

Continental Breakfast

Baked Pastries and Muffins
Fresh Fruit and Berry Platter
Homemade Berry Smoothie
Assorted Yogurt
House-made Granola
\$12.00 per person

Hot Beverage Service

Coffee

Decaffeinated Coffee

Assorted Tea

Hot Cocoa

\$2.50 per person

Juices

Orange

Cranberry

Pineapple

Grapefruit

\$2.50 per person



Meeting Breakfast Buffet

Assorted Pastries and Muffins

Sides

(Choice of Three)

Maple Link Sausage

Applewood Smoked Bacon

Homefries

Fresh Berry Smoothies

Assorted Yogurts and House-made Granola

Fruit and Berry Platter

Entrees

(Choice of Two)

Eggs Benedict

Scrambled Eggs with Fresh Herbs

Spinach and Cheddar Frittata

French Toast with local Maple Syrup

Buttermilk Pancakes with local Maple Syrup

Warm Oatmeal with Apples, Raisins and Brown Sugar

\$17.95 per person



(20 person minimum)

Meeting Brunch Buffet

Sides

(Choice of One)

Maple Link Sausage

Applewood Smoked Bacon

Homefries

Entrées

(Choice of Two Breakfast Entrées)

Eggs Benedict

Scrambled Eggs with Fresh Herbs

Spinach and Cheddar Frittata

French Toast with local Maple Syrup

Buttermilk Pancakes with local Maple Syrup

Scambled Eggs and Steak with Red Wine Sauce

(Choice of One Lunch Entrée)

Grilled Chicken with Wild Rice, Spinach and Herb White Wine Sauce

Vegetable Strudel with Cous cous, Arugula and Red Pepper Fondue

Smoked Country Ham with Pineapple Compote, Bourbon Glaze and Cheddar Grits

Grilled Salmon with Parsley Potatoes and Béarnaise Sauce

\$38.00 per person



Deli Buffet Luncheon

20 person minimum

-Soup-Choice of one

Three Chimneys New England Clam Chowder

Creamy Mushroom Bisque

Chicken & Rice Soup

-Salad-

Choice of two

Mixed Greens with Seasonal Accourrements & House Vinaigrette

Potato Salad

Caesar Salad with Croutons, Dressing & Italian white Anchovies

Arugula Salad with Roasted Carrots, Feta Cheese, Fennel & lemon Vinaigrette

-Sliced Deli Meats & Cheeses-

Roast Beef Roast Turkey Ham American Cheddar Swiss Grilled Vegetables

All Deli Buffets are served with Chips, Pickles, Condiments & Sliced Breads

-Dessert-

Choice of One

Assorted Cookies and Brownies Chocolate Mousse

Beverage Service includes Coffee, Decaf and Assortment of Tea Assorted Soft Drinks/juice add \$2.50 per person

\$25 per person



Corporate Hot Lunch Buffet

20 person minimum

- Starters -

Choice of one

Caesar Salad with Croutons, Dressing & Italian white Anchovies

Three Chimneys Clam Chowder

Soup du Jour

Mixed Greens with Seasonal Accoutrements & House Vinaigrette

Arugula Salad with Shaved Fennel, Mushrooms, Asiago Cheese & Lemon Vinaigrette

-Entrées -

Choice of two

Vegetable Strudel with Cous Cous, Arugula & Red Pepper Fondue

Chicken Carbonara with Bacon, Caramelized Onions, Romano Cheese Sauce & Penne Pasta

Shepherd's Pie with Braised Beef, Corn & Onions with Mash Potato Crust

Smoked & Slow Roasted Country Ham with Maple Pineapple Jam, Bourbon Glaze & Sweet Potato Hash

Wild Rice & Polenta Cakes, Barley Risotto, Wilted Arugula & Vegetable Demi Sauce

Grilled Salmon with Buttered Parsley Potatoes & Butter Sauce

-All Entrees are served with seasonal vegetables, Rolls and butter

-Dessert -

Choice of one

Assorted cookies and brownies, Chocolate Mousse or Seasonal Cobbler

Beverage Service Includes Coffee, Decaf and Herbal Teas

\$30.00 per person

*These items can be formatted to a plated style luncheon Price does not include 9% NH Rooms & Meals Tax or 20% service charge.

