



*Hectors Fine Food and Spirits
Catering*

*Prepared with Passion and Delivered with Pride
Since 1985*



Who We Are

Hectors Fine Food and Spirits was established in Laconia New Hampshire in 1985 and offers year-round premier catering service in the Lakes Region and throughout New Hampshire for your home, office, wedding, or corporate event.

You'll benefit from the expertise of our event coordination and catering team who will help elevate your function to new heights. Our Executive Chef and Event Coordinator will assist you with all your selections to match your tastes and budget. We'll work with you to plan your menu, coordinate the logistics, and turn your ideas into the ultimate event.

Hectors staff can remain onsite and provide service and direction to handle every detail of the function, or just provide the set up and clean up. It's all up to you and the needs of your event.

Whatever the size of your function, we will be there with you every step of the way to advise and assist you in making great choices in a timely fashion.

If you have any questions about our products or services, please do not hesitate to contact us. Our staff would be happy to speak with you on the phone, to meet with you at our restaurant and catering facility to discuss your needs, or to provide a free tasting.

For questions or to book your event, call us today at (603) 524-1009 or email us at info@hectorsnh.com.



Hors d'Oeuvres

Minimum order of 50 of each item

Tier 1 - \$85.00 per 25 Count

Grilled Rosemary Lamb Lollipops with Chimichurri Sauce

Teriyaki Beef Skewers with Hoisan Dipping Sauce

Mini Beef Wellingtons

Braised Short Ribs on Truffled Potato Croquet

Shrimp Cocktail

Crab Rangoons

Chipotle Crab Cakes with Lime Cilantro Aioli

Petite Crab Cakes with Lemon Remoulade

Coconut Shrimp with Sweet and Spicy Orange Ginger Sauce

Bacon-wrapped Jumbo Shrimp Skewer with Bourbon Drizzle

Sesame Seared Tuna on a Crisp Wonton

Tuna Tartare and Avocado Salad in a Crisp Cucumber Cup

Spicy Tuna Rolls with Pickled Ginger, Wasabi, and Soy Sauce

Crab Cake Sliders with Spicy Remoulade

Oysters on the Halfshell (Market Price)

Smoked Salmon Cucumber Bites

Tier 2 - \$65.00 per 25 Count

Coconut Chicken with Orange Ginger Sauce

Buffalo Chicken Tenders with Bleu Cheese Dipping Sauce

Orange Ginger Chicken Bites with Scallion Mandarin Sauce

Philly Steak and Cheese Sliders

All American Sliders with Grilled Beef, Lettuce, Tomatoes, Pickles, and Ketchup

Spanakopita

Seafood or Regular Stuffed Mushrooms

Buffalo Cauliflower

Fig Balsamic and Goat Cheese Flatbread

Tomato, Basil, and Mozzarella Skewers with Balsamic Reduction (Vegetarian)

Tomato, Basil, and Mozzarella Crostinis with Balsamic Reduction (Vegetarian)

Vegetable Sushi Rolls with Pickled Ginger, Wasabi, and Soy Sauce (Vegetarian)

Egg or Spring Rolls with General Tso's Dipping Sauce (Vegetarian)

Fried Raviolis with Marinara Sauce

Italian Meatballs

Bruschetta



Hors d'Oeuvres

Stationary Displays

Vegetable Crudites Platter \$5.99 pp

An array of vegetables including carrots, green and yellow squash, cherry tomatoes, broccoli, cauliflower, with hummus and buttermilk ranch dip

Spinach and Artichoke Dip Platter \$5.99 pp

Sauteed baby spinach and artichoke hearts in a light parmesan cream sauce and served with tortilla chips

Cheese and Cracker Platter \$4.99 pp

Includes an assortment of sliced cheese and artisan crackers

Domestic and Imported Cheese Display \$8.99 pp

Includes creamy gorgonzola, asiago, cabot Vermont cheddar, Ilalico, Pepato, smoked gouda, havarti dill, and sharp provolone accompanied with savory crackers and grape bundles

Charcuterie Display \$8.99 pp

Soppressata, pepperoni, chorizo, salami, pate gherkins, grapes, sliced apples, olives, nuts, stoneground mustard, chutney lavash, sliced French bread, peppered goat, cheddar, havarti, wensleydale, gouda, tri-color tortellini pasta skewers with herbs

