



\$32 per person

2 Passed Chef's Choice Hors D'oeuvres per person

(Choice of One)

Baby Spinach Salad *with dried cranberries, pistachios & maple vinaigrette*

Classic Caesar

(Choice of Two)

Chicken *(Piccata, Marsala, Saltimbocca, Maple Pecan, Cordon Blue or Oskar)*

Salmon *(Thai Coconut, Tapenade, Dill Beurre Blanc, Fruit Salsa or Piccata)*

Pork *(Cinnamon & Sugar, Apple-Cranberry, Stuffed with Ham & Provolone, Dried Fruit Breading, Spinach, Sundried Tomatoes & Feta Cheese)*

Haddock *(Lemon, Shrimpie, Crabbie or Artichoke)*

\$39 per person

3 Passed Chef's Choice Hors D'oeuvres per person

(Choice of One)

Baby Spinach Salad *with dried cranberries, pistachios & maple vinaigrette*

Classic Caesar • Chef's Seasonal Salad

(Choice of Three)

Prime Rib au jus • Roasted Duckling • Seafood Ramekin

Veal • Coquille St. Jacques • Lobster Stuffed Haddock

\$47 per person

4 Passed Hors D'oeuvres per person

(Choice of One)

Baby Spinach Salad *with dried cranberries, pistachios & maple vinaigrette*

Classic Caesar • Chef's Seasonal Salad • Spanish Salad • Baby Bibb Salad with Maine Shrimp

(Choice of Three)

Grilled 8 oz. Filet of Beef • Lobster Ramekin • Roasted Tenderloin • Rack of Lamb

Dessert

Seasonal Fruit dipped in chocolate

All prices subject to Maine State Sales Tax & 20% service charge ~ All prices subject to change

\$76 per person

8 Passed Hors D'oeuvres per person

5 Stationary Platters

(Choice of One)

Baby Spinach Salad *with dried cranberries, pistachios & maple vinaigrette*

Classic Caesar • Chef's Seasonal Salad • Spanish Salad • Baby Bibb Salad with Maine Shrimp

(Choice of Three)

Lobster Three Ways *grilled tail, tempura fried claw & lobster ramekin*

10 oz. Filet of Beef *served with warm yukon gold-gruyere potato salad and roasted seasonal vegetables*

Fresh Maine 6 oz. Lobster Meat *steamed in banana leaves with ginger, coconut and chiles.*

Organic Farm Raised Scottish Salmon *over warm lentil salad in aromatic broth*

Double Pork Chop *with a pomegranate glaze, dried fruit stuffing and sautéed brussel sprouts, bacon & shallots*

Sautéed Domestic Lamb Loin *with a Pinot Noir demi-glaze served over creamy polenta
and sautéed rainbow swiss chard*

Dessert Buffet

&

Seasonal Fruit dipped in chocolate

ALL ENTRÉES INCLUDE:

Roasted Red Potatoes, Seasonal Vegetable, Rolls & Butter, Coffee & Tea

Meal counts due one week prior to event.

Meal counts not received by 9am the Monday before an event will be subject to a \$3 per person surcharge.

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