## LIGHT CONTINENTAL BREAKFAST

**$9.75**

- 15 Person Minimum
  ($2.00 per person charge if count is under minimum)
- Fresh Fruit Platter
- Choice of One Breakfast Pastry
- Coffee and Tea
- Cranberry and Orange Juices

## CONTINENTAL BREAKFAST

**$10.75**

- 15 Person Minimum
  ($2.00 per person charge if count is under minimum)
- Fresh Fruit Platter
- Choice of Two Bakery Pastries
- Coffee and Tea
- Cranberry and Orange Juices

## CONTINENTAL BREAKFAST ADDITIONS

- 15 Person Minimum
  ($2.00 per person charge if count is under minimum)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applewood Smoked</td>
<td>$2.75</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

### Breakfast Sandwiches

<table>
<thead>
<tr>
<th>Sandwich Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ciabatta Bun w/ Aged Vermont Cheddar, Canadian Bacon and Egg</td>
<td>$6.00</td>
</tr>
<tr>
<td>Ciabatta Bun w/ Aged Vermont Cheddar, Herbed Sun-Dried Tomato and Egg</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

## BREAKFAST PASTRY SELECTION

- Assorted Muffins, Mini-Bagels, Danish, Croissants, Scones
- Appropriate Condiments and Spreads

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All pricing is per person, unless otherwise noted. Delivery fees may apply, please inquire. Pricing is valid through December 31, 2021. Menus are subject to change. Menu pricing is subject to 9% NH Meal Tax & 19% Service Charge.
**SUNRISE SPECIAL BUFFET**  
$18.50

- Fresh Fruit Platter
- Scrambled Eggs
- Sausage and Apple Wood Smoked Bacon
- Pancakes or French Toast *(Choose One)*
- NH Maple Syrup
- Home Fries
- Choice of One Bakery Item
- Coffee and Tea
- Cranberry and Orange Juices

**SUNRISE SPECIAL Deluxe BUFFET**  
$23.00

- Fresh Fruit Platter
- Aged Cheddar & Roasted Red Pepper Frittata
- Cinnamon French Toast with NH Maple Syrup
- New Hampshire Apple Wood Smoked Bacon
- Sliced Whole Grain
- Mustard & Maple Glazed Cured Ham
- Herb Roasted Breakfast Potatoes
- Orange & Cranberry Juices
- Coffee and Tea

---

*25 Person Minimum*  
*($5.00 per person charge if count is under minimum)*
### BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular &amp; Decaf Coffee</td>
<td>$22.00 per Gallon</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$15.50 per Gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$15.50 per Gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$23.00 per Gallon</td>
</tr>
<tr>
<td>Bulk Juice</td>
<td>$23.00 per Gallon</td>
</tr>
<tr>
<td>Bulk Water</td>
<td>$6.25 per Gallon</td>
</tr>
<tr>
<td><strong>Hot Local Apple Cider</strong> <em>(Seasonal)</em></td>
<td>$25.75 per Gallon</td>
</tr>
<tr>
<td><strong>Cold Local Apple Cider</strong> <em>(Seasonal)</em></td>
<td>$25.00 per Gallon</td>
</tr>
<tr>
<td>Sparkling Punch</td>
<td>$22.00 per Gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$22.00 per Gallon</td>
</tr>
<tr>
<td>Asst. Canned Sodas</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Asst. Bottled Juices</td>
<td>$3.75 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.75 each</td>
</tr>
</tbody>
</table>

