

The Exeter Inn

Dinner Buffet Menu Options (Over (20) Guests)

Gulf of Maine - \$72.00 / person

Mixed Green Salad Lobster Bisque Baked Haddock or Roasted Salmon Grilled Chicken Roasted Carrots Green Beans Rice Pilaf

The White Mountains - \$65.00 / person

Field Greens, Gorgonzola Cheese, Candied Pecans, Dried Cranberries & Maple Vinaigrette Grilled Chicken, Rosemary Jus Pepper Crusted Sirloin, Red Pepper Sauce Sour Cream Crushed Red Bliss Potatoes, Chives Herb Roasted Carrots Assorted Dinner Rolls, Maple Butter Cheesecake, Raspberry Coulis

Farmstead Supper - \$55.00 / person

Baby Kale Salad, Apples, Candied Walnuts, Blue Cheese, Cider Vinaigrette Whole Roasted Chicken, Herb Jus Maple Brined Roasted Pork Loin, Spiced Apples Crushed Red Bliss Potatoes Honey Glazed Root Vegetables Dinner Rolls, Whipped Butter Flourless Chocolate Tart, Raspberry Coulis

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 charge and that the prevailing tax rates will be imposed when the event occurs.



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The North End Buffet - \$65.00 / person

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

The Down East Buffet -\$65 / person

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 **\$65 per person**

The Old North Church Buffet -\$68 per person

Tomato & Fresh Mozzarella Salad, Arugula, Balsamic Glaze House Salad, Mixed Vegetables, Vinaigrette Assorted Dinner Rolls & Focaccia Pan Seared Pork Loin, Vinegar Roasted Chicken Cheese Tortellini, Garlic Butter Sauce Thyme Seasoned Green & Yellow Squash NY Style Cheesecake, Raspberry Coulis

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 charge and that the prevailing tax rates will be imposed when the event occurs.