

YOUR BARN Event



THE BARN FOOD TRUCK

Let our creative Barn cuisine come to you — and your guests.



Sample Menu Options

- Korean Tacos
- Street Corn Nachos
- Seasonal Empanadas
- Spicy Chicken and Grilled Steak Tacos
- BBQ Pulled Chicken or Pulled Pork with
Uncommon Macaroni and Cheese
- Hot Dogs — Classic | Chili | Cheese
- New England Seafood Rolls — Lobster | Shrimp
- Common Man-Made Ice Cream
- Half Pints | Sandwiches | Waffle Cones

Seasonal Offerings

- Flavored Shaved Ice (Spring/Summer)
- House-Made Soups (Fall)

**Pre-Event Refreshments,
Cocktail Hour, Late-Night Snacks,
or All of the Above!**

**Have another creative idea for incorporating
our Barn Food Truck into your event?**

Talk with your event manager about options, menus, and pricing.

THE BARN *On the Pemi*



The newest addition to The Common Man's distinctly New Hampshire family spent the last 177 years or so housing livestock and storing potatoes on the Peverly Farm in the historic village of Canterbury, NH. Keeping true to our Yankee ways, we salvaged this treasure, lovingly took it apart – board by board, beam by beam – and moved it to a beautiful knoll with mountain views, adjacent to our Italian Farmhouse in Plymouth, NH.

This three-story, 10,000 square foot event facility hosts up to 300 guests for gatherings and celebrations of all kinds. The open-framed interior features original 1840 posts, beams and trusses. Classic muntin windows, wide-planked pine floors and hand-made farm tables further enhance the rustic feel.

On-site guest accommodations are available in our unique New England Tiny Cabins and the Cabin in the Woods. We can host your guests locally at The Common Man Inn & Spa, The Lodge, and The Ranch, all located just up the road, and shuttle them to and from the Barn in our antique trolleys.

We welcome your conference and event inquiries and bookings at (603) 536-3515 and theBarnSales@theCman.com.

The Barn and Barn Tasting Event food photos throughout this book are by Michael Cirelli of Michael Cirelli Photography, unless otherwise noted. Floral arrangements are by Mary Trembley of Lotus Floral Designs.



BARN BREAKFAST TABLES

*Priced per guest. | Prices based on a two-hour service.
There is a 50-guest minimum for all breakfast options.
Locally-roasted Common Man Joe fair trade coffee and teas
are included with all breakfast options.*

Continental Table 17. per guest.

Muffins | Sweet Breads | Coffee Cakes | Pastries
Locally-made Yogurt and Granola | Fresh Fruit Salad
Fresh-squeezed Orange Juice | Grapefruit Juice | Cranberry Juice

Breakfast Sandwich & Burrito Table 18. per guest.

Assorted Breakfast Sandwiches | Breakfast Burritos
Breakfast Potatoes | Fresh Fruit Salad
Fresh-squeezed Orange Juice | Grapefruit Juice | Cranberry Juice

Classic Breakfast Table 21. per guest.

Cheesy Scallion Scrambled Eggs | Bacon and Maple Sausage | Breakfast Potatoes
Breakfast Bread | Coffee Cakes | Fresh Fruit Salad
Fresh-squeezed Orange Juice | Grapefruit Juice | Cranberry Juice

Brunch Table 28. per guest.

Scrambled Eggs — *Melted leeks and fontina cheese.*

Grand Marnier and Marcona Almond Baked French Toast

White chocolate whipped cream and New Hampshire maple syrup.

Penne Crème Rosa Pasta

Crispy Bacon | Sweet Italian Sausage | Red Potato & Leek Hash
Granola Berry Compote Yogurt Parfaits | Fresh Berries | Whole Fruit
Sliced Melons | Grapefruit Brûlées | Pastries
Assorted Juices | Fresh-brewed Coffee and Tea

Breakfast Table Extras *Priced per guest.*

Croissants 3. | Bagels and Assorted Cream Cheese 4.

Avocado Toast 6. | Apple Cider Donuts 5.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the risk of foodborne illness, especially if you have certain medical conditions.



BREAK BITES

*Priced per guest. | 50-guest minimum. | Based on a two-hour service.
Locally-roasted Common Man Joe fair trade coffee and teas
are included with all break bites.*

House-made Cookie Jar 7. per guest.

Assorted Cookies | Brownies | Dessert Bars
With a Flavored Milk Station 3. Additional per guest.

Snack Attack 9. per guest.

Warm Pretzel Bites — *Whole-grain mustard Gouda sauce.*
House-made Kettle Chips | White Chocolate Popcorn

Healthy Snack 9. per guest.

Locally-made Yogurt and Granola | Fresh Berries | Whole Fruit
Hard-boiled Eggs — *Cage-free*

Farmer's Baby Vegetable Crudités 7. per guest.

Served with house-made herb dip and hummus.

Donut Cart 8. per guest.

Apple Cider Donuts | Warmed Caramel | Warm and Chilled Apple Cider
Maple Cotton Candy 2. Additional per guest.

Build-Your-Own Sundae Bar 8. per guest.

Common Man-made Vanilla and Chocolate Ice Creams
Hot Fudge | Fresh Whipped Cream | Assorted Toppings
With Additional Ice Cream Flavors 3. Additional per guest.
Add Assorted House-made Cookies 3. Additional per guest.
Add Common Man Root Beer 3. Additional per guest.

Beverages 1.99. per guest.

Assorted Chilled Sodas | Bottled Water

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Barn-made



PLATED LUNCHES

Priced per guest. | 50-guest minimum. | Available 11 AM–3 PM

Our Plated Lunches include:

*Artisan rolls, whipped butter, one salad choice,
fresh seasonal vegetable, chef's choice of starch,
The Barn's white chocolate mousse brownie bite mini parfaits,
locally-roasted Common Man Joe fair trade coffee, teas, and assorted soft drinks.*

Salads

Choose one.

Mixed Greens Salad — *Shaved Parmesan cheese, candied pecans,
cherry tomatoes, and cucumbers with house vinaigrette.*

Caesar Salad — *Petite romaine heart with aged Parmesan crisp.*

The Barn Salad — *Lemon and olive oil-dressed arugula, slow-roasted tomatoes,
shaved red onion, kalamata olives, shaved Asiago cheese, and spiced pumpkin seeds.*

Spinach Salad — *Strawberries, goat cheese, and toasted almonds with a raspberry vinaigrette.*

Entrées

Choose two.

Grilled Steak Tips — *Topped with roasted pepper and onions.* 28. per guest.

Atlantic Salmon — *Lemon scallion pesto.* 28. per guest.

New England Style Haddock — *Lobster cream sauce.* 27. per guest.

Chicken and Olives — *Marinated in olives with lemon and thyme.* 27. per guest.

Roasted Chicken — *Creamy leeks.* 27. per guest.

Eggplant, Tomato, Mozzarella, and Pesto Napoleon 25. per guest.

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LUNCH BUFFET TABLES FOR CHOOSING

Priced per guest. | 50-guest minimum. | Available 11 AM-3 PM.
Prices are based on a two-hour service.

Our Buffet Lunches include:

Artisan rolls, whipped butter, one soup or salad choice,
two or three entrée choices, fresh seasonal vegetable, choice of starch,
The Barn's white chocolate mousse brownie bite mini parfaits,
locally-roasted Common Man Joe fair trade coffee, teas and assorted soft drinks.

Two Entrées 28. per guest. | Three Entrées 31. per guest.

Soups & Salads

Choose one.

Cream of Mushroom Soup

Beef and Bean Chili — Served with accoutrements.