### BAKERY ITEMS & SNACKS  
One Dozen Minimum Order

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>$28.50 Per Dozen</td>
</tr>
<tr>
<td>Assorted Mini-Bagels</td>
<td>$16.00 Per Dozen</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$27.50 Per Dozen</td>
</tr>
<tr>
<td>Assorted Croissants</td>
<td>$39.00 Per Dozen</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$26.50 Per Dozen</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$12.50 Per Dozen</td>
</tr>
<tr>
<td>Assorted Brownies</td>
<td>$15.50 Per Dozen</td>
</tr>
<tr>
<td><strong>Cardamom Coffee Cake</strong> <em>(Serves 14)</em></td>
<td>$39.00/Cake</td>
</tr>
<tr>
<td><strong>Lemon Zucchini Bread</strong> <em>(Serves 14)</em></td>
<td>$35.00/Cake</td>
</tr>
<tr>
<td>Organic Stonyfield Yogurt</td>
<td>$3.00 Each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$2.50 Each</td>
</tr>
<tr>
<td>Hummus and Chips Snack Pack</td>
<td>$3.75 Each</td>
</tr>
<tr>
<td><strong>Trail Mix</strong></td>
<td>$3.75 Each</td>
</tr>
</tbody>
</table>
VIP SANDWICH PLATTER
Choice of Two or Three Sandwich Selections on an Assortment of Sliced Breads and Wraps
Chef’s Choice Salad | Potato Chips | Water

**TWO Selections** $16.00
**THREE Selections** $18.00

Our Sandwiches are served on Local and Artisanal Breads

1 | Turkey | Smoked Bacon | Melted Aged Cheddar and Monterey Jack | Lettuce | Sliced Local Tomato | Fire-Roasted Poblano Mayo
2 | Curried Chicken Salad | Red Grapes | Toasted Almonds | Fresh Cilantro | Romaine Lettuce
3 | Roasted Eggplant | Mixed Greens | Roasted Red Peppers | Melted Fontina | Roasted Garlic and Basil Aioli | Sliced Tomato
4 | Chicken BLT: Apple Wood Smoked Bacon | Tomatoes | Chopped Lettuce | Chipotle Lime Aioli
5 | Grilled Seasonal Vegetables | Organic Avocado Lime Hummus | Sun-Dried Tomato
6 | Caprese Melted Fresh Mozzarella | Sliced Local Tomato | Nut Free Basil Pistou | Artisanal Greens
7 | Applewood Smoked Ham | Pickle Mayo | Dill Havarti | Grilled Onions | Mixed Greens | Sliced Tomato
8 | Grilled Chicken | Chopped Lettuce | Creamy Caesar Dressing | Shredded Parmesan
9 | Greek Wrap | Sliced Cucumber | Grilled Red Onion | Crumbled Feta Cheese | Lettuce | Kalamata Olives | Lemon Dressing
10 | Roast Beef | Gruyere | Grilled Mushrooms | Roasted Peppers | Roasted Sweet Onion-Herb Mayonnaise

ADD A SOUP TO YOUR PLATTER!

Chef’s Choice Vegetarian Soup $3.95
Grilled Corn Chowder $4.25
New England Clam Chowder $5.50

15 Person Minimum
($2.00 per person charge if count is under minimum)
**CHEF SALAD & SOUP LUNCH**

**Soup Choices:**
- Minestrone
- Saffron Tomato Bisque
- Spiced Butternut Squash
- Tuscan Lentil Vegetable Soup

**Salad:**
- Mixed Lettuce | Cherry Tomatoes |
- Green Bell Peppers | Sliced Cucumber
- Swiss Cheese | Hard Boiled Eggs |
- Multi Grain Croutons
- Diced Ham (on the side)
- Roast Deli Turkey (on the side)
- Buttermilk Ranch & Vinaigrette Dressings

**Also Included:**
- Assorted Dinner Rolls and Butter
- Iced Tea and Water

**SALAD Deluxe LUNCH**

- Mixed Lettuce | Red Grape Tomatoes | Sliced Cucumber | Multi Grain Croutons |
- Fresh Mozzarella | Shredded Carrots | Sunflower Seeds | Garbanzo Beans

Served with Grilled Sliced Chicken Breast, and Grilled Shrimp with Citrus-Dill Vinaigrette on the Side

**Also Included:**
- Assorted Dinner Rolls and Butter
- Iced Tea and Water

**BOXED LUNCH**

**Served on assorted local breads**

**Choice of:**
- Turkey | Cheese | Lettuce | Sliced Tomato
- Ham | Cheese | Lettuce | Sliced Tomato
- Garden Veggie Wrap | Hummus | Lettuce | Sliced Tomato
- Classic Chicken Salad | Lettuce | Sliced Tomato

