



Stationary Hors d'oeuvres

	Number of Guests:			
	<u>25</u>	<u>50</u>	<u>75</u>	<u>100</u>
<i>Petite Meatballs</i> Marinara sauce	\$65	\$120	\$170	\$215
<i>New England Raw Bar</i> Oyster on the half, Littleneck clams, Mussel salad & traditional sauces	~ Market ~			
<i>Shrimp Cocktail</i> With cocktail sauce	\$80	\$155	\$190	\$230
<i>Artisanal Cheese Platter</i> The best of Domestic New England cheese crostini & stone fruit jam	\$100	\$190	\$280	\$345
<i>Baked Brie Encroute</i> Puff pastry with orange marmalade & French baguette		\$135		\$250
<i>Crudit�</i> Fresh vegetables with onion dipping sauce	\$60	\$115	\$165	\$200
<i>Charcuterie Display</i> Combination of Domestic, Imported & House made cured meats served with crostini, pickled onion, mustard & cornichons	\$110	\$190	\$270	\$350
<i>Pan Mediterranean Display</i> Hummus, Tabbouleh, roasted carrot & Feta salad with olives, pickled peppers & cracker bread	\$55	\$100	\$160	\$200
<i>Assorted Grilled Flatbreads</i> Brie & Apple, Barbeque Chicken & Cheddar	\$55	\$100	\$160	\$200
<i>Pasta Station</i> Penne with a choice Alfredo or Marinara Sauce		\$8/p		
<i>Roasted Sliced Sirloin</i> with horse radish Served House rolls & butter		\$15/pp		



Passed Hors d'oeuvres

~ prepared by the dozen – minimum 2 dozen per item is required ~

Hot

Bacon wrapped Scallops \$42

Coconut Shrimp with sweet & sour chili sauce \$36

Lobster Fritter Shooters with curried coconut broth \$ 38

Mini Crab Cakes served with spicy aioli \$32

Classic Spanakopita \$32

Medjool Dates stuffed Bleu cheese and wrapped in bacon \$36

Marinated Chicken Satay with Thai peanut dipping sauce \$28

Arancini Herb & Cheese \$24

Stuffed Mushrooms with Goat cheese & herbs \$24

Hosin Marinated Beef Bundles with grilled scallions \$34

Quesadillas with Chorizo sausage, Pepper Jack cheese and avocado mousse \$36

Lamb Lollipops with Tzatziki yogurt sauce \$42

Shrimp Corn Dogs Skewers with honey mustard \$34

Cold

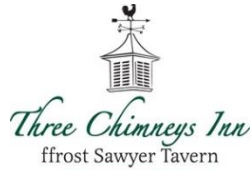
Smoked Salmon Canapé with dill spread \$34

Tomato & Mozzarella Skewers with fresh basil \$24

Deviled Ham Stuffed Eggs with olive \$28

Seared Rare Tuna Salad on crispy wonton with citrus soy glaze \$26

Cucumber Sockles with crab & avocado salad \$32



Wedding Plated Dinner Tier One

40 guest minimum

Hors d'oeuvres

One selection off the Passed Hors d'oeuvres menu
One selection off the Stationary Hors d'oeuvres menu

Starters

Choice of one:

New England Clam Chowder with marinated scallions & clams

Creamy Mushroom Bisque garnished with fresh chives & croutons

Seasonal Vegetable Risotto with Asiago cheese & herb oil

Salad Course

Choice of one:

Caesar Salad with Asiago cheese, crouton & Spanish anchovies

Mixed Greens with seasonal accoutrements & House vinaigrette

Entrees

Choice of two:

Grilled Salmon with wide rice, herb butter sauce & red beet gastrique

Vegetable Strudel with herb toasted Barley pilaf & red wine vegetable demi

Slow Roasted Sirloin with roasted Red Bliss potatoes & House steak sauce

Roasted Statler Chicken with creamy Polenta & herb Vermouth jus

Grilled Pork Tenderloin with sweet potato puree and maple bourbon sauce

Accompanied by Chef's choice vegetable, butter and rolls

Wedding Cake Service

Includes cutting of your cake and ice cream

Beverage Service includes Coffee, Decaf and Assortment of Tea

\$79.95 per person



Wedding Plated Dinner Tier Two

40 guest minimum

Hors d'oeuvres

Two Selections off the Passed Hors d'oeuvres menu
Two Selections off the Stationary Hors d'oeuvres menu

Champagne Toast ½ Pour

Starters

Choice of one:

Pan Seared Sea Scallops celery root silk, Swiss chard
& orange carrot vinaigrette

Creamy Mushroom Bisque fresh chives & croutons

Seasonal Vegetable Risotto Asiago cheese & herb oil

Southwestern Style Braised Beef avocado & black salad with chimichurri

Salad Course

Choice of one:

Caesar Salad Asiago Cheese, Crouton & Spanish Anchovies

Mixed Greens Seasonal Accoutrements & House Vinaigrette

Entrees

Choice of two:

Grilled Salmon with wild rice, herb butter sauce & red beet gastrique

Roasted Acorn Squash with Israeli cous cous pilaf & spicy vegetable sauce

Beef Tenderloin with roasted Red Bliss potatoes & red wine sauce

Roasted Duck Breast with Jasmine rice cake & citrus soy glaze

Smoked Pork Chop with roasted fingerling potato salad & maple bourbon sauce

Accompanied by Chef's Choice Vegetable, Butter and Rolls

Wedding Cake Service

Includes cutting of your cake and ice cream

Beverage Service includes Coffee, Decaf and Assortment of Tea

\$99.95 per person



Wedding Dinner Buffet One

Minimum of 40 guests

Starters

Choice of one:

Three Chimneys Clam Chowder

Creamy Mushroom Bisque

Salads

Choice of one:

Mixed Greens with seasonal accoutrements & House vinaigrette

Arugula Salad with shaved fennel, mushrooms,
Asiago cheese & lemon vinaigrette

Caesar Salad with croutons, dressing & Italian white anchovies

Entrees

Vegetable Strudel with cous cous, Arugula & red pepper fondue

Chicken Carbonara with bacon, caramelized onions,
Romano cheese sauce & penne pasta

Slow Roasted Beef Sirloin with roasted Red Bliss potatoes
& mushroom ragout

~ Served with seasonal vegetables, bread and butter ~

Wedding Cake Service

Includes cutting of your cake, plus ice cream

Beverage Service includes:
Coffee, Decaf and Assortment of Tea

\$60.95 per person



Wedding Dinner Buffet Two

Minimum of 40 guests

Champagne Toast ½ Pour

Starters

Choice of one:

Three Chimneys Clam Chowder

Creamy Mushroom Bisque

Pan Seared Crab Cakes

Coleslaw & citrus aioli

Fennel Braise Lamb with ricotta gnudi

Salads

Choice of one:

Mixed Greens with Seasonal Accoutrements & House Vinaigrette

Arugula Salad with shaved fennel, mushrooms,
Asiago cheese & lemon vinaigrette

Caesar Salad with croutons, dressing & Italian white snchovies

Entrees

Orecchiette Pasta with Tuscan Kale, Roasted Squash, Charred Tomatoes,
Romano Cheese & Vegetable Brodo

Slow Roasted Prime Rib with Creamy Potatoes & Red Wine Sauce

Grilled Salmon with Buttered Parsley Potatoes

~ Served with seasonal vegetables, bread and butter ~

Wedding Cake Service

Includes cutting of your cake and ice cream

Beverage Service includes Coffee, Decaf and Assortment of Tea

\$63.95 per person



Wedding Dinner Buffet Three

Minimum of 40 guests

Champagne Toast ½ Pour

Starters

Choice of one:

Three Chimneys Clam Chowder

Creamy Mushroom Bisque

Pan Seared Crab Cakes

Coleslaw & citrus aioli

Fennel Braise Lamb with ricotta gnudi

Salads

Choice of one:

Mixed Greens with seasonal accoutrements & House vinaigrette

Arugula Salad with shaved fennel, mushrooms, Asiago cheese
& lemon vinaigrette

Caesar Salad with croutons, dressing & Italian white anchovies

Entrees

Grilled Polenta Cakes with sauce Provençale

Slow Roasted Beef Tenderloin with Blue cheese fritters & Port wine sauce

Roasted Atlantic Cod with wild rice & Sherry butter sauce

~ Served with seasonal vegetables, bread and butter ~

Wedding Cake Service

Includes cutting of your cake, plus ice cream

Beverage Service includes Coffee, Decaf and Assortment of Tea

\$65.95 per person



Late Night Snacks Menu

Price Per Person

Maine Family Farms Sliders
\$5.95

French Fry Bar
Three different styles of French fries
Siracha, Herb Parmesan & Classic
with Dipping sauces:
Ketchup, Red wine gravy & Chimichurri
\$6.95

Mini Grill Cheeses & Tomato Soup
\$4.95

Pulled Pork Sliders
with Barbecue sauce
\$5.95

Build your own Tacos
with traditional accoutrements
\$8.95

Rueben Egg Rolls
with Thousand Island dipping sauce
\$7.95

Crispy Chicken Wings
with dipping sauces: Hot, Blue Cheese & Sweet Sour
\$5.95

Build your own S'mores Bar
We provide the ingredients & tools you provide the skill set
\$6.95