Mediterranean Display \$7.99 pp

Chick pea salad, marinated mushrooms, Greek olives, cucumber and onion salad, oven roasted artichokes, tomato caper relish, feta cheese, grape leaves and hummus, and accompanied with pita triangles

Jumbo Shrimp Cocktail \$5.99 ea

Includes horseradish cocktail sauce and lemon

Hectors Raw Bar (market price)

Jumbo shrimp cocktail, littleneck clams, and oysters on the halfshell served with horseradish cocktail, lemon wedges, mignonette sauce and tobacco sauce

Pizza \$40.00 per pizza

16 inch flatbread pizza cooked onsite in our portable pizza oven with your choice of toppings.



Luncheon

Casual Lunch (\$28.00 per person)

Minimum order of 50

Casual Lunch includes choice of salad, one entrée, and finished with an assorted cookie tray

Salads: Please Select One:

- ***Fresh Garden Salad***

Mixed greens tomatoes, cucumbers, and onions topped with shredded carrots

- ***Classic Caesar Salad***

Fresh romaine lettuce tossed with our Caesar dressing , croutons, and parmesan cheese

- ***Mediterranean Pasta Salad***
- ***Traditional Home Style Potato Salad***

Entrees: Please Select Up to Two:

- ***Chicken Fingers***
- ***Build Your Own Burger***
- ***Chicken Broccoli Alfredo***
- ***Linguini and Meatballs***

Note: Veggie Burgers Available Upon Request

Finger Sandwich Platters (\$26.00 per person)

Minimum order of 50

Finger Sandwich Platters include choice of salad, choice of up to three sandwich types, an LTO tray, a sliced cheese tray, bag of chips, and finished with an assorted cookie tray

Salads: Please Select One:

- ***Fresh Garden Salad***

Mixed greens tomatoes, cucumbers, and onions topped with shredded carrots

- ***Classic Caesar Salad***

Fresh romaine lettuce tossed with our Caesar dressing , croutons, and parmesan cheese

- ***Mediterranean Pasta Salad***
- ***Traditional Home Style Potato Salad***



Luncheon

Assortment of Finger Sandwiches: Please select up to three varieties:

- **Ham**
- **Turkey**
- **Roast Beef**
- **Egg Salad**
- **Chicken Salad**
- **Tuna Salad**

Hectors Taco Bar (\$26.00 per person)

Minimum order of 50

Taco bar includes:

- **Choice of seasoned Black Angus beef, chicken, or fish**
- **Choice of soft or hard taco shells**
- **Fresh Pico de Gallo**
- **Guacamole**
- **Shredded lettuce**
- **Mixed cheddar jack cheese**
- **Jalapeno**
- **Sauteed onions**
- **Bell peppers**
- **Salsa**
- **Sour cream**

The Boxed Lunch (\$25.00 per person)

Minimum order of 30

Perfect for business luncheons, conference breaks, or groups on the go

- **Assorted Assembled Deli Sandwiches and Wraps (with Lettuce and Tomato)**
- **Choice of Pasta, Potato or House Side Salad**
- **Individual Bags of Chips**
- **Choice of Seasonal Hand Fruit or Energy/Granola Bar**
- **Mayonnaise and Mustard Packets**
- **Choice of Cookies or Brownies**
- **Napkin and Utensils**



Buffet or Plated Dinners

Lunch or Dinner Buffet (\$39.00 per person)

Minimum order of 50

Plated Dinner (\$62.00 per person)

Minimum order of 50

The package includes one salad, one starch, one vegetable, one entrée, pita triangles, and an assorted cookie platter. Many other options are available to add or substitute as desired.

Salads: Please Select One:

• ***Fresh Garden Salad***

Mixed greens tomatoes, cucumbers, and onions topped with shredded carrots

• ***Classic Caesar Salad***

Fresh romaine lettuce tossed with our Caesar dressing , croutons, and parmesan cheese

• ***Classic Mediterranean Salad***

Mixed greens, red onions, mushrooms, black olives, sun-dried tomatoes, and feta cheese

• ***Classic Greek Salad***

Mixed greens, sliced peppers, cucumber, tomato, onion, feta cheese, tossed with oregano

• ***Hectors Mediterranean Pasta Salad***

Starch: Please Select One:

• ***Baked Potato***

• ***Baby Red Potatoes***

• ***Mashed Potatoes***

• ***Scalloped Potatoes***

• ***Sweet Potatoes***

• ***Wild Rice***

• ***Rice Pilaf***

• ***Homestyle Macaroni and Cheese***

• ***Penne Pasta with Marinara Sauce***

Vegetable: Please Select One:

• ***Green Beans (Hollandaise Sauce)***

• ***Vegetable Medley***

• ***Asparagus***

• ***Broccoli***

• ***Honey Glazed Carrots***

• ***Summer Squash***

• ***Butternut Squash***



Buffet or Plated Dinners

Entree: Please Select One:

Poultry

- **Chicken Piccata**

Boneless chicken breast covered with lemon, parsley, artichokes, and capers in a white wine sauce

- **Chicken Marsala**

Classic Marsala served with mushrooms in a creamy marsala wine sauce served over linguini

- **Chicken Carbonara**

Seared chicken, ham, peas, and smoked bacon in a rich and creamy alfredo sauce with Romano cheese

- **Chicken Parmesan**

Hand breaded chicken breast with melted provolone cheese and marinara sauce served atop linguini

- **Stuffed Chicken Breast**

Choose cranberry and apple, or spinach and boursin cheese with sun-dried tomato, or chicken cordon bleu (ham and swiss cheese)

- **Brushetta Chicken**

Diced tomatoes, garlic, basil, and mozzarella

- **Oven Roasted Turkey Breast**

Served with cranberry sauce and turkey gravy

Beef

- **Steak Tips ***

Choose Plain or Bourbon, Burgundy, Teriyaki, or Caribbean marinates

- **NY Sirloin Steak ***

12 oz. cut served with your choice of gorgonzola butter or bearnaise sauce

- **Tenderloin Steak ***

12 oz. cut slow roasted

- **Prime Rib (market price)**

12 oz cut cooked to perfection

- **Beef Teriyaki Stir Fry**

Tossed in Sesame Ginger sauce

Pork

- **Maple Mustard Glazed Pork Chops**

Pork chops in a dry rub broiled to perfection and brushed with a maple mustard glaze

- **Herb Garlic Marinated Pork Loin**

With cider glaze

- **Orange-glazed Pork Loin**

**Add \$4.00 additional*

Hectors Fine Food and Spirits Catering 53 Beacon Street West, Laconia NH 03246 603-524-1009



Buffet or Plated Dinners

Pasta

- **Penne Pasta**

With rustic marinara sauce

- **Penne Pasta**

With chicken, broccoli, and alfredo sauce

- **Meat and Cheese Lasagna**

- **Butternut Squash Ravioli**

With maple cream sauce and candied pecans

- **Lobster Ravioli**

With brown butter sauce

- **Home-style Macaroni and Cheese**

- **Ol' Fashioned Spaghetti and Meatballs**

- **Sausage and Chicken Pasta**

With sweet and spicy Italian sausage, baby spinach, bell peppers, roasted red onions, Parmesan cheese, and pasta tossed in tomato sauce.

Seafood

- **Baked Haddock**

Fresh haddock topped with seasoned house crumbs

- **Grilled Wild Atlantic Salmon**

Grilled and finished in a lemon dill glaze

- **Grilled Swordfish ***

Topped with corn relish and Tequila lime butter

- **Shrimp Mediterranean**

Scampi'd jumbo shrimp with capers, artichoke hearts, fresh tomato, olives, and served over linguini

Vegetarian

- **Vegetarian Pasta Primavera**

Fresh vegetables sauteed in a garlic and white wine sauce and served over linguini

- **Vegetable Lasagna**

- **Vegetable Stir Fry**

Vegan:

- **Stuffed Peppers**

- **Shepherds Pie**

**Add \$4.00 additional*

Hectors Fine Food and Spirits Catering 53 Beacon Street West, Laconia NH 03246 603-524-1009



Barbecue

The Backyard BBQ (\$37.00 per person)

Minimum order of 50

- **Fresh Garden Salad** (Mixed Greens, Tomatoes, Cucumbers and Shredded Carrots with Ranch Dressing and Balsamic Vinaigrette dressing)
- **Traditional Home-Style Potato Salad or Mediterranean Pasta Salad**
- **Sliced Fruit and Berry Display or Fresh Fruit Salad**
- **Grilled Hamburgers**
- **All-Beef Hot Dogs**
- **Buns, Pickles and Appropriate Condiments**
- **Platter of Sliced Cheese, Lettuce and Tomato**
- **Individual Bags of Chips**
- **Assorted Cookie Platter**

