

GROUP BREAKFAST MENU

GROUPS OF 15 GUESTS OR MORE

CUSTOM BREAKFAST BUFFET \$29 PER PERSON

AN ASSORTMENT OF PASTRIES & HOMEMADE JAMS, JELLIES & HONEY BUTTER

CRUNCHY OAT CRUSTED BRIOCHE FRENCH TOAST WITH
PETERSON'S FARM MAPLE SYRUP

FARM FRESH SCRAMBLED EGGS WITH HOME FRIES (GF UPON REQUEST)

PORK SAUSAGE & APPLEWOOD SMOKED BACON (GF)

SEASONAL FRUITS & BERRIES (GF)

COFFEE, TEA, DECAF & FRUIT JUICES

BUFFET ENHANCEMENTS

CHEF ATTENDED OMELET STATION \$9 PER PERSON/\$75 CHEF FEE

*Made to order omelet station including Cheddar Cheese, Feta Cheese, Spinach, Peppers
Onions, Mushrooms, Ham & Tomatoes*

FROM THE GARDEN \$7 PER PERSON

*Mesclun Greens with Tomatoes, Carrots, Cucumbers & Balsamic Vinaigrette
Caesar Salad with Parmesan, Focaccia Croutons & Lemon*

THE NEW YORKER \$8 PER PERSON

*Ducktrap Farms Smoked Salmon, Tomato, Capers, Red Onion, Cucumber, Lemon,
Whipped Cream Cheese & Bagels*

IMPORTED & DOMESTIC CHEESE \$7 PER PERSON

Vermont Cheddar, Buttermilk Blue, Brie, Manchego, Herbed Goat Cheese, Grapes, Dried Fruit, Crackers & Baguette

CHARCUTERIE \$7 PER PERSON

San Daniele Prosciutto, Coppa, Soppressata, Mustards, Cornichon

LATER IN THE DAY \$9 PER PERSON (SELECT ONE)

*Herb Roasted Chicken Breast with Local Honey & Dijon Glaze with Spinach
Scottish Salmon Fillet with Chives, Lemon & Tomato
Roasted Portobello Mushrooms with Toasted Barley & Mushroom Jus*

ALL PRICES ARE SUBJECT TO N.H. STATE TAX