



FARMHOUSE FAREWELL BRUNCH

Say "ciao" to your wedding weekend at the Barn on the Pemi
with a Farewell Tuscan-Style Brunch at The Italian Farmhouse Restaurant.

*Minimum: 75 guests • Farmhouse Rental Fee: \$250 • Rental Time: 10 a.m. –1 p.m. • Open Seating • Cash or open bar available.
The Farmhouse can accommodate up to 150 guests. More than 150 guests? Contact the Sales Department to discuss other possible options.*

Ti Amo Brunch 27. per guest, plus tax and gratuity

Complimentary Bellini • Orange and Thyme-Roasted Olives • Fresh-Brewed Coffee and Tea • Fresh-Squeezed Orange Juice
Baked Pastries and Sweet Breads • Grapefruit Brûlées, Sliced Melons, Berries and Whole Fruit
Granola Berry Compôte Yogurt Parfaits • Crispy Bacon and Sweet Italian Sausage • Potato and Leek Hash
Scrambled Eggs Melted leeks and fontina cheese. • Baked Haddock Artichokes and balsamic macerated tomatoes.
Grand Marnier and Marcona Almond Baked French Toast White chocolate whipped cream and New Hampshire maple syrup.
Caesar Salad House-made croutons.

Sei Bellissimo Brunch 35. per guest, plus tax and gratuity

Complimentary Bellini • Orange and Thyme-Roasted Olives • Fresh-Brewed Coffee and Tea • Fresh-Squeezed Orange Juice
Grapefruit Brûlées, Sliced Melons, Berries and Whole Fruit • Asiago, Rapini and Slow-Roasted Tomato Frittata
Crispy Bacon and Sweet Italian Sausage • Potato and Leek Hash
Lemon Ricotta Blintz Cardamom wild blueberry compote. • Seared Salmon Citrus fennel salad. • Penne Rosa
Farmhouse Salad Mixed greens, Parmesan vinaigrette, cucumber, cannellini beans, red onions and pancetta bits.
Desserts: Pear and Almond Crostada, Tiramisu Cups, Cannoli, Lemon Almond Cake and Chocolate Espresso Beans

Sei Tutto per Me Brunch 41. per guest, plus tax and gratuity

Bloody Mary Bar With all the toppings. • Complimentary Bellini • Orange and Thyme-Roasted Olives
Fresh-Brewed Coffee and Tea • Fresh-Squeezed Orange Juice • Grapefruit Brûlées, Sliced Melons, Berries and Whole Fruit
Tuscan Benedict Creamy polenta, wilted spinach, roasted portabellas, poached egg and roasted red pepper hollandaise.
Crispy Bacon and Sweet Italian Sausage • Potato and Leek Hash
Apricot Pistachio Baked French Toast Citrus Crème fraîche and NH maple syrup.
Arugula-Frisée, Radicchio, Pomegranate and Hazelnut Salad • Lasagna Bolognese or Vegetarian Lasagna
Cioppino Risotto Classic stew of shrimp, mussels, haddock and clams over risotto.
Roast Pork Loin Fennel-blistered grape and grappa chutney.
Desserts: Pear and Almond Crostada, Tiramisu Cups, Cannoli, Lemon Almond Cake and Chocolate Espresso Beans

Brunch Embellishments Priced per guest, plus tax and gratuity

Waffle Station Classic and chocolate waffles cooked to order and accompanied by a topping table featuring
NH Maple syrup, Merlot chocolate sauce, Grand Marnier-macerated strawberries, cardamom blueberry compote,
whipped cream, candied pecans, fresh-grated chocolate. 5. per guest (100. Chef attendant fee)

Omelet Station Guests customize their own omelet! 7. per guest (100. Chef attendant fee)

Pesto Parmesan Pasta Wheel Pasta tossed in a large, carved-out Parmesan wheel with house-made pesto
and Parmesan shavings. 7. per guest (100. Chef attendant fee)

Nutella Ricotta Blintz Macerated strawberries. 5. per guest

Smoked Trout, Fried Capers and Pickled Onion Platter Melba toast. 7. per guest

Shrimp Cocktail Jumbo shrimp, Tito's cocktail sauce, horseradish and lemon. 9. per guest

Cheese & Charcuterie Display Cheese, charcuterie, seasonal preserves, nuts, berries, grapes, crackers
and French bread crostini. 9. per guest

Beef Roulade Gorgonzola, spinach and sundried tomatoes with onion agrodolce. 6. per guest

THE BARN ON THE PEMI FEATURES...

Light-filled interior with three-story windows and mountain views
Built-in dance floor, table risers and two bars
Fieldstone fireplace
White-washed cross-back bistro chairs and handmade farm tables
Rustic chandeliers and simple decorative elements
AC and heat for year-round comfort
French doors leading to a terrace
Beautiful landscaping
Spacious, flower-filled greenhouse
Charming overnight guest cottages

THE BARN ON THE PEMI MENUS FEATURE...

Unique Farm to Table Offerings
Befores, Passed and Displayed
Tables for Choosing
Themed Tables
Plated and Specialty Dinners
Barn Stations
Late Night Snacks
House-made Desserts
Breakfast and Break Bites
Lunches and Sack Lunches

KEEP THE PARTY GOING!

Ask about our private after-party package at Foster's Boiler Room at The Common Man Inn!

ARRIVE IN STYLE!

Our replica 1900s-era streetcar trolley accommodates up to 35 passengers and provides transportation for your guests between The Barn on the Pemi and The Common Man Inn & Spa, Fairfield Inn & Suites and Comfort Inn. Rides are available during your event and for one hour before and after

PROUD MEMBER OF NEW HAMPSHIRE'S COMMON MAN FAMILY

