



THE EXETER INN

COLD 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
Sliced Breads & Artisanal Rolls
Sliced Lettuce & Tomato
Dijon Mustards, Mayonnaise & House Made Pickles
\$38.00 per person

HEALTHY DELI

Sliced Turkey & Lean Roast Beef
Hummus, Roasted Vegetables
Vermont Cheddar & Swiss Cheese
Sliced Lettuce & Tomato
Wraps, Sliced Breads & Artisanal Rolls
Red Pepper Spread & Whole Grain Mustard
Mixed Field Greens Salad, Vinaigrette
Fresh Fruit Platter
\$40.00 per person

ITALIAN DELI

Roast Beef, Turkey, Salami,
Provolone, Fresh Mozzarella & Fontina
Sliced Breads, Focaccia & Ciabatta
Sliced Lettuce & Tomato
Tortellini Salad & Caesar Salad
Oil & Vinegar & Herbed Mayonnaise
Tiramisu
\$50.00 per person





HOT LUNCH BUFFET MENU OPTIONS

(Over 20 Guests)

BBQ BUFFET

Potato Salad
Coleslaw
Mixed Field Greens Salad, House Vinaigrette
Stout Braised Pulled Pork. Brioche Bun
Maple BBQ Grilled Chicken
Cheddar Scallion Corn Bread

\$55 per person

THE NORTH END BUFFET

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

\$60 per person

*All Buffets Include
Assorted Soft Drinks*

BACKYARD PICNIC BUFFET

Mixed Field Green Salad, House Vinaigrette
Grilled Burgers & Cheeseburgers – *All the fixings*
Steamed Hot Dogs on Brioche Buns – *All the fixings*
Corn on the Cob
Potato Salad
Pasta Salad
Potato Chips
Watermelon
\$62 per person

BUILD YOUR OWN TACO BAR

Taco Salad with Cherry Tomatoes, Red Onions,
Black Beans, Lettuce, Shredded Cheese,
Grilled Corn & Tortilla Strips, Roasted Chili
Lime Dressing
Spiced Shredded Chicken & Ground Beef
Mexican Rice
Sautéed Peppers & Onions
Shredded Cheese, Tomatoes, Shredded Lettuce,
White Onions
Tortilla Chips, Guacamole, Pico
De Gallo, Corn Salsa, Sour Cream
Hard & Soft Taco Shells
\$62 per person



EPOCH CORPORATE PLATED LUNCH SELECTIONS

(Under 20 Guests)

\$28.00 per person



EPOCH BURGER

Smoked Cheddar, Roasted
Garlic Aioli, Lettuce,
Tomato

Served with Fries
or Side Salad

BLT SANDWICH

Herbed Mayonnaise,
Bacon, Lettuce, Tomato

Served with Fries
or Side Salad

FRIED CHICKEN SANDWICH

Marinated Chicken Thigh,
Pickled Cabbage, Chipotle
Honey Aioli

Served with Fries
or Side Salad

**All Plated Lunches Include
Assorted Soft Drinks**

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

BUCATINI PASTA

Local Mushrooms,
Broccoli, Roasted
Tomatoes, Roasted Garlic
Cream Sauce, Parmesan

CAESAR SALAD

Baby Romaine, Shaved
Parmesan, Garlic Croutons
ADD: Grilled Chicken or
Pan Seared Salmon | \$3.00

MIXED GREEN SALAD

Maple Cranberry Vinaigrette, Pickled
Squash, Spiced Pepitas, Feta Cheese
ADD: Grilled Chicken or Pan Seared
Salmon | \$3.00

ADD-ONS:

(Choice of One)

Fresh Fruit Platter \$4/per person

Tiramisu \$8/per person

Cheesecake \$8/per person

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.