

YOUR BARN Event



341 Daniel Webster Highway | Plymouth, NH | (603) 536-3515 | theBarnSales@theCman.com | theBarnonthePemi.com

THE ROVING BARN FOOD TRUCK

*Add The Roving Barn Food Truck to your day – \$250
plus food and beverage.*

Book Our Food Truck For:

Pre-Ceremony Beverages

Custom Mocktails | Sangria
Limoncello | Spiked Cider

Appetizers

Late-Night Snacks

Desserts

**Or incorporate
your own creative idea!**

*Ask your sales team
for sample menus!*

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 40-guest minimum for all breakfast options.
Locally-roasted Common Man Joe fair trade coffee and teas
are included with all breakfast options.*

Continental Table 19. per guest.

Muffins | Sweet Breads | Coffee Cakes | Pastries
Locally-Made Yogurt and Granola | Fresh Fruit Salad
Fresh-Squeezed Orange Juice | Cranberry Juice

Breakfast Sandwich & Burrito Table 21. per guest.

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

Classic Breakfast Table 23. per guest.

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

Brunch Table 30. 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.

Crispy Bacon | Sweet Italian Sausage | Red Potato & Leek Hash
Granola Berry Compote Yogurt Parfaits | Fresh Fruit Salad | 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. | 40-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 – *Beer Cheese*.
House-Made Kettle Chips | White Chocolate Popcorn

Healthy Snack 9. per guest.

Locally-Made Yogurt and Granola | Fresh Fruit Salad
Hard-Boiled Eggs – *Cage-free*

Gluten-Free Nibbler 8. per guest.

Vegetable Crudités | Herb Dip | Hummus | Fresh Fruit Salad

Donut Cart 8. per guest.

Apple Cider Donuts | Warmed Caramel | Warm and Chilled Apple Cider

Popcorn Cart 6. per guest.

White Chocolate | Butter | Cheddar | Caramel | Mini Marshmallows | M&M's® | Chocolate Drizzle

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

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 5. per guest.

Assorted Chilled Sodas | Bottled Water | Flavored Seltzer

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



Barn-Made



PLATED LUNCHES

Priced per guest. | 40-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, and teas.

Salads

Choose one.

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

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

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.*

Steakhouse Wedge Salad — *Chilled iceberg lettuce, creamy blue cheese dressing, Gorgonzola crumbles, smoked bacon, and crispy fried onions. Additional 2. per guest.*

Entreés

Choose two.

Grilled Steak Tips — *Topped with roasted peppers and onions. 32. per guest.*

Atlantic Salmon — *Lemon scallion pesto. 30. per guest.*

New England-Style Haddock — *Lobster cream sauce. 30. per guest.*

Chicken and Olives — *Marinated in olives with lemon and thyme. 28. per guest.*

Roasted Chicken — *Creamy leeks. 28. per guest.*

Seasonal Vegetable Noodle Primavera 26. per guest.

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



LUNCH BUFFET TABLES FOR CHOOSING

Priced per guest. | 40-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, and teas.

Two Entrées 32. per guest. | Three Entrées 34. per guest.

Soups & Salads

Choose one.

Cream of Mushroom Soup
Beef and Bean Chili — Served with accoutrements.
Butternut Apple Soup — Chipotle crème.
Roasted Cauliflower Chowder — Old Bay® seasoned oyster crackers

Minestrone Soup
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 Crispy Quinoa — 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.

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.

Sliced Herb-Crusted Sirloin — Au jus and horseradish cream sauce.

Grilled Steak Tips — Topped with roasted peppers and onions.

Pork Loin — Bacon bourbon gastrique.

Roasted Chicken — Creamy leeks.

Seared 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.

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



SPECIALTY LUNCH BUFFET TABLES

Priced per guest. | 40-guest minimum. | Available 11 AM–3 PM.

Prices are based on a two-hour service.

Includes locally-roasted Common Man Joe fair trade coffee and teas.

Build a Bowl 32. per guest.

Choice of (1) Bowl

Asian Bowl — Sweet Sriracha® soy-glazed stir-fried veggies, crispy wontons, green onions, sesame seeds, tamari, and teriyaki.