The Southern Summer Cookout (\$39.00 per person) *Minimum order of 50*

- **Loaded Potato Salad** (Cheddar Cheese, Bacon Bits, Scallions, and Sour Cream)
- **Mediterranean Pasta Salad**
- **BBQ Pulled Pork Sandwiches** (with Cole Slaw and Buns on the Side)
- **Slow Grilled BBQ Chicken Breast**
- **Grilled and Chilled Summer Vegetable Display**
- **Corn-on-the-Cob** (in season only)
- **Assorted Cookie Platter**

The Mixed Grill BBQ (\$40.00 per person)

Minimum order of 50

- **Tomato and Mozzarella Salad with Fresh Basil and Balsamic Reduction**
- **Mediterranean Pasta Salad**
- **Slow Grilled Boneless BBQ Chicken Breast**
- **Sweet and Hot Italian Sausage Subs with Onions and Peppers**
- **Marinated Grilled Steak Tips**
- **Grilled and Chilled Summer Vegetable Display**
- **Assorted Cookie Platter**



Barbecue

The Weekender BBQ (\$42.00 per person)

Minimum order of 50

- **Honey Peach Salad** (Mixed Greens, Peaches, Blackberries, Grape Tomatoes, Roasted Cashews and Sharp Cheddar with a Honey and Pineapple Dressing)
- **Bourbon BBQ and Bacon Rub Chicken Breast**
- **Grilled Kielbasa** (With Sauerkraut and Ground Mustard)
- **Cajun Shrimp Kabobs**
- **Grilled and Chilled Summer Vegetable Display**
- **Summer Berry Trifle** (Yellow Pound Cake Layered With Berries and Whipped Cream)

The New England Clam Bake (Market Price)

Minimum order of 70

- **New England Clam Chowder**
 - **Traditional Coleslaw**
 - **Cornbread Muffins and Butter**
 - **Slow Grilled Boneless BBQ Chicken Breast**
 - **Boiled 1½ lb. Lobsters with Drawn Butter**
 - **Steamers (Clams) with Broth**
 - **Corn-on-the-Cob (in season only)**
 - **Traditional Home-Style Potato Salad**
 - **Strawberry Shortcake with Biscuits** (Fresh Strawberries and Whipped Cream)
- (Lobster Chef fee of \$200.00 applies)*

Hectors On-Site Pig Roast (Per Quote)

Minimum order of 100

- **Slow Roasted Pork**
- **Fresh Garden Salad** (Mixed Greens, Tomatoes, Cucumbers and Shredded Carrots with Ranch Dressing and Balsamic Vinaigrette dressing)
- **Traditional Home-Style Potato Salad or Mediterranean Pasta Salad**
- **BBQ Pulled Pork Sandwiches** (with Cole Slaw and Buns on the Side)
- **Slow Grilled BBQ Chicken Breast**
- **Cornbread Muffins with Butter**
- **Boston Baked Beans**
- **Assorted Cookie or Brownie Platter**



Additional Options

Soups:

The following choices are available:

- **Chicken Noodle**
- **Tomato Garden Veg (GF/V/DF)**
- **Italian Wedding**
- **Butternut Squash and Apple Bisque (GF/V/DF)**
- **Beef Barley**
- **Loaded Baked Potato**
- **New England Clam Chowder (with oyster crackers)**

Desserts:

The following choices are available:

- **Cannolis and Eclairs**
- **Individual Chocolate Mousse**
(with Whipped Cream)
- **Fruit Cobbler (Seasonal Flavors)**
- **Double Chocolate Layer Cake**
- **Gourmet Cupcakes**
- **New York Style Cheesecake**
(with Seasonal Berries)
- **Carrot Cake**
- **Chocolate Covered Strawberries**
- **Whoopie Pies**
- **Assorted Cookie or Brownie Platter**
- **Fruit and Cream Filled Pies**
- **Pound Cake (with Fresh Berries and Whipped Cream)**

Drinks: (\$3.00 each)

The following choices are available:

