

Celebrations at The Wayfarer

EVENT CENTER and BANQUET FACILITY

Meeting Package

The Meeting Package comes with Breakfast, Mid Morning Break, Luncheon Buffet, and an Afternoon Break. Available Monday – Friday.

~ Breakfast ~

Chilled Juices of Orange, Apple, Cranberry
 Sliced Fresh Seasonal Fruits
 Chef's selection of Fresh Muffins, Danishes, Scones, & Fruit Breads
 Coffee, Decaf and Tea Service
Assorted Bagels with Whipped Cream Cheese Trio Add \$1.00 per person
Hot Breakfast of Scrambled Eggs, Sausage, Bacon, and Homefries Add \$4.00 per person

~ Mid Morning Break ~

Assorted Soda and Bottled Water
 Refresh of Coffee, Decaf and Tea
Assorted Chilled Juices of Orange, Apple and Cranberry Add \$1.00 per person

~ Luncheon Buffet ~

Choose 1, refer to the "Luncheon Buffet" menu for descriptions

Menu Choices	Number of Guests		
	25-49	50-99	100+
Deli Express	\$34.95	\$32.95	\$31.95
Mangia! Mangia!	\$35.95	\$33.95	\$32.95
Soup and Salad Bar Buffet	\$35.95	\$33.95	\$32.95
Taco Bar	\$35.95	\$33.95	\$32.95
The Grist Mill Buffet	\$38.95	\$35.95	\$34.95
Grandma's Kitchen	\$38.95	\$35.95	\$34.95
Barbecue Buffet	\$38.95	\$35.95	\$34.95

~ Afternoon Break ~

Variety of Single Serving Bagged Chips
 Assortment of Sodas and Bottled Water

Afternoon Break Enhancements

Vegetables and Dip or Cheese and Crackers Add \$2.00 per person
Variety of Homemade Cookies and Brownies & Whole fruit Add \$2.00 per person
Assorted Ice Cream Novelties Add \$2.00 per person
Assortment of Chilled Juices: Orange, Apple and Cranberry Add \$1.00 per person
Coffee, Decaf and Tea Service Add \$1.00 per person

A 20% House Charge and 8% NH Meals Tax will be added.

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EVENT CENTER and BANQUET FACILITY

Luncheon Buffets

All Luncheon Buffets served with Assorted Sodas & Bottled Water and Coffee, Decaf, Tea Service.
Available Monday – Friday. Pricing based on a 35 guest minimum except Deli Express with a 10 guest minimum.

~ Deli Express ~

Soup du Jour*
Garden Salad with Dressings & Pasta Salad
Assorted Gourmet Mini Sandwiches and Wraps
*Including oven roasted sirloin, oven roasted turkey,
Black Forest ham and tuna salad*
Accompanied by Condiments, Relish Tray and Potato Chips.
Assorted Homemade Cookies and Brownies

~ Soup and Salad Bar Buffet ~

Caesar Salad with Grilled sliced Chicken
and Portobello Mushrooms
Fresh Garden Salad Bar with Assorted Dressings
Chef's Selection of Two Soups*
Artisan Breads and Rolls with creamery butter
Assorted Homemade Cookies and Brownies

~ Mangia! Mangia! ~

Tossed Caesar Salad
Vegetarian Lasagna
Ziti and Meatballs with Marinara
Pasta Primavera Alfredo
Garlic Bread
Vanilla and Chocolate Cannoli

~ Grandma's Kitchen ~

Fresh Garden Salad with Dressings
Homemade Chicken Potpie and Beef Stew
Rice Pilaf & Vegetable du jour
Artisan Bread & Rolls with creamery butter
Chef's selection of desserts

~ The Grist Mill Buffet ~

Soup du Jour*
Fresh Field Green Salad with Assorted Dressing
Beef Bourguignon and Chicken Marsala
Parsley Buttered Egg Noodles
Fresh Vegetable Melange
Artisan Breads and Rolls with creamery butter
Fancy Petite Pastries

~ Barbecue Buffet ~

Fresh Garden Salad
Cole Slaw
Melt-in-your-Mouth Spareribs
Boneless BBQ Chicken
Homemade Texas BBQ Baked Beans
Corn on the Cob
Assorted Breads and Rolls or Cornbread
Strawberry Shortcake

*Substitute with New England Clam Chowder add \$2.00 per person

~ Build Your Own Taco Bar ~

Taco Salad & Seasoned Ground Beef and Grilled sliced Chicken**
Accompanied by Diced Tomato, Shredded Lettuce, Shredded Colby-Jack Cheese, Salsa, Sour Cream
Served with Hard and Soft Taco Shells
Mexican Rice & Vegetarian Refried Beans
Kahlua Bread Pudding

**Substitute Steak and Chicken Fajitas served with grilled peppers & onions and guacamole

Add \$3.00 per person

A 20% House Charge and 8% NH Meals Tax will be added.