

BREAKFASTS

Hot Breakfast Buffet #1 \$9.95

Chilled Juice
 Scrambled Eggs
 Bacon and Sausage
 Home Fries/Toast
 Coffee or Tea

Sit Down Breakfast \$8.50

Chilled Juice
 Scrambled Eggs
 Bacon and Sausage
 Home Fries
 Muffin and Toast
 Coffee or Tea

Hot Breakfast Buffet #2 \$10.50

Chilled Juice
 Fresh Fruit Bowl
 Assorted Cereals
 Bacon and Sausage
 Scrambled Eggs
 Home Fries
 Assorted Breads and Muffins
 Coffee or Tea

Continental Breakfast \$7.95

Fruit Juice
 Assorted Muffins
 Danish Pastries
 Coffee or Tea

COFFEE BREAKS

Coffee by the Pot (or Tea) \$12.00
 Pitcher of Milk \$7.00
 Juice per Glass \$2.50
 Juice per Liter \$8.50
 Soda per Can \$2.00

Assorted Muffins \$2.95
 Danish Pastries \$2.95
 Doughnuts \$2.20
 Cookies per Person \$2.50

*18% gratuity and 8% sales tax are not included in above prices.
 A guarantee of guests must be submitted 48 hours prior to your functions.
 Prices subject to change without notice.*

SALADS AND LUNCHEON SUGGESTIONS

SALADS

Chicken Salad Plate \$12.00

Chunks of Chicken Salad served on a bed of lettuce with cucumbers, tomatoes, olives, onions and your choice of dressing.
Rolls and butter
Coffee or Tea

Tuna Salad Plate \$13.95

Chunks of Tuna served on a bed of lettuce with cucumbers, tomatoes, olives, onions and your choice of dressing.
Rolls and butter
Coffee or Tea

Lobster Salad Plate Market Price

Fresh Maine Lobster Meat mixed with mayonnaise and garnished with fresh vegetables.
Coffee or Tea

LUNCHEON SUGGESTIONS

Soup and Salad \$11.95

Cup of Soup du Jour and a Chef Salad served with thinly sliced turkey, ham, cheese and your choice of dressing.
Rolls and butter
Coffee or Tea

Soup and Sandwich \$11.50

Cup of Soup du Jour and a Sandwich of your choice served with potato chips and pickles.
Coffee or Tea

Wraps \$12.50

Served with Salad, Soup or Fresh Fruit Cup (*Choice of One*)

Chicken Salad
Tuna Salad
Turkey BLT
Roast Beef

DESSERT

\$4.50 Additional

HORS D'OEUVRES AND BEVERAGES

PER 50 PIECES

Pot Stickers with Sweet Chili Sauce	\$90.00	Pigs in a Blanket	\$75.00
Bowl Spinach Artichoke Dip	\$70.00	Chicken Wings	\$110.00
Jumbo Shrimp	\$155.00	Chicken Tenders	\$85.00
Scallop Wraps	\$120.00	Rolled Smoked Chicken Quesadillas	\$90.00
Meat Balls	\$70.00	with Salsa Sauce	
(Swedish or Sweet & Sour)		Stuffed Deviled Eggs	\$80.00
Teriyaki Grilled Chicken Skewer	\$95.00	Ahi Tuna on Cucumbers	\$110.00
Plum Tomatoes, Mozz & Basil Bruschetta	\$90.00	with Wasabi Aioli	
Mini Quiche	\$70.00	Baked Stuffed Mushrooms	\$95.00
Finger sandwiches	\$125.00	Vegetable Spring Roll, Chili Garlic	\$90.00

Assorted Cheese & Cracker Tray	Lg \$120.00	Sm \$95.00
Assorted Raw Vegetable/Dip Tray	Lg \$ 95.00	Sm \$70.00
Fresh Fruit Tray	Lg \$120.00	Sm \$80.00
Combination Tray	Lg \$140.00	Sm \$95.00

BEVERAGES FOR YOUR COCKTAIL PARTY

Cash Bar	Open Bar #1	Open Bar #2
House Brands \$6.00	House Brands \$90.00	One Hour per person \$21.00
Name Brands \$7.00	Name Brands \$110.00	Two Hours, per person \$32.00
Premium Brands \$8.00	Premium Brands \$120.00	Three Hours, per person \$36.00
Specialty Drinks	Cordials \$120.00	
(Cocktails & Brandies) \$9.75	Domestic Beer \$3.95	
Domestic Beer \