17 Newmarket Road, Durham, N.H. 03824 603.868.7800 www.threechimneysinn.com



Barbeque Dinner Buffet

20 person minimum

-Starters-

Caesar Salad with Croutons, Dressing & Italian white Anchovies

Coleslaw

Grilled Corn with Queso Fresco

Cheddar & Monterey Jack Cheese Corn Bread

Black bean & Avocado Salad with Crisp Tortilla Strips, Charred Tomatoes Red Onions with Cilantro Vinaigrette

> -Entrees-Choice of Two

Baby Bach Ribs (1/2 Rack)
Slow Roasted & Glazed with Barbeque Sauce

Carolina Style Pulled Pork with Bulkie Roll

Smoked Boneless Chicken Breast with a Citrus Barbeque Sauce

Smoked & Slow Roasted Beef Brisket

Caribbean Jerked Shrimp with Cheddar Grits

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

-Dessert-Choice of One

Chocolate Mousse or Seasonal Cobbler

Beverage Service includes Coffee, Decaf and Assorted Tea \$38.00 per person



Italian Style Dinner Buffet

20 person minimum

-Salad-

Caesar Salad with Croutons, Dressing & Italian white Anchovies

Panzenella Bread Salad, Charred Tomatoes, Cucumber, Red Onion, Fresh Basil Balsamic Vinaigrette

-Entrees-

Choice of Two

Chicken Parmigiana Bread Chicken Breast, Fresh Mozzarella, Romano Cheese & Marinara Sauce

Chicken Carbonara with Bacon, Caramelized Onions, Romano Cheese Sauce & Penne Pasta

Fennel Braised Pork Shoulder with Ricotta Gnudi, White Wine - Herb Ragu

Orecchiete Pasta with Tuscan Kale, Roasted Squash, Charred Tomatoes & Vegetable Brodo

Shrimp Arrabbiata with a White bean Ragu

Meatballs

Choice of Alfreddo or Marinara Sauce with Penne Pasta

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

-Dessert-

Choice of One

Assorted Cookies and Brownies Chocolate Mousse Seasonal Cobbler

Beverage Service includes Coffee, Decaf and Assorted Tea \$36.00 per person



Corporate Dining Retreats -Tier 1-

Groups of 20 or More

-Starters-

Choice of One

New England Clam Chowder Marinated Scallions & Clams

Caesar Salad Asiago Cheese, Crouton & Spanish Anchovies

Mixed Greens Seasonal Accoutrements & House Vinaigrette

Creamy Mushroom Bisque Fresh Chives & Croutons

-Entrees-

Choice of Two

Grilled Salmon \$41

Herb Butter Sauce, Sweet & Sour Beets

Braised Stuffed Cabbage \$39

Herbed Toasted Barley Pilaf & Red Wine Vegetable Demi

Slow Roasted Sirloin \$52

Mushroom Ragout

Roasted Slater Chicken Breast \$40

Lemon - Vermouth Jus

Roasted Duck Breast \$44

Cherry - Bourbon Jus

*Accompanied by Chef's Choice Vegetable & Starch

-Dessert-

Choice of One

Chocolate Mousse

Dutch Apple Pie & Vanilla Ice Cream

Fresh Fruit & Sorbet



Corporate Dining Retreats - Tier Two - Groups of 20 or More

Choice of 2 Passed Hors d'oeuvres from our Menu

-Starters-

Choice of One
New England Clam Chowder Marinated Scallions & Clams

Caesar Salad Asiago Cheese, Crouton & Spanish Anchovies

Mixed Greens Seasonal Accoutrements & House Vinaigrette

Creamy Mushroom Bisque Fresh Chives & Croutons

-Entrees-

Choice of Two

Grilled Salmon \$58

Herb Butter Sauce, Sweet & Sour Beets

Braised Stuffed Cabbage \$55 Herbed Toasted Barley Pilaf & Red Wine Vegetable Demi

> Slow Roasted Sirloin \$63 Mushroom Ragout

Roasted Slater Chicken Breast \$57 Lemon - Vermouth Jus

> Roasted Duck Breast \$60 Cherry - Bourbon Jus

*Accompanied by Chef's Choice Vegetable & Starch

-Dessert-

Choice of One
Chocolate Mousse
Dutch Apple Pie & Vanilla Ice Cream
Fresh Fruit & Sorbet



