Three Chimneys Inn
ffrost Sawyer Tavern

Passed Hors d'oeuvres

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

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

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	$100	$185	$260	$325
Smoked Salmon with pumpernickel bread and classic accompaniments	$100	$185	$255	$325
Baked Spinach & Artichoke Dip with garlic crostinis	$70	$130	$180	$220
Imported and Domestic Cheese Platter with assorted crackers	$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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Sunrise Breakfast

Fresh Baked Pastries and Muffins
Butter & Preserves
Assorted Yogurts
Homemade Granola
Cut Seasonal Fruit

Beverage Service Includes Assorted Juices, Coffee, Decaf and Herbal Teas

$12 per person

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Breakfast Buffet

~ Minimum of 12 Guests ~

Herbed Scrambled Eggs
Smoked Bacon
Red Bliss Potato Home Fries
Assorted Breakfast Pastries
Freshly Baked Muffins
Butter & Preserves
Homemade Granola
Assorted Yogurt
Cut Seasonal Fruit

Beverage Service Includes Assorted Juices, Coffee, Decaf and Herbal Teas

$17 per person

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Three Chimneys Inn
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Mid-morning Break

Choice of one:

Fresh Baked Pastries and Muffins with butter & preserves

Cut Seasonal Fruit

Beverage Service Includes Assorted Juice, Coffee, Decaf and Herbal Teas

$8 per person

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Mid-afternoon Break

Choice of one:

Assorted Display of Homemade Cookies and Brownies

Cut Seasonal Fruit

Fresh Garden Crudités of Seasonal Vegetables

Beverage Service Includes Assorted Soft Drinks, Coffee, Decaf and Herbal Teas

$8 per person

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Three Chimneys Inn
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Brunch Buffet

~Minimum 40 Guests~

~Side Dishes~

Choice of:

Maple Sausage Links **Applewood Smoked Bacon**

Baby Yukon Gold Home Fries

~Salads~

Choice of Two:

Mixed Greens with maple balsamic vinaigrette **Traditional Caesar Salad**

Red Bliss Potato Salad **Pasta Salad** **Fresh Sliced Fruit Platter**

~Entrées~

Choice of Three:

Lemon & Herb Crusted Baked Haddock with lemon dill beurre blanc over 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

Beverage Service includes: Coffee, Decaf and Herbal Teas

$30 per person

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Three Chimneys Inn
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Little Bay Luncheon/Dinner Buffet

~Starters~

Choice of one Soup or Salad:

Three Chimneys New England Style Clam Chowder
Soup du Jour
Mixed Greens and accompaniments with a maple balsamic vinaigrette
Baby Spinach and julienne vegetables with champagne vinaigrette
Caesar Salad with traditional Caesar dressing, homemade focaccia croutons and asiago cheese

~Entrées~

Choice of two:

Roasted Chicken & Pasta with a plum tomato sauce

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

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

Shepherd's Pie layered braised beef with corn & onion, topped with a mashed potato crust

Chicken Pot Pie

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

Homemade Quiche with Spinach & Swiss Cheese or Cheddar Cheese & Bacon

~Dessert~

Choice of one:
Chocolate Mousse *or* ***Seasonal Cobbler***

Beverage Service Includes Assorted Soft Drinks, Coffee, Decaf and Herbal Teas

$25 per person

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Three Chimneys Inn
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ffrost Sawyer Sandwich Buffet

~Soup~

Choice of one:

Three Chimneys New England Style Clam Chowder
Homemade Chicken and Rice Soup
Country Vegetable Soup

~Salad~

Choice of two:

Mixed Greens and accompaniments served with a maple balsamic vinaigrette
Red Bliss Potato Salad
Three Chimneys Inn Pasta Salad pasta tossed in balsamic, olive oil, garlic, basil, oregano, tomato, bell pepper, asiago cheese, Romano cheese and salt & pepper
Chick Pea Hummus and homemade cracker bread

~Assorted Wraps~

Choice of two:

Ham & Swiss
Turkey & Cranberry
Grilled Chicken Caesar
Roast Beef & Cheddar

Wraps served with homemade gaufrettes, assorted pickles and condiments

~Dessert~

Choice of one:

Assorted Cookies and Brownies
Chocolate Mousse

Beverage Service Includes Assorted Soft Drinks, Coffee, Decaf and Herbal Teas

$23 per person

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Three Chimneys Inn
ffrost Sawyer Tavern

The Oyster River Plated

~ Menu items must be pre-selected ~ Minimum 25 guests~

~ Starter Course ~

(Choice of one selection for your group or substitute Starter for Dessert)

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 one selection for your group ~

Mixed Greens and accompaniments dressed with maple balsamic vinaigrette

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

Baby Spinach and julienne vegetables dressed with champagne vinaigrette dressing

~ Entrée Course ~

~ Choice of two ~

Herb Baked Haddock over Chef's wild rice blend and topped with lemon dill butter ***$38***

Grilled Delmonico Steak 12-oz marinated in an herb and garlic Worchester, served with mixed potato salad, vegetable and compound butter ***$40***

Farm Raised Salmon pan seared with lemon, garlic and capers served over parmesan risotto ***$38***

Tenderloin of Beef wrapped in bacon, topped with Madeira mushroom sauce and herb-roasted potatoes ***$44***

Roasted Chicken Breast with caramelized onions, fresh sage stuffing served and buttermilk mashed potatoes ***$34***

Surf & Turf 6-oz cut of ***Beef Tenderloin*** with Madeira mushroom sauce and one-half ***Lobster Tail Béarnaise*** with herb-roasted potatoes ***$46***

Butternut Squash Ravioli in an amaretto cream sauce with crumbled amaretti cookies, toasted almonds and asiago cheese ***$ 22***

~ Dessert Course ~

(Choice of one selection for your group or additional $6 per person if not substituted)

Chocolate Mousse, Apple Crisp, Seasonal Cobbler, or Cookies & Brownies

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

Beverage Service includes: Coffee, Decaf and Herbal Teas

Meal counts are to be provided seven (7) days prior to your scheduled event.