Butternut Apple Soup — Chipotle crème.

Roasted Fennel Bisque — Crispy pancetta.

Traditional New England Clam Chowder

Tomato Basil Bisque — Parmesan croutons.

Mixed Greens Salad — Shaved Parmesan cheese, candied pecans,
cherry tomatoes, and cucumbers with house vinaigrette.

Classic Caesar — Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.

Roasted Beets and Goat Cheese — Mixed greens tossed with lemon vinaigrette.

The Barn Salad — Lemon and olive oil-dressed arugula, slow-roasted tomatoes,
shaved red onion, kalamata olives, shaved Asiago cheese, and spiced pumpkin seeds.

Spinach Salad — Strawberries, goat cheese, and toasted almonds with a raspberry vinaigrette.

Starch

Choose one.

Buttermilk Scallion Mashed Potatoes | Wild Rice Pilaf

Rosemary-Roasted Fingerling Potatoes

The Barn's House-made Macaroni and Cheese *Additional 3. per guest.*

Entrées

Choose two or three.

Braised Beef Short Ribs

Grilled Steak Tips — Topped with roasted peppers and onions.

Pork Loin — Bacon bourbon gastrique.

Statler Roasted Chicken — Creamy leeks.

Statler Chicken — Tzatziki sauce and tomatoes.

New England Style Haddock — Lobster cream sauce.

Oven-Roasted Atlantic Salmon — Lemon scallion pesto.

Crispy Polenta — Roasted vegetable tomato ragout.

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SPECIALTY LUNCH BUFFET TABLES

Priced per guest. | 50-guest minimum. | Available 11 AM–3 PM.

Prices are based on a two-hour service.

Includes locally-roasted Common Man Joe fair trade coffee, teas and assorted soft drinks.

White Mountain Delicatessen 26. per guest.

Choose two six-inch subs. | Foot-long Subs – Additional 4. per guest.

Italian | Italian Farmhouse Meatball | Chicken Parmesan

Philly Cheese Steak | Fresh Mozzarella and Tomato

Turkey – Cole slaw, Swiss cheese and Thousand Island dressing.

Roast Beef – Boursin cheese, aged Cheddar and caramelized onions.

Garden Salad – House-made ranch and vinaigrette.

Potato Salad | Cole Slaw | House-made Kettle Chips | Chef Dave's Pickles

Cookies | Brownies

The Pemigewasset 25. per guest.

Garden Salad – House-made ranch and vinaigrette.

Classic Caesar – Romaine, house-made croutons, Parmesan, and Caesar dressing.

Served with Grilled Sides

Marinated Flank Steak | Chicken | Salmon | Portabella Mushrooms

The Barn's House-made Macaroni and Cheese | Marinated Roasted Vegetable Platter

Cookies | Brownies

Fiesta Lunch Table 24. per guest.

Cilantro and Lime-Marinated Chicken and Beef | Blackened Shrimp

Sautéed Onions and Peppers | Beans & Rice | Tomatoes | Shredded Lettuce

Shredded Cheddar | Sour Cream | Salsa | Guacamole | Hard and Soft Taco Shells

Churros with Dipping Sauce

The Barn's Deli Lunch 25. per guest.

Assorted Gourmet Sandwiches and Wraps

Choice of:

Tomato Basil Bisque – Parmesan croutons | Butternut Apple Soup – Chipotle crème

Garden Salad – House-made ranch and vinaigrette.

Classic Caesar – Romaine, house-made croutons, Parmesan, and Caesar dressing.

Marinated Roasted Vegetable Platter | House-Made Pasta Salad

Cookies | Brownies

Add Soup 4. per guest.

Choose one.

Cream of Mushroom Soup | Butternut Apple Soup | Tomato Bisque

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BEFORES

Hors d'Oeuvre Displays

Raw Bar 17. per guest.

Oysters | Little Neck Clams | Jumbo Shrimp Cocktail – with Horseradish Cocktail Sauce
Lemons | Tabasco® Sauce | Red Wine Mignonette

*Must be guaranteed at your full guest count – partial guest counts may not be applied.
Oyster shucking performed by a uniformed chef. 100.*

Lobster Tails Additional 14. per guest. | **Alaskan King Crab Legs** Market price.

Cheese and Charcuterie Display 10. per guest.

Cheese | Charcuterie | Seasonal Preserves | Nuts | Berries | Grapes | Crackers | French Bread Crostini

Seasonal Fresh Fruit Display 6. per guest.

The Barn's Fondue 9. per guest.

Traditional Melted Cheese Fondue | Caramelized Onion, Bacon & Gruyère Fondue
Crusty Farm Bread | Mini Pretzel Bites | Sliced Apples | Broccoli Florets

Farmer's Baby Vegetable Crudité 7. per guest.

Crispy Raw Veggies | House-Made Herb Dip | Hummus

Tapas Platter 10. per guest.

Hummus | Tabouli | Baba Ghanoush | Whipped Feta | Carrot Dukkah
Pita Triangles | Crudité | Olives | Veggie Chips

The Barn's Chips and Dips 9. per guest.

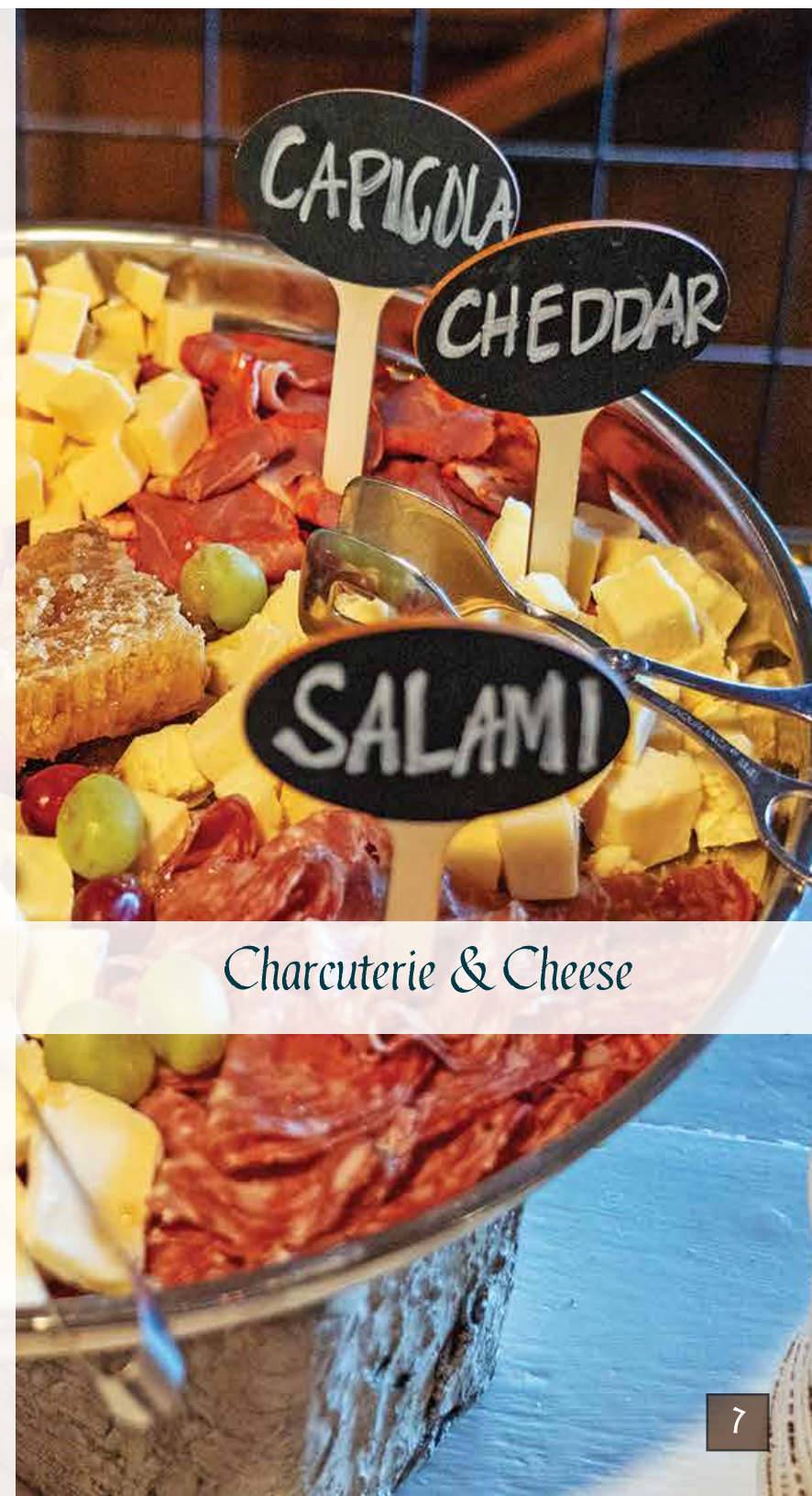
Caramelized Onion Dip | Street Corn Dip | Pico de Gallo | Salsa Verde Queso
Tortilla Chips | Veggie Chips | Potato Kettle Chips | Bagel Chips