Street Corn Bowl — Roasted corn, pico de gallo, avocado, black beans, cotija cheese, cilantro aioli, fresh lime, and jalapeños.

El Greco Bowl — Heirloom tomatoes, cucumbers, red onions, green chickpeas, kalamata olives, pepperoncini, feta cheese, and tzatziki.

Poke Style Bowl — Edamame, avocado, shredded carrot, cucumber, spicy mayo, crispy wontons, sesame seeds, citrus soy, and pickled ginger.

All bowls come with: basmati rice, chopped romaine lettuce, and your choice of grilled sliced chicken breast OR grilled salmon filets.

Ahi Tuna Additional 5. per guest. | **Steak Tips** Additional 7. per guest.

Cauliflower Rice Additional 3. per guest.

The Pemigewasset 30. per guest.

Garden Salad — House-made ranch and vinaigrette.

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

Mediterranean Chickpea Salad

Served with Grilled Sides

Marinated Flank Steak | Chicken | Salmon

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

Cookies | Brownies

Taco Table 28. 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 26. per guest.

Assorted Gourmet Sandwiches and Wraps

Chef's Choice of Soup

Garden Salad — House-made ranch and vinaigrette.

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

House-Made Kettle Chips | Pickles | House-Made Pasta Salad

Cookies | Brownies

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



BEFORES

Hors d'Oeuvre Displays

Raw Bar

17. per guest.

Selection of Oysters | 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.

Cheese and Charcuterie Display

12. per guest.

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

Seasonal Fresh Fruit Display

6. per guest.

The Barn's Fondue

10. per guest.

Traditional Melted Cheese Fondue | Caramelized Onion, Bacon & Gruyère Fondue
Crusty Farm Bread | Mini Pretzel Bites | Sliced Apples | Broccoli Florets
The Barn's Bleu Cheese Fondue Additional 4. per guest.

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 | Olives | Veggie Chips

The Barn's Chips and Dips 10. 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

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



Charcuterie & Cheese



BEFORES

Continued

Hors d'Oeuvre Stations

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

Soup Station

14. per guest. | Choice of three.

Cream of Mushroom | Minestrone Soup

Traditional New England Clam Chowder

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

Roasted Cauliflower Chowder – *Old Bay® seasoned oyster crackers.*

Beef and Bean Chili – *served with accoutrements.*

Lobster Corn Chowder – *Sautéed lobster.* Additional 4. per guest.

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.

Your choice of three: Tuna Poke, Shrimp, Teriyaki Beef, or Teriyaki Chicken.

Avocado | Radish | Kimchi | Cucumber | Edamame

Carrot Straws | Shiitake Mushrooms | Pickled Ginger | Chili Garlic

Wasabi Aioli | Sriracha® | Wasabi Peas | Tamari | Scallions

Wonton Crisps | Black and White Sesame Seeds

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



Sushi Martini



BEFORES

Continued

Passed Hors d'Oeuvres

Priced per 100 pieces.

Duck Fat Chip — with crème fraîche and caviar.	450.	GF
Latkes — with crème fraîche and caviar.	450.	GF
Fish 'n Chips — served in a bag with Barn-made tartar sauce.	350.	
Mini Lobster Rolls	480.	
Lobster Corn Chowder Shooters	450.	
Ahi Tuna Poke — Wonton crisps and miso vinaigrette.	400.	
Basil Shrimp Shumai — Apricot gastrique.	420.	
Smoked Salmon Flatbread — with capers, boursin, dill, and everything bagel seasoning.	350.	
Mini Crab Cakes — Lemon basil aioli.	350.	
Crispy Rice with Spicy Crab Salad	420.	GF
Coconut Shrimp — Thai chili glaze.	420.	
Jumbo Shrimp Cocktail — Horseradish cocktail sauce and fresh lemon.	420.	GF
Scallops Wrapped in Bacon — Maple bourbon glaze.	420.	GF
Mini Beef Wellington — with Béarnaise.	380.	
Rare Beef Crostini — Boursin, roasted red peppers and arugula.	380.	
Mini Bao Bun — with pork belly and Asian slaw.	350.	
BBQ Pulled Pork — served on cornbread.	350.	
Pork Pot Stickers — Soy reduction sauce.	350.	
Thai Sticky Meatballs	350.	
Pork Belly — with pineapple, radish, and Gochujang.	400.	
Lamb Lollipop — with rosemary marinade and topped with garlic tzatziki.	420.	
Soba Noodle Salad with Chicken — Peanut sauce.	380.	GF
Chicken & Waffles Beignets.	350.	
Bang Bang Chicken	350.	GF
Chicken Tostadas — served with guacamole.	330.	
Tiny Tacos — Choice of chicken, braised beef, or blackened shrimp with slaw, Cotija cheese, and guacamole.	380.	GF

