



THE EXETER INN

BRUNCH BUFFET

(Over 15 people)

Selection of Sliced Fruits & Berries
Greek Yogurt, House Granola
Scrambled Eggs
Bacon or Breakfast Sausage Links
Crispy Breakfast Potatoes
Chef Selection of Breakfast Bread & Pastries
Whipped Butter & Assorted Jam
Assortment of Chilled Juices
Coffee, Tea & Decaf

SIDES

(Pre-Select Two)

Grilled Chicken Breast, Sundried Tomatoes, Wild Mushroom, Citrus Beurre Blanc / Add \$4.00
Roasted Market Vegetables
Penne Pasta Primavera, Shaved Parmesan
Caesar Salad, Focaccia Croutons, Shaved Parmesan
House Made Garden Salad, Fresh Vegetables, House Vinaigrette

DESSERT

Chef Selection of Seasonal Dessert – Add \$6.00

\$38.00 per person

----- BRUNCH ENHANCEMENTS -----

FARM EGG OMELETTES

Ham, Italian Sausage, Onion, Red Pepper, Seasonal Mushrooms, Tomato,
Mozzarella, Cheddar, Swiss cheese

\$12.00 per person

Chef Fee \$150.00 / One Chef per 50 Guests

Tax & Service Charge: All Food and Beverage related charges include an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. **This Service Charge is not a gratuity.** In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.



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----- BRUNCH ENHANCEMENTS CONTINUED -----

SMOKED SALMON PLATTER

Rye & Pumpernickel Toast, Egg White, Egg Yolk, Red Onion, Capers, Chives,
Whipped Cream Cheese, Sour Cream, Lemon Wedges

\$14.00 per person

BUBBLE BAR – THREE HOURS

Prosecco, Orange Juice, Blueberry Pomegranate & Pineapple Juice Assorted Berries

\$30.00 per person

\$150.00 Bartender Fee

MIMOSAS ON CONSUMPTION

\$9.00 per Mimosa

Prosecco, Orange Juice, Blueberry Pomegranate & Pineapple Juice Assorted Berries

\$150.00 Bartender Fee

BLOODY MARY BAR – THREE HOURS

Vodka, Bloody Mary Mix, Horseradish, Old Bay, Lemon, Salt, Olives, Celery, Cornichon's, Pepperoncini

\$30.00 per person

\$150.00 Bartender Fee/Per 50 Guests

BLOODY MARY'S ON CONSUMPTION

Vodka, Bloody Mary Mix, Horseradish, Old Bay, Lemon, Salt, Olives, Celery, Cornichon's, Pepperoncini

\$14.00 per Drink

\$150.00 Bartender Fee

Tax & Service Charge: All Food and Beverage related charges include an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. **This Service Charge is not a gratuity.** In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.