Flavored Water Station

3. per guest. | Choice of two.

Blueberries | Cinnamon Sticks with Apples | Strawberry
Cucumber | Lemon | Lime

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Charcuterie & Cheese

BEFORES

Continued

Hors d'Oeuvre Stations

Priced per guest. Chef attendant fee of 100. per station.

Soup Station 15. per guest. | Choice of three.

Cream of Mushroom | Traditional New England Clam Chowder

Tomato Bisque — *Parmesan croutons* | Apple Butternut Soup — *Chipotle crème*

Roasted Fennel Bisque — *Crispy pancetta* | Beef and Bean Chili — *served with accoutrements*

Lobster Corn Chowder — *Sautéed lobster*

The Barn's House-Made Macaroni and Cheese Station 14. per guest.

Uncommon | *Buffalo Chicken* | *Lobster*

Pesto Parmesan Pasta Wheel 7. per guest.

Pasta tossed in a large, carved-out Parmesan wheel with house-made pesto and Parmesan shavings.

Udon Noodle Bar 14. per guest.

Sesame and Soy-Marinated Beef and Chicken | Sautéed Vegetables | Udon Noodles

Topped with Your Choice — Crab Rangoon | Spring Roll

Served in a Barn-branded Chinese take-out box with chopsticks.

Build-Your-Own Sushi Martini Bar 14. per guest.

Begin with a martini glass and a scoop of sticky white or brown rice.

Add tuna poke, shrimp, or your choice of teriyaki beef or chicken.

Avocado | Radish | Kimchi | Cucumber | Edamame

Pickled Cabbage | Carrot Straws | Shiitake Mushrooms | Pickled Ginger | Chili Garlic

Wasabi Aioli | Wakame Salad | Soy Sauce | Sriracha® | Wasabi Peas | Scallions

Wonton Crisps | Nori Crisps | Black and White Sesame Seeds



Sushi Martini



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BEFORES

Continued

Passed Hors d'Oeuvres

Priced per 100 pieces.

Duck Fat Chip — with crème fraîche and caviar.	430.
Latkes — with crème fraîche and caviar.	430.
Fish 'n Chips — served in a bag with Barn-made tartar sauce.	330.
Mini Lobster Roll	450.
Asian Lobster Summer Rolls — with julienne vegetables and miso vinaigrette.	430.
Lobster Corn Chowder Voul-Au-Vent.	430.
Ahi Tuna Poke — Wonton crisps.	380.
Phyllo Basil Shrimp — Apricot gastrique.	405.
Smoked Salmon Naan Flatbread — with capers, boursin, dill, and everything bagel seasoning.	330.
Mini Crab Cakes — Lemon basil aioli.	330.
Crispy Rice with Spicy Crab Salad	405.
Puffed Rice Shrimp — Citrus soy glaze.	405.
Jumbo Shrimp Cocktail — Horseradish cocktail sauce and fresh lemon.	380.
Scallops Wrapped in Bacon — Blueberry balsamic glaze.	380.
Mini Beef Wellington — with Béarnaise.	355.
Rare Beef Crostini — Boursin, roasted red peppers and arugula.	380.
Mini Bao Bun — with pork belly and Asian slaw.	330.
BBQ Pulled Pork — served on cornbread.	330.
Pork Pot Stickers — Soy reduction sauce.	330.
Thai Sticky Meatballs	330.
Pork Belly — with pineapple, radish, and Gochujang.	380.
Lamb Lollipop — with a rosemary marinade and topped with garlic tzatziki.	380.
Sesame Beef Satay — Soy reduction sauce.	330.
Chicken Pad Thai — served with mini chopsticks.	355.
Chicken & Waffles Beignets.	330.
Bang Bang Chicken.	355.
Chicken Tostadas — served with guacamole.	330.

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Fish 'n Chips

BEFORES

Continued

Passed Hors d'Oeuvres

Continued

Priced per 100 pieces.

Chicken & Corn Empanadas	305.
Tiny Tacos — choice of chicken, braised beef with slaw and Cotija cheese, or pickled shrimp.	380.
Cranberry, Brie and Prosciutto Crostini	280.
Fried Goat Cheese Bites — served with a spicy honey.	280.
Parmesan Cheese Crisp — with truffle pea mousse topped with crème fraîche and micro greens.	305.
Bacon-Wrapped Brussels Sprouts	280.
Onion Soup Boules	280.
Caprese Skewers — Grape tomatoes, basil and mozzarella with balsamic drizzle... .	255.
New Hampshire Mushrooms, Caramelized Onions and Mozzarella Bruschetta .	355.
Zucchini Garlic Parmesan Cakes — served with roasted tomato sour cream.	280.
Veggie Pot Stickers — Soy reduction sauce.	280.
Lentil Cake — Aioli and arugula pesto.....	255.
Sriracha® Deviled Eggs — topped with wasabi pea dusting.....	255.
Thai Green Curry Cauliflower Bites — sprinkled with cashew dust.	255.
Vegetable Summer Rolls	280.
Grilled Halloumi with Olive Tapenade & Mint	305.
Spicy Sweet Potato Tart	280.



Pot Stickers



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FARM-TO-TABLE

Family-Style Dinners

Priced per guest.

Our Farm-to-Table selections include:

Crusty farm bread, whipped butter, house-made pickled vegetables served in mason jars on all tables, and a coffee and tea station.

Substitute an appetizer course for the soup or salad course for an additional 5. per guest.

See a complete list of course selections on the following pages.

Stable 70. per guest.

One soup or salad plated course, two family-style entrée courses, and two family-style side courses.

Coop 80. per guest.

One soup or salad plated course, one appetizer plated course, two entrée family-style courses, and two family-style side courses.

Weathervane 90. per guest.

One soup or salad plated course, one appetizer plated course, two entrée family-style courses, two family-style side courses, and the buffet-style dessert embellishments course.

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FARM-TO-TABLE

Soup & Salad Course Selections

Plated individually.

SALAD COURSE

Caprese Salad

Fresh mozzarella and tomato on a bed of mixed greens with basil, and a drizzle of aged balsamic.

The Barn Salad

Lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago cheese, and spiced pumpkin seeds.