GF = Gluten Free

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



Fish 'n Chips

BEFORES

Continued

Passed Hors d'Oeuvres

Continued

Priced per 100 pieces.

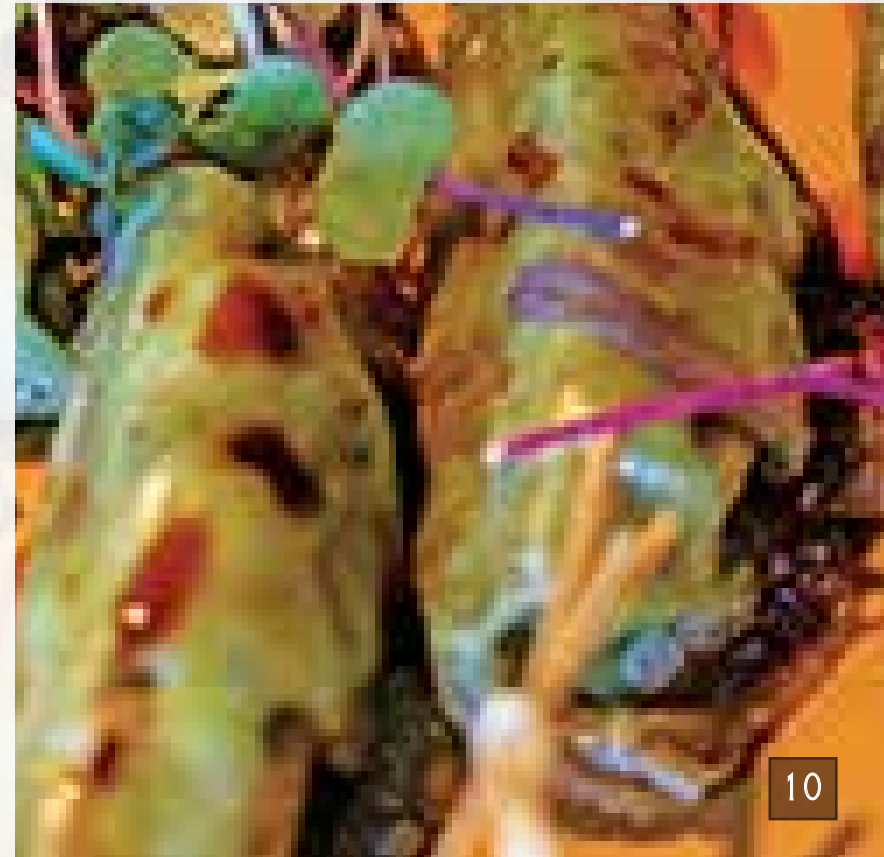
Cranberry, Brie and Prosciutto Crostini	280.
Fried Goat Cheese Bites — served with a spicy honey.....	280.
Polenta Bites — Spicy ragout.....	280. GF/V
Onion Soup Boules.....	280.
Caprese Skewers — Grape tomatoes, basil and mozzarella with balsamic drizzle.....	280. GF
New Hampshire Mushrooms, Caramelized Onions and Gruyère Bruschetta	350.
Zucchini Garlic Parmesan Cakes — served with roasted tomato sour cream.....	280.
Veggie Pot Stickers — Soy reduction sauce.....	280.
Thai Green Curry Cauliflower Bites — sprinkled with cashew dust.....	280. GF/V
Falafel Cake — Muhammara	280. GF/V
Grilled Halloumi with Fig Jam.....	280.
Spicy Sweet Potato Tart	280. V
Spicy Cauliflower Bites	280. V

GF = Gluten Free V = Vegan

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



Pot Stickers



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.