**Also Included**
- Appropriate Condiments
- Individual Bag of Potato Chips
- Whole Fruit
- Cookie
- Bottled Water

**"THINK OUTSIDE THE BOX" LUNCH**

This is an “unboxed” version of our boxed lunch. Your guests enjoy all the same convenient and delicious menu items served on platters. This is a great option for groups that aren’t on “the go” during lunch time!
Add Something Sweet to your Event!

AFTERNOON DELIGHT $6.50
Assorted Cookies and Brownies
Coffee and Water

HAPPY TRAILS BREAK $7.50
Assortment of Individual Snack Chips and Popcorn
Whole Fresh Fruit
Peanut and Candy Trail Mix
Water

BISCOTTI & COFFEE STATION $8.25
Double Chocolate Almond
Orange Ginger White Chocolate
Coffee and Tea Service w/ Vanilla Bean Whipped Cream
Water

THE SNACK BASKET $8.50
Assortment of House-Made Bar Cookies
Coffee and Water
Add Something Savory to your Event!

**HOLE IN ONE** $5.00
Assorted Donut Holes
Coffee and Tea Services
Water

**POPCORN STATION** $7.25
Hot Air Popped, Scoop and Serve
Citrus Ranch
White Chocolate Cranberry
Assorted Canned Sodas
Water

**CHIPS AND DIPPERS** $8.00
House-Made Pita Chips
Chef’s Choice Hummus
Carrot, Cucumber and Celery Sticks
Assorted Canned Sodas
Water

**MEXICAN FIESTA** $9.00
Tortilla Chips with Melted Cheese
Olives, Guacamole, Sour Cream,
Salsa, Jalapeno Peppers Assorted
Canned Sodas
Water

**TEA TIME** $8.50
Assortment of Sweet Tea
Breads
Sliced Melon and Berries
Coffee and Tea Services
Water

**Ultimate SNACK BREAK** $9.75
Basket of Whole Fruit
A Flavor Packed Concoction of Citrus-Ranch
Pretzels, Honey Sesame Chips, Roasted Peanuts
and Almonds, Wasabi Peas and Cajun Corn Sticks
Assorted Canned Sodas
Water

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2021/22 CATERING MENU

25 Person Minimum
($2.00 per person charge if count is under minimum)
THE ALL AMERICAN

$21.00

Tossed Garden Salad with Two Dressings
Grilled Locally Sourced Hamburgers
Steamed Kayem Hot Dogs
Rolls and Buns
Sliced Cheddar and American Cheese
Lettuce, Sliced Local Tomatoes, Diced Onions
Assorted Condiments
Dill Pickles
Cape Cod Kettle Chips
Sliced Seedless Watermelon
Lemonade and Iced Tea

THE ALL AMERICAN Deluxe

$24.50

Tossed Garden Salad with Two Dressings
Grilled Spicy Honey Glazed Chicken Breast
Jack's Smoked Tomato BBQ Pork Ribs
Chili-Lime Corn Southwestern Style
Roasted Red Potatoes
Molasses Baked Beans
Sliced Seedless Watermelon
Buttermilk Biscuits and Cornbread with Butter
Lemonade and Iced Tea
ITALIAN BUFFET
Vegetable and Cannellini Bean Soup
Mesclun Greens, Roasted Pepper Strips, Cherry Tomatoes, Cucumbers and Parmesan with Balsamic Vinaigrette
Chicken Parmesan with Penne Pasta and Herbed Marinara
Manicotti Primavera
Garlic Bread
Iced Tea and Iced Water

Lunch $19.50  
Dinner $20.50

THAI BUFFET
Thai Sweet Potato Soup
Miso-Ginger Cucumber Salad
Peanut Encrusted Chicken Breast with Steamed Broccoli
Spicy Thai Seafood in Red Curry Sauce with Carrots, Onions and Green Beans
Stir-Fried Vegetables with Black Beans
Coconut Jasmine Rice
Iced Tea and Iced Water

