

Champagne Brunch

A Brunch Buffet in The Great Hall

Includes a Mimosa Toast

Hors D'oeuvres

Passed

Fresh Fruit Skewers with Yogurt Mint Dipping Sauce
Potato Blini with Crème Fraiche & Caviar
Mini Brie & Egg Tartlets

Stationary

Ducktrap Farms Smoked Salmon with Bagels & Cream Cheese
Imported & Domestic Cheeses with Grapes & Dried Fruits

Brunch

Cold Foods

Citrus Poached Shrimp with Grand Marnier Cocktail Sauce
Baby Spinach Salad with Pear Tomatoes, Shaved Sweet Onions & Honey Apple Vinaigrette
Sardinian Cous Cous & Roasted Pepper Salad
with Sweet Onion Vinaigrette
Brown Sugar Brûléed Grapefruit
Tropical Fruit, Housemade Granola & Yogurt Parfaits
Assorted Muffins, Fruit Breads, Danishes & Savory Breads

Hot Foods

Cheese Blintz topped with a Warm Peach Compote
Asparagus and Wild Mushroom Stuffed Breast of Chicken with Parmesan Veloute
Country Ham, Vermont Cheddar & Sweet Onion Frittata
Poached Scottish Salmon with Tabbouleh & a Sesame Seed Vinaigrette
Applewood Smoked Bacon & Pork Sausage
Baked Stuffed French Toast
Roasted Haricot Vert with Lemon Chive Butter
Cottage Fried Red Bliss Potatoes

Chef's Carving Station

*Smoked Ham with Honey & Mustard
Slow Roasted Top Round of Beef*

Omelets to Order

*A Uniformed Chef will prepare your Favorite Combination
of Fresh Vegetables, Meats & Cheeses*

Waffles

*Fresh Strawberries, Crème Chantilly, Candied Walnuts,
Local Maple Syrup & Whipped Butter*

Grand Dessert Buffet

Finger Pastries, Tortes & an Array of Fine Sweets

\$85 per guest

A Minimum of 75 guests is required

**Prices are subject to a 20% Function Fee and 9% N.H. State Tax*