

SUMMER BREAKFAST BUFFET 9:00 a.m. - 12:00 p.m.

Freshly Squeezed Organic Orange Juice
 Freshly Pressed Carrot, Apple & Ginger Juice
 Shot of Green Smoothie
 Freshly Pressed Cranberry Juice

Summer Citrus Green Iced Tea
 Strawberry & Basil Spa Water

Terra Nova Organic Coffee (NH)
decaf made upon request
 Assorted Organic Teas

Local Yogurt, Banana, Local Honey & House-Made Granola Parfaits
 Sliced Fresh Melon

Freshly Baked Raspberry & Chocolate Muffins
 Freshly Baked Goat Cheese & Chive Biscuits
 Locally Baked Farm Breads with Maple Butter

House-cured salmon served with local hen poached egg, potato pancake and Hollandaise
 or Waffles with Blueberry-Citrus Compote and local Maple Syrup
served with optional local bacon and sausages

Passion Fruit Mousse & Raspberry Parfaits in Mini Weck Jars

SAMPLE COSTS for this Menu	25 Guests	50 Guests	75 Guests	100 Guests	125 Guests
Indoor Facility Fee	\$150	\$250			
Outdoor Facility Fee	\$200	\$400	\$550	\$700	\$800
Barn Rental Fee	\$400	\$600	\$750	\$1,000	\$1,200
Food & Non-Alcoholic Beverages	\$573.75	\$1,147.50	\$1,721.25	\$2,295.00	\$2,868.75
Bar - Mimosa or Bloody Mary (\$8 each reconciled at close of event)					
NH Sales Tax @9% of Meals & Bev.	\$51.64	\$103.28	\$154.91	\$206.55	\$258.19
Gratuity at 20% of Meals & Bev.	\$114.75	\$229.50	\$344.25	\$459.00	\$573.75

**Note: Overnight Inn Guests are complimentary, but tips should be calculated at \$22.95 per person*