

HORS D'OEUVRES MENU

One dozen minimum per item, please

Tier 1: All of these items are \$14.95 per dozen

Spiced parmesan cheese straws	Bruschetta
Mini parmesan-peppercorn scones	Deviled eggs
Mini smoked gouda-puff pastry tarts	Buffalo wings
Mini garlic-cheddar biscuits	Caribbean jerk chicken wings
Cheddar crisps (20 at this price)	Black olive grissini (breadsticks)
Sliced cucumbers with smoked salmon and cream cheese	

Tier 2: All of these items are \$17.95 per dozen

Crab-stuffed mushrooms
Prosciutto-wrapped melon cubes
Pastry Puffs with chicken, curried chicken, or tuna salad
Eggplant tapenade on crostini
Buffalo mozzarella slices on French bread rounds with fresh basil, plum tomatoes, and drizzle of balsamic vinaigrette
Focaccia pizza squares
Mini parmesan-peppercorn scones with baked ham and stone-ground mustard
Roasted vegetable mini quiche
Mini quiche Lorraine
Southwestern chili/cheddar mini tarts
Roasted vegetable/pepper-jack cheese quesadillas w/salsa
Bleu cheese-caramelized onion squares
Grilled fruit kabobs w/maple syrup
Mini sandwich croissants w/tuna, chicken, or egg salad

Tier 3: All of these items are \$23.95 per dozen

Shrimp or Lobster scampi bruschetta
Pastry puffs with lobster, shrimp, or crab salad
Spanikopita
Crab or shrimp quesadillas
Pastry puffs with smoked salmon mousse
Marinated chicken sate with peanut dipping sauce
Marinated beef sate with teriyaki glaze
Baked salmon "tenders" w/bourbon glaze
Boneless chicken fingers w/choice of dipping sauces

Tier 4: All of these items are \$26.95 per dozen:

Shrimp cocktail with spicy tomato-horseradish sauce
Bacon-wrapped scallops w/ Maple cream sauce
Mini crab cakes with a light chipotle or lemon mayonnaise

HORS D'OEUVRE PLATTERS/DIPS

Hummus in bread bowls with toasted garlic pita chips

Small (1 bread bowl, serves 15): \$29.95/ Large (2 bread bowls, serves 30): \$49.95

Black Bean dip with toasted garlic pita chips

Small (20) \$39.95 Medium (40) \$75.95 Large (75) \$125.95

Fresh Vegetable crudité's with dip

Small (25) \$50.95 Medium (50) \$85.95 Large (100) \$155.95

Assorted cheeses and crackers

Small (25) \$50.95 Medium (50) \$85.95 Large (100) \$155.95
Delicious assortment of fine cheeses and spreads

Brie en Croute, with Apricot or Raspberry Jam, or Herbed Cheese Spread

(8" wheel, spread with jam or cheese spread, wrapped in puff pastry, decorated, and baked till golden)

Small (1 wheel, serves 15-20): \$45.95 Large (2 wheels, serves 30-40) \$89.95

Assorted Fresh Fruit

Small (25) \$50.95 Medium (50) \$85.95 Large (100) \$155.95

Variety of sliced and whole Fresh Fruit served with a Cinnamon-cream cheese dip

Antipasto

Assorted sliced Italian meats and cheeses, marinated mushrooms, marinated artichoke hearts, olives, roasted red peppers, Italian bread and focaccia squares

Small (20) \$45.95 Medium (35) \$75.95 Large (65) \$135.95

Savory sun-dried tomato/shitake mushroom boursin spread
(with crackers):

8" round(serves up to 20): \$26.95 10"(serves up to 30): \$46.95

State tax and 20% service charge will be added to all of the above prices.

Prices are subject to change without notice.

