

## Passed Hors doeuvres

~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 Trío: 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



# Stationary Hors doeuvres

	Number of Guests:			
<u>Selections</u>	<u>25</u>	<u>50</u>	<i>75</i>	<u>100</u>
Petite Meatballs in marinara sauce	<i>\$65</i>	\$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
<b>Baked Brie Encroute</b> 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	<i>\$75</i>	\$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	<i>\$55</i>	\$95	\$130	\$160

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)



# Chimneys "Smokin" Barbeque Rehearsal 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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# Italian-Style Rehearsal 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 sautéed 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 sautéed 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

~ Served with Garlic Bread and Fresh Seasonal Vegetable ~

#### Dessert

Assorted Cookies and Brownies

Beverage Service includes: Coffee, Decaf and Herbal Teas

**\$32** per person

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# New England Lobster Bake Rehearsal 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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# Limited Group Dinner (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 foccaccia 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

## Three Cheese Stuffed Chicken Breast

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

\$24

## Potato Encrusted Haddock

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

\$26

## ~Dessert~

Chocolate Mousse ~or~ Vanilla Cheesecake

\$6

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## The Oyster River Plated Dinner

~Available for Luncheons and Dinners ~ Minimum 25 guests~

## ~Appetizer Course~

~Choice of one selection for your group~

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 focaccia 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 and buttermilk mashed potatoes \$34

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

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

Beverage Service includes: Coffee, Decaf and Herbal Teas

Menu items must be pre-selected. Meal counts are to be provided seven (7) days prior to your scheduled event.

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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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# The Finale

~Dessert Selections~

Turtle Cheesecake

Layered Chocolate Mousse Cake

Vanílla 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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