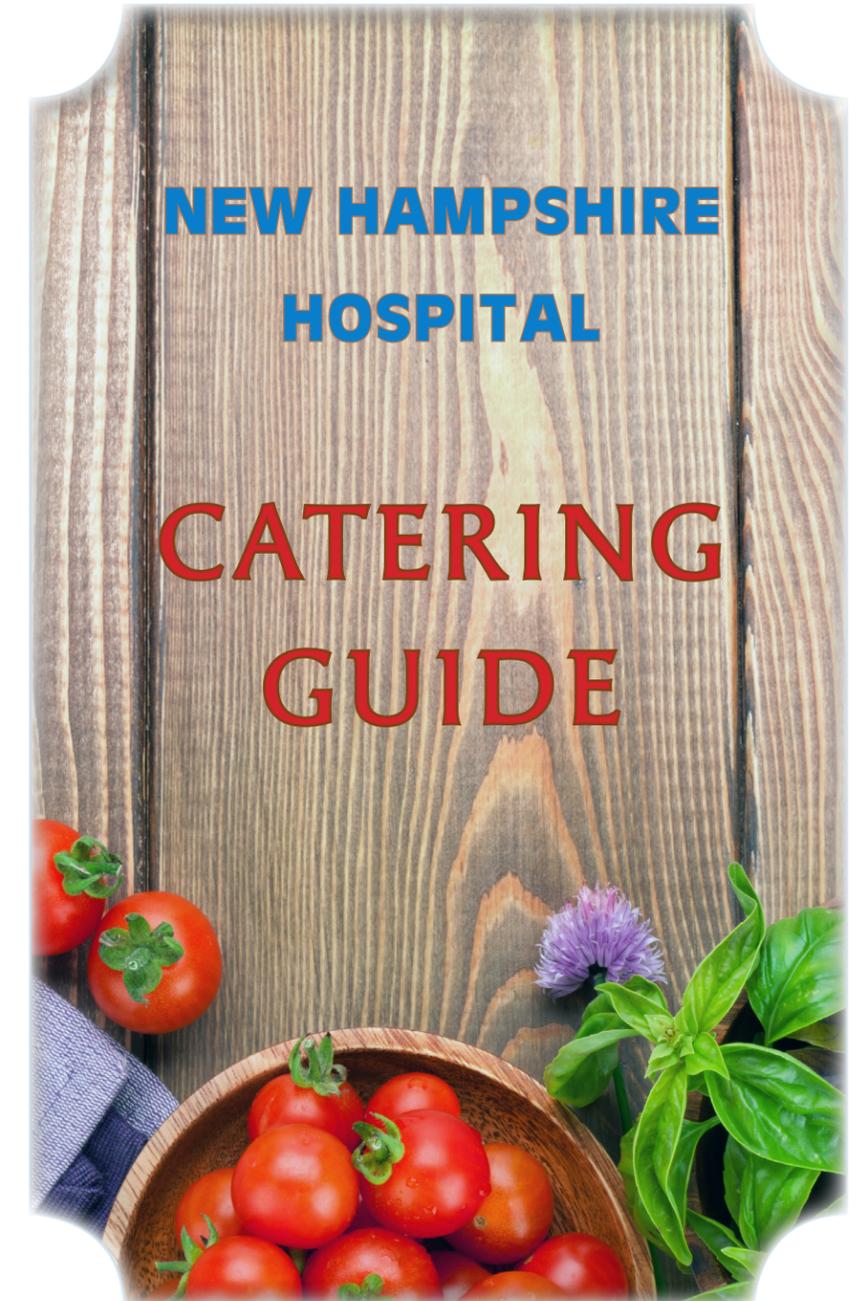
Telephone: 271-5360

Email: NHHCateringMenu@dhhs.nh.gov



NEW HAMPSHIRE HOSPITAL

CATERING GUIDE



BREAKFAST

LIGHT CONTINENTAL BUFFET | \$4.75 pp

Chilled fruit juice, two assorted pastries served with butter and preserves, seasonal fresh fruit, freshly brewed coffee, decaf and assorted teas.

CONTINENTAL BUFFET | \$5.50 pp

Chilled fruit juices, three assorted pastries served with butter and preserves, seasonal fresh fruit salad freshly brewed coffee, decaf and assorted teas, and bottled water.

THE SUNRISE BREAKFAST BUFFET | \$6.75 pp

(Based on a minimum of 10 guests)

Chilled orange juice, two assorted pastries served with butter and preserves. Scrambled eggs, crisp bacon or sausage, choice of pancakes or French toast with maple syrup, freshly brewed coffee, decaf and assorted teas.

YOGURT BAR | \$2.00 pp

(10 Count Minimum)

Build your own yogurt parfaits. Two flavors of yogurt with fresh fruit, chocolate chips, coconut and granola.
With a choice of one breakfast pastry and breakfast energy bars.

