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

Vegetable Potato Hash 💯

Onions, Peppers, Broccoli

COFFEE & TEA STATION

Regular, Decaffeinated, and Assorted Teas

ENTREE

Select One or Select Two +6

Fresh Scrambled Eggs V 6

Buttermilk Pancakes V

Warm Maple Syrup

Cinnamon French Toast V

Warm Maple Syrup

Eggs Benedict +3

Poached Egg, Canadian Bacon, English muffin, Hollandaise

ASSORTED PASTRIES

Danish, Muffins, Croissants

MEAT SELECTION

Select One or Select Two +4

Bacon 6

Pork Sausage Link @

Vegetarian Breakfast Patty V

Short Rib Hash 69 +5

Turkey Bacon 6 + 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

Seasonally Selected Sliced Fruits, Melons, Berries

Bacon @

Chilled Juice Station

Apple, Orange, Cranberry

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

ATKINSON BUFFET \$30

Assorted Breakfast Pastries

Danish, Muffins, Crosissants

Sliced Fresh Fruit Platter G Seasonally Selected Sliced Fruits, Melons, Berries

Vegetable and Cheese Frittata 🛛 🕔 🐠

Bacon @

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

Seasonally Selected Sliced Fruits, Melons, Berries

With Blueberry Compote

Bacon 6

Pork Sausage Links 619

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

Tomato, Mozzarella, BalsSliced Mozzarella,

Roasted Tomatoes, Basil, Fresh Balsamic Glaze

CUSTOM BRUCH BUFET \$48

FRESH CHILLED JUICES

Apple, Orange, Cranberry

Baby Field Greens **W 6**

Rainbow Tomatoes, Carrots, Croutons, Red Wine Vinaigrette

Caesar Salad

Romaine, Croutons, Shaved Parmesan

Buttermilk Pancakes V

Warm Maple Syrup

Cinnamon French Toast V

Warm Maple Syrup

Roasted Tomato & Spinach

Frittata V 6

Bacon @

COFFEE & TEA STATION

Regular, Decaffeinated, and Premium Teas

STARCH SELECTION

Select Two

Vegetable Potato Hash 🛭 🐠 🕕

Onions, Peppers, Broccoli

VEGETABLE SELECTION

Select Two

Mixed Berries, Goat Cheese, Red Onion, Cranberry Vinaigrette

MEAT SELECTION

Select Two

Vegetarian Breakfast Patty V

ASSORTED PASTRIES

Danish, Muffins, Croissants

House Rice Pilaf

Buttery Rice, Diced Carrots and Onions

Seasoned White Rice

Black Beans, Corn

Vegetable Medley 69

Turkey Bacon 6 +4

Short Rib Hash @ +5

ENTREE SELECTION

Choice of Two

Eggs Benedict

Poached Egg, Canadian Bacon, English Muffin, Hollandaise

Breakfast Flatbread

Bacon, Egg, Cheddar

Mozzarella, Roasted Tomatoes, Fresh Basil, Balsamic Glaze

Lemon & Herb

Grilled Chicken @

Lemon and Fresh Herb Marinade

Grilled Chicken Piccata @

Citrusy Lemon Caper Sauce

Chicken, Broccoli, Pasta Alfredo

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 **W 6** 5 Vanilla Greek Yogurt, Fresh Berries, Granola

Toast Station 3

Assorted Breads, Butter, Seasonal Jams

Seasonally Selected Sliced Fruits, Melons, Berries

Made to Order Waffle Station 15

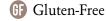
Made to order waffles served with warm maple syrup, butter, whipped cream, fresh strawberries and blueberries

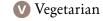
*Attendant fee of \$100 will apply

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.





G 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