



2724 Main Street ■ North Conway Village, NH ■ (603)356-4747 ■ www.chefsmarketnorthconway.com

HORS D'OEUVRES MENU

- Assorted Smoked Display** Serves 30 - \$120
Duck, salmon, scallops and chicken smoked over apple wood in our kitchen, served as canapés
- Domestic Cheese, Crackers and Fruit Display**
Selection includes cheddar, provolone, swiss & goat cheeses, crackers, grapes and strawberries
Serves 30 - \$55 Serves 75 - \$90 Serves 100 - \$145
- International Cheese, Crackers and Fruit Display**
Selection includes brie, blue, and gouda cheeses, assorted crackers, grapes and strawberries
Serves 30 - \$75 Serves 75 - \$155 Serves 100 - \$195
- Vegetable Crudités and Herb Dip Display**
Fresh broccoli, carrots, red pepper, cucumber, celery and grape tomatoes, with spinach herb dip
Serves 30 - \$50 Serves 75 - \$85 Serves 100 - \$125
- Fresh Fruit Display**
Includes an assortment of seasonal fruits
Serves 30 - \$50 Serves 75 - \$85 Serves 100 - \$125
- Raw Bar Display** Market price
Freshly shucked oysters and littlenecks, and jumbo shrimp accompanied by horseradish sauce, cocktail sauce, calamari salad and fresh lemon wedges
- Chef's Selection of Assorted Canapés** Per 25 pieces - \$65
Assorted creations made especially by Chef Bryant customized to your guest palette
- Baby Brushetta** Per 25 pieces - \$30
Toasted sliced baguette topped with chopped tomato, artichoke, garlic, basil, minced scallion and shredded parmesan cheese
- Baked Stuffed Mushrooms** Per 25 pieces - \$30
Large mushroom caps stuffed with a savory blend of crabmeat, mushroom and parmesan cheese, then baked until golden
- Blue Cheese & Walnuts in Belgian Endive** Per 25 pieces - \$35
Crumbled blue cheese and candied walnuts nested in fresh belgian endive
- Brie and Sundried Tomato Crustini** Per 25 pieces - \$35
Fresh sliced baguette topped with melted brie cheese, sundried tomatoes and black olive
- Chicken Saltimbocca** Per 25 pieces - \$45
Scaloppini of chicken breast lightly seasoned and sautéed, topped with prosciutto, smoked mozzarella and fresh sage
- Crab and Shrimp Puff Pastry** Per 25 pieces - \$35
Sautéed baby shrimp blended with crabmeat mousse and fresh herbs, baked in flaky pastry
- Grandmanier Scallops** Per 25 pieces - \$45
Native bay scallops marinated in grandmanier, grilled to perfection and served with fresh lime
- Grilled Marinated Shrimp** Per 25 pieces - \$65
Jumbo shrimp marinated and grilled, served with Chef's Bryant signature five flavor sauce
- Jumbo Shrimp Cocktail** Per 25 pieces - \$60
Jumbo shrimp simmered in Chef Bryant's own blend of spices and lemon, chilled, served with a zesty cocktail sauce
- Melon Wrapped in Prosciutto** Per 25 pieces - \$25
Sliced cantaloupe wrapped with delicately sliced prosciutto
- Mini Crab Cakes** Per 25 pieces - \$35
Maine Blue crabmeat blended with spices, pan-seared and served with our signature creamy horseradish sauce and lemon wedge

Mini Quiche	Per 25 pieces - \$25
Mini portions of quiche, made with swiss, cheddar and parmesan cheeses - your choice of spinach, broccoli or seafood	
Pan-Seared Trout	Per 25 pieces - \$35
Boneless rainbow trout coated with corn bread, pan-seared, garnished with crabmeat mousse	
Pesto Scallops	Per 25 pieces - \$60
Native sea scallops encrusted with pesto, pan-seared and served atop sliced tomato and buffalo mozzarella	
Pork and Pistachio Pate	Per 25 pieces - \$35
A terrine of pork, Madeira wine, red currants and pistachios, sliced, served on a crustini, topped with a pommery spread	
Potato Latke	Per 25 pieces - \$35
Crisp shredded potato nest, topped with our apple ginger chutney	
Scallops Wrapped in Bacon	Per 25 pieces - \$45
Tender sea scallops lightly breaded, wrapped in bacon and broiled	
Sesame Chicken Skewers	Per 25 pieces - \$45
Skewered tender chicken breast coated with toasted sesame seeds and potato panko, pan-seared and served with Chef's Bryant's signature black scallion sauce	
Sesame Seared Tuna	Per 25 pieces - \$45
Sushi grade ahi tuna, coated with toasted sesame seeds, pan-seared and sliced, topped with wasabi sauce and wakeme seaweed salad	
Smoked Salmon Canapés	Per 25 pieces - \$35
Smoked salmon with crème fraiche and capers, atop belgian endive	
Smoked Salmon Mousse	Per 25 pieces - \$35
Smoked salmon delicately blended with dill and boursin cheese, whipped, and served atop a water cracker and cucumber garnish	
Smoked Trout Canapés	Per 25 pieces - \$45
Trout smoked with apple cider wood chips in our kitchen, served on carrot bread	
Spanikopita	Per 25 pieces - \$30
Spinach layered with feta cheese wrapped in phyllo dough, baked until flaky	
Strawberries in Chocolate	Per 25 pieces - \$50.00
Fresh juicy strawberries dipped in dark chocolate, drizzled with ribbons of white chocolate	
Tenderloin of Beef Canapés	Per 25 pieces - \$45
Petite tenderloin of beef, roasted to perfection, thinly sliced and served atop crustini with our herb garlic spread	
Teriyaki Skewers	Per 25 pieces - \$30
Your choice of beef or chicken skewers, marinated in ginger, soy and fruit juices, grilled and served with teriyaki dipping sauce	
Tomato Artichoke Torte	Per 25 pieces - \$30
Roma tomatoes, artichokes, and scallions blended with a savory potato custard fill a sweet potato crust	
Venison Ligonberry Canapés	Per 25 pieces - \$45
Sautéed farm raised venison loin, sliced and served with ligonberry compote on a sweet potato crisp	
Wild Mushroom Gorgonzola Pastry	Per 25 pieces - \$35
Sautéed shitake and portabella mushrooms, roasted shallots, combined with gorgonzola cheese, wrapped in a flaky puff pastry	

On-site Personal Chef Service available for an additional cost – please call for details.

The total number of pieces will vary based on your individual event.
Customized items are also available. Please call for a Chef Consultation.

Please add 8% tax and 16% service fee, if applicable.

Menu and pricing subject to change without notice.