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That's Amore!





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FARMHOUSE FAREWELL BRUNCH

Say "Ciao" to your wedding weekend at The Barn on the Pemi with a Farewell Tuscan-style Brunch at The Italian Farmhouse Restaurant.

A sampling of options from our various Brunch menus and embellishments...

Complimentary Bellinis | Assorted Juices

Baked Pastries | Grapefruit Brûlées | Fresh Fruit | Granola Berry Compote Yogurt Parfaits
Crispy Bacon and Sweet Italian Sausage | Red Potato and Leek Hash | Scrambled Farm-Fresh Eggs
Grand Marnier and Marcona Almond Baked French Toast | Tuscan Benedict | Slow-Roasted Tomato Frittata | Lemon Ricotta Blintz
Caesar and Farmhouse Salads | Baked Haddock | Seared Salmon | Penne Rosa | Cioppino Risotto | Lasagna Bolognese
Waffle and Omelet Stations | Pesto Parmesan Pasta Wheel | Smoked Trout | Shrimp Cocktail | Beef Roulade
Pear and Almond Crostada | Tiramisu Cups | Cannoli | Lemon Almond Cake | Chocolate Espresso Beans and so much more!

Minimum: 60 guests • Rental Fee: 150. • Brunch: 25.–35. per guest • Specialty brunch embellishments available.

Open seating • Cash or open bar available. • Rental Time: 10 AM –1 PM • Brunch Served: 10 AM –NOON

Please contact our Sales Department if you expect to host more than 150 guests.

Call (603) 536-2200 to book your Farewell Brunch!





View full Farewell Brunch menus in our event planner at TheBarnonthePemi.com

THE BARN ON THE PEMI

Proud Member of New Hampshire's Common Man Jamily