- **Hot Coffee**
- **Hot Tea**
- **Unsweetened Iced Tea**
- **Lemonade**
- **Hot Chocolate**
- **Assorted Sodas**
- **Flavored or Plain Water**



Additional Information

- ***Hectors can provide custom designed menus with advance notice***
- ***Free tastings are available***
- ***Prices may be subject to change due to market price fluctuation***
- ***Minimum order quantities apply***
- ***Hectors offers bar service available at approved event locations***
- ***Travel charges may apply for events outside the local area***
- ***Buffet and Plated events include buffet table linens, wrapped silverware, chafers, white appetizer and dinner plates, napkins, utensils, condiments, trash disposal, etc.***
- ***Plated events include Hectors waitstaff to plate and distribute the meals to guests***
- ***An additional charge will apply for extra waitstaff, an onsite Chef, or meat carver***
- ***An additional 8.5% tax and 20% service charge will be applied to all events***



NH Wedding
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Bar Service

Hector's Fine Foods & Spirits Catering is fully licensed and insured to provide alcoholic beverages for its clients and reserves the right to deny beverage service to anyone they feel is intoxicated or who are not 21 years of age. The following are the Bar Service options offered as part of our catering service.

Host Bar:

- \$80.00 per hour, per bartender (1 bartender per 100 guests), minimum of 4 hours (includes time for set up and break down added to billable hours).
- All alcohol provided and dispensed by Hectors Catering
- No alcohol may be provided or consumed from outside parties
- Hectors bills the client on consumption per drink
- Includes a portable bar if needed
- 20% gratuity and 8.5% meals tax added to client bill

Cash Bar:

- \$80.00 per hour, per bartender (1 bartender per 100 guests), minimum of 4 hours (includes time for set up and break down added to billable hours)
- All alcohol drinks provided and dispensed by Hectors and purchased directly by guests
- All individual Credit or Debit card transactions to include a 20% tip for the bartenders
- All Cash tips retained by Bartenders
- Includes an onsite credit/debit card machine (WIFI needed)
- No alcohol may be provided or consumed from outside parties
- Includes a portable bar if needed
- 8.5% state meals tax included in the price

Beer Selections (choose up to 4)

Tier 1 - \$8.00 Per Beer

Michelob Ultra, Bud Light, Budweiser, Coors Light, Miller Lite, Blue Moon, Corona

Tier 2 - \$10.00 Per Beer (choose up to 4)

Heineken, Sam Adams Seasonal, Guinness Stout, Fiddlehead IPA, Tuckermans Pale Ale, Stella Artois, Molson Canadian Lager

Wine Selections (choose up to 4) - \$11.00 Per Glass

Woodbridge by Robert Mondavi brand Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Rose, Cabernet Sauvignon, Merlot, or Pinot Noir (Korbel Brut Champagne +\$3.00)

Note: Premium wines are available upon request and priced accordingly.

Spirits Selections

Tier 1 - \$12.00 Per Cocktail (choose up to 5)

Absolute Vodka, Tanqueray Gin, Bacardi Silver Rum, Jose Cuervo Tequila, Jack Daniels Whiskey, Jim Beam Whiskey, Dewar's Scotch, Jim Beam Bourbon

Tier 2 - \$14.00 Per Cocktail (choose up to 5)

Titos Vodka, Kettle One Vodka, Hendricks Gin, Captain Morgan Rum, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Patron Tequila, Glenlivet Scotch

Soft drinks/bottled water - \$3.00 each

1. BILLING:

Bartenders are billed at an hourly rate. A minimum of 4 hours will be billed. Please note that the actual bar service may not be longer than 6 hours in length. We require one bartender per 100 guests.

2. LIQUOR LICENSE LAWS AND HECTORS POLICIES:

The sale and service of all Alcohol is strictly regulated by the State of New Hampshire. As a licensee, Hectors Catering is responsible for the administration of these regulations. Hectors reserves the right to close a bar if liquor laws or Hectors policies are violated. Additionally, we reserve the right to discontinue bar service entirely should patrons be unwilling to abide by our administration of liquor licensing laws. We have a zero tolerance for minors consuming alcohol. Minors are the responsibility of the client signing the Event agreement. Hectors Catering managers, bartenders and servers are trained in responsible beverage service and if necessary, will refuse service to anyone that, in their opinion, appears to be consuming more alcohol than is considered responsible and safe.