

CONTINENTAL BREAKFAST 15

5 person minimum

Chilled Assorted Juices
Apple, Orange, Cranberry

Assorted House Baked
Breakfast Pastries

Sliced Fresh Fruit Platter **VG**
V GF
Pineapple, Honeydew,
Cantaloupe

Bottled Assorted Soda &
Waters

Coffee Station
Regular, Decaffeinated,
Assorted Teas
*Includes Mid-Morning
Refresh

BREAK SELECTIONS

Salty Treats **GF V** 10
Assorted Flavored Popcorn,
Housemade Potato Chips,
Mixed Nuts

Savory Snacks **V** 9
Bavarian Pretzel Bites, Warm
Cheese Dip, Spicy Mustard

Healthy 12
Assorted Juice Shooters,
Fruit Skewers, Granola Bars

Sweet Tooth 14
Homemade Cookies, Milk
Chocolate Truffles, Dessert
Bars

Farm House 16
Assorted Meats and
Cheeses, Dried Fruit, Pickled
Vegetables, Crackers,
Crostini Bread

Coffee Station 3
Regular, Decaffeinated,
Assorted Teas

Cheese and Crackers 5
Imported and Domestic
Cheeses, Crackers, Fresh
Seasonal Fruit Garnish
Add Gluten-Free Crackers +5

Fresh Fruit **VG V GF** 6
Sliced Seasonal Fresh Fruit

Assorted Culinary 8
Imported and Domestic
Cheeses, Fresh Fruit,
Crackers, Vegetable
Crudite, Creamy Herb Dip

Crudite **V** 5
Fresh Cut Vegetables,
Creamy Herb Dip

Granola/Energy Bars 4

Individual Chip Bags **GF** 4

Yogurt Parfaits **GF** 4

Individual Trail Mix 4

Fresh Whole Fruit 3

Assorted Sweet Breads 5

Assorted Pastries 4

Assorted Bottles of
Soda & Water 10

Individual Greek
Yogurt **GF** 4

TECH AND AV RENTALS

LCD Projector 50
Projector Screen 25

Conference Phone 10
Flip Chart & Markers 25

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

2024 CORPORATE MEETING

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



ATKINSON
RESORT & COUNTRY CLUB

CORPORATE LUNCH MENU

Oversized banquet tables • Custom floor plan • Banquet Chair • 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

Assorted Rolls & Breads

Field Greens Salad VG V

Chips & Salsa GF V

Housemade Chili GF

Southwest Salad

Chicken Fajitas GF

Pasta Fagioli

Arugula Salad VG V GF

Tomato, Cucumber, & Feta Salad V GF

Cheese Ravioli

Baby Field Greens
Romaine Hearts

Quinoa GF
Croutons

Tomatoes
Cucumbers
Greek Olives
Carrots
Pickled Red Onion

Herb Grilled Chicken GF
Marinated Steak Tips GF

Red Wine Vinaigrette
Jalapeno Ranch

PROVIDENCE 28

Chef's Platter of Deli Meats
& Cheeses

Lettuce, Tomatoes, Pickles

Assorted Cookies &
Brownies Platter

Coffee Station
Regular, Decaffeinated, Assorted
Teas

TASTE OF SPAIN 32

Chimi Churri Rubbed Sirloin
GF

Rice with Black Beans and
Corn V GF

Churros with Caramel
Sauce

Coffee Station
Regular, Decaffeinated, Assorted
Teas

MEDITERRANEAN BUFFET 36

Lemon-Herb Grilled
Chicken GF

Shrimp Fra Diavolo GF

Roasted Baby Carrots VG
V GF

Tiramisu & Mini Pastries

Coffee Station
Regular, Decaffeinated, Assorted
Teas

CREATE YOUR SALAD BAR 30

Select Two :

Baby Kale
Baby Spinach

Arugula

Select Two :

Toasted Pecans GF
Crispy Wontons

Candied Walnuts GF

Select Four :

Roasted Beets
Chic Peas
Crumbled Goat Cheese
Great Hill Bleu Cheese

Shredded Smoked
Cheddar
Broccoli
Cauliflower

Select Two :

Cajun Shrimp GF
Hard Boiled Eggs GF

Tofu GF

Select Two : All Dressings are Gluten-Free, Vegan, Vegetarian

Balsamic Vinaigrette
Apple Cider Vinaigrette

Lemon Vinaigrette
Classic Caesar

Dessert Included: Assorted Bars & Fresh Berry Cheesecake

COMPLIMENTARY FOUNTAIN SODA STATION INCLUDED WITH BUFFET
* COKE, DIET COKE, SPRITE

* 15 PERSON MINIMUM FOR ALL LUNCH OPTIONS

Gluten-Free GF Vegetarian V Vegan VG

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