Steakhouse Wedge Salad

Crisp iceberg wedge, crumbled Gorgonzola cheese, and creamy bleu cheese dressing, topped with crisp bacon and shaved red onion.

Mixed Greens

Shaved Parmesan cheese, candied pecans, cherry tomatoes, and cucumber ribbons with house vinaigrette.

Caesar with Parmesan Crisp

Petite romaine heart with aged Parmesan cheese, house-made croutons, and Caesar dressing with white balsamic anchovies.

Roasted Beets and Goat Cheese

On mixed greens tossed with lemon vinaigrette.

Spinach & Watercress Salad

Strawberries, feta cheese, and toasted almonds with a raspberry vinaigrette.

SOUP COURSE

Cream of Mushroom Soup

Traditional New England Clam Chowder

Lobster Corn Chowder

Additional 3. per guest.

Butternut Apple Soup — with chipotle crème.

Tomato Basil Bisque — with roasted garlic.

Roasted Fennel Bisque — with crispy pancetta.

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FARM-TO-TABLE

Appetizer Course Selections

Plated individually.

Warmed Burrata — *Brûléed peaches, crispy pancetta, and arugula.*

New Hampshire Mushrooms Over Polenta Cake — *Shaved Asiago.*

Crispy Pork Belly — *Sweet potato purée and blueberry gastrique.*

Lamb Lollipops — *with carrot purée and fresh mint.*

Southern Style Pickled Shrimp

Gnocchi — *with a sage brown butter sauce.*

Open-Faced Lobster and Asparagus Ravioli Additional 6. per guest.

Seared Scallops — *with a thyme butter.* Additional 5. per guest.

Seafood Tower — *Oysters, little neck clams, jumbo shrimp cocktail, and jumbo lump crab meat served with lemons, Tabasco® sauce, horseradish cocktail sauce, and red wine mignonette.* Additional 19. per guest.

Family-Style Side Course Selections

VEGETABLE SIDE COURSES

Prosciutto-Wrapped Asparagus Bunches Additional 2. per guest.

Roasted Root Vegetable Medley — *Carrots, turnips and parsnips.*

Roasted Beets

Roasted Brussels Sprouts and Bacon

Haricot Verts

Roasted Butternut Squash

Traditional Three-Bean Salad

Mediterranean Chickpea Salad

Roasted Asiago Broccoli and Cauliflower

Sautéed Zucchini and Summer Squash

Roasted Mushroom and Sweet Peas

Braised Kale and Sweet Corn



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FARM-TO-TABLE

STARCH SIDE COURSES

Rosemary-Roasted Fingerling Potatoes

Buttermilk Scallion Mashed Potatoes

Maple-Roasted Sweet Potatoes

Lyonnais Potatoes

Traditional Potato Salad – *with celery seed.*

Bleu Cheese and Bacon Potato Gratin Additional 2. per guest.

Wild Rice Pilaf

Ancient Grain and Quinoa Blend

Cranberry Couscous

Creamy Goat Cheese and Leek Polenta

Mushroom Risotto

The Barn's House-made Macaroni and Cheese

The Barn's House-made Lobster Macaroni and Cheese Additional 5. per guest.

Family-Style Entrée Course Selections

Quinoa and Borsini Cheese-Stuffed Sweet Bell Peppers

Portabella Stack – *Wilted spinach, roasted tomatoes, and goat cheese.*

Stuffed Acorn Squash – *Ancient grain and Quinoa blend with cranberries, pecans, and maple drizzle.*

Cauliflower Rice Edamame Stir-Fry

Eggplant, Tomato, Mozzarella and Pesto Napoleon

Buttermilk Fried Chicken – *Peppered white gravy.*

Brined Bourbon BBQ Chicken

Seared Chicken Tzatziki – *with tomatoes.*

Grilled Chicken – *Strawberry scallion salsa and beurre blanc.*

Roasted Chicken – *Creamy leeks.*

Chicken and Olives – *Marinated in olives with lemon and thyme.*

Fennel-Rubbed Roast Pork Loin – *Bacon bourbon gastrique.*

Falling-off-the-Bone Pork Ribs

Maple-Glazed Baked Ham

Grilled Flank Steak – *Chimichurri sauce.*

Herb-Crusted Sirloin – *Au jus with horseradish cream sauce.*

Bourbon Steak Tips

Bison Meatloaf – *Poblano and Cheddar cheese.*

Continued...

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Family-Style



FARM-TO-TABLE

Braised Beef Short Ribs Additional 5. per guest.

NY Sirloin — topped with *bleu cheese fondue*. Additional 5. per guest.

Bacon-Wrapped Filet Mignon Additional 7. per guest.

Lemon Herb Trout

Seared Atlantic Salmon — *Lemon scallion pesto*.

Poached Salmon — *Side of raita sauce*.

Seafood Risotto

Baked Haddock — *Lobster cream sauce*.

Haddock — *Tomato, olive, and artichoke tapenade*.

New England Crab Cake — *Spicy remoulade*.

Seared Scallops — *Lemon caper sauce*. Additional 3. per guest.

Chilean Sea Bass — *with miso glaze*. Additional 7. per guest.

Lazy Man's Lobster Additional 7. per guest.

Porter House Steak — *served table-side French service with au poivre, horseradish, and chimichurri sauces*. Additional 7. per guest.

Buffet-Style Desserts

Dessert Embellishments

15. per guest.

Coconut Macaroons | Chocolate Truffles | Profiteroles | Whoopie Pies | Cheesecake Trifle

Chocolate-Covered Strawberries | Turtles | Chocolate-Covered Pretzel Rods

The Barn's House-Made Barks and Brittles

The Barn's White Chocolate Mousse Brownie Bite Mini Parfaits

Mini Dessert Embellishments

9. per guest.

Coconut Macaroons | Chocolate Truffles | Profiteroles | Whoopie Pies

Cheesecake Trifle | Turtles | Chocolate-Covered Pretzel Rods

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Sweet!



THEMED TABLES

Priced per guest.

Our Themed Tables include a coffee and tea station.

New England Lobster Bake 75. per guest.

- New England Clam Chowder**
- House-Made Buttermilk Biscuits** — *Honey butter.*
- Mixed Greens** — *House vinaigrette.*
- Sweet Corn on the Cob** (Available when in season.)
- Steamed Mussels and Clams**
- Boiled Red Potatoes** — *Butter and parsley.*
- Grilled Kielbasa**
- Whole, 1¼ Pound Lobsters** — *Drawn butter.*
- Blueberry Buckle**
- BBQ Chicken** Additional 5. per guest.

The Barn BBQ 65. per guest.

- House-Made Jalapeño Cheddar Corn Bread** — *Honey butter.*
- Mixed Greens** — *House vinaigrette.*
- Coleslaw**
- Baked Beans**
- Scallion Potato Salad**
- The Barn's House-Made Macaroni and Cheese**
- Sweet Corn on the Cob** (Available when in season.)
- Brined Bourbon BBQ Chicken**
- Falling-off-the-Bone Pork Ribs**
- Nilla Wafer Banana Puddin'**
- Grilled Atlantic Salmon** Additional 5. per guest.
- Bourbon Steak Tips** Additional 6. per guest.
- Pulled Pork** Additional 5. per guest.

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DINNER BUFFET TABLES FOR CHOOSING

Priced per guest.

Our Buffet Tables include:

Crusty farm bread, whipped butter, two selections from the soup and salad offerings, two selections from the vegetable and starch offerings, The Barn's white chocolate mousse brownie bite mini parfaits, and a coffee and tea station.

Two Entrées: 60. per guest. | Three Entrées: 65. per guest.