Lunch $27.00  
Dinner $29.00

GREEN MOUNTAIN BUFFET
Vermont Cheddar and Ale Soup
Baby Spinach with Grilled Pears, Dried Cranberries, Spiced Walnuts, and Vinaigrette Dressing
Chicken Breast with Apple Cider Infused Wine Sauce
Mustard-Maple Glazed Pork
Grilled Portobello Mushroom Halves with Blue Cheese, Aged Vermont Cheddar, Herbs and Sun-Dried Tomatoes
Herbed Country Rice Blend
Seasonal Vegetable Medley
Bread Basket with Butter
Iced Tea and Iced Water

Lunch $29.50  
Dinner $31.50

(25 Person Minimum  
($2.00 per person charge if count is under minimum)
2021/22 CATERING MENU

WHITE MOUNTAIN BUFFET
Roasted Corn and Pepper Chowder
Baby Field Greens with Toasted Pumpkin Seeds, Grilled Local Apples & Pomegranate-Molasses Vinaigrette
Chicken Breast with Cranberry and Pear Chutney
Apple Cider Glazed Pork Loin; Roasted Butternut, Dried Fruit, Caramelized Onion Stuffing
Gemelli Pasta; Tossed with Sun-Dried Tomatoes, Fresh Herb and Garlic Olive Oil, Peas, Grilled Onions and Zucchini
NH Maple Roasted Sweet Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls with Butter
Iced Tea and Iced Water

Lunch $29.00
Dinner $31.00

MOROCCAN BUFFET
Baby Spinach Salad with Slivered Dried Apricots, Sliced Cucumbers, Smoked Almonds, Orange Sections, Spiced Mango Vinaigrette
Beef Tagine with Tomatoes, Onions, Carrots and Raisins
Grilled Marinated Chicken Breast with Lemon, Mint and Toasted Pine Nut Oil Spaghetti Squash with Harissa Spiced Butter
Saffron Basmati Rice
Seasonal Vegetables with Olive Oil and Smoked Sea Salt
Naan Wedges
Iced Tea and Iced Water

Lunch $31.00
Dinner $33.00

SANTA FE BUFFET
Tortilla Soup
Chili-Cumin Ground Beef
Fajita Style Chicken
Seared Peppers and Onions
Grilled Southwestern Spiced Tofu, Shredded Lettuce and Shredded Cheeses Roasted Poblano Guacamole, Sour Cream and Cilantro-Lime Tomato Salsa
Flour Tortillas
Black Beans and Rice
Iced Tea and Iced Water

