

*Business
Matters*

Good Morning Breakfast Buffet

Buffets include freshly brewed regular and decaffeinated coffees, select teas, and chilled juices

Fresh Starts

The following are included with buffet entrée prices:

Seasonal Fresh Fruits

Freshly Baked Muffins and Danish

Choice of Bacon or Sausage Links

Home Fries

Entrées

Classic Scrambled Eggs

Classic French Toast

Served with maple syrup

Silver Dollar Pancakes

Served with maple syrup

Eggs Benedict

Poached egg and Canadian bacon with hollandaise atop an English muffin

Choice of one entrée 13[—]

Choice of two entrées 15[—]

Choice of three entrées 18[—]

*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*



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Meeting Success

Prices are listed per person.

Continental Derryfield

Orange and Cranberry Juice

Seasonal Fresh Fruit

Freshly Baked Muffins, Assorted Danish and Croissants

Freshly brewed regular and decaffeinated coffees and select teas

9.50

Continental Upgrade

Add assorted yogurts, granola and fresh berries

3-

Healthy Choice Continental Derryfield

Orange and Cranberry Juice

Seasonal Fresh Fruit

Assorted Yogurts, Granola and Fresh Berries

Assorted Nutri-Grain Bars

Freshly brewed regular and decaffeinated coffees and select teas

9.50

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Brunch Buffet

*Buffet includes assorted muffins & pastries,
freshly brewed regular and decaffeinated coffees,
select teas, and chilled juices.*

Classic Brunch Buffet
19⁻

Salad

Please select one

Tossed Seasonal Greens

Caesar Salad

Tomato, Basil & Mozzarella Salad

Entrées

Please select two

Classic Scrambled Eggs

Classic French Toast
Served with maple syrup

Silver Dollar Pancakes
Served with maple syrup

Baked Stuffed Chicken
With our house bread stuffing and
topped with a velouté sauce

Seafood Stuffed Haddock

Baked in white wine topped with our own
seafood stuffing and served with a lemon
butter sauce

Pan Roasted Salmon
Served with a maple glaze

Chicken Picatta
With lemon and capers served
with a white wine sauce

Pasta Primavera

Fresh seasonal vegetables
with a light white wine sauce

Accompaniment

Please select two

Seasonal Sliced Fresh Fruit

Home Fries

Roasted Red Bliss Potatoes

Green Bean & Carrot Medley

Bacon

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Three Course Plated Luncheon

Plated luncheons are limited to two entrée selections.
Served with your choice of appetizer, starch and dessert as well as Chef's selection of seasonal vegetable and freshly baked rolls with creamy butter

Appetizers

Please select one.

Chicken Soup
Hearty Minestrone
Tomato Rosemary Bisque
Mixed Greens Salad
Classic Caesar Salad

Starch

Please select one.

Rice Pilaf
Mashed Potato
Roasted Red Bliss Potatoes

Entrées

Chicken Marsala
Pan roasted with mushrooms and
a Marsala wine sauce
17-

New England Stuffed Chicken Breast
Filled with a house bread stuffing
topped with a velouté sauce
17-

Home Style Turkey Dinner
Roast breast of turkey with sausage
bread stuffing and served with cranberry
sauce and pan gravy
16-

Seafood Stuffed Haddock
Baked in white wine topped with
our own seafood stuffing and served
with a lemon butter sauce
18-

Bistro Steak
Sliced beef topped with a
red wine peppercorn sauce
18-

Pan Roasted Salmon
Served with a maple glaze
18-

Dessert

Please select one.

Apple Crisp
Strawberry Shortcake Cake
Chocolate Mousse
Chocolate Tiger Cake

(Premium Desserts, Add \$2)
Deluxe Chocolate Cake
NY Style Cheesecake
Carrot Cake

Coffee Station

Freshly brewed regular and decaffeinated coffees as well as select teas

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Luncheon Buffets

Cold Luncheon Buffets

Includes freshly brewed regular and decaffeinated coffees, select teas, and assorted soft drinks

15-

Choice of Soup from the Luncheon Selections

Potato Salad and Pasta Salad

**An assortment of premade sandwiches and wraps
or a deli tray with assorted cheeses and breads**

Choice of Three: ham, turkey, roast beef, tuna salad or chicken salad

Served with potato chips, condiments and cookies and brownies for dessert

Hot Luncheon Buffets

*Hot luncheon buffet includes Chef's choice of starch and vegetable, freshly baked rolls and creamy butter
as well as freshly brewed regular and decaffeinated coffees, select teas and assorted soft drinks*

Classic New Hampshire Buffet

17-

Soup

Please select one.

Chicken Soup
Hearty Minestrone
Tomato Rosemary Bisque
Cream of Broccoli & Cheddar

Salad

Please select one.

Tossed Seasonal Greens
Caesar Salad
Tomato, Basil and Fresh Mozzarella Salad
Potato Salad
Pasta Salad

Entrées

Please select two.

Bistro Steak
Served with a red wine peppercorn sauce

Roast Pork Loin
Served with a maple horseradish glaze

Grilled Salmon
Served with a maple glaze

Chicken Marsala
Pan roasted with mushrooms and
a Marsala wine sauce

Seafood Stuffed Haddock
Baked in white wine topped with our own
seafood stuffing and served with a lemon
butter sauce

Baked Stuffed Chicken
With our house bread stuffing and
topped with a velouté sauce

Pasta Primavera
Fresh, seasonal vegetables
in a light white wine sauce

Cheese Tortellini
Topped with alfredo sauce

Desserts

Assorted Desserts and Pastries

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