



2025 BREAKFAST & BRUNCH MENUS

15 person minimum

Event Room Includes:
Oversized Banquet Tables - Custom floor plan - Banquet Chairs - China and glassware. Choice of white or ivory linens and napkins. Set up and breakdown. Access to room up to 2 hours prior to event

CUSTOM BREAKFAST BUFFET

\$24 PER PERSON

FRESH CHILLED JUICES

Apple, Orange, Cranberry

POTATO SELECTION

Select One or Select Two +3pp

Home Fries **GF** **V**

Sweet Potato Home Fries **GF** **V**

Vegetable Potato Hash **VG**

Onions, Peppers, Broccoli

COFFEE & TEA STATION

Regular, Decaffeinated, and Assorted Teas

ENTREE

Select One or Select Two +6

Fresh Scrambled Eggs **V** **GF**

Buttermilk Pancakes **V**

Warm Maple Syrup

Cinnamon French Toast **V**

Warm Maple Syrup

Roasted Tomato and Spinach Frittata **GF** **V** +2

Eggs Benedict +3

Poached Egg, Canadian Bacon, English muffin, Hollandaise

ASSORTED PASTRIES

Danish, Muffins, Croissants

MEAT SELECTION

Select One or Select Two +4

Bacon **GF**

Pork Sausage Link **GF**

Chicken Apple Sausage Links **GF**

Vegetarian Breakfast Patty **V**

Short Rib Hash **GF** +5

Turkey Bacon **GF** +4

SPECIALTY BRUNCH BUFFETS

15 person minimum

AMERICAN BUFFET \$26

Chilled Juice Station

Apple, Orange, Cranberry

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Assorted Breakfast Pastries

Danish, Muffins, Croissants

Sliced Fresh Fruit Platter **VG** **GF**

Seasonally Selected Sliced Fruits, Melons, Berries

Scrambled Eggs **GF** **V**

Home Fries **GF** **V**

Bacon **GF**

Pork Sausage Links **GF**

Chilled Juice Station

Apple, Orange, Cranberry

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

ATKINSON BUFFET \$30

Assorted Breakfast Pastries

Danish, Muffins, Croissants

Sliced Fresh Fruit Platter **VG** **GF**

Seasonally Selected Sliced Fruits, Melons, Berries

Vegetable and Cheese Frittata **V** **GF**

Home Fries **GF** **V**

Bacon **GF**

Pork Sausage Links **GF**

Cinnamon French Toast **V**

Warm Maple Syrup

LEGACY BRUNCH \$40

Chilled Juice Station

Apple, Orange, Cranberry

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Assorted Breakfast Pastries

Danish, Muffins, Croissants

Sliced Fresh Fruit Platter **VG** **GF**

Seasonally Selected Sliced Fruits, Melons, Berries

Home Fries **GF** **V**

Cheese Blintz **V**

With Blueberry Compote

Scrambled Eggs **GF** **V**

Bacon **GF**

Pork Sausage Links **GF**

Baby Field Greens **V** **GF**

*Red Onion, Tomatoes, Carrots, Croutons,
Red Wine Vinaigrette*

Grilled Chicken Caprese **GF**

*Tomato, Mozzarella, Balsamic Mozzarella,
Roasted Tomatoes, Basil, Fresh Balsamic Glaze*

CUSTOM BRUCH BUFET \$48

15 person minimum

FRESH CHILLED JUICES

Apple, Orange, Cranberry

COFFEE & TEA STATION

Regular, Decaffeinated, and Premium Teas

ASSORTED PASTRIES

Danish, Muffins, Croissants

STARCH SELECTION

Select Two

Vegetable Potato Hash **VG** **GF**

Onions, Peppers, Broccoli

VEGETABLE SELECTION

Select Two

Baby Spinach Salad **GF** **V**

*Mixed Berries, Goat Cheese, Red Onion,
Cranberry Vinaigrette*

MEAT SELECTION

Select Two

Chicken Apple Sausage Links **GF**

Vegetarian Breakfast Patty **V**

House Rice Pilaf

Buttery Rice, Diced Carrots and Onions

Seasoned White Rice

Black Beans, Corn

Vegetable Medley **VG** **GF**

Roasted Asparagus **VG** **GF**

Honey Glazed Carrots **GF** **V**

Short Rib Hash **GF** +5

Turkey Bacon **GF** +4

ENTREE SELECTION

Choice of Two

Eggs Benedict

*Poached Egg, Canadian Bacon,
English Muffin, Hollandaise*

Breakfast Flatbread

Bacon, Egg, Cheddar

Grilled Chicken Caprese **GF**

*Mozzarella, Roasted Tomatoes,
Fresh Basil, Balsamic Glaze*

Lemon & Herb

Grilled Chicken **GF**

Lemon and Fresh Herb Marinade

Grilled Chicken Piccata **GF**

Citrusy Lemon Capers Sauce

Chicken, Broccoli, Pasta Alfredo

Home Fries **GF** **V**

Sweet Potato Home Fries **GF** **V**

Herb Roasted Red Potatoes **GF** **VG**

Baby Field Greens **V** **GF**

*Rainbow Tomatoes, Carrots, Croutons,
Red Wine Vinaigrette*

Caesar Salad

Romaine, Croutons, Shaved Parmesan

Pork Sausage Links **GF**

Bacon **GF**

Scrambled Eggs **GF** **V**

Buttermilk Pancakes **V**

Warm Maple Syrup

Cinnamon French Toast **V**

Warm Maple Syrup

Roasted Tomato & Spinach

Frittata **V** **GF**

STATIONARY BREAKFAST ENHANCEMENTS

Assorted Artisanal Bagels 5

Plain, Onion, Everything, Cinnamon Raisin, Assorted Spreads

Assorted Tea Breads 5

Cran-Orange, Blueberry Lemon, Seasonal

Individual Yogurt & Granola Parfait **V** **GF** 5

Vanilla Greek Yogurt, Fresh Berries, Granola

Toast Station 3

Assorted Breads, Butter, Seasonal Jams

Sliced Fresh Fruit Platter **GF** **VG** 5

Seasonally Selected Sliced Fruits, Melons, Berries

Made to Order Waffle Station 15

Made to order waffles served with warm maple syrup, butter, whipped cream, fresh strawberries and blueberries

**Attendant fee of \$100 will apply*

Made to Order Omelet Station **GF** 12

Shredded Cheese, Bacon, Sausage, Ham, Peppers, Onions, Tomato

**Attendant fee of \$100 will apply*

CHEF'S CHOICE ENTREE AVAILABLE UPON REQUEST

Chef's choice entree priced at selected buffet per person price

**Dietary restrictions, allergies, and Kosher requests may be subject to additional charges.*

GF Gluten-Free

V Vegetarian

VG Vegan / Vegetarian

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. All prices are subject to a 20% administrative fee applied to all food and beverage charges. The administrative fee does not represent a tip, gratuity, or service charge for service bartenders, waitstaff employees, or service employees. A NH State Meals Tax, currently 8.5% will be added to your total bill. Package inclusions and prices are subject to change without notice.

Before placing your order, please inform your server if a person in your party has a food allergy. Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges