

## WELCOME COFFEE AND JUICE STATION

Included with all menu selections

Assorted Fresh Chilled Juices  
Apple, Orange, Cranberry

Freshly Brewed Regular, Decaffeinated  
Coffee, and Premium Teas

## TABLESIDE BREAKFAST ENHANCEMENTS

Individual Fresh Fruit Bowl **VG V GF** 4  
Seasonal Fruits

Assorted Artisanal Bagels 8  
Plain, Onion, Wheat, Cinnamon Raisin,  
Assorted spreads

Assorted Breakfast Breads 8  
Cran-Orange, Blueberry, Seasonal

Individual Yogurt Parfait **V GF** 5  
Vanilla Greek Yogurt, Fresh Berries, Granola

Assorted Breakfast Pastries 8  
Danish, Muffins, Croissants

## ENTREE

Choice of one

Fresh Scrambled Eggs **V GF**

Buttermilk Pancakes  
Maple Syrup, Wild Blueberry Syrup

Cinnamon French Toast  
Fresh Berry Topping

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

Eggs Benedict  
Poached Egg, Canadian Bacon, English  
Muffin, Hollandaise +3

## POTATO SELECTION

Choice of one

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

Vegetable Potato Hash **V VG**

## MEAT SELECTION

Choice of one

Applewood Smoked Bacon **GF**  
Pork Sausage Links  
Chicken Apple Sausage **GF**

Vegetarian Breakfast Patty  
Turkey Bacon \$4  
Short Rib Hash \$5

## CHEF'S CHOICE ENTREES AVAILABLE UPON REQUEST

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

Gluten-Free Plated Entree 22

Children's Plated Entree 20

Vegetarian Plated Entree 22

Vendor Plated Entree 22

Vegan Plated Entree 22

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

Gluten-Free **GF** Vegetarian **V** Vegan **VG**

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.

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.

85 Country Club Drive, Atkinson, NH 03811 • 603-362-8700 • atkinsonresort.com

# PLATED BREAKFAST

• \$22 PER PERSON •

Choice of white or ivory table linens and napkins • Set up and breakdown • Access to room up to 2 hours prior to event  
Oversized banquet tables • Custom floor plan • Banquet Chairs • China and glassware



ATKINSON  
RESORT & COUNTRY CLUB

## WELCOME STATIONARY DISPLAY

Included with all menu selections

Fresh Chilled Juices  
Apple, Orange, Cranberry

Freshly Brewed Regular,  
Decaffeinated Coffee, and  
Premium Teas

Assorted Breakfast Pastries  
Danish, Muffins, Croissants

## STATIONARY BREAKFAST ENHANCEMENTS

Fresh Sliced Fruit Platter **VG V GF** 5  
Honey Dew, Pineapple, Cantaloupe, Grapes

Assorted Artisanal Bagels 8  
Plain, Onion, Wheat, Cinnamon Raisin, Assorted  
Spreads

Assorted Breakfast Breads 8  
Danish, Muffins, Croissants

Yogurt & Granola Parfait **V GF** 5  
Vanilla Greek Yogurt, Fresh Berries, Granola

## Create your custom buffet

### POTATO SELECTION

Choice of one / Choice of two +3

Home Fries **V GF**

Sweet Potato Home Fries **V GF**

Vegetable Potato Hash **V VG**

### MEAT SELECTION

Choice of one / Choice of two +4

Pork Sausage Links

Chicken Apple Sausage

Short Rib Hash +5

Applewood Bacon **GF**

Vegetarian Breakfast Patty

Turkey Bacon +4

### ENTREE

Choice of one / Choice of two +6

Fresh Scrambled Eggs **V GF**

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

Buttermilk Pancakes  
Maple Syrup, Wild Blueberry Syrup

Eggs Benedict  
Poached Egg, Canadian Bacon, English  
Muffin, Hollandaise +3

Cinnamon French Toast  
Fresh Berry Topping

## CHEF'S CHOICE ENTREES AVAILABLE UPON REQUEST

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

Vegan Plated Entree 24

Children's Entree 20

Gluten-Free Plated Entree 24

Vendor Buffet Plate 24

Vegetarian Plated Entree 24

Entree's noted below will be Chef's Choice

## 15 PERSON MINIMUM FOR BUFFETS

Gluten-Free **GF** Vegetarian **V** Vegan **VG**

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.

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.

85 Country Club Drive, Atkinson, NH 03811 • 603-362-8700 • atkinsonresort.com



# CUSTOM BREAKFAST BUFFET

• \$24 PER PERSON •

Over-sized banquet tables • Custom floor plan • Banquet Chairs • China and glassware  
Choice of white or ivory table linens and napkins • Set up and breakdown • Access to room up to 2 hours prior to event

## WELCOME STATIONARY DISPLAY

INCLUDED WITH ALL MENU SELECTIONS

Fresh Chilled Juices      Freshly Brewed Regular,      Assorted Breakfast Pastries  
Apple, Orange, Cranberry      Decaffeinated Coffee, and      Danish, Muffins, Croissants  
Premium Teas

## STATIONARY BREAKFAST ENHANCEMENTS

Fresh Sliced Fruit Platter **VG V** 5  
Honey dew, Pineapple, Cantaloupe, Grapes  
Assorted Artisanal Bagels 8  
Plain, Onion, Wheat, Cinnamon Raisin, Assorted  
Spreads  
Assorted Breakfast Breads 8  
Cran-Orange, Blueberry, Seasonal  
Yogurt & Granola Parfait **V** 5  
Vanilla Greek Yogurt, Fresh Berries, Granola

## CREATE YOUR CUSTOM BUFFET

### STARCH SELECTION

Choice of two

Home Fries **GF V**      Roasted Red Potatoes **GF V**  
Sweet Potato Home Fries **GF**      Basmati Rice **V**  
Vegetable Potato Hash **V VG**      Corn, Black Bean  
House Rice Pilaf **V**      Roasted Fingerling Potato **GF**

### MEAT SELECTION

Choice of two

Pork Sausage Links      Chicken Apple Sausage      Short Rib Hash +5  
Applewood Bacon **GF**      Vegetarian Breakfast Patty      Turkey Bacon +4

### VEGETABLE SELECTION

Choice of two

Field Greens Salad **V VG**      Seasonal Vegetable      Roasted Asparagus **V GF**  
Caesar Salad      Medley **V GF VG**      VG  
Baby Spinach Salad **GF**      Toasted Farro Salad **V**

### ENTREE

Choice of two

Scrambled Eggs **V GF**      Eggs Benedict      Chicken Caprese **GF**  
Buttermilk Pancakes      Poached Egg, Canadian      Pesto and Goat Cheese  
Maple Syrup, Wild Blueberry      Bacon, English Muffin,      Chicken **GF**  
Syrup      Hollandaise      Lemon Grilled Chicken **GF**  
Roasted Tomato and Spinach      Breakfast Flatbread      Chicken Picatta **GF**  
Frittata **V GF**      Bacon, Egg, Cheddar  
Cinnamon French Toast  
Fresh Berry Topping  
Chicken, Broccoli, Ziti Alfredo

## 15 PERSON MINIMUM FOR BUFFETS

Gluten-Free **GF**      Vegetarian **V**      Vegan **VG**

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.

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.

CUSTOM BRUNCH BUFFET  
\$48 PER PERSON

Choice of white or ivory table linens and napkins • Set up and breakdown • Access to room up to 2 hours prior to event  
Oversized banquet tables • Custom floor plan • Banquet Chairs • China and glassware



ATKINSON  
RESORT & COUNTRY CLUB

85 Country Club Drive, Atkinson, NH 03811 • 603-362-8700 • atkinsonresort.com

## AMERICAN BREAKFAST BUFFET 22

15 person minimum

Assorted Breakfast Pastries  
Danish, Muffins, Croissants  
Fresh Fruit Platter **V** **GF** **VG**  
Honey Dew, Pineapple, Cantaloupe, Grapes  
Scrambled Eggs **V** **GF**  
Home Fried Potatoes **GF** **V**

Apple Wood Smoked Bacon **GF**  
Sausage Links **GF**  
Coffee Station  
Regular, Decaffeinated, Assorted teas  
Chilled Juice Station  
Apple, Orange, Cranberry

## ATKINSON BREAKFAST BUFFET 28

15 person minimum

Assorted Breakfast Pastries  
Danish, Muffins, Croissants  
Fresh Fruit Platter  
Honey Dew, Pineapple, Cantaloupe, Grapes  
Vegetable and Cheese Frittata **V** **GF**  
Home Fried Potatoes **GF** **V**  
Apple Wood Smoked Bacon **GF**

Sausage Links **GF**  
Cinnamon Swirl French Toast  
Coffee Station  
Regular, Decaffeinated, Assorted teas  
Chilled Juice Station  
Apple, Orange, Cranberry

## LEGACY BRUNCH BUFFET 38

15 person minimum

Assorted Breakfast Pastries  
Danish, Muffins, Croissants  
Fresh Fruit Platter  
Honey Dew, Pineapple, Cantaloupe, Grapes  
Scrambled Eggs **V** **GF**  
Home Fried Potatoes **GF** **V**  
Blueberry Blintz  
Apple Wood Smoked Bacon **GF**  
Sausage Links **GF**

Chicken Caprese **GF**  
Field Greens Salad  
Coffee Station  
Regular, Decaffeinated, Assorted teas  
Chilled Juice Station  
Apple, Orange, Cranberry

## STATIONARY BREAKFAST ENHANCEMENTS

Assorted Artisanal Bagels 8  
Plain, Onion, Wheat, Cinnamon Raisin,  
Assorted Spreads  
Assorted Breakfast Breads 8  
Cran-Orange, Blueberry, Seasonal  
Yogurt & Granola Parfait **V** **GF** 5  
Vanilla Greek Yogurt, Fresh Berries, Granola

Toast Station 4  
Assorted Breads, Butter  
Waffle Station 15  
Strawberry Sauce, Blueberry Sauce, Whipped Cream  
Omelette Station 12  
Shredded Cheese, Bacon, Sausage, Ham,  
Peppers, Onions, Tomato

Gluten-Free **GF** Vegetarian **V** Vegan **VG**

## 15 PERSON MINIMUM FOR BUFFETS

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.

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. NH State Meals Tax, currently 8.5% will be added to your total bill. Package inclusions and prices are subject to change without notice.

85 Country Club Drive, Atkinson, NH 03811 • 603-362-8700 • atkinsonresort.com

# BRUNCH BUFFET

Choice of white or ivory table linens and napkins • Set up and breakdown • Access to room up to 2 hours prior to event  
Oversized banquet tables • Custom floor plan • Banquet Chairs • China and glassware

