



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



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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

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

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

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

All Buffets Include Assorted Soft Drinks



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Epoch Corporate Plated Lunch Selections

(Under 20 Guests)

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

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

Mixed Green Salad

Maple Cranberry Vinaigrette, Pickled Squash, Spiced Pepitas, Feta Cheese
ADD: Grilled Chicken or Pan Seared Salmon | \$3

All Plated Lunches Include Assorted Soft Drinks

\$28.00 per person

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

ADD-ONS:

(Choice of One)

Fresh Fruit Platter \$4/person

Tiramisu \$8/person

Cheesecake \$8/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.