



Three Chimneys Inn
Frost Sawyer Tavern

The 1649
Plated Dinner Wedding Package

~Minimum 40 guests~

Hors d'oeuvres

~Includes the following~

*Choice of Two Selections from our Passed Hors d'oeuvres Menus**
Fresh Garden Crudités of cut seasonal vegetables served with homemade onion dill dip
Imported and Domestic Cheese Platter with assorted crackers

Champagne Toast (1/2 Pour)

Appetizer Course

~Your choice of one selection to be served to all of your guests~

Three Chimneys Inn New England Style Clam Chowder
Homemade Chicken and Rice Soup *Country Vegetable Soup*
Fresh Seasonal Fruit Cup with sorbet

Salad Course

~Your choice of one selection to be served to all of your guests~

Mixed Greens and accompaniments dressed with maple balsamic vinaigrette
Caesar Salad with traditional dressing, homemade focaccia croutons and asiago cheese

Entrée Course

~Choice of two~

Broiled Lemon Haddock over Chef's wild rice blend
Top Sirloin Steak with a roasted shallot Merlot sauce accompanied by roasted potatoes
Spinach and Three Cheese Stuffed Chicken over pasta with a light tomato basil sauce
Pork Chop double boned, with a cider reduction served over mashed sweet potatoes
Pan Seared Salmon with orange béarnaise butter over chef's wild rice blend

~ All Entrees are served with fresh seasonal vegetable, bread and butter ~

Wedding Cake

Individually created and designed
(Includes Cake Cutting Service)

Beverage Service Includes: Coffee, Decaf and Herbal Teas

\$69.95 per person

Menu items must be pre-selected. Meal counts are to be provided seven (7) days prior to your scheduled event. Price does not include 9% NH Rooms & Meals Tax or 20% Service Charge. 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.