



Three Chimneys Inn
ffrost Sawyer Tavern

The Sagamore Hill Plated Dinner Wedding Package

~Minimum 40 guests~

One Hour Host Bar

~Includes the following~

Soft Drinks, Bottled Beer, Well Drinks and House Wines
(Call, Premium and Top Shelf Liquors are available for an additional fee)

Hors d'oeuvres

~Includes the following~

Choice of Two Selections from our Passed Hors d'oeuvres Menu
Fresh Garden Crudités of Seasonal Vegetables with onion dill dip
Imported and Domestic Cheese Platter with assorted crackers

Champagne Toast (1/2 Pour)

Starter 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~

Crabmeat Crusted Baked Haddock with sherried tomato butter sauce
Tenderloin of Beef wrapped in bacon, served over roasted potatoes with Madeira mushroom sauce
Roasted Chicken Breast stuffed with prosciutto, roasted pepper, basil and smoked Gouda
Grilled Spice-rubbed Delmonico Steak with garlic infused mashed potatoes
Bacon-wrapped Seared Salmon over apple & fennel slaw with apple cider reduction

~ All Entrées 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

\$88.95 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.