A.M. Selections

Continental Breakfast:

\$7.95 per person

Whole Fruit, Pastries, Bagels with Cream Cheese, Assorted Juices, Coffee & Tea

Down East Complete Buffet:

\$10.95 per person

Fluffy Scrambled Eggs, Assorted Pastries, Home Fries, Bacon and Sausage

Chilled Juices, Coffee & Assorted Tea

Add Pancakes or French Toast Additional **\$1.95** per person

Luncheon Selections, Cold

This menu available from 11am to 2pm daily

Lite Lunch:

\$11.95 per person

Choice of: Sliced Turkey, Ham, or Tuna Salad on a Bulkie Roll;

Potato Chips, Home Baked Cookie, Fountain Soda

Roast Beef: Add \$1.00/person Fresh Whole Fruit: \$1.00/person

Seasonal Salad Plate:

\$11.95 per person

Choice of Curry Chicken, Turkey, or Tuna Salads, Fresh Greens, Tomato, Cucumbers,

Carrots, Potato Salad, French Bread, Fountain Soda, Coffee/Tea

Soup: Add \$1.50/person

A Taste of Maine:

\$18.95 per person

New England Clam Chowder, 100% Lobster Salad on a Grilled Bulkie Roll,

Cole Slaw, Our Own Whoopie Pie, Fountain Soda, Coffee/Tea

Chef Salad:

\$11.95 per person

Sliced Turkey, Ham, Sliced Cheeses,
Assorted Fresh Vegetables, Choice of Dressing,
French Bread, Fountain Soda, Coffee/Tea

Deli Buffet:

\$13.95 per person, minimum of 15 people

Sliced Turkey Breast, Deli Style Ham, Lean Roast Beef,
Swiss & American Cheeses, Choice of: Potato Salad or Pasta Salad,
Lettuce, Tomato, Pickles, Assorted Breads and Rolls, Fountain Soda, Coffee/Tea
Soup: Add \$1.50/person

Luncheon Selections, Hot

Plated Selections

Choice of Two (2) Entrees for 30 or less people; Three Choices for 40 or more
Includes Choice of Caesar or Tossed Garden Salad, Potato or Rice (Pasta Items Excluded),
Vegetable du Jour, French Bread, Coffee, and Tea

Chicken Marsala	\$14.95
Baked Stuffed Chicken	\$14.95
Baked Haddock w/ Seafood Stuffing	\$15.95
Chicken Parmesan	\$14.95
Baked Haddock	\$14.95
Meat or Vegetarian Lasagna	\$14.95
Baked Macaroni w/ Smoked Gouda	\$13.95
Beef Burgundy Stew over Egg Noodles	\$15.95
Roast Pork Loin w/ Gravy	\$14.95
Penne Alfredo w/ Broccoli	\$13.95
Baked Stuffed Shrimp (3)	\$15.95
Penne Alfredo w/ Chicken	\$14.95

Traditional Luncheon Buffet

Includes Choice of Caesar or Tossed Garden Salad, Potato or Rice (Pasta Items Excluded),
Vegetable du Jour, French Bread, Coffee, and Tea

\$14.95 per person, minimum of 30 people

Choice of Two (2) Entrees; Three Choices for 40 or more people

Chicken Parmesan, Fettuccine Alfredo,
Roast Pork w/ Gravy,
Stuffed Chicken, Baked Haddock, Chicken Marsala,
Vegetable or Meat Lasagna

Soup Selections

Add a delicious home-made soup to your meal: \$1.50 per person

Roasted Cream of Tomato** Minestrone**Black Bean**
New England Clam Chowder**Vegetable Beef**Split Pea**
French Onion**Bacon-Corn Chowder**Cream of Broccoli**
Cream of Mushroom**Chicken-Vegetable-Noodle**Gazpacho**

State tax and 20% service charge will be added to all of the above prices.
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Banquet Plated Dinners

All Dinners Come With Choice of Tossed Garden Salad or
Caesar Salad, French Bread, Vegetable, Starch (Pasta Items Excluded), Coffee/Tea

