



**Granite State Pig Roast (Example)
50 person Minimum**

\$39/per person + tax + service fee

Grazing Table:

Cheese & Crackers Garnished with Fresh Fruit
Vegetable Crudité
Maine Potato Chips - House Fried
Hummus, Onion Dip & Buttermilk Ranch Dips

Garden Salad with Local Hydroponic Greens

Balsamic Vinaigrette

Buttermilk Ranch Dressing

Apple Cider Vinaigrette

Slider Sandwich Rolls

-butter

Tri-Colored Coleslaw (garnish/condiment for sandwich)

BBQ Sauce: A variety of 3 Classic BBQ Sauces

Whole Pig, Roasted on -site & on display for 1 hour before being broken down for Pulled Pork

Braised Chicken Thighs

603 Ale Mac 'N Cheese

Baked Beans w/North Country Smokehouse Bacon

Decanters of

-Water

-Lemonade

-Unsweetened Iced Tea

Labor - On Site Catering: Service includes stationed apps, water goblets filled once prior to reception, waste management until departure, buffet dinner, table bussing of disposable dinnerware. For an additional \$250 staff can stay until the event is over to continue bussing desert and bar ware and do a final clean up.