Passed Hors d'oeurves

-Prepared by the dozen - Minimum 2 dozen per item is required-

Hot

G Bacon wrapped Scallops \$42

Coconut Shrimp with Sweet & Sour Chili Sauce \$36

Lobster Fritter Shooters with Curried Coconut broth \$ 38

(GF) Mini Crab Cakes with Spicy Aioli \$32

Classic Spanakopita \$32

(F) Medjool dates stuffed with Blue Cheese and wrapped in Bacon \$36

Marinated Chicken Satay with Thai Peanut Dipping Sauce \$28

Herb & Cheese Arancini \$24

GG Goat Cheese & Herb stuffed Mushrooms \$24

Hosin Marinated Beef & Grilled Scallion Bundles \$34

Chorizo Sausage & Pepper jack Cheese quesadillas with Avocado Mousse \$36

G Lamb Lollipops with Tzatziki Yogurt Sauce \$42

Shrimp Corn Dogs Skewers with Honey Mustard \$34

Cold

- G Smoked Salmon Canape with Dill Spread \$34
- G Tomato & Mozzarella Skewers with Fresh Basil \$24
 - © Deviled Ham stuffed Eggs with Olive \$28

Seared Rare Chilled Tuna Salad on Crispy Wonton with Citrus Soy Glaze \$26

Grade Cucumber Sockles with Crab & Avocado Salad \$32
Prices do not include 9% NH Meals and Rentals tax or 20% Service Charge
17 Newmarket Road, Durham, N.H. 03824 603.868.7800 www.threechimneysinn.com

Some marked items can be made gluten free with an up charge of \$3 per dozen



Stationary Hors d'oeurves

-Selections-

	Number of Guests			
	25	50	75	100
Petite Meat Balls In Marinara Sauce	\$65	\$120	\$170	\$215
New England Raw Bar GO Oyster on the half, Littleneck Clams, Mussel Salad & Traditional Sauces		-Mar	ket-	
Shrimp Cocktail (F) With Cocktail Sauce	\$80	\$155	\$190	\$230
Artisanal Cheese Platter (F) The best of Domestic New England Cheese Crostinis & Stone fruit Jam	\$100	\$190	\$280	\$345
Baked Brie Encroute Puff Pastry with Orange Marmalade & French Baguette	\$135			\$250
Crudité 🕝 Fresh Vegetables with Onion Dipping Sauce	\$60	\$115	\$165	\$200
Charcuterie Display (F) Combination of Domestic, Imported & House made Cured Meats served with Crostinis, Pickled Onion, Mustard & Cornichons	\$110	\$190	\$270	\$350
Pan Mediterranean Display F Hummus, Taboule, Roasted Carrot & Feta Salad With Olives, Pickled Peppers & Cracker bread	\$55	\$100	\$160	\$200
Assorted Grilled Flatbreads Brie & Apple, B-BQ Chicken & Cheddar	\$55	\$100	\$160	\$200
Pasta Station F Penne with a choice Alfreddo or Marinara Sauce		\$8/pe	er perso	n
Roasted Sliced Sirloin with Horse Radish Served House Rolls & Butter		\$15/p	er pers	on

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Some items can be made Gluten Free with substitutions. 50 cent up charge per person for Gluten Free pasta and bread



Corporate Event Facility Fees

Room fee includes set-up & breakdown of tables & chairs.

White table linen, candy, paper and pens. Presentation screen, flip chart and markers, extension cords, podium with microphone. Complimentary wireless internet available throughout the property.

We can provide an AV table for use of your own LCD projector or you may rent one for \$150.00 for the duration of your event, a speaker phone is also available for rental at the cost of \$75.00 per event.

Madbury Room

1528 square feet (110 guests maximum)

Sunday - Thursday	\$ 250.00
Friday & Saturday	\$ 300.00
Saturday (Peak Season)	\$ 500.00

Orchards Room

496 square feet (30 guests maximum)

Sunday thru Thursday	\$ 150.00
Friday & Saturday	\$ 200.00
Saturday (Peak Season)	\$ 300.00

Coppers Room

414 square feet (20 guests maximum)

Sunday thru Thursday	\$ 250.00
Friday & Saturday	\$ 500.00

Prices do not include 9% NH Meals and Rentals tax