

BREAKFAST & BRUNCH BUFFETS



Customized floor plan design • Choice of table linens and napkins
(20 person minimum)

AMERICAN 23

- Freshly brewed regular and decaffeinated coffee and premium teas
- Chilled juices
- Breakfast pastries with butter and preserves
- Fresh fruit display
- Fresh scrambled eggs
- Home fried potatoes
- Apple wood smoked bacon
- Sausage links

ATKINSON 26

- Freshly brewed regular and decaffeinated coffee and premium teas
- Chilled juices
- Breakfast pastries with butter and preserves
- Fresh fruit display
- Vegetable and cheese frittata
- Home fried potatoes
- *Choice of:* French toast or apple stuffed pancakes
- *Choice of:* Apple wood smoked bacon or sausage links

LEGACY 29

- Freshly brewed regular and decaffeinated coffee and premium teas
- Chilled juices
- Breakfast pastries with butter and preserves
- Fresh fruit display
- Scrambled eggs
- Home fried potatoes
- Lemon blueberry crepes
- *Choice of:* Apple wood smoked bacon or sausage links
- Field green salad with seasonal dressing
- *Choice of:* Chicken Caprese, ham or turkey carving station

ENHANCEMENTS

- Bread station (country white and honey wheat bread for toasting) 2
- Bagels with cream cheese 3
- Waffle station 5
- Omelette station 7
- Sausage, egg, and cheese sandwiches 5
- Pancakes 4
- Cinnamon swirl French toast 4
- Chicken Caprese: Pan seared chicken breast with roasted tomatoes, fresh mozzarella, garlic, and basil 7
- Hand carved ham with honey Dijon mustard 7
- Hand carved apple cured turkey breast with cranberry mayonnaise 7
- Mimosa or Bloody Mary station 10
(Includes one refillable glass)

Unless otherwise noted all prices are per person. All food items must be ordered for entire guaranteed headcount. All prices are subject to 13% gratuity, 6% taxable service charge and NH State Meals Tax. Package inclusions and prices are subject to change without notice.

Open to the public seven days a week.



ENHANCEMENTS

FOR YOUR TABLE:

Damask overlay	5 each
Candelabras	25 each
Chair covers	3.50 each
Chair cover with bow	6.50 each
Round centerpiece mirrors with three votives	5/table
Seasonal centerpiece	10/table
Chef carved ice sculptures	Pricing available upon request

FOR YOUR COCKTAIL HOUR

PASSED HORS D'OEUVRES (per 100 pieces)

Scallops wrapped in bacon	350
Parmesan herb stuffed mushrooms	180
Chicken lemongrass dumplings	200
Tomato mozzarella bruschetta	200
Coconut crusted shrimp	295
Crab rangoon	180
Chilled shrimp cocktail	300
Antipasto skewers	275
Steak and cheese spring rolls	350
Spanikopita	300
Beef empanada	350
Mushroom truffle risotto	300
Buffalo chicken blossom	180

STATIONARY HORS D'OEUVRES

CRUDITÉ PLATTER	2
Fresh cut vegetables and creamy herb dip	
FRESH FRUIT DISPLAY	4
CHEESE & CRACKERS PLATTER	3
Array of cheeses and crackers with fresh seasonal fruit garnish	
CULINARY DISPLAY	6
Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip	
MEDITERRANEAN DISPLAY	9
Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips	
ANTIPASTO DISPLAY	11
Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, kalamata olives, and hot peppers	

BAKED BRIE DISPLAY (serves 50 people)	140
Brie en croute with sweet orange marmalade served with warm French bread crostinis	

SPINACH AND ARTICHOKE DIP (serves 75 people)	180
Artichokes, baby spinach, and creamy cheeses blended and baked served with toasted pita chips	

FOR YOUR DINNER

Children's entrée/buffet (under 12)	12
Vendor entrée	25
Assorted fountain soda	2
Assorted bottled soda and water	5
Fresh lemonade or iced tea station	3
Two way split	1

FOR YOUR BAR SERVICE

PRE-PAID PREMIUM OPEN BAR OPTIONS

4 Hours	29	3 Hours	26
2 Hours	23	1 Hour	20

PRE-PAID SUPER PREMIUM OPTIONS

4 Hours	45	3 Hours	39
2 Hours	33	1 Hour	27

PRE-PAID PREMIUM SOFT BAR OPTIONS

4 Hours	24	3 Hours	21
2 Hours	18	1 Hour	15

PRE-PAID NON-ALCOHOLIC FOR FOUR HOURS CONSUMPTION BAR

Beverage orders will be tallied and paid for at conclusion of event

MARTINI BAR (available for first 2 hours only)

1st Hour	1000	2nd Hour	500
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For Functions with Less Than 75 People

Based on function room	50/100
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DESSERT

Chocolate dipped strawberries	3
Cake cutting service fee	25
Dessert upgrade (specific options available)	3

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ATKINSON
RESORT & COUNTRY CLUB

07/17