Lunch $22.50
Dinner $25.50

25 Person Minimum
($2.00 per person charge if count is under minimum)
Bruschetta with Roasted Vegetables and Smoked Paprika-Lime Boursin $29.75
Grilled Pear Crisps with Brie, Apricot Jam & Toasted Almonds $31.50
Curried Chicken Salad Profiteroles with Grapes and Cilantro $31.50
Ancho Chili Seared Chicken served atop Grilled Cornbread with Chipotle Aioli $31.50
Black Bean Organic Hummus with Adobo Pepper Jam atop a Cucumber Round; Finished with Crisp Tortilla Matchsticks $31.50
Crostini with Lime, Organic Avocado Hummus, Grilled Poblano-Vegetable Relish $31.50
Caprese Skewer Citrus-Herb Marinated Ciligiene Mozzarella, Olives & Petite Tomatoes $34.50
Grilled Herbed Shrimp Atop a Curried Pumpkin and Honey Corn Cake with Spiced Pepper Relish $45.50
Petite Bahn Mi Cocktail Size Bun with Crisp Vegetables and Spicy Sriracha-Lime Dressing $39.50
Antipasto Pinwheels Spirals of Cured Italian Meats and Aged Provolone Cheese, with Roasted Red Pepper-Basil Aioli $39.50
<table>
<thead>
<tr>
<th>Hors\’ D’Oeuvres</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Meatballs</strong>  <em>Sweet &amp; Sour, Italian or Swedish</em></td>
<td>$18.50</td>
</tr>
<tr>
<td><strong>Vegetarian Mini Spring Rolls</strong>  <em>with Ginger Soy Dipping Sauce</em></td>
<td>$26.50</td>
</tr>
<tr>
<td><strong>Sesame Chicken Tenders</strong>  <em>with Maple Chipotle Dipping Sauce</em></td>
<td>$30.00</td>
</tr>
<tr>
<td><strong>Baby Spinach, Feta and Herbs</strong>  <em>in Phyllo</em></td>
<td>$30.00</td>
</tr>
<tr>
<td><strong>Maple-Cranberry Glazed Chicken Satay</strong>  <em>with Toasted, Chopped Pecans</em></td>
<td>$30.00</td>
</tr>
<tr>
<td><strong>Asparagus Risotto Ball</strong>  <em>with Roasted Carrot-Dill Coulis</em></td>
<td>$35.50</td>
</tr>
<tr>
<td><strong>Chicken and Cheese Empanada</strong>  <em>with Poblano-Lime Sour Cream</em></td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>Scallops Wrapped in Smoked Bacon</strong></td>
<td>$49.50</td>
</tr>
<tr>
<td><strong>Truffle Mac N Cheese Bites</strong>  <em>with Smoked Bacon</em></td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>Wild Mushroom, Herb and Gruyere Quiche</strong></td>
<td>$39.50</td>
</tr>
<tr>
<td><strong>Wild Maine Blueberry BBQ Pulled Pork Cocktail Size Slider</strong></td>
<td>$42.00</td>
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</table>

*Minimum Order of 4 Dozen of Each Item*

*Items with an accompanying sauce must be a placed item*
## FRESH FRUIT PLATTER

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>35</td>
<td>$115.50</td>
</tr>
<tr>
<td>Medium</td>
<td>50</td>
<td>$165.00</td>
</tr>
<tr>
<td>Large</td>
<td>75</td>
<td>$247.50</td>
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</tbody>
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## CHEESE & CRACKER PLATTER

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>35</td>
<td>$144.00</td>
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<tr>
<td>Medium</td>
<td>50</td>
<td>$206.00</td>
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<tr>
<td>Large</td>
<td>75</td>
<td>$309.00</td>
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</tbody>
</table>

## VEGETABLE CRUDITÉS WITH DIPS

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>35</td>
<td>$132.00</td>
</tr>
<tr>
<td>Medium</td>
<td>50</td>
<td>$189.00</td>
</tr>
<tr>
<td>Large</td>
<td>75</td>
<td>$284.00</td>
</tr>
</tbody>
</table>

## MEZZE PLATTER

$9.00 per person

Soft Pita and Naan Triangles Served with Red Grape Tomatoes, Citrus Marinated Olives, Cubed Feta, Lemon Herb Grilled Artichoke Hearts, Roasted Mushrooms, Berbere Hummus and Muhammara (Spiced Pepper-Walnut Dip)

## CHARCUTERIE

$13.50 per person

Chef’s Assortment of Grilled Vegetables, Dried and Fresh Fruits, Smoked Nuts, Sliced and Cured Meats, Eclectic Cheeses and Condiments, Sliced Baguette, Cured Olives
2021/22 CATERING MENU

ASSORTED

Whoopie Pie
Minimum of 2 Dozen of Any Variety
Ask About Our Current Selections
$39.50 per dozen

Angel Food Cake
Minimum of 2 Dozen
Home-Made Angel Food Cake
Served with Sliced Strawberries and Fresh Whipped Cream
$39.50 per dozen

ASSORTED

Cupcakes
Minimum of 2 Dozen of Any Variety
Ask About Our Current Selections
$39.50 per dozen

Cakes & Pies
Please Inquire About Our Current Selections and Pricing

Please let us know in advance if any guests in your group have Allergies or Dietary Restrictions!