Add a Barn Station to accompany your buffet. See page 22 for options.

Plated Soup or Salad Course Additional 2. per guest.

Soups & Salads

Select two.

Cream of Mushroom Soup

Tomato Basil Bisque — *Parmesan croutons.*

Roasted Fennel Bisque — *Pancetta.*

Butternut Apple Soup — *Chipotle crème.*

Mixed Greens Salad — *Shaved Parmesan cheese, candied pecans, cherry tomatoes, and cucumbers with house vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Roasted Beets and Goat Cheese — *Mixed greens tossed with lemon vinaigrette.*

The Barn Salad — *Lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago cheese, and spiced pumpkin seeds.*

Spinach & Watercress Salad — *Strawberries, feta cheese, and toasted almonds with a raspberry vinaigrette.*

Traditional Three-Bean Salad

Mediterranean Chickpea Salad

Vegetables & Starches

Select two.

Sweet Corn on the Cob (Available when in season.)

Roasted Root Vegetable Medley — *Carrots, turnips, and parsnips.*

Roasted Brussels Sprouts and Bacon

Haricot Verts

Roasted Asiago Broccoli and Cauliflower

Continued...



Local Produce



Vegetables & Starches

Select two.

Sautéed Zucchini and Summer Squash

Roasted Mushrooms and Sweet Peas

Rosemary-Roasted Fingerling Potatoes

Buttermilk Scallion Mashed Potatoes

Maple-Roasted Sweet Potatoes

Traditional Potato Salad – *with celery seed.*

Wild Rice Pilaf

The Barn's House-made Macaroni and Cheese

The Barn's House-made Lobster Macaroni and Cheese

Additional 5. per guest.

Entrées

Select two or three.

Cauliflower Rice Edamame Stir-Fry

Crispy Polenta and Roasted Vegetable Tomato Ragout

Eggplant, Tomato, Mozzarella and Pesto Napoleon

Butternut Squash Ravioli – *Cider cream, dried cranberries, and candied pecans.*

Buttermilk Fried Chicken – *Peppered white gravy.*

Seared Chicken Tzatziki – *with tomatoes.*

Roasted Chicken – *Creamy leeks.*

Fennel-Rubbed Roast Pork* – *Bacon bourbon gastrique.*

Maple-Glazed Baked Ham*

Grilled Flank Steak* – *Chimichurri sauce.*

Sliced Herb-Crusted Sirloin* – *Au jus with horseradish cream sauce.*

Bourbon Steak Tips

Seared Atlantic Salmon – *Lemon scallion pesto.*

Baked Haddock – *Lobster cream sauce.*

New England Crab Cake – *Spicy remoulade.*

*Chef carving available for additional fee. 100.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



PLATED DINNERS

Priced per guest.

Our Plated Dinners include:

Crusty farm bread, whipped butter, choice of salad or soup, chef's vegetable selection, choice of one starch, The Barn's white chocolate mousse brownie bite mini parfaits, and a coffee and tea station.

Appetizer Selections

New Hampshire Mushrooms Over Polenta Cake — *Shaved Asiago.* 5. per guest.

Crispy Pork Belly — *Sweet potato purée and blueberry gastrique.* 7. per guest.

Lamb Lollipops — *Carrot purée and fresh mint.* 7. per guest.

Gnocchi — *with a sage brown butter sauce.* 5. per guest.

Southern Style Pickled Shrimp 5. per guest.

Seared Scallops — *with a thyme butter.* 5. per guest.

Lobster Corn Chowder 7. per guest.

Seafood Tower — *Oysters, little neck clams, jumbo shrimp cocktail, and jumbo lump crab meat served with lemons, Tabasco® sauce, horseradish cocktail sauce, and red wine mignonette.*
Additional 19. per guest.

Soups and Salads

Select one.

Cream of Mushroom Soup

Traditional New England Clam Chowder

Butternut Apple Soup — *Chipotle crème.*

Tomato Basil Bisque — *Parmesan croutons.*

Roasted Fennel Bisque — *Crispy pancetta.*

Caprese — *Fresh mozzarella and tomato on a bed of mixed greens with basil, and a drizzle of aged balsamic.*

Spinach & Watercress Salad — *Strawberries, feta cheese, and toasted almonds with a raspberry vinaigrette.*

The Barn Salad — *Lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago cheese, and spiced pumpkin seeds.*

Steakhouse Wedge — *Crisp wedge of iceberg, crumbled Gorgonzola cheese, creamy bleu cheese dressing, crisp bacon, and shaved red onion.*

Mixed Greens Salad — *Parmesan cheese, candied pecans, cherry tomatoes, and cucumber ribbon with house vinaigrette.* Additional 2. per guest.

Caesar with Parmesan Crisp — *Petite romaine heart with aged Parmesan cheese, house-made croutons, and Caesar dressing with white balsamic anchovies.*

Roasted Beets and Goat Cheese — *Mixed greens tossed with lemon vinaigrette.*

Warmed Burrata Salad — *Brûléed peaches, crispy pancetta, and arugula.* Additional 5. per guest.

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Starches

Select one.

Buttermilk Scallion Mashed Potatoes
Rosemary-Roasted Fingerling Potatoes
Maple-Roasted Sweet Potatoes
Wild Rice Pilaf

The Barn's House-Made Macaroni and Cheese
Bleu Cheese and Bacon Potato Gratin Additional 2. per guest.
Creamy Goat Cheese and Leek Polenta Additional 2. per guest.

Entrées

Select up to two entrées.

Third Entrée Choice – Additional 2. per guest.

- Cauliflower Rice Edamame Stir-Fry 50. per guest.
Polenta – Roasted vegetable ragu. 50. per guest.
Portabella Stack – Wilted spinach, roasted tomatoes, and goat cheese. 50. per guest.
Eggplant, Tomato, Mozzarella and Pesto Napoleon 50. per guest.
Seared Chicken Tzatziki – with tomatoes. 55. per guest.
Grilled Chicken – Strawberry scallion salsa and beurre blanc. 55. per guest.
Roasted Chicken – Creamy leeks. 55. per guest.
Chicken and Olives – Marinated in olives with lemon and thyme. 55. per guest.
Seared Bone-In Pork Chop – Apple shallot compote. 55. per guest.
Sliced Herb-Crusted Sirloin – Au jus with horseradish cream sauce. 60. per guest.
Bourbon Steak Tips 60. per guest.
Bison Meatloaf – Poblano and Cheddar cheese. 55. per guest.
Hanger Steak – NH mushroom Bordelaise. 65. per guest.
NY Sirloin – Bleu cheese fondue. 65. per guest.
Bacon-Wrapped Filet Mignon 70. per guest.
Lemon Herb Trout 55. per guest.
Seared Atlantic Salmon – Lemon scallion pesto. 55. per guest.
Haddock – Tomato, olive, and artichoke tapenade. 55. per guest.
New England Crab Cake – Spicy remoulade. 55. per guest.
Seared Scallops – Lemon caper sauce. 55. per guest.
Chilean Sea Bass – with miso glaze. 70. per guest.
Lazy Man's Lobster 75. per guest.
Braised Short Ribs 65. per guest.
Short Ribs & Shrimp – with a chimichurri sauce. 77. per guest.
Filet Mignon & Crab-Stuffed Lobster Tail 90. per guest.

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Children's Plated Menu

Menu is intended for children under 12.

Priced per child.

Select only one for all children.

Petite Filet Mignon

Starch, vegetable, and a fruit cup. 30. per child.

The Barn's House-Made Macaroni and Cheese

With vegetable and a fruit cup. 25. per child.

