



Three Chimneys Inn
ffrost Sawyer Tavern

Stationary Hors d'oeuvres

<u><i>Selections</i></u>	<i>Number of Guests:</i>			
	<u>25</u>	<u>50</u>	<u>75</u>	<u>100</u>
<i>Petite Meatballs</i> in marinara sauce	\$65	\$120	\$170	\$215
<i>Baked Spinach & Artichoke Dip</i> with garlic crostinis	\$70	\$130	\$180	\$220
<i>Baked Brie Encroute</i> baked in puffed pastry with orange marmalade, served with French Baguettes		\$135		\$225
<i>Fresh Garden Crudités of Seasonal Vegetables</i> with onion dill dip	\$60	\$115	\$160	\$200
<i>Imported and Domestic Cheese Platter</i> with assorted crackers	\$95	\$175	\$250	\$300
<i>Smoked Salmon</i> with pumpernickel bread and classic accompaniments	\$100	\$185	\$255	\$325
<i>Carved Watermelon</i> filled with seasonal fresh fruits, tossed in a honey poppy seed dressing	\$75	\$135	\$185	\$225
<i>Antipasto Platter</i> cured Italian meats, grilled vegetables, assorted cheese, olives and pickles	\$100	\$185	\$260	\$325
<i>Hummus & Taboule</i> served with olives, pepperoncini and homemade cracker bread	\$55	\$95	\$130	\$160

Price does not include 9% NH Rooms & Meals Tax or 20% gratuity. Menu selections and prices are subject to change depending on market value and availability. We regret that banquet food can not be removed from the premises.