



2026 BREAKFAST & BRUNCH MENU

15 person minimum

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

\$27 PER PERSON

FRESH CHILLED JUICES

Apple, Orange, Cranberry

POTATO SELECTION

Select One or Select Two +3pp

Home Fries GF V

Sweet Potato Home Fries GF V

Vegetable Potato Hash VG GF

Onions, Peppers, Broccoli

COFFEE & TEA STATION

Regular, Decaffeinated, and Assorted Teas

ENTREE

Select One or Select Two +6

Fresh Scrambled Eggs V GF

Buttermilk Pancakes V

Warm Maple Syrup

Cinnamon French Toast V

Warm Maple Syrup

BREAKFAST PASTRIES

Danish, Muffins, Croissants

MEAT SELECTION

Select One or Select Two +4

Bacon GF

Pork Sausage Link GF

Turkey Bacon GF + 7

SPECIALTY BRUNCH BUFFETS

15 person minimum

AMERICAN BUFFET \$31

Chilled Juice Station

Apple, Orange, Cranberry

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Breakfast Pastries V

Danish, Muffins, Croissants

Fresh Fruit Platter VG GF

Seasonally Selected Sliced Fruits, Melons, Berries

Scrambled Eggs GF V

Home Fries GF V

Pork Sausage Links GF

Bacon GF

ATKINSON BUFFET \$37

Chilled Juice Station

Apple, Orange, Cranberry

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Fresh Fruit Platter VG GF

Seasonally Selected Sliced Fruits, Melons, Berries

Vegetable and Cheese Frittata V GF

Oven-Baked Omelet, Parmesan Cheese, Cream, Fresh Vegetables

Cinnamon French Toast V

Warm Maple Syrup

Home Fries GF V

Pork Sausage Links GF

Bacon GF

LEGACY BRUNCH \$46

Chilled Juice Station

Apple, Orange, Cranberry

Coffee & Tea Station

Regular, Decaffeinated, Assorted Teas

Fresh Fruit Platter VG GF

Seasonally Selected Sliced Fruits, Melons, Berries

Baby Field Greens V GF

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

Lemon & Herb Grilled Chicken GF

Lemon and Fresh Herb Marinade, Lemon Sauce

Cheese Blintz V

With Berry Compote

Home Fries GF V

Scrambled Eggs GF V

Bacon GF

Pork Sausage Links GF

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 22% 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