Entrees

Chicken Cacciatore w/ Egg Noodles	\$16.95
Chicken Marsala	\$17.95
Prime Rib – 10oz	\$20.95
Chicken Parmesan	\$17.95
Beef Burgundy	\$17.95
Chicken Alfredo w/Broccoli&Penne	\$17.95
Baked Stuffed Chicken	\$16.95
New York Strip 10 oz.	\$18.95
Pasta Primavera	\$15.95
Whole Maine Lobster	P.O.R.
Spinach Lasagna w/Alfredo Sauce	\$16.95
Baked Haddock	\$16.95
Roast Pork Loin w/Gravy	\$17.95
Baked Stuffed Haddock	\$18.95
Sausage/Spinach-Stuffed Chicken in Pastry	\$18.95
Bleu-Cheese Stuffed Filet Mignon Wrapped in Bacon w/Sauce Bordelaise	\$24.95

Banquet Buffet Dinner

All Dinners Come With Choice of Tossed Garden Salad or Caesar Salad, French Bread, Vegetable, Starch (Pasta Items Excluded), Coffee/Tea

**\$18.95 per person, minimum of 30 people: Choice of Two Entrees;
Three Entrees for 40 or more people**

Stuffed Chicken, Spinach Lasagna, Baked Haddock w/Crumb Topping,
Roast Pork Loin w/Rosemary Gravy, Chicken Parmesan, Pasta Primavera, Seafood
Newburg

****Prime Rib carved by our chef may be added to the menu for an additional \$6.99 per person****

New England Style Clambake: Priced upon Request

New England Clam Chowder, 1 lb Steamed Clams or Mussels,
1 lb Steamed Maine Lobster, Corn on the Cob, Red Potato,
Buttermilk Biscuits, Drawn Butter, Blueberry Cake

Carving Station

Prime Rib of Beef - **\$6.99**

Price per person, Minimum of 50 people

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~Desserts~

***All Desserts are Chef-Prepared, on Premise,
without Preservatives***

Mini Dessert Platter

Selection of assorted mini cookies, and bars
\$1.95/person

Mini Pastry Platter

Selection of assorted mini pastries
\$2.25/person

Mini Whoopie Pie Platter

Choose from Chocolate w/Vanilla, Raspberry, Chocolate,
Coconut, or Mocha Filling;
Pumpkin with Cream Cheese Frosting
\$1.95/person

Cheesecake with Strawberry Sauce

\$1.95/person

Fresh Apple Crisp with Whipped Cream

\$1.95/person

Flourless Chocolate Torte with Raspberry Sauce

\$2.25/person

Seasonal Special

Priced Accordingly

**~We Also Offer a Great Selection of Our Chef-Prepared
All-Occasion Cakes and Wedding Cakes~**

~Decorated to Your Specifications~

Basic Meeting Package

(Minimum 25 people)

Early Morning Break

Assorted Breakfast Pastries, Bagels with Cream Cheese
Coffee, Assorted Teas
Refresh Coffee and Teas as needed

Deli Lunch Buffet

Sliced Turkey Breast,
Deli Style Ham, Assorted Sliced Cheeses,
Breads & Rolls, Lettuce, Tomato, Condiments,
Choice of: Coffee & Teas or Assorted Fountain Soda
Choice of: Potato Salad or Pasta Salad
Soup: Add \$1.50/person Roast Beef: Add \$1.00/person

Afternoon Break

Fresh Baked Cookies or Bars

Choice of: Assorted Fountain Soda or Coffee & Teas

Package Cost per person \$23.95

Deluxe Meeting Package

(Minimum 25 people)

Early Morning Break

Assorted Breakfast Pastries, Bagels with Cream Cheese

Coffee, Assorted Teas

Refresh Coffee and Teas as needed

Lunch Buffet

Choice of two Entrees: Baked Stuffed Chicken, Roast Pork,
Baked Haddock, Vegetable Lasagna, Chicken Cacciatore, Chicken Alfredo

Tossed Garden Salad or Pasta Salad, Vegetable, Starch

Choice of: Assorted Fountain Soda or Coffee & Teas

Afternoon Break

Fresh Baked Cookies or Bars

Choice of: Assorted Fountain Soda or Coffee & Teas

Package Cost per person \$26.95

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Wedding Package \$500

Includes: Reception Hall
All White Table Linen
Champagne and Toast for all Guest
Cake Cutting & Serving
Bartender Set up & Bartender for 5 Hours
Discounted Group Room Block