Chicken Tenders

Tater tots, vegetable, and a fruit cup. 25. per child.

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BARN STATIONS

*Priced per guest. | Chef's attendant fee of 100. per station.
You must select a minimum of four stations (one of which MUST be a carving station).
and order for the guaranteed number of guests attending.*

Add to a Barn Buffet Table

Chef's dinner stations include:

*Crusty farm bread, whipped butter, The Barn's white chocolate mousse brownie bite mini parfaits,
and a coffee and tea station.*

Soup Station

15. per guest. | Choice of three.

Cream of Mushroom Soup | **Roasted Fennel Bisque** — *Crispy pancetta.*

Beef and Bean Chili — *Served with accoutrements.*

Traditional New England Clam Chowder

Butternut Apple Soup — *Chipotle crème.* | **Tomato Basil Bisque** — *Parmesan croutons.*

Lobster Corn Chowder — *Sautéed lobster.*

Salad Station

12. per guest. | Choice of three.

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

The Barn Salad — *Lemon and olive oil-dressed arugula, slow-roasted tomatoes,
shaved red onion, kalamata olives, shaved Asiago cheese, and spiced pumpkin seeds.*

Panzanella Salad — *Diced tomatoes, cucumbers, fresh mozzarella, basil, and house-made croutons
over mixed greens with vinaigrette.*

The Barn's Grilled Cheese Station

17. per guest.

Brie and Apple Grilled Cheese — *on sourdough.*

Mozzarella, Tomato, and Pesto Caprese Grilled Cheese — *on brioche.*

Bacon, Cheddar, and Caramelized Onion Grilled Cheese — *on farm white.*

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may increase the risk of foodborne illness, especially if you have certain medical conditions.



BARN STATIONS

Pasta Station

26. per guest. | Choice of three pastas and a single protein for one pasta selection.

Butternut Squash Ravioli – Cider cream sauce, candied hazelnuts, and dried cranberries.

Cheese Tortellini – Alfredo sauce.

Penne and Marinara – Fresh basil and aged Parmesan.

Cavatappi and House-made Pesto Cream Sauce – Aged Parmesan.

Four Cheese Ravioli and Wild Mushroom Alfredo Sauce

Gemelli and Sautéed Vegetables – Artichoke hearts, tomatoes, baby spinach, and roasted garlic sauce.

Shrimp Scampi – served on linguini.

Choose one protein to add to one pasta selection

Shrimp and Scallops | Chicken | Meatballs | Sweet or Spicy Italian Sausage

Carving Station

31. per guest. | Choice of two.

Baked Country Ham – Assorted mustards.

Roasted New England Turkey – Pan gravy and cranberry sauce.

Roast Sirloin of Beef – Mushroom cabernet sauce.

Fennel-Rubbed Pork Loin – Bacon bourbon gastrique.

Poached Salmon – Creamy cucumber dill sauce.

Roast Beef Tenderloin – Garlic demi-glace. Additional 5. per guest.

Add a Vegetable 5. per guest. and/or **Add a Starch** 5. per guest.

A seasonal vegetable and/or choice of one starch.

Chef's Choice of Seasonal Vegetable

Rosemary-Roasted Fingerling Potatoes

Buttermilk Scallion Mashed Potatoes

Wild Rice Pilaf

Add a Bread Board 5. per guest.

Artisan Crusty Baguette | **House-Made Garlic Bread**

Flavored Butter | Whipped Butter | Spicy Olive Oil

Basil-Infused Olive Oil | Balsamic | Aged Parmesan Cheese

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PARTY EXTRAS

*Please consult with our sales department on guest minimums.
Your minimum order per item MUST be at least half of your guest count.*

Hot Chocolate Bar 6. per guest.

Fresh Whipped Cream | Marshmallows | Chocolate Chips | Caramel Sauce
Sprinkles | Peppermint Sticks | Flavored Syrups
Pirouette Cookies | Chocolate-covered Pretzel Rods

Flavored Coffee Bar 6. per guest.

Common Man Joe fair trade coffee | Flavored Syrups | Sugars | Cinnamon Sticks
Rock Candy Swizzle Sticks | House-Made Whipped Cream | Biscotti

Pretzel Wall 7. per guest.

Hot Pretzels: Salted | Everything Seasoned | Cinnamon-Sugared | Mini Pretzel Bites
Gouda Beer Cheese Sauce | Whole Grain Mustard | Vanilla Glaze
Caramelized Onion, Bacon, and Gruyère Fondue. Additional 2. per guest.

S'mores Charcuterie Board 7. per guest.

Marshmallows | Graham Crackers | Chocolate-covered Graham Crackers
Peppermint Patties | Reese's® Peanut Butter Cups
Hershey's® Milk Chocolate Candy Bars | Bamboo Skewers

Trail Mix Bar 7. per guest.

Build your own bagged trail mix:

Peanuts | Cashews | Pretzels | Chex® Mix | Raisins | Craisins® | Sunflower Seeds
M&M's® | Chocolate Chips | Mini Marshmallows
Cinnamon Toast Crunch® | Coconut Chips

BARN FAVORS

We have customizable Barn favors. Speak with your Barn Sales Team.



Sweet and Salty



DESSERTS

Please consult with our sales department on guest minimums.
Your minimum order per item MUST be at least half of your guest count.

Assorted House-Baked Cookies 7. per guest.
Snickerdoodle | Chocolate Chip | Oatmeal Raisin

Chocolate-Covered Strawberries 5. per guest.

Common Man-Made Ice Cream – Assorted half pints. 4. per guest.

Build-Your-Own Sundae Bar 8. per guest.
Common Man-Made Vanilla and Chocolate Ice Creams
Hot Fudge | House-Made Whipped Cream | Assorted Toppings

– *Sundae Extras* –

Old-Fashioned Common Man Root Beer – for ice cream floats.
Additional 2. per guest.

Assorted House-Made Cookies. Additional 2. per guest.

House-Made Assorted Mini Cupcakes 2. per guest.

House-Made Full-Size Cupcakes 4. per guest.

Donut Cart 8. per guest.
Cider Donuts | Warmed Caramel | Warm and Chilled Apple Cider
Maple Cotton Candy Additional 2. per guest.

Cheesecake Station 9. per guest.
House-Made Cheesecakes and Cheesecake Trifles with assorted toppings.
Coconut | Mixed Berries | Oreos® | Chocolate Chips | Graham Crackers | Assorted Nuts
Caramel Sauce | Chocolate Sauce | Whipped Topping

Create-Your-Own Cannoli Cart 9. per guest
Chef-manned for one hour
Fill your cannoli shells with your choice of filling: Traditional | Chocolate | Espresso
Dips: Mini Chocolate Chips | Roasted Coconut | Chocolate Sprinkles
Rainbow Sprinkles | Pistachios

Continued...



DESSERTS

Dessert Embellishments 15. per guest.

Coconut Macaroons | Chocolate Truffles | Profiteroles | Whoopie Pies
Cheesecake Trifle | Chocolate-Covered Strawberries | Turtles
Chocolate-Covered Pretzel Rods
The Barn's House-Made Barks and Brittles
The Barn's White Chocolate Mousse Brownie Bite Mini Parfaits

Mini Dessert Embellishments 9. per guest.

Coconut Macaroons | Chocolate Truffles | Profiteroles | Whoopie Pies
Cheesecake Trifle | Turtles | Chocolate-Covered Pretzel Rods

House-Made Pie Bar 8. per guest.

Spring & Summer — Strawberry Rhubarb | Key Lime | Coconut Cream | Blueberry
Fall & Winter — Apple | Pumpkin | Winter Pecan | Fruits of the Forest
À la Mode — Common Man-Made Vanilla Ice Cream 2. Additional per guest.

