

# Everything But Anchovies



5 Allen Street  
Hanover, NH 03755  
603-643-6135

For Catering Contact Roland at 603-252-2033

## Hors D'oeuvres

- Antipasto
- Assorted Cheese Tray
  - Veggie Tray
  - Fresh Fruit Tray
- Sliced Tomatoes with Fresh Mozzarella and Basil
  - Hummus Platter
  - Sea Scallops Wrapped in Bacon
  - Mini Salmon Cakes with Lemon Dill Aioli
- Mini Crab Cakes with a Roasted Red Pepper Aioli
  - Shrimp Cocktail
  - Assorted Mini Quiche
  - Teriyaki Chicken Skewers
    - Pulled Pork Sliders
  - Baked Brie in Puff Pastry with Seasonal Fruit Chutney and Toasted Almonds
    - Swedish Meatballs
    - Crab Stuffed Mushrooms
- Sliced Beef Tenderloin on a Crostini with Caramelized Onion Jam and Bacon Blue Cheese Chive Compound Butter

## Soups

- Chilled Cucumber with Avocado Cream
- Roasted Red Pepper and Mascarpone Cheese
  - Chicken and Wild Rice
  - Tomato and Cabot Cheddar
    - Minestrone

## Sides and Salads

- Traditional Garden Salad
  - Greek Salad
  - Caesar Salad with Herb Croutons
- Red and Golden Beets over Arugula with Goat Cheese and Topped with a Honey Vinaigrette
- Grilled Romaine Salad with Blood Oranges, Gorgonzola, and Toasted Walnuts with a Citrus Vinaigrette
- Spinach Salad with Crumbled Goat Cheese, Sundried Cranberries, Candied Walnuts and a Citrus Vinaigrette
  - Panzanella Salad (Tuscan Bread Salad)
  - Oven Roasted Red Bliss Potatoes with Rosemary and Garlic or Truffle and Herbs
    - Garlic Mashed Potatoes
  - Roasted butternut squash with roasted red peppers & orange maple glaze
    - Long Grain Wild Rice
- Red Bliss Potato Salad Tossed in Dijon Vinaigrette
  - Loaded Potato Au Gratin
    - Sweet Potatoes
    - Macaroni and Cheese
      - Pasta Puttanesca
  - Roasted Green Beans with Almonds and Sautéed Red Onions
    - Glazed Carrots
  - Oven Roasted Summer Vegetables
  - Roasted Asparagus with Citrus Butter
- Snow Peas with Julienne Carrots, Sesame and Sweet Soy

## Dinner Entrée Selection

- Swordfish with Lemon Dill Butter
- Salmon with Lemon Beurre Blanc
- Honey Tamari-Glazed Salmon with Asian Slaw
  - Crab Stuffed Sole
  - Seared Jumbo Sea Scallops
  - Mediterranean Pork
- Pork Medallions with Honey Balsamic Glaze
  - Oven Roasted Rosemary Turkey
  - Lemon Herb Chicken
- Stuffed Chicken with Spinach and Feta Cheese
- Cranberry Cornbread Stuffed Statler Breast of Chicken
- Oven Roasted Garlic and Herb Angus Prime Rib
  - Oven Roasted Beef Tenderloin with a Red Wine Reduction and Caramelized Shallots
- Beef Tenderloin with Spinach and Gorgonzola Cheese
  - Oven Roasted Boneless Rib Eye
  - Braised Lamb
  - Apple Cider Glazed Pork Chops
  - Roasted Stuffed Red Pepper with Orzo, Grape Tomatoes, Tofu and Goat Cheese
  - Risotto Cakes Topped with Spinach Sautéed in Olive Oil and Garlic with Crispy Fried Leeks
  - Grilled Polenta with Roasted Vegetable and Edamame & Marinara Sauce
- Portabella Mushroom Topped with Ratatouille (Vegan)
  - Vegetable Curry (Vegan)

## Desserts Selection

- Cookie and Brownie Tray with Fresh Strawberries
  - Strawberry Shortcake with Homemade Buttermilk Biscuits or Sponge Cake
    - Cupcake Display
- Cheesecake Shooters with Fried Dough or Puff Pastries
  - Fresh Berry Cobbler
    - Apple Cobbler
  - Tiramisu (Semifreddo)
  - Bread Pudding with a Bourbon Sauce
- Banana Bread Pudding with a Carmel Sauce
  - Cheesecake with Berries
    - Lemon Bars

## Beverages

- Assorted Coca-Cola Products
  - Sparkling Water
    - Lemonade
    - Iced Tea
- Coffee from The Vermont Coffee Company
  - Hot Tea Station

# Alcohol

## Hosted or Cash Bars

Beer: \$5.00

Wine: \$6.00

Alcohol: \$7.00

Charges are by consumption. A service charge of 18% will be added to a hosted bill. For your convenience, New Hampshire tax is included in the above prices. If bar revenue is less than \$350 for an event, a service charge of \$100 will be added to your bill.

### Selection of Beers:

Bud, Coors Light, Sam Adams, Corona Light, Heineken, Long Trail  
Blackberry Wheat, O'Doul's and other seasonal selections

### Selections of Wine:

Hogue Cellars— Chardonnay, Sauvignon Blanc, Pinot Grigio,  
Merlot, & Cabernet Sauvignon

### Selection of Alcohol:

Ketel One Vodka, Beefeater Gin, Jose Cuervo, Bacardi Sliver,  
Captain Morgan, Jack Daniels, and Dewars

(Basic Mixers are also provided)

## Policies

- Prices do not include NH or VT Tax and 18% Gratuity
  - All meals are offered buffet style
- Prices include plastic utensils, paper napkins & disposable plates
  - Upgrade to silver plastic utensils, white china plastic plates, and paper dinner napkins for \$2.00 more per person
  - Upgrade to china plates, silverware, cloth napkins and glassware for \$5.00 more per person
- Additional charges will apply for semi & full table service
  - A deposit is due at the time the contract is signed
    - Payment is due at the end of the event
  - Prices are subject to change until the contract is signed

## Alcohol Policies

Everything But Anchovies is committed to the responsible service of alcoholic beverages. We are dedicated to upholding New Hampshire State Law and the regulations of the New Hampshire Liquor Commission. Our staff is trained to recognize intoxicated behavior, assess individual limits and to limit or refuse service when necessary.

Therefore, the following policies are practiced at all functions:

- No guest who is under the legal drinking age of 21 years, or who appears to be and cannot furnish proper ID, will be served or be allowed to consume alcohol
  - No guest who appears to be, in our judgment, intoxicated or shows signs of intoxication will be served
- Alcohol service will end one half hour before the end of the function
  - Per New Hampshire State Law:
    - ~Alcohol may not be brought on to the premises
    - ~Guests may not leave premises with alcohol
- We reserve the right to end alcohol service at any time