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(2014)

Three Chimneys Inn
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Limited Group Dinner Name

(Groups of up to 30)

~Starters~

Choice of one soup or salad:

Three Chimneys Inn New England Clam Chowder ***$6***

Soup du Jour ***$6***

Mixed Green Salad and accompaniments served with maple balsamic vinaigrette ***$7***

Caesar Salad with traditional dressing, homemade focaccia croutons and asiago cheese ***$8***

~ Entrees ~

Choice of:

Grilled Beef Tenderloin

marinated in molasses and balsamic vinaigrette, topped with garlic horseradish crust
and port wine reduction

$34

Butternut Squash Raviolis

in an amaretto cream sauce with crumbled amaretti cookies, toasted almonds and asiago cheese

$22

Three Cheese Stuffed Chicken Breast

with spinach & sundried tomatoes, served over Yukon Gold mashed potatoes

$24

Potato Encrusted Haddock

fresh Atlantic haddock baked in crispy Yukon Gold hash brown potato crust
with lemon dill sauce

$26

~Dessert~

Chocolate Mousse *~or~* ***Vanilla Cheesecake***

$6

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Three Chimneys Inn
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Chimneys "Smokin" Barbeque Dinner Buffet

~Minimum 15 Guests~

Starters

Mixed Greens and accompaniments dressed with maple balsamic vinaigrette

Southern Style Homemade Corn Bread

Herb Buttered Corn on the Cob

Red Bliss Potato Salad

Homemade Cole Slaw

Entrees

(choice of two)

Baby Back Ribs (1/2 Rack)
Herb and spice crusted ribs, slow roasted and served with our own savory barbeque sauce

Pulled Pork served on a bulkie roll

Lime Jerk Chicken Breast
Grilled boneless chicken breast with classic Caribbean seasonings

Dessert

Assorted Cookies and Brownies

Beverage Service includes: Coffee, Decaf and Herbal Teas

$32 per person

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(2014)

Three Chimneys Inn
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Italian-Style Dinner Buffet

~Minimum 15 Guests~

Salad Course

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

Entrée Course

Choice of Two:

Chicken Parmigiana

Chicken breast cutlet dipped in an egg and milk bath, coated with seasoned bread crumbs, then sauteed and topped with Marinara sauce and Mozzarella-Romano cheese blend

Eggplant Parmigiana

Eggplant cutlet dipped in an egg and milk bath, coated with seasoned bread crumbs, then sauteed and topped with Marinara sauce and Mozzarella-Romano cheese blend

Meatballs with Marinara Sauce

Meatballs seasoned with Italian herbs and simmered in our homemade Marinara sauce

With choice of:

Pasta with Alfredo or Marinara Sauce

Dessert

Assorted Cookies and Brownies

~ Served with Garlic Bread and Fresh Seasonal Vegetable ~

Beverage Service includes: Coffee, Decaf and Herbal Teas

$32 per person

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Three Chimneys Inn
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New England Lobster Bake Dinner

~Minimum 12 guests~

Starters

Three Chimneys New England Style Clam Chowder

Mixed Greens and accompaniments dressed with maple balsamic vinaigrette

Red Bliss Potato Salad

Atlantic Steamed Clams
Served with melted butter and dipping broth

Herb Buttered Corn on the Cob

Entrees

Select Boiled Maine Lobster
A whole select lobster prepared in the traditional New England fashion, served with lemon and melted butter

Barbeque Chicken Grilled boneless chicken breast with our own savory barbeque sauce

Dessert

Seasonal Fruit Cobbler served with homemade whipped cream
(blueberry, peach, or apple)

Beverage Service includes: Coffee, Decaf and Herbal Teas

Market Price

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Three Chimneys Inn
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Children's Menu

Black Angus Beef Burger & Homemade Fries

served on a bulky roll with lettuce, tomato, onion;
choice of plain or topped with gruyere, cheddar or Bleu cheese

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 alongside hand-cut, French-fried potatoes

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

$8.00 per person

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Three Chimneys Inn
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The Finale

~Dessert Selections~

Turtle Cheesecake

Layered Chocolate Mousse Cake

Vanilla Cheesecake with berry coulis

Warm Fudge Brownie served a la mode
~available for plated dinners only~

Freshly Baked Seasonal Fruit Cobbler or Crisp

Silky Chocolate Mousse with fresh seasonal berries

Vanilla Bean Crème Brûlée
~maximum of 15 guests~

Bourbon Pecan Pie

~ All above-listed Finale dessert selections $6 per person~

Chef's Choice Assorted Dessert Display ~ $5 per person

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