



Early Start Breakfast... 15 person minimum

Baked Pastries and Muffins

Fresh Fruit & Berry Platter

Assorted Yogurts

House-made Granola

Coffee, Decaf & Herbal Teas

Package price ... 12

Priced per guest.

May add soft drinks or juice for \$2.50 a person.

Standard Breakfast... 15 person minimum

Scrambled Eggs *fresh herbs*

Applewood Smoked Bacon

Assorted Pastries & Muffins

Home Fries

Fresh Cut Fruit

House-make Granola

Assorted Yogurts

Buffet Package price ... 15

Priced per guest.

May add soft drinks or juice for \$2.50 a person.





Full Breakfast... 20 person minimum

Baked Pastries and Muffins

Sides ~ *three selections for entire group*

Fresh Berry Smoothies

Fresh Fruit & Berry Platter

Maple Sausage Links

Applewood Smoked Bacon

Home Fries

Assorted Yogurts & House-made Granola

Entrees ~ *two selections for entire group*

Poached Eggs Benedict

Scrambled Eggs *fresh herbs*

Frittata *spinach and cheddar or feta & tomato*

French Toast *New Hampshire maple syrup*

Warm Oatmeal *apples, raisins, brown sugar*

Buttermilk Pancakes *New Hampshire maple syrup*

Includes: Coffee, Decaf and Herbal Teas

Buffet Package price ... 22

Priced per guest.

May add soft drinks or juice for \$2.50 a person.





Deli Luncheon Buffet... 20 person minimum

The following items are included: chips, pickles, condiments, sliced bread and coffee station.

May offer gluten-free bread upon request – additional 1.50 per person

Soup ~ *one selection for entire group*

New England Clam Chowder ... 1 *upcharge*

Creamy Mushroom Bisque

Butternut Squash Apple Bisque

Creamy Tomato Bisque

Salads ~ *two selections for entire group*

Mixed Greens Salad *seasonal accomtrements and house vinaigrette*

Caesar Salad *Asiago cheese, croutons and Italian anchovies*

Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette*

Potato Salad

Pasta Salad

Quinoa Salad

Deli Selection

Roast Beef Cheddar

Turkey Swiss

Ham American

Chicken Salad Grilled Vegetables

Dessert ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Buffet Package price ... 25

Priced per guest. May add soft drink or juice for \$2.50 a person.





Hot Luncheon Buffet... 20 person minimum ~ served before 2pm

The following items are included: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, and coffee station.

Starters ~ *one selection for entire group*

Creamy Tomato Bisque

Mixed Greens Salad *seasonal accompaniments and house vinaigrette*

Caesar Salad *Asiago cheese, croutons and anchovies*

Chef's Table Entrées ~ *two selections for entire group*

Many items are gluten-free or can be made gluten-free.

Other dietary restrictions can be accommodated with special meal at no charge.

Chicken Carbonara *bacon, caramelized onions, Romano cheese sauce and penne pasta*

Homemade Quiche *with spinach & Swiss cheese or Cheddar cheese & bacon*

Smoked & Slow Roasted County Ham *bourbon-maple glaze, sweet potato leek hash*

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

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

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

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

Dessert ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Seasonal Crisp or Cobbler

Buffet Package price ... 29

Priced per guest. May add soft drink or juice for \$2.50 a person





Passed Hors d'oeuvres

Priced per 100 pieces. Passed hors d'oeuvres may be ordered in increments of 25 pieces.

Hot

- Bacon Wrapped Scallops ... 400
Coconut Shrimp *with pineapple chili dipping sauce* ... 350
Lobster Fritter Shooters *curried coconut broth* ... 375
Mini Crab Cakes *spicy aioli* ... 350
Petite Quiche *spinach & Swiss cheese and Cheddar cheese & bacon* ... 225
Marinated Chicken Satay *Thai peanut dipping sauce* ... 250
Beef Teriyaki *marinated beef on a skewer with a soy dipping sauce* ... 325
Chorizo Quesadillas *pepper jack cheese and avocado mousse* ... 325
Lamp Lollipops *tzatziki yogurt sauce* ... 800
Classic Spanakopita ... 275
Stuffed Mushroom Caps *brie and herb or goat cheese and herb* ... 250
Arancini *herb and cheese* ... 250
Fried Terra Cotta Ravioli *mushroom, brown butter sage aioli* ... 275

Cold

- Tuna Wonton *seared rare chilled with citrus soy glaze* ... 375
Shrimp Cocktail *traditional cocktail sauce and lemon* ... 350
Assorted Bruschetta *tomato with fresh mozzarella; grilled vegetable salsa;*
goat cheese with roasted red peppers ... 250
Tomato & Mozzarella Skewers *fresh basil* ... 250
Mini Phyllo Cups *chicken salad* ... 250 *lobster salad* ... 375
Canape Trio: *smoked salmon & cucumber; beef tenderloin & horseradish sour cream;*
lobster & asparagus with lemon garlic aioli sauce ... 350

Please inquire about gluten-free, vegetarian, and vegan items.

