Three Chimneys Inn
ffrost Sawyer Tavern

Passed Hors d'oeuvres

~Prepared by the dozen ~ Two dozen minimum per item is required~

Denotes Gluten Free Menu Items

Scallops Wrapped in Bacon fresh sea scallops wrapped in bacon ***$36***

Shrimp Cocktail traditional cocktail sauce ***$36***

Coconut Shrimp with pineapple chili dipping sauce ***$36***

Mini Crab Cakes with spicy roasted garlic aioli sauce ***$30***

Beef Teriyaki marinated beef on a skewer with a soy dipping sauce ***$30***

Marinated Chicken Satay served on a skewer with a peanut chili dipping sauce ***$24***

Canapé Trio: Smoked Salmon & Cucumber; Beef Tenderloin with Horseradish Sour Cream; and Lobster & Asparagus with lemon garlic aioli sauce ***$30***

Mini Phyllo Dough Cups Chicken Salad ***$21*** Lobster Salad ***$30*** Crab Salad ***$30***

Assorted Bruschettas a selection of Tomato with Fresh Mozzarella; Grilled Vegetable Salsa; and Goat Cheese with Roasted Red Peppers $***18***

Bite Sized Pizzas a selection of Three Cheese & Spinach; Feta Cheese & Artichokes; and Barbeque Chicken, Caramelized Onion & Prosciutto ***$15***

Stuffed Mushroom Caps Brie and Herb Stuffing ***$18*** Lobster Stuffing ***$22***

Petite Quiches a choice of Spinach & Swiss Cheese or Cheddar Cheese & Bacon ***$15***

Classic Spanikopita spinach and Feta cheese baked in phyllo dough ***$27***

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(2014)

Three Chimneys Inn
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Stationary Hors d'oeuvres

Denotes Gluten Free Menu Items

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

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Three Chimneys Inn
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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 over pasta with marinara sauce or mashed potatoes with roasted red pepper supreme sauce
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

$96.95 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. (2014)

Three Chimneys Inn
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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***
*(2 selections $24 or less)
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~

Lemon & Herb Crusted Baked Haddock serve with lemon dill beurre blanc and Chef's Blend Wild Rice
Top Sirloin Steak with a roasted shallot Merlot sauce accompanied by roasted potatoes
Three Cheese Stuffed Chicken with spinach & sundried tomatoes over mashed Yukon Gold potatoes
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

$76.95 per person

Menu items must be pre-selected. Meal counts are to be provided seven (7) days prior to your scheduled event.
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Three Chimneys Inn
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Chimneys Buffet One
Wedding Dinner Package

~Minimum 40 guests~

Champagne Toast (1/2 Pour)

Appetizer Course

~Choice of ~

Three Chimneys New England Style Clam Chowder

Homemade Chicken and Rice Soup **Country Vegetable Soup**

Fresh Seasonal Fruit Cup with sorbet

Salad Course

~Choice of~

Mixed Greens and accompaniments dressed with maple balsamic vinaigrette

Caesar Salad with traditional dressing, homemade focaccia croutons and asiago cheese

Entrée Course

Lemon & Herb Crusted Baked Haddock served with lemon dill beurre blanc and Chef's Blend Wild Rice

Roast Sirloin thinly sliced, served with grilled onions, mushrooms and red wine sauce, over oven roasted red potatoes

Chicken Carbonara with bacon and caramelized onions in a Romano cheese sauce over pasta

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

Wedding Cake

Individually created and designed

(includes Cake Cutting Service)

Beverage Service includes: Coffee, Decaf and Herbal Teas

$57.95 per person

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Three Chimneys Inn
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Chimneys Buffet Two
Wedding Dinner Package

~Minimum 40 guests~

Champagne Toast (1/2 Pour)

Appetizer Course

~Choice of ~

Three Chimneys New England Style Clam Chowder

Homemade Chicken and Rice Soup **Country Vegetable Soup**

Fresh Seasonal Fruit Cup with sorbet

Salad Course

~Choice of~

Mixed Greens and accompaniments dressed with maple balsamic vinaigrette

Caesar Salad with traditional dressing, homemade focaccia croutons and asiago cheese