Italian Cookie Bar 9. per guest.

Pizzicati Cookies with Raspberry, Apricot and Fig Filling | Italian Rainbow Cookies
Mini Cannolis | Italian Butter Cookie | Biscotti | Pizzelles



LATE-NIGHT SNACKS

Priced per 100 pieces

Egg Rolls 275.

Choice of Two: Steak & Cheese | Traditional | Spring Roll | Cheeseburger

Chicken Tenders 250.

Served with celery and carrot sticks.

BBQ | Honey Mustard | Ranch | Sriracha®

Mini Grilled Cheese Sandwiches and Tomato Soup Shooters. 225.

Potato Skins — Cheddar, bacon, scallions, and sour cream. 275.

Flatbread Pizzas — Caramelized Onion | Margherita | BBQ Chicken | Pepperoni. 225.

The Barn's House-Made Macaroni and Cheese Bites — Breaded and deep-fried. 250.

French Toast Sticks — Crispy French toast and pure New Hampshire maple syrup. 250.

Churros — Chocolate and caramel dipping sauce. 225.

Snack Bars & Stations

Your minimum order per item MUST be at least half of your guest count.

Popcorn Bar 5. per guest.

White Chocolate | Butter | Cheddar | Caramel

French Fry Bar 8. per guest.

French Fries | Sweet Potato Fries | Poutine Sauce | Cheese Curds | Bacon Bits
Sriracha® Ketchup | Maple Syrup | Garlic Aioli | Mustard Sauce | Bad to the Bone Aioli

Hot Dog Cart 10. per guest.

All-Beef Ball Park® Hot Dogs

Traditional Toppings: Ketchup | Yellow Mustard | Grain Mustard | Relish
Chopped Onions | Sauerkraut | Jalapeños

The Barn's Chips and Dips 9. per guest.

Caramelized Onion Dip | Street Corn Dip | Pico de Gallo | Salsa Verde Queso
Tortilla Chips | Veggie Chips | Potato Kettle Chips | Bagel Chips

The Barn's Fondue 9. per guest.

Traditional Melted Cheese Fondue | Caramelized Onion, Bacon & Gruyere Fondue
Crusty Farm Bread | Mini Pretzel Bites | Sliced Apples | Broccoli Florets

Continued...



Popcorn Bar



LATE-NIGHT SNACKS

Udon Noodle Bar

14. per guest. | Chef attendant fee 100.

Sesame and Soy-Marinated Beef and Chicken | Sautéed Vegetables | Udon Noodles
Topped with Your Choice – Crab Rangoon | Spring Roll
Served in a Barn-branded Chinese take-out box with chopsticks.

Build-Your-Own Late-Night Slider Station 15. per guest.

Select Two – BBQ Pulled Pork | Buttermilk Fried Chicken
Cheeseburger or Veggie Burger | Assorted Fixin's

Mini Taco Bar 12. per guest.

Cilantro and Lime-Marinated Beef, Fish and Chicken | Onions | Peppers
Rice | Beans | Traditional Mexican Fixings | Mini Corn Taco Shells

The Barn's House-Made Macaroni and Cheese Station

14. per guest. | Chef attendant fee 100.

Uncommon | Buffalo | Lobster

House-Made Chocolate Chip Cookie Station 6. per guest.

Warm Cookies | Flavored Milk

The Barn's Grilled Cheese Station 17. per guest.

Brie and Apple Grilled Cheese – *on sourdough*.
Mozzarella, Tomato, and Pesto Caprese Grilled Cheese – *on brioche*.
Bacon, Cheddar, and Caramelized Onion Grilled Cheese – *on farm white*.



Udon Noodle Bar



CHEERS!

- If the cost of your bar does not exceed 250., there will be an additional bar fee of 100.
- Additional bartenders are available at a cost of 200. per bartender, for a four-hour service.
- An 8.5% NH sales tax and 22% service charge are added to all beverage sales.
- Please note that sales and service of alcoholic beverages are regulated by the State of New Hampshire.
- The State prohibits guests from bringing alcoholic beverages onto a licensed property.
- Specialty wines and beers not listed must be ordered by the case at least one month prior to your event.
- Wine service is not included in any open bar packages and will incur an additional cost.

BUBBLES FOR TOASTING *Priced by glass / bottle.*

Zardetto Prosecco Brut 8. / 30. — Prosecco with 5% Chardonnay.
Fresh, fragrant aromas and a delicately soft, harmonious taste. An iconic aperitif wine.

La Vieille Ferme Reserve Sparkling Rosé 9. / 34. — Delicate peach core with raspberry hints and fine bubbles. Aromas of raspberry and strawberry lead to a refreshing palate with good acidity and roundness.

Veuve Clicquot 115. bottle — Fine, persistent sparkle and golden color. Complex nose of apple, citrus, and caramel is followed by full flavors and elegance, crispness, and a slightly spicy finish.

House Bubbles Toast 5. | **Sparkling Cider** 3. | **Ginger Ale** 2.

CURATED WINE OFFERINGS

Priced by glass/bottle up to 11. /42.

Common Man Chardonnay | Common Man Pinot Grigio
 Common Man Merlot | Common Man Cabernet Sauvignon
 Angeline Pinot Noir | Crossings Sauvignon Blanc
 Frisk Prickly Riesling | La Vieille Ferme Rosé

CELLAR WINES *Priced by the bottle.*

Our exclusive selection is available for wine service or can be added to a hosted bar by the bottle. Should you wish to make a special request, we can arrange for wines to be brought in by the case, provided they are available through the state of New Hampshire.

Santa Margherita Pinot Grigio	50.
Loveblock Sauvignon Blanc.....	63.
Peter Paul Live Free or Die Pinot Noir	52.
Sonoma Cutrer RRV Chardonnay.....	52.
Elouan Chardonnay.....	60.
Prisoner Blindfold White.....	90.
Rombauer Chardonnay.....	72.
Chateau Montelena Chardonnay.....	100.
Earthquake Cabernet	54.
Prisoner Napa Red Wine.....	90.
Mollydooker The Boxer Shiraz.....	100.
Silver Oak Alexander Valley Cabernet Sauvignon.....	155.
Caymus Napa Valley Cabernet Sauvignon.....	150.

SANGRIAS &

SPECIALTY COCKTAILS *Priced per guest.*
(Minimum 40 guests.) Available at the bar or passed during cocktail hour. Must be pre-ordered with a guaranteed guest count and paid for in advance.

TRADITIONAL SANGRIAS 10.

Red or white wine, assorted juices, Schnapps, and Triple Sec.

SEASONAL SANGRIAS 10.

Winter Sangria — Red wine, cranberry juice, orange slices, cinnamon sticks, and brandy.

Spring Sangria — White wine, elderflower liqueur, fresh strawberries, lemonade, and mint.

Summer Sangria — Rosé wine, Peach Schnapps, lemonade, and a splash of club soda.

Fall Sangria — White wine, apple cider, orange liqueur, and cinnamon sugar.

Champagne Punch 9.

Sparkling wine, orange juice, pineapple juice, and strawberry purée.

Spiked Hot Apple Cider 9.

Jim Beam, hot apple cider, and a slice of orange.

Botanical Bliss Mocktail 6.

Fresh blackberries, blackberry simple syrup, soda water, and a rosemary sprig.

Signature drinks can be curated.



Celebrate!



The pricing below is based on a single liquor cocktail. Multiple-liquor cocktails will be charged accordingly.

TIER 1 LIQUORS

Priced up to 9.