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



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

Chilled iceberg lettuce, creamy blue cheese dressing, Gorgonzola crumbles, smoked bacon, and crispy fried onions.

Mixed Greens

Shaved Parmesan cheese, candied pecans, cherry tomatoes, and cucumbers 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 Crispy Quinoa

On mixed greens tossed with lemon vinaigrette.

Spinach & Watercress Salad

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

SOUP COURSE

Minestrone Soup

Cream of Mushroom Soup

Traditional New England Clam Chowder

Lobster Corn Chowder Additional 4. per guest.

Butternut Apple Soup — *with chipotle crème.*

Tomato Basil Bisque — *with roasted garlic.*

Roasted Cauliflower Chowder — *Old Bay® seasoned oyster crackers*

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



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.*

Blackened Shrimp on Creamy Polenta

Gnocchi — *with a sage brown butter sauce.*

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

Seared Scallops — *Pea mousse. Additional 5. per guest.*

Fried Seafood Tower — *Oysters, whole belly clams, little neck clams, jumbo shrimp, and jumbo lump crab meat served with lemons, Tabasco® sauce, horseradish cocktail sauce, and house-made tartar sauce. 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

Hot Honey Roasted Carrots

Braised Kale and Sweet Corn

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



FARM-TO-TABLE

STARCH SIDE COURSES

Rosemary-Roasted Fingerling Potatoes

Buttermilk Scallion Mashed Potatoes

Maple-Roasted Sweet Potatoes

Lyonnaise 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 Boursin Cheese-Stuffed Sweet Bell Peppers

Portabella Stack

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

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

Seasonal Vegetable Noodle Primavera

Tofu Stir-Fry

Buttermilk Fried Chicken – *Peppered white gravy.*

Brined Bourbon BBQ Chicken

Seared Chicken – *with tzatziki and tomatoes.*

Blackened Chicken – *Smoked Gouda cream sauce.*

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

Continued...

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



Family-Style



FARM-TO-TABLE

Grilled Flank Steak — *Chimichurri sauce.*

Herb-Crusted Sirloin — *Au jus and horseradish cream sauce.*

Grilled Steak Tips — *topped with roasted peppers and onions.*

Hanger Steak — *NH mushroom Bordelaise.*

Sliced Beef Tenderloin — *Bacon jam.*

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.*

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.

Buffet-Style Desserts

Dessert Embellishments

10. per guest.

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

Turtles | Chocolate-Covered Pretzel Rods | Seasonal Dessert Bars

Chocolate-Covered Strawberries

5. per guest.

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



Sweet!



THEMED TABLES

Priced per guest.

Our Themed Tables include a coffee and tea station.

New England Lobster Bake 80. per guest.

New England Clam Chowder

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.*

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.

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



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.

Minestrone Soup

Cream of Mushroom Soup

Tomato Basil Bisque — *Parmesan croutons.*

Lobster Corn Chowder Additional 4. per guest.

Roasted Cauliflower Chowder — *Old Bay® seasoned oyster crackers.*

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 Crispy Quinoa — *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.*

Steakhouse Wedge Salad — *Chilled iceberg lettuce, creamy blue cheese dressing, Gorgonzola crumbles, smoked bacon, and crispy fried onions.*

Mediterranean Chickpea Salad

Vegetables & Starches

Select two.

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

Roasted Brussels Sprouts and Bacon

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

Continued...



Local Produce



Vegetables & Starches

Select two.

Haricot Verts

Roasted Asiago Broccoli and Cauliflower

Sautéed Zucchini and Summer Squash

Hot Honey Roasted Carrots

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.

Seasonal Vegetable Noodle Primavera

Crispy Polenta and Roasted Vegetable Tomato Ragout

Tofu Stir-Fry

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

Buttermilk Fried Chicken – *Peppered white gravy.*

Blackened Chicken – *Smoked Gouda cream sauce.*

Seared Chicken – *with tzatziki and 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 and horseradish cream sauce.*

Grilled Steak Tips – *topped with roasted peppers and onions.*

Hanger Steak – *NH mushroom Bordelaise.*

Sliced Beef Tenderloin – *Bacon jam.*

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.

