

# **Lunch Buffet Menu Options**

(Over (15) Guests)

#### **Traditional Deli**

A selection of sliced Turkey, Ham, & Roast Beef
Vermont Cheddar & Swiss Cheese
Mixed Field Greens Salad, Vinaigrette
Potato Chips
Fruit Platter
Sliced Breads & Artisanal Rolls
Dijon Mustards, Mayonnaise & House Made Pickles
Freshly Baked Cookies
\$28.00 per person

# **Healthy Deli**

Sliced Turkey & Lean Roast Beef
Hummus, Roasted Vegetables
Vermont Cheddar & Swiss Cheese
Wraps, Sliced Breads & Artisanal Rolls
Red Pepper Spread & Whole Grain Mustard
Mixed Field Greens Salad, Vinaigrette
Fresh Fruit Platter
\$28.00 per person

# Italian Deli

Roast Beef, Turkey, Salami, Provolone Fresh Mozzarella & Fontina Sliced Breads, Focaccia & Ciabatta Marinated Peppers & Olives Tortellini Salad & Caesar Salad Oil & Vinegar & Herbed Mayonnaise Tiramisu

\$32.00 per person

Tax & Service Charge: All Food and Beverage related charges are subject to 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.



# Hot Lunch Buffet Options

(Over (20) Guests)

# The Down East Buffet

Dinner Rolls
New England Clam Chowder
Green Salad, Maple Cranberry Vinaigrette
Yankee Pot Roast, Root Vegetables
Baked Haddock, Buttery Cracker Crumbs
Roasted Potatoes
Honey Roasted Carrots
Strawberry Shortcake

# **BBQ Buffet** Potato Salad

Coleslaw Mix Field Greens Salad, House Vinaigrette Stout Braised Pulled Pork. Brioche Bun Maple BBQ Grilled Chicken

> Cheddar Scallion Corn Bread Strawberry Shortcake

# The North End Buffet

Tomato Bisque
Garlic Bread
Caprese Salad & Caesar Salad
Traditional Chicken Parmesan
Meatballs, Rustic Tomato Sauce
Rigatoni Ala Vodka, Shaved Parmesan
Roasted Cauliflower
Tiramisu

# **All Buffets Include Assorted Soft Drinks**

#### \$35.00 Per Person

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# **Plated Lunch Selections**

(Under (20) Guests)

# Salad

(Please Pre-Select (1) Salad)

# Mixed Field Greens Assorted Vegetables, House Vinaigrette

# **Traditional Caesar**

Made Caesar Dressing, Focaccia Croutons, Shaved Parmesan Cheese

# **Roasted Beet**

Roasted Beets, Arugula, Candied Walnuts, Blue Cheese, Honey Vinaigrette

Entrée Course (Please Pre-Select (3) Entrée's)

**Pan Roasted Atlantic Salmon** 

**Roasted Statler Chicken Breast** 

Grilled Top Sirloin Steak / Add \$6.00 per person

**Pasta Primavera** 

\$32.00 per person

Served with Chef's Choice of Accompaniments
(An exact count of each selection is required (7) business days prior to your event.)

Chef Selection of Dessert \$5.00 per person

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# Epoch Plated Lunch Selections (Under 20 Guests)

### **Epoch Burger**

Vermont Cheddar, Brioche Roll, Tomato, Garlic Aioli, Green Leaf Served with House Made Chips

#### **Crispy Chicken Caprese Sandwich**

Whole Wheat, Marinated Mozzarella, Sliced Tomato, Basil, Balsamic Reduction, Green Leaf Served with House Made Chips

#### **Turkey Sandwich**

Whole Wheat, Sliced Turkey, Crispy Bacon, Thick Cut Tomato, Green Leaf, Cranberry Aioli Served with House Made Chips

#### **Caesar Salad**

Fresh Romaine, Garlic Croutons & Shaved Parmesan

Add:

Grilled Chicken

Pan Seared Salmon

# Goat Cheese & Quinoa Stuffed Portobello Mushroom

Field Greens & Roasted Tomato

All Plated Lunches Include Assorted Soft Drinks

\$28.00 per person

Chef Selection of Dessert \$5.00 per person

(An exact count of each selection per person is required (7) business days prior to your event.)

Service Charge: All Food and Beverage related charges are subject to 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.