



*Three Chimneys Inn*  
frost Sawyer Tavern

Three Chimneys Inn is a unique setting to host your next meeting. Nestled atop Valentine Hill overlooking Oyster River, surrounded by trees and flowering plants, this historic Inn will set the stage for an unforgettable experience.

## Facility Fees...

Includes set-up/breakdown of tables and chairs, white table linen, choice of color napkin, water, candy, pads of paper and pen.

### **Madbury Room...**

*1900+/- square feet – 110 guest maximum*

Sunday thru Thursday... 250

Friday & Saturday... 300

Saturday (August – October)... 500

### **Orchards Room...**

*500+/- square feet – 36 guest maximum*

Sunday thru Thursday... 150

Friday & Saturday... 200

Saturday (August – October)... 300

### **Maples & Coppers Dining Rooms...**

*Maples – 36 guest maximum; Coppers – 20 guests maximum*

Sunday thru Thursday... 250

Friday & Saturday... *varies based on availability*

## Audio/Visual Equipment & Extras...

Floor Easel *paper pad and pens*... 25

Whiteboard *pens*... 15

Fire Pit *Terrace*... 25

Table Runners... 25

Bluetooth Speaker... 25

Microphone & Speaker... 75

LCD Projector... 150

## Services...

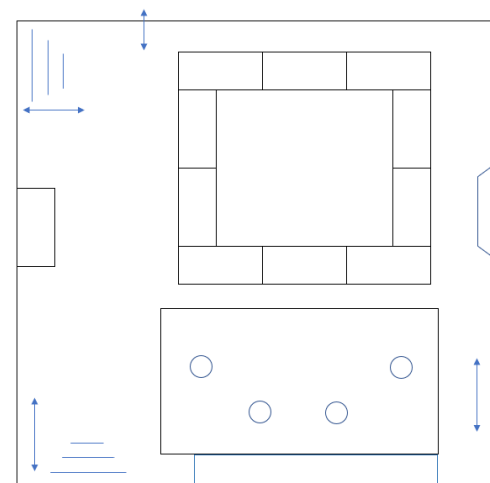
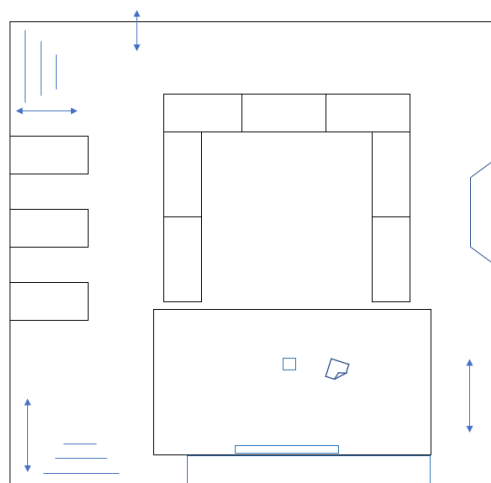
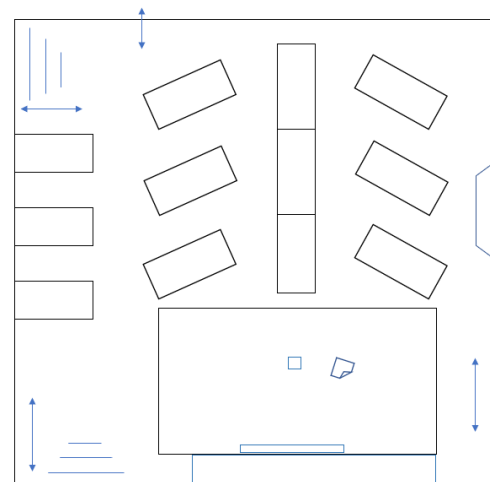
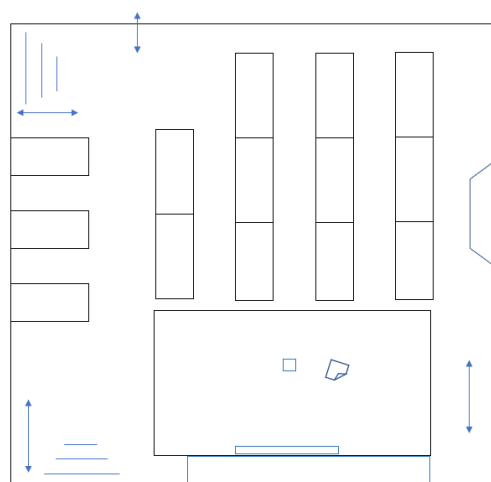
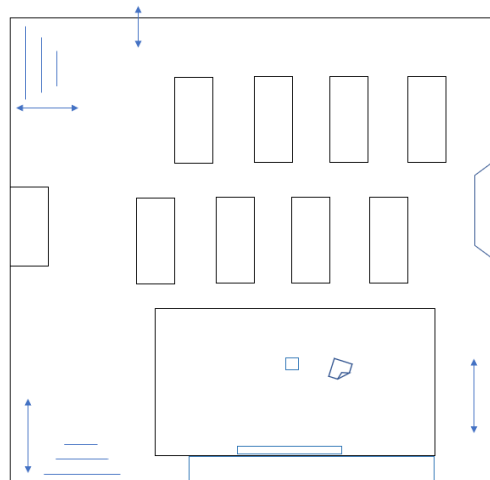
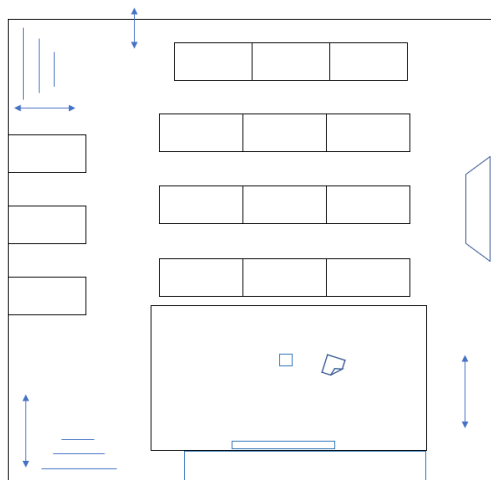
Cocktail Service... *30 per hour per server*