Entrée Course

Roasted Prime Rib Au Jus served with popovers and oven roasted red potatoes

Roast Turkey with sage dressing, cranberry ginger sauce and mashed potatoes

Shrimp Scampi in a garlic white wine sauce over pasta

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

Wedding Cake

Individually created and designed

(includes Cake Cutting Service)

Beverage Service includes: Coffee, Decaf and Herbal Teas

$59.95 per person

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Three Chimneys Inn
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Chimneys Buffet Three Wedding Dinner Package

~Minimum 40 guests~

Champagne Toast (1/2 Pour)

Appetizer Course

~Choice of ~

Three Chimneys New England Style Clam Chowder

Homemade Chicken and Rice Soup **Country Vegetable Soup**

Fresh Seasonal Fruit Cup with Sorbet

Salad Course

~Choice of~

Mixed Greens and accompaniments dressed with maple balsamic vinaigrette

Caesar Salad with traditional dressing, homemade focaccia croutons and asiago cheese

Entrée Course

Roast Pork Loin in a molasses and Ancho pepper barbeque sauce; served with oven roasted potatoes

Grilled Boneless Chicken Breast with maple bourbon cream sauce and mashed potatoes

Seafood Newburg in a rich lobster sauce with puff pastry shells

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

Wedding Cake

Individually created and designed
(includes Cake Cutting Service)

Beverage Service includes: Coffee, Decaf and Herbal Teas

$60.95 per person

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Three Chimneys Inn
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Brunch Buffet Wedding Package

~Minimum 40 Guests~

Champagne Toast (1/2 Pour)

~Side Dishes~

Baby Yukon Gold Home Fries

Choice of:

Maple Sausage Links or **Applewood Smoked Bacon**

~Salads~

Choice of Two:

Mixed Greens with maple balsamic vinaigrette

Traditional Caesar Salad

Pasta Salad

Fresh Sliced Fruit Platter

~Entrées~

Choice of Three:

Lemon & Herb Crusted Baked Haddock with lemon dill beurre blanc and Chef's wild rice blend

Chicken Carbonara with bacon and caramelized onions in a Romano cheese sauce over pasta

Vegetable Primavera served over pasta with lemon, white wine, garlic, herbs and asiago cheese

Beef Stroganoff braised beef in a red wine sauce with mushrooms, onions and pickles, served with egg noodles

Scrambled Eggs with herbs

Poached Eggs Benedict with Hollandaise Sauce

Spinach and Mushroom Frittata with Feta cheese

TCI French Toast with maple syrup

Corned Beef Hash with Poached Eggs and herbed orange hollandaise

Wedding Cake

Individually designed

(Includes Cake Cutting Service)

Beverage Service includes: Coffee, Decaf and Herbal Teas

$48.95 per person

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Three Chimneys Inn
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Young Adults & Children's Menu Options

Menu	Young Adult (13-20) "Adult" Entrée	Children 6-12 Children's Meal*	Children 3-5 Children's Meal*
Sagamore	$81.95	$25	$15
1649	Same as Adult	$25	$15
Buffet #1	Same as Adult	$20	$15
Buffet #2	Same as Adult	$20	$15
Buffet #3	Same as Adult	$20	$15
Brunch	Same as Adult	$20	$15

Young Adults (ages 13-20) will be served the same Menu as Adults.
*Client may select up to two of the following items for Children ages 12 and under:

The Chef's Cheese Pizza

8" hand-tossed pizza, topped with Marinara sauce and mozzarella cheese

Pasta, plain or served with Marinara sauce

Chicken Fingers & Homemade Fries

select chicken tenders coated in panko flakes and deep fried, served with hand-cut, French-fried potatoes

Grilled Cheese on whole wheat or sourdough bread served with hand-cut French-fried potatoes

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