Blackened Shrimp on Creamy Polenta 5. per guest.

Seared Scallops — *Pea mousse.* 5. per guest.

Lobster Corn Chowder 7. per guest.

Fried Seafood Tower — *Oysters, whole belly clams, little neck clams, jumbo shrimp, an jumbo lump crab meat served with lemons, Tabasco® sauce, horseradish cocktail sauce, and house-made tartar sauce.* Additional 19. per guest.

Soups and Salads

Select one.

Minestrone Soup

Cream of Mushroom Soup

Traditional New England Clam Chowder

Butternut Apple Soup — *Chipotle crème.*

Tomato Basil Bisque — *Parmesan croutons.*

Roasted Cauliflower Chowder — *Old Bay® seasoned oyster crackers.*

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 — *Chilled iceberg lettuce, creamy blue cheese dressing, Gorgonzola crumbles, smoked bacon, and crispy fried onions.*

Mixed Greens Salad — *Parmesan cheese, candied pecans, cherry tomatoes, and cucumbers 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 Crispy Quinoa — *Mixed greens tossed with lemon vinaigrette.*

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

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



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.

Seasonal Vegetable Noodle Primavera 50. per guest.
Portabella Stack 50. per guest.

Butternut Squash Ravioli – Cider cream, dried cranberries, and candied pecans. 55. per guest.

Polenta – Roasted vegetable ragu. 50. per guest.

Tofu Stir-Fry 50. per guest.

Seared Chicken – with tzatziki and tomatoes. 55. per guest.

Blackened Chicken – Smoked Gouda cream sauce. 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 and horseradish cream sauce. 60. per guest.

Grilled Steak Tips – topped with roasted peppers and onions. 60. per guest.

Hanger Steak – NH mushroom Bordelaise. 65. per guest.

Sliced Beef Tenderloin – Bacon jam. 65. per guest.

NY Sirloin – Bleu cheese fondue. 65. per guest.

Filet Mignon– Demi glace. 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. 80. per guest.

Filet Mignon & Crab-Stuffed Lobster Tail 90. per guest.

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



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.

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



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.

Minestrone Soup

Cream of Mushroom Soup

Roasted Cauliflower Chowder – Old Bay® seasoned oyster crackers.

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. Additional 4. per guest.

Salad Station

15. per guest. | Choice of three.

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

Steakhouse Wedge – Chilled iceberg lettuce, creamy blue cheese dressing,
Gorgonzola crumbles, smoked bacon, and crispy fried onions.

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 Baked Potato Station

12. per guest.

Guests build their own loaded baked potato.

Bacon | Sour Cream | Shredded Cheese | Steamed Broccoli | Beef & Bean Chili
Bleu Cheese Fondue | Scallions

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
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 pecans, 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.

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

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



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

Tie the Knot Pretzel Wall 8. 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
S'mores Farm Table. Additional 3. per guest.

Candy Shop 8. per guest.

Pick six of your favorites. Options provided at planning meeting.

BARN FAVORS

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

House-Baked Macarons | Custom Olive Oil Jars | NH Mini Maple Syrup Bottles
Individual S'more Kits | House-Baked Cookies



Sweet and Salty



DESSERTS

Please consult with our sales department on guest minimums.
Your order **MUST** be your full 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. 5. per guest.

Build-Your-Own Sundae Bar 9. 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.

Donut Cart 9. per guest.
Cider Donuts | Cider Donut Whoopie Pies | Warmed Caramel
Warm and Chilled Apple Cider

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

Dessert Embellishments 10. per guest.
Coconut Macaroons | Chocolate Truffles | Profiteroles | Whoopie Pies
Cheesecake Trifle | Turtles | Chocolate-Covered Pretzel Rods
Seasonal Dessert Bars

Continued...



DESSERTS

Continued...

House-Made Pie Bar 8. per guest.

Spring & Summer – Peach Cobbler | Key Lime | Coconut Cream | Blueberry

Fall & Winter – Apple | Pumpkin | Winter Pecan | French Silk

À la Mode – Common Man-Made Vanilla Ice Cream 2. Additional per guest.

Whoopie Pie Station 8. per guest.

Spring & Summer – Chocolate | Raspberry | Lemon

Fall & Winter – Chocolate | Pumpkin | Red Velvet

Tiramisu Cart 9. per guest.



LATE-NIGHT SNACKS

Priced per 100 pieces

Egg Rolls 275.

Choice of Two: Steak & Cheese | Traditional | Spring Roll | Buffalo Chicken

Chicken Tenders 300.

Served with celery and carrot sticks.

BBQ | Honey Mustard | Ranch | Sriracha®

Mini Grilled Cheese Sandwiches and Tomato Soup Shooters. 250.

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

Flatbread Pizzas — Caramelized Onion | Margherita | Pepperoni. 300.

Smoked Gouda Macaroni and Cheese Bites — Breaded and deep-fried. 275.

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

Churros — Chocolate and caramel dipping sauce. 250.

Snack Bars & Stations

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

Popcorn Cart 6. per guest.

White Chocolate | Butter | Cheddar | Caramel

Mini Marshmallows | M&M's® | Chocolate Drizzle

French Fry Bar 8. per guest.

French Fries | Sweet Potato Fries | Tater Tots | 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 Hot Dogs

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

The Barn's Chips and Dips 10. 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 10. per guest.

Traditional Melted Cheese Fondue | Caramelized Onion, Bacon & Gruyere Fondue
Crusty Farm Bread | Mini Pretzel Bites | Sliced Apples | Broccoli Florets
The Barn's Bleu Cheese Fondue. Additional 4. per guest.

Continued...



Popcorn Cart



LATE-NIGHT SNACKS

Continued...

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.

The Barn's Late-Night Fried Bar 9. per guest.
Fried Pickles | Mozzarella Sticks | Corn Fritters
Chipotle Mayo | Marinara | Ranch

Taco Bar 12. per guest.
Cilantro and Lime-Marinated Beef 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 12. per guest.
Brie and Apple
Mozzarella, Tomato, and Pesto Caprese
Bacon, Cheddar, and Caramelized Onion



Udon Noodle Bar



CHEERS!

- If the cost of your bar does not exceed 300., there will be an additional bar fee of 100.
- 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.
- The distribution of tobacco products, including cigars, is not permitted at any time during the event.

BUBBLES FOR TOASTING

Priced by glass/bottle.

Gooseneck Vineyards Prosecco 9./34.

Crisp and refreshing, with bright citrus, green apple, and a delicate hint of apricot.

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 125. per 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 12./44.

Common Man Chardonnay
Common Man Pinot Grigio
J. Lohr Estates "Riverstone" Chardonnay
Barone Fini Pinot Grigio
Crossings Sauvignon Blanc
Frisk Prickly Riesling

La Vieille Ferme Rosé

Common Man Merlot
Common Man Cabernet Sauvignon
Josh Cellars Cabernet Sauvignon
Benziger Merlot
Angeline Pinot Noir

Wine may be offered with table service for an additional charge.

Specialty wine requests can be accommodated by the case for both bar and table service, subject to availability through the State of New Hampshire.

SANGRIAS

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 12.

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

SEASONAL SANGRIAS 12.

Crafted to reflect the season, using fresh ingredients and rotating flavor profiles.

SPECIALTY COCKTAILS & MOCKTAILS

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.

Hugo Spritz 10.

Light and floral with prosecco, elderflower, mint, and sparkling soda – crisp, aromatic, and refreshing.

Spiked Hot Apple Cider 9.

Captain Morgan Spiced Rum, hot apple cider, and a slice of orange.

Botanical Bliss Mocktail 6.

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

Pear & Thyme Greenhouse Fizz 6.

Pear nectar, a hint of fresh lemon, and aromatic thyme, topped with sparkling soda and garnished with a lemon wheel and thyme sprig.

Signature drinks can be curated.



Celebrate!

The pricing below is based on a single liquor cocktail.
Multiple-liquor cocktails and liquors poured on the rocks will be charged accordingly.

TIER 1 LIQUORS

Priced up to 12.