Bartender Service... *25 per hour per bartender*



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## Sample Floor Plans...





*Three Chimneys Inn*  
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## 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.



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## 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*

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

Creamy Mushroom Bisque *fresh chives and croutons*

Butternut Squash Apple Bisque *cheddar fritter*

Creamy Tomato Bisque

### **Salads** ~ *two selections for entire group*

Mixed Greens Salad *seasonal accompaniments and house vinaigrette*

Caesar Salad *Asiago cheese, croutons and Spanish 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.



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## Hot Luncheon Buffet... 20 person minimum

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

### **Starters** ~ *two selections for entire group*

New England Clam Chowder

Creamy Tomato Bisque

Mixed Greens Salad *seasonal accoutrements and house vinaigrette*

Caesar Salad *Asiago cheese, croutons and Spanish anchovies*

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

### **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*

Shepherd's Pie *braised beef, corn, onion, and mashed potato crust*

Smoked & Slow Roasted County Ham *maple pineapple jam, bourbon glaze, sweet potato hash*

Grilled Salmon *buttered parsley potatoes, butter sauce*

Orecchiette Pasta *Tuscan kale, roasted squash, charred tomatoes, Romano cheese and vegetable brood*

Vegetable Strudel *with cous cous, Arugula and red pepper fondue*

### **Dessert** ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Seasonal Cobbler

Buffet Package price ... 30

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 ... 385
- Coconut Shrimp *sweet and sour chili sauce* ... 350
- Lobster Fritter Shooters *curried coconut broth* ... 385
- Mini Crab Cakes *spicy aioli* ... 350
- Shrimp Corn Dog Skewers *with honey mustard* ... 375
- Marinated Chicken Satay *Thai peanut dipping sauce* ... 325
- Hosin Beef Bundles *grilled scallions* ... 325
- Chorizo Quesadillas *pepper jack cheese and avocado mousse* ... 325
- Lamp Lollipops *tzatziki yogurt sauce* ... 400
- Classic Spanakopita ... 275
- Stuffed Mushroom Caps *goat cheese and herb* ... 250
- Arancini *herb and cheese* ... 300
- Medjool Dates *bleu cheese and wrapped in bacon* ... 375

### Cold

- Shrimp Cocktail *traditional cocktail sauce and lemon* ... 385
- Tuna Wonton *seared rare chilled with citrus soy glaze* ... 375
- Smoked Salmon Canape *dill spread* ... 350
- Deviled Eggs *ham and olives* ... 275
- Tomato & Mozzarella Skewers *fresh basil* ... 225
- Cucumber Sockles *crab and avocado mousse* ... 300

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

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



## Hors d'oeuvres Displays

*Priced per guest ~ 25 person minimum.*

Petite Meatballs  
*in marinara sauce ... 6*

Farm Stand Crudité  
*Fresh seasonal vegetable with onion dipping sauce ... 4*

Fresh Fruit Display  
*Carved Watermelon filled with fresh cut fruit in a honey poppy seed dressing ... 6*

Artisanal Cheese Platter  
*Best of Domestic New England cheese, crostini and stone fruit jam ... 7*

Charcuterie Display  
*Combination of Domestic, Imported & House-made cured meats, served with crostini, pickled onion, mustard and cornichons ... 7*

Pan Mediterranean Display  
*Hummus, Tabbouleh, Roasted Carrot & Feta Salad with olives, pickled peppers and cracker bread ... 7*

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

Assorted Grilled Flatbreads  
*Brie and apple, barbeque chicken and cheddar ... 3*

New England Raw Bar  
*Oysters on the half, Littleneck clams, mussel salad and traditional sauces ... Market*





## Plated Dinner... 25 person minimum

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

### Starters

- Creamy Mushroom Bisque *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque *cheddar fritter* ... 7
- New England Clam Chowder *marinated scallions and clams* ... 8
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Southwestern Style Braised Beef *avocado and black bean salad with Chimichurri* ... 13
- 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 Spanish anchovies* ... 5
- Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette* ... 5
- Baby Spinach *watermelon, toasted almonds, bacon and balsamic-blue cheese vinaigrette* ... 5 (seasonal)

### 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 *wild rice, herb butter sauce and red beet gastrique* ... 37
- Roasted Statler Chicken *creamy polenta and herb vermouth jus* ... 36
- Roasted Duck Breast *Jasmine rice cake and citrus soy glaze* ... 40
- Grilled Pork Tenderloin *sweet potato puree with maple-bourbon sauce* ... 38
- Smoked Pork Chop *roasted fingerling potato salad with maple-bourbon sauce* ... 38
- Slow Roasted Sirloin *roasted red bliss potatoes and house steak sauce* ... 44
- Beef Tenderloin *roasted red bliss potatoes and red wine sauce* ... 48
- Roasted Acorn Squash *Israeli cous cous pilaf and spicy vegetable sauce* ... 34
- Vegetable Strudel *herbed toasted barley pilaf and red wine vegetable demi* ... 34



## Buffet Dinner... 25 person minimum

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

### Starters

- New England Clam Chowder ... 8
- Creamy Mushroom Bisque *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque *cheddar fritter* ... 7
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Pan Seared Crab Cakes *coleslaw and citrus aioli* ... 10
- Fennel Braised Lamb *with ricotta gnudi* ... 12

### Salads

- Mixed Greens Salad *seasonal accoutrements and house vinaigrette...* (Included)
- Caesar Salad *Asiago cheese, croutons and Spanish Anchovies* ... 5
- Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon 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. Choose two and one vegetarian...*

