



Three Chimneys Inn
Frost Sawyer Tavern

Full Breakfast... 20 person minimum

Sides ~ *includes the following*

Baked Pastries and Muffins

Fresh Fruit Salad

Maple Sausage Links OR Applewood Smoked Bacon

Home Fries

Assorted Yogurts & House-made Granola

Entrees ~ *two selections for entire group*

Scrambled Eggs *fresh herbs & Asiago cheese*

Frittata *spinach, tomato & feta or bacon, mushroom & Swiss*

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 ... 25

Priced per guest.

May add soft drinks or juice for \$3.00 a person.



Three Chimneys Inn
ffrost Sawyer Tavern

Brunch Buffet... 30 person minimum

Sides ~ *includes the following*

Home Fries

Applewood Smoked Bacon OR Maple Sausage

Assorted Pastries & Muffins

Sides ~ *choice of two selections*

Mixed Greens *with seasonal accompaniments & house vinaigrette*

Caesar Salad *with croutons, anchovies & dressing*

Potato Salad

Pasta Salad

Fresh Fruit & Berry Platter

Breakfast Entrees ~ *two selections*

Scrambled Eggs *fresh herbs & Asiago cheese*

Frittata *spinach, tomato & feta or bacon, mushroom & Swiss*

Poached Eggs Benedict

French Toast *New Hampshire maple syrup*

Buttermilk Pancakes *with blueberry compote & New Hampshire maple syrup*

Lunch Entrees ~ *one selections*

Grilled Chicken *with wild rice, spinach & herb white wine sauce*

Smoked Country Ham *with pineapple compote, bourbon glaze & cheddar grits*

Grilled Salmon *with parsley potatoes & bearnaise sauce*

Baked Haddock *with rice pilaf and lemon dill beurre blanc*

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

Includes: Coffee, Decaf and Herbal Teas

Buffet Package price ... 30

Priced per guest.

May add soft drinks or juice for \$3.00 a person.

Deli Luncheon Buffet... 25 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

Butternut Squash Apple Bisque

Creamy Tomato Bisque

Salads ~ *two selections for entire group*

Mixed Greens Salad *seasonal accompaniments 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 ... 27

Priced per guest. May add soft drink or juice for \$3.00 a person.



Three Chimneys Inn
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Hot Luncheon Buffet... 25 person minimum ~ served before 2pm

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 Italian 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 ... 32

Priced per guest. May add soft drink or juice for \$3.00 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.



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



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Italian Style Dinner Buffet... 20 person minimum

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

Starters

Panzanella Bread Salad *charred tomatoes, cucumber, red onion, fresh basil, balsamic vinaigrette*

Caesar Salad *Asiago cheese, croutons and white Italian anchovies*

Entrées ~ *two selections for entire group*

Gluten-free pasta available upon request. Additional \$1.50 per person.

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

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

Chicken Parmigiana *fresh mozzarella, Romano cheese, marinara sauce*

Eggplant Parmigiana *fresh mozzarella, Romano cheese, marinara sauce*

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

Meatballs *marinara, Alfredo, penne pasta*

Dessert ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Seasonal Cobbler

Buffet Package price ... 36 priced per guest plus tax and service charge

May add soft drink or juice for \$3.00 a person



Barbeque Dinner Buffet... 20 person minimum

The following items are included: accompanying starch and coffee station.

Starters

House-made Coleslaw

Corn Bread *cheddar and Monterey Jack*

Black Bean & Avocado Salad *crisp tortilla strips, charred tomatoes, red onion, cilantro vinaigrette*

Caesar Salad *Asiago cheese, croutons and white Italian anchovies*

Grilled Corn Queso Fresco

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.

Baby Back Ribs (½ Rack) *glazed with barbeque sauce*

Carolina Style Pulled Pork *bulkie roll*

Boneless Chicken Breast *citrus barbeque sauce*

Roasted Beef Brisket smoked

Caribbean Jerked Shrimp *cheddar grits*

Dessert ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Seasonal Cobbler

Buffet Package price ... 38 Priced per guest.

May add soft drink or juice for \$3.00 a person



Three Chimneys Inn
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New England Lobster Bake Buffet... 20 person minimum

The following items are included: bread, butter and coffee station.

Sides

House-made Coleslaw

Three Chimneys Clam Chowder

Mixed Greens Salad *seasonal accompaniments, House vinaigrette*

Potato Salad

Corn on the Cob

Seafood Starter ~ *one selection for entire group*

Mussels steamed in white wine, butter and herbs

Steamed Clams drawn butter and broth

Display Oysters three varieties on the half shell, assorted sauces

Entrées

Fresh Maine Lobster *lemon and butter*

Boneless Chicken Breast *citrus barbeque sauce*

Dessert ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Seasonal Cobbler

Buffet Package price ... Market Price priced per guest plus tax and service charge
May add soft drink or juice for \$3.00 a person



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, plus 9% sales tax & 20% gratuity.

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 accoutrements and house vinaigrette*...5
- 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 - choice of two

- Grilled Salmon *wild rice, herb butter sauce and red beet gastrique* ... 37
- Roasted Statler Chicken *whipped buttery mashed potatoes, with sage and prosciutto* ... 36
- Roasted Duck Breast *herb cous cous and pomegranate gastrique* ... 40
- Grilled Pork Tenderloin *sweet potato puree with maple – bourbon sauce* ... 38
- Roasted Center Cut Lamb Chops *crispy gruyere potato croquette with red wine sauce*... 46
- Beef Sirloin *roasted red bliss potatoes and red wine sauce* ... 44
- Beef Tenderloin *butter poached potatoes and Port demi* ... 48
- Roasted Acorn Squash *barley risotto with dried cranberries and pecans* ... 34
- Vegetable Strudel *herbed toasted barley pilaf and red wine vegetable demi* ... 34
- Wild Mushroom Ravioli *peas, crushed walnuts, sage brown butter sauce* ... 34



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*... 5

Maine Family Farm Sliders *lettuce, tomato, cheese, and condiments* ... 7

Pulled Pork Sliders *barbeque sauce* ... 7

Build Your Own S'mores Bar *marshmallows, chocolate, and graham crackers* ... 5

Build Your Own Taco Bar *lettuce, tomato, onion, cheese, salsa, sour cream and guacamole* ... 8

Grilled Cheese *and tomato soup* ... 3

Crispy Chicken Wings *hot, bleu cheese and sweet and sour, served with carrots and celery* ... 7

Rueben Egg Rolls *thousand island dipping sauce* ... 7

Sweets Station *mini assorted desserts* ... 7

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