Absolut Vodka	Dewar's®
Tito's Handmade Vodka	Johnnie Walker®
Assorted	Black Label
Flavored Vodkas	Aperol®
Bacardi	Bailey's® Irish Cream
Captain Morgan	Caffè Borghetti
Malibu	Espresso Liqueur
Milagro Silver	Triple Sec
Hornitos® Plata	Assorted Flavored Liqueurs
Ghost Tequila Blanco	Sweet & Dry Vermouth
Tanqueray	Elderflower Liqueur
Bombay Sapphire	
Jim Beam	
Jack Daniel's	
Jameson	
Crown Royal	
Maker's Mark®	

TIER 2 LIQUORS

Priced up to 16.

Ketel One Vodka
Grey Goose Vodka
Casamigos Blanco
Patrón Silver
Casa Noble Reposado
Barr Hill Gin
Knob Creek Bourbon
Bulleit Bourbon
Common Man
Woodford Reserve
Common Man WhistlePig
Rye Whiskey
High West Double Rye!®
Glenfiddich 12 Year
Rémy Martin VSOP
Grand Marnier
Cointreau

BEER SELECTIONS

Priced up to 12.

Bottle/Can 6.-12.
603 Brewery
Common Man IPA
Blue Moon Belgian White
Bud Light
Budweiser
Coors Light
Corona Light
Michelob ULTRA
Miller Lite
Moat Mountain
Czech Pilsner
Sam Adams Juicy IPA
Stella Artois
Stoneface Brewing Co. IPA

Non-Alcoholic 6.- 8.
Athletic Brewing Co.
Upside Dawn Golden
Samuel Adams
Just the Haze
Peroni Nastro Azzurro 0.0%

Draft 8.-10.

Only available at lower-level bar.

Common Man Ale
Coors Light
Samuel Adams Seasonal
Smuttynose IPA

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

HARD SELTZERS & HARD CIDERS 9.-11.

Common Man Big Lake
Vodka Lemonade
Downeast Original
Blend Cider
High Noon Vodka Seltzer
NUTRL Vodka Seltzer
Sun Cruiser Vodka Tea



OPEN BAR OPTIONS

Priced per guest.

	1st Hour	Full Reception
Beer, Curated Wine Offerings, and Non-Alcoholic Beverages.....	26.	40.
Beer, Curated Wine Offerings, Tier 1 Liquors, and Non-Alcoholic Beverages	27.....	55.
Full Bar — All Options.....	30.....	60.
Non-Alcoholic Beverages for guests under 21 years of age.....	5.	10.

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 Bourbon Whiskey | Angel's Envy Rye Whiskey
Patrón El Cielo Tequila | Don Julio Añejo Tequila

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!

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.

Per setting 5.

Or individually:

Five-piece gold flatware set — 4. per person

Blue or amber glass water goblets — 1.50 per person

Gold or rattan charger — 2. per person

Ask your sales manager about adding glass hurricanes with white pillar candles for 250.



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 100.

8" — Starting at 120.

2 Tier — Starting at 180.

Half-Sheet Cake (50 guests) — Starting at 200.

Whole-Sheet Cake (100 guests) — Starting at 400.

Other flavors, frostings, and fillings may be requested.

Cake Flavors

Gluten-free and Vegan options available.

Vanilla | Chocolate | Almond | Lemon

Carrot | Red Velvet | Maple | Marble | Spice Cake

Frosting

Naked Cake | Vanilla Buttercream | Chocolate | Cream Cheese
Espresso Buttercream | Lemon Buttercream | Maple Buttercream

Filling

Frostings can also be used as fillings.

Raspberry Jam | Strawberry Jam | Ganache | Mascarpone
Lemon Curd | Espresso

Mini Cupcakes

Minimum of 75 per flavor.

2.25 per cupcake.

Full Size Cupcakes

Minimum of 50 per flavor.

4.50 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 2026.

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

theBarnSales@theCman.com

theBarnEvents@theCman.com

theBarnEventCoordinator@theCman.com

TheBarnonthePemi.com

Follow us on Facebook and Instagram
[@thebarnonthepeimi](https://www.facebook.com/thebarnonthepeimi)

341 Daniel Webster Highway
Plymouth, NH 03264

Exit 24 off I-93 to Route 3 North

