

*Business
Matters*

Fresh Beginnings Breakfast

*Plated breakfast includes juice station, appetizer and entrée
as well as freshly brewed regular and
decaffeinated coffees and select teas*

Appetizers

Please select one.

Fresh Yogurt and Berry Fruit Parfait

Garnished with granola

Fresh Seasonal Melons

With creamy yogurt dipping sauce

Entrées

Please select one.

Quiche

Choice of: jalapeno and roasted red pepper, spinach and feta or
ham and cheese. Served with home fries

10⁻

Classic French Toast

Served with maple syrup and your choice of bacon or sausage

11⁻

Classic Scrambled Eggs

Served with your choice of bacon or sausage and home fries

11⁻

Eggs Benedict

Poached egg and Canadian bacon with hollandaise
atop an English muffin accompanied by home fries

12⁻

*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*



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Good Morning Breakfast Buffet

Fresh Starts

The following are included with buffet entrée prices:

Assorted Juices

Seasonal Fresh Fruits

Freshly Baked Muffins and Danish

Choice of Bacon or Sausage Links

Home Fries

Entrées

Classic Scrambled Eggs

Classic French Toast

Served with maple syrup

Silver Dollar Pancakes

Served with maple syrup

Quiche

Choice of: jalapeno and roasted red pepper,
spinach and feta or ham and cheese

Eggs Benedict

Poached egg and Canadian bacon with hollandaise atop an English muffin

Choice of one entrée 12⁻

Choice of two entrées 15⁻

Choice of three entrées 18⁻

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Meeting Success

Prices are listed per person.

Continental Derryfield

Orange and Cranberry Juice

Seasonal Fresh Fruit

Freshly Baked Muffins, Assorted Danish and Croissants

Freshly brewed regular and decaffeinated coffees and select teas

9.50

Continental Upgrade

Add assorted yogurts, granola and fresh berries

3-

Healthy Choice Continental Derryfield

Orange and Cranberry Juice

Seasonal Fresh Fruit

Assorted Yogurts, Granola and Fresh Berries

Assorted Nutri-Grain Bars

Freshly brewed regular and decaffeinated coffees and select teas

9.50

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Brunch Buffet

Brunch buffets are accompanied by Chef's selection of starch and seasonal vegetable. Served with freshly baked rolls and creamy butter as well as freshly brewed regular and decaffeinated coffees and select teas

Classic Brunch Buffet
19⁻

Appetizers

Assorted Juices

Freshly Baked Muffins and Danish

Seasonal Fresh Fruit

Choice of Bacon or Sausage Links

Home Fries

**Choice of Tossed Seasonal Greens,
Tomato Basil & Fresh Mozzarella Salad
or Pasta Salad**

Entrées

Please select two.

Classic Scrambled Eggs

Classic French Toast
Served with maple syrup

Silver Dollar Pancakes
Served with maple syrup

Baked Stuffed Chicken
With our house bread stuffing and topped
with Voulette sauce

Chicken Picatta
With lemon and capers served with a white
wine sauce

Mediterranean Chicken

Feta cheese, spinach and tomatoes with a
garlic cream sauce

Seafood Stuffed Haddock

Baked in white wine topped with our own
seafood stuffing and served with a lemon
butter sauce

Pan Roasted Salmon
Topped with a lemon dill sauce

Pasta Primavera
Fresh seasonal vegetables with a light
white wine sauce

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Three Course Plated Luncheon

*Plated luncheons are limited to two entrée selections.
Served with your choice of appetizer, starch and dessert as well as Chef's
selection of seasonal vegetable and freshly baked rolls with creamy butter*

Appetizers

Please select one.

Fresh Fruit Cup
Chicken Soup
Hearty Minestrone
Tomato Rosemary Bisque
Mixed Greens Salad
Classic Caesar Salad

Starch

Please select one.

Rice Pilaf
Mashed Potato
Roasted Red Bliss Potatoes

Entrées

Please select one.

Tuscan Chicken
With sundried tomatoes in a mascarpone
tomato cream sauce
15-

New England Stuffed Chicken Breast
Filled with a house bread stuffing
15-

Home Style Turkey Dinner
Roast breast of turkey with sausage
bread stuffing and served with cranberry
sauce and pan gravy
14-

Seafood Stuffed Haddock
Baked in white wine topped with
our own seafood stuffing and served
with a lemon butter sauce
17-

Bistro Steak
Sliced beef topped with a
horseradish demi
18-

Pan Roasted Salmon
Topped with a lemon dill sauce
17-

Dessert

Please select one.

Chocolate Cake
Carrot Cake
Cheesecake

Apple Crisp
Tiramisu
Strawberry Shortcake Cake

Coffee Station

Freshly brewed regular and decaffeinated coffees as well as select teas

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Luncheon Buffets

Cold Luncheon Buffets

Includes freshly brewed regular and decaffeinated coffees and select teas, assorted soft drinks as well as assorted cookies and brownies for dessert

Derryfield Deli

Choice of soup from the luncheon selections. Potato salad, pasta salad and an assortment of select deli meats, cheeses and breads. Served with potato chips and condiments

14⁻

Made For You

Choice of soup from the luncheon selections. Potato salad and pasta salad. An assortment of premade sandwiches on assorted breads. Served with potato chips and condiments

14⁻

Hot Luncheon Buffets

Hot luncheon buffet includes Chef's choice of starch and vegetable, freshly baked rolls and creamy butter as well as freshly brewed regular and decaffeinated coffees, select teas and assorted soft drinks

Classic New Hampshire Buffet

15⁻

Soup

Please select one.

Chicken Soup
Hearty Minestrone
Tomato Rosemary Bisque

Salad

Please select one.

Tossed Seasonal Greens
Caesar Salad
Tomato, Basil and Fresh Mozzarella Salad
Potato Salad
Pasta Salad

Entrées

Please select two.

Bistro Steak
Served with a horseradish demi

Grilled Salmon
Served with a lemon dill sauce

Seafood Stuffed Haddock
Baked in white wine topped with our own seafood stuffing and served with a lemon butter sauce

Roast Pork Loin
Served with a maple horseradish glaze

Tuscan Chicken
With sundried tomatoes in a mascarpone tomato cream sauce

Baked Stuffed Chicken
With our house bread stuffing and topped with Voulette sauce

Cheese Tortellini
Topped with alfredo sauce

Desserts

Assorted Desserts and Pastries

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