Absolut
Absolut Citron
Bacardi
Captain Morgan
Grainger's Organic
Vanilla Vodka
Grainger's Organic
Raspberry Vodka
Hornitos Plata
Jack Daniel's
Jim Beam
Kahlúa
Malibu
Seagram's 7
Southern Comfort
Tanqueray
Triple Sec

TIER 2 LIQUORS

Priced up to 10.

Aperol
Baileys
Bombay Sapphire
Caffé Borghetti
Crown Royal
Dewar's
Frangelico
Jameson
JW Red
Ketel One
Maker's Mark
Milagro Reposado
Milagro Silver
Tito's Handmade Vodka
Vida Mezcal

TIER 3 LIQUORS

Priced up to 15.

Amaretto Disaronno
Casamigos Blanco
Cointreau
Common Man Woodford
Common Man
WhistlePig Rye
Elderflower Liqueur
Glenfiddich 12
Grand Marnier
Grey Goose
Hendrick's
JW Black
Knob Creek Bourbon
Patrón Silver
Rémy Martin

BEER SELECTIONS

Priced up to 11.

Bottle/Can 6.-11.
603 Common Man IPA
Blue Moon
Bud Light
Budweiser
Coors Lite
Corona Light
Great North Trail Juice
Michelob Ultra
Miller Lite
Stella Artois
Switchback Ale

Non-Alcoholic 6.- 8.

Athletic Brewing
Upside Dawn Golden
Just the Haze

Draft 8.-10.

Only available at lower-level bar.

Common Man Ale
Coors Light
Sam Adams Seasonal
Smuttynose IPA

Local craft beers available by the case or on draft at an additional cost.

HARD SELTZERS & HARD CIDERS 9.-10.

603 Hard Seltzer
Downeast
Original Blend Cider
High Noon Vodka Seltzer
High Noon Tequila Seltzer
Suncruiser Vodka Tea

OPEN BAR OPTIONS — priced per guest.

	1st Hour	Full Reception*
Beer, Curated Wine Offerings, and Non-Alcoholic Beverages.....	24.	38.
Beer, Curated Wine Offerings, Tier 1 Liquors, and Non-Alcoholic Beverages	26.	53.
Beer, Curated Wine Offerings, Tier 1 & Tier 2 Liquors, and Non-Alcoholic Beverages	28.	57.
Full Bar — All Options.....	30.	60.
Non-Alcoholic Beverages for guests under 21 years of age ...	5.	5.

*Full reception = 5.5 hours of open bar service.

PREMIUM SPIRITS & CIGAR BAR

Pricing for 1 hour: 700. ≤100 guests | 900. 101-165 guests | 1,100. 166+ guests
Plus, an additional 200. bartender fee.

This elevated experience is perfect for treating your guests to a luxurious after-dinner moment on the terrace. Enjoy a premium selection of spirits and cigars, creating unforgettable memories in an exclusive, outdoor setting.

This exclusive experience includes:

Spirits — Angel's Envy Whiskey | Angel's Envy Rye | Patrón El Cielo | Don Julio 1942 Anejo
Cigars — Purito | Churchill | Flor de Tampa Sublime | Don Ramon 1942 Series

Indulge in the finest offerings, all while soaking in the ambiance of the terrace for a sophisticated and memorable after-dinner experience.



ENHANCE YOUR PLACE SETTINGS

An added touch of elegance!

Additional 5. per setting.

Or individually:

Additional 4. per five-piece gold flatware set.

Additional 1.50 per person blue or amber glass water goblets.

Additional 2. per gold or rattan charger.

To bring a special radiance to your tables, The Barn on the Pemi offers gold and rattan plate chargers paired with gold flatware and colored water tumblers to beautifully complement the flowers and decor of your personal theme.

Just ask your sales and events manager.



Bring the bling!



BEAUTIFULLY BARN-BAKED CAKES & CUPCAKES

***Let our Barn Baker create your simple yet elegant
cake for your special event!***

Cutting Cakes

Naked or Simply Frosted
Provide your flowers and /or cake topper.

6" – Starting at 90.

8" – Starting at 110.

2 Tier – Starting at 160.

Cake Flavors

Gluten-free and Vegan options available.

Vanilla | Chocolate | Chocolate Espresso | Coconut | Almond | Lemon
Peanut Butter | Carrot | Red Velvet | Apple Cider | Maple | Marble

Frosting

Naked Cake | Vanilla Buttercream | Chocolate | Cream Cheese
Lemon Buttercream | Maple Buttercream | Peanut Butter Buttercream

Filling

Frostings can also be used as fillings.

Raspberry Jam | Strawberry Jam | Apricot | Lemon Curd | Espresso

Mini Cupcakes

Minimum of 75 per flavor.

2. per cupcake.

Full Size Cupcakes

Minimum of 50 per flavor.

4. per cupcake.



BARN BASICS

Barn features:

- Three-story windows which flood the space with natural light.
- Dance floor.
- Grand staircase leading to the second floor.
- Built-in table risers allowing every guest to truly be a part of the event.
- Two bars (one on each level).
- Fieldstone fireplace.
- Air conditioning / heating systems to comfortably accommodate events year-round.
- Elevator and handicapped-accessible.

Décor includes:

- Cross-back bistro chairs.
- White-washed handmade farm tables.
- Round tables covered with ivory floor-length linens.
- Rustic chandeliers and accent bistro lighting provide a warm patina.

Grounds feature:

Three sets of double French doors on the Barn's first floor lead out to...

- A flag stone terrace framed by birch trees.
- Wonderful views of the surrounding mountains. It is an ideal setting for a cocktail reception. For an additional fee, a tent may be added.
- A path leads from The Barn to our Tiny Cabins and seasonal greenhouse.

RENTING THE BARN & GREENHOUSE

The Barn (year-round) and Greenhouse (early May–November) are available for social events (500. for a 6 hour time frame) and conferences (750. for an 8 hour time frame which includes projection screens on both the first and second floor, microphone and projector). Please get in touch with our event planners at (603) 536-3515 and theBarnSales@theCman.com for details and availability.

CONFIGURATION	FIRST FLOOR	SECOND FLOOR
DIMENSIONS	83' x 41'	35' x 26'
Dining Style	120 guests	220 guests
Theater Style	160 guests	N/A
Classroom Style	100 guests	180 guests
Exhibit/ Tradeshow Style	30 tables	20 tables

FINE PRINT

Linens — Our ivory house linens (napkins and tablecloths) are included in the rental fee. Linens in a variety of colors are available for an additional fee of 12. per tablecloth and 2. per napkin.

Elegant specialty linens are available for an additional fee. Inquire about options with our sales department.

Decorative Items — The Barn does not provide centerpieces, cake cutting sets, favors, place cards and other items not referenced as included here.

Taxes and Gratuities — An 8.5% NH State tax and 22% service fee is added to all food and beverages purchased. Prices in this planner are valid through 2025.

Guest Count — A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

Reservation Fee and Contract — A deposit in the amount of the Barn rental fee is required to reserve your event and secure your event date. This deposit must be returned with your signed contract.

Food Deposit & Balance — A payment of half the estimated food and beverage total is required three months prior to the date of your event. Final payment is due two weeks prior to the event, after we receive your guaranteed guest count (please see above).

Deposits and Payment — All deposits are non-refundable. Discounted Common Man gift cards and bonus cards may not be used as payment for events.

Cancellations — If you cancel your non-wedding event within 30 days of the event date, you will be charged 50% of the cost of food in addition to the non-refundable deposit. If you cancel your non-wedding event within seven days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.



Contact us...

The Barn sales and events department
is waiting to help you plan your event.

603-536-3515
603-536-2200

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