BREAKFAST PASTRY SELECTION

Muffins, Bagels, Danish, Croissants, Scones, appropriate condiments and spreads

SPECIALTY ADD ON ITEMS

Yogurt Parfait (\$2.25 pp) and breakfast energy bars (\$1.25 pp)

COLD LUNCH

CLASSIC DELI STYLE LUNCHEON BOXED | \$5.50 pp

Turkey breast, roast beef, baked ham & assorted cheeses (condiments).
On an assortment of breads & rolls, deli specialty salad, assorted chips and soft drinks.
Choice of freshly baked cookies or brownies.

THE WORKING PERSONS' FEAST | \$6.00 pp

Turkey breast, roast beef and baked ham deli sandwiches served with crisp lettuce, sliced tomato, condiments & dill pickles.
Assortment of breads & rolls, deli specialty salad, assorted chips and soft drinks.
Choice of freshly baked cookies or brownies.

CREATIVE DELI STYLE LUNCHEON | \$7.00 pp

An assortment of deli meats, cheeses & salads, to create a sandwich on assorted fresh-made breads, flour tortillas, croissants & rolls.
This feast will be complete with a choice of two side salads, assorted chips, soft drinks & a choice of cookies and brownies or dessert treats.

VEGETARIAN DELI OPTIONS

Roasted red pepper, grilled eggplant, crisp lettuce & provolone cheese served on grilled ciabatta bread with hummus.

OR

Sautéed red & green pepper, sautéed carrots, sautéed mushrooms & sautéed beans in a wheat wrap with a teriyaki sauce.

FUN PARTIES

WINGS AND PIES | \$3.00 pp

(Price based on two slices of pizza and two wings per person)

CHICKEN WINGS

Hot Mild Plain

Served with Celery & Carrot Sticks with Blue Cheese

FRESH DOUGH PIZZA

(extra \$1.75 per pie)

Pepperoni and Cheese Vegetable or Specialty Pizza

SIESTA FIESTA | \$5.25 pp

(Build your own Taco or Taco Salad)

Seasoned Taco Meats	Black Olives
Tortilla Chips	Diced Tomato & Onions
Floured Tortilla	Sour Cream
Shredded Cheddar Cheese	Jalapenos
Shredded Lettuce	Refried Beans
Salsa	

PASTA BAR | \$4.75 pp

2 Kinds of Pasta	Meatballs
Marinara Sauce	Tossed Salad w/Dressing
Alfredo Sauce	Garlic Bread

PICNIC #1 | \$7.75 pp

Burgers & Dogs with Buns	Potato Chips
Lettuce, Tomato, Cheese	Pickles & Condiments
Macaroni & Potato Salad	

PICNIC #2 | \$8.50 pp

Barbecued Chicken	Potato Chips
Burgers & Dogs with Buns	Pickles & Condiments
Lettuce, Tomato, Cheese	Garden Salad
One Salad: <i>Choose from our Selection</i>	

ICE CREAM SOCIAL | \$2.25 pp

(Minimum of 25 people)

VANILLA AND CHOCOLATE ICE CREAM

Assorted syrups, toppings, nuts, sprinkles and whipped cream.

LUNCH SALADS

\$16.00 (Cost is per 10 persons)

CAPE COD CHICKEN SALAD
EGG SALAD
TUNA SALAD

SPECIALTY SALADS

\$14.00 (Cost is per 10 persons)

TOSSED MACARONI CUCUMBER TRADITIONAL POTATO FRUIT SALAD	CAESAR GARDEN PASTA COLESLAW TORTELLINI & BROCCOLI
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SIMPLY HOT ENTREES

Served with Tossed Salad or Caesar Salad,
Chef's Selections of Side Dishes and Dinner Roll

STUFFED CHICKEN BREAST | \$6.75 pp
CHICKEN MARSALA | \$7.00 pp
LASAGNA – MEAT OR VEGETABLE | \$6.75 pp
TENDER BEEF TIPS WITH MUSHROOM GRAVY | \$8.00 pp
ROAST PORK LOIN WITH GRAVY | \$7.00 pp
HERB CRUSTED FISH | \$8.50 pp

HORS D'OEUVRES

(10 Count Minimum)

COLD HORS D'OEUVRES

3 SELECTIONS | \$3.75 pp 5 SELECTIONS | \$5.75 pp

Hummus with Toasted Pita Chips

Melon & Prosciutto

Vegetable with Dip

Olive & Tomato Bruschetta

Assorted Cheese & Cracker

Fresh Fruit with Yogurt Dipping Sauce

HOT HORS D'OEUVRES

3 SELECTIONS | \$4.75 pp 5 SELECTIONS | \$6.75 pp

Baked Brie in Puff Pastry

Mini Assorted Quiche

Chicken & Pineapple Kabobs

Spinach & Artichoke Dip with Pita Chips

Stuffed Mushroom Caps with Sausage

Mini Meatballs: Sweet & Sour or Marinara