

BREAKFAST & BRUNCH BUFFETS



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

AMERICAN

- 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

- 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

- 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 Provençal, ham or turkey carving station

ENHANCEMENTS

- Bread station (country white and honey wheat bread for toasting)
- Bagels with cream cheese
- Waffle station
- Omelette station
- Sausage, egg, and cheese sandwiches
- Pancakes
- Cinnamon swirl French toast
- Chicken Caprese: Pan seared chicken breast with roasted tomatoes, fresh mozzarella, garlic, and basil
- Hand carved ham with honey Dijon mustard
- Hand carved apple cured turkey breast with cranberry mayonnaise
- Mimosa or Bloody Mary station (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
- Candelabras
- Chair covers
- Chair cover with bow
- Round centerpiece mirrors with three votives
- Seasonal centerpiece
- Chef carved ice sculptures

FOR YOUR COCKTAIL HOUR

PASSED HORS D'OEUVRES (per 100 pieces)

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

STATIONARY HORS D'OEUVRES

CRUDITÉ PLATTER

Fresh cut vegetables and creamy herb dip

FRESH FRUIT DISPLAY

CHEESE & CRACKERS PLATTER

Array of cheeses and crackers with fresh seasonal fruit garnish

CULINARY DISPLAY

Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip

MEDITERRANEAN DISPLAY

Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips

PASTA BAR

Served with Alfredo and marinara sauce, Parmesan cheese, garlic toast, and Caesar salad
add *Chicken Parmesan*
add *Stuffed Shells*

ANTIPASTO DISPLAY

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)

Brie en croute with sweet orange marmalade served with warm French bread crostinis

SPINACH AND ARTICHOKE DIP (serves 75 people)

Artichokes, baby spinach, and creamy cheeses blended and baked served with toasted pita chips

FOR YOUR DINNER

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

FOR YOUR BAR SERVICE

PRE-PAID PREMIUM OPEN BAR OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

PRE-PAID SUPER PREMIUM OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

PRE-PAID PREMIUM SOFT BAR OPTIONS

4 Hours	3 Hours
2 Hours	1 Hour

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	2nd Hour
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For Functions with Less Than 75 People

Based on function room

DESSERT

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

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ATKINSON
RESORT & COUNTRY CLUB

09/17