A \$1.50 per person will be applied to events with gluten-free items.





Three Chimneys Inn
Frost Sawyer Tavern

Hors d'oeuvres Displays

Priced per guest ~ 25 person minimum.

Petite Meatballs

choice of: marinara sauce, sweet & spicy barbeque, or Swedish ... 3.5

Farm Stand Crudité

Fresh seasonal vegetable with onion dipping sauce ... 3

Fresh Fruit Display

Carved Watermelon filled with fresh cut fruit in a honey poppy seed dressing ... 4

Artisanal Cheese Platter

Domestic and Imported cheeses, crostini and stone fruit jam ... 4

Antipasto Platter

Cured Italian meats, grilled vegetables, olives and pepperoncini ... 4.50

Pan Mediterranean Display

Hummus, Tabbouleh, olives, pickled peppers and homemade cracker bread ... 4

Baked Brie

Puff pastry with orange marmalade and French baguette ... 135 (per 50 guests)

Assorted Grilled Flatbreads

Three cheese and spinach; barbeque chicken and cheddar; Brie and apple ... 3

Baked Spinach & Artichoke Dip

Garlic crostini ... 3.5

Add crab ... 4.50

Menu Enhancement

New England Oyster Bar

Three types of Oysters on the half ... Market



Holiday Plated Dinner... 25 person minimum

The following items are included with all plated dinner selections: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, dessert and coffee service. All items are priced per guest.

Starters

- Creamy Mushroom Bisque *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque ... 7
- New England Clam Chowder ... 8
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Pan Seared Sea Scallops *celery root silk, Swiss chard and orange – carrot vinaigrette* ... 15

Salads

- Mixed Greens Salad *seasonal accompaniments and house vinaigrette*... **(Included)**
- Caesar Salad *Asiago cheese, croutons and anchovies* ... 5
- Spinach Salad *with bacon, toasted pumpkin seeds, goat cheese and maple vinaigrette* ... 5
- Baby Spinach *with julienne vegetables and champagne vinaigrette* ... 5

Entrée Selections

Please select two entrees, plus a vegetarian selection, for plated dinner events. Pre-selection due 7 business days prior to event. Many items are gluten-free or can be made gluten-free. Other dietary restrictions can be accommodated with special meal at no charge.

Entrées

- Grilled Salmon *served over Parmesan risotto with lemon, garlic and caper sauce* ... 37
- Stuffed Chicken Breast *with fontina, prosciutto and sage over mashed potatoes with a light tomato sauce* ... 35
- Seared Duck Breast *roasted fingerling potatoes and pomegranate gastrique* ... 40
- Grilled Pork Tenderloin *wrapped in bacon with apple, onion and chutney* ... 33
- Potato Encrusted Haddock *crispy Yukon Gold hash brown potato crust, drizzled with lemon dill sauce*... 36
- BBQ Pot Roast *over Yukon Gold mashed potatoes and horseradish sour cream* ... 37
- Beef Tenderloin *topped with garlic horseradish crust, roasted red potatoes and port wine sauce* ... 41
- Roasted Acorn Squash *barley risotto with dried cranberries and pecans, with coconut cream* ... 34
- Vegetable Strudel *Mediterranean cous cous and red wine vegetable demi* ... 34
- Terra Cotta Butternut Squash Ravioli *Amaretto cream and sliced almonds* ... 34





Winter Wonderland Buffet Dinner... 25 person minimum

The following items are included with all buffet dinner selections: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, dessert, and coffee station. All items are priced per guest.

Starters

- New England Clam Chowder ... 8
- Creamy Parsnip Soup *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque ... 7
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Pan Seared Crab Cakes *citrus aioli* ... 11
- Fennel Braised Lamb *with ricotta gnudi* ... 12

Salads

- Mixed Greens Salad *seasonal accoutrements and house vinaigrette...* **(Included)**
- Caesar Salad *Asiago cheese, croutons and anchovies* ... 3
- Spinach Salad *with bacon, pumpkin seeds, goat cheese and maple vinaigrette* ... 5

Chef's Table Entrées

Many items are gluten-free or can be made gluten-free. Other dietary restrictions can be accommodated with special meal at no charge.

- Grilled Boneless Chicken Breast *with maple bourbon cream sauce and mashed potatoes*
- Roasted Turkey *with sage dressing and cranberry ginger sauce and mashed potatoes*
- Grilled Salmon *buttered parsley potatoes*
- Shrimp Scampi *in a garlic white wine sauce over pasta*
- Baked Ham *with maple-bourbon mustard glaze*
- Butternut Squash Ravioli *in an amaretto cream sauce, toasted almonds and asiago cheese*
- Vegetable Strudel *Mediterranean cous cous and red wine vegetable demi*
- Slow Roasted Prime Rib *roasted garlic whipped mashed potatoes, au jus*
- Roasted Sirloin *thinly sliced, with grilled onions, mushrooms and red wine sauce*

- 2 Entrée Buffet Package price ... 36
- 3 Entrée Buffet Package price ... 42