- Chicken Carbonara *bacon, caramelized onions, Romano cheese sauce and penne pasta*
- Chicken Parmigiana *fresh mozzarella, Romano cheese, marinara, penne*
- Grilled Salmon *buttered parsley potatoes*
- Roasted Atlantic Cod *wild rice and sherry butter sauce*
- Pork Tenderloin *sweet potato puree, maple – bourbon cream sauce*
- Orecchiette Pasta *Tuscan kale, roasted squash, charred tomatoes, Romano cheese and vegetable brodo*
- Vegetable Strudel *with cous cous, Arugula and red pepper fondue*
- Slow Roasted Prime Rib *creamy potatoes and red wine sauce*
- Slow Roasted Beef Tenderloin *blue cheese fritters and port sauce* ... 6

2 Entrée Buffet Package price ... 36

3 Entrée Buffet Package price ... 42



## Children's Menu

*Please choose one of the following to be served to children under the age of 12 years that are attending your event.  
All children's meals are served with fruit cup.*

- Chicken Fingers *French fries* ... 20
- Pasta *marinara sauce, alfredo sauce or with butter* ... 20
- Cheese Pizza ... 20
- Grilled Cheese *French fries* ... 20

## Late Night Snacks...

*Priced per guest and require a minimum of 25 guests.  
All late night snacks are served stationed.*

- French Fry Bar *sracha coated, herb parmesan, and classic, served with ketchup, red wine gravy and chimichurri*... 7
- Maine Family Farm Sliders *lettuce, tomato, cheese, and condiments* ... 9
- Pulled Pork Sliders *barbeque sauce* ... 8
- Build Your Own S'mores Bar *marshmallows, chocolate, and graham crackers* ... 7
- Build Your Own Taco Bar *lettuce, tomato, onion, cheese, salsa, sour cream and guacamole* ... 9
- Grilled Cheese *and tomato soup* ... 6
- Crispy Chicken Wings *hot, bleu cheese and sweet and sour, served with carrots and celery* ... 7
- Rueben Egg Rolls *thousand island dipping sauce* ... 9
- Sweets Station *mini assorted desserts* ... 8
- Chocolate Chip Cookies *and milk* ... 5
- Hot Cocoa and Cider Station *creamy hot chocolate and local hot apple cider. Served with cinnamon sticks, nutmeg, peppermint sticks, marshmallows and homemade whip cream* ... 9



## Beverages...

### For toasting...

*Priced per guest, half pour*

House Champagne ... 3

Lamarca Prosecco ... 5

Sparkling Cider ... 3

Seasonal Berry for toasting ... 1

### House Wines from California ... 7. glass / 28. bottle

Woodbridge by Robert Mondavi

Pinot Grigio

Chardonnay

White Zinfandel

Pinot Noir

Merlot

Cabernet Sauvignon

### Specialty Wines

*Specialty wines may be added to a hosted bar upon request*

Kendall Jackson Chardonnay 10. / 38.

Kim Crawford Sauvignon Blanc 12. / 46.

J Lohr Merlot 12. / 48.

Peter Paul Pinot Noir 14. / 54.

Concannon Cabernet Sauvignon 13. / 48.

*Specialty wines and beer not listed in the planners must be ordered by the case at least one month prior to your event. Limit to one draft beer choice for the reception, \$75 keg fee to bring in item not on draft lines.*

### Host Bars ... pre-paid per guest

<u>Number of Hours</u>	<u>House Beer Wine/Soda</u>	<u>House Brand Cocktails</u>	<u>Call Brand Cocktails</u>	<u>Premium Brand Cocktails</u>
1 Hour Host	\$14.00	\$18.00	\$19.00	\$23.00
2 Hour Host	\$18.00	\$24.00	\$25.00	\$29.00
3 Hour Host	\$24.00	\$30.00	\$31.00	\$35.00
4 Hour Host	\$28.00	\$34.00	\$35.00	\$39.00
5 Hour Host	\$32.00	\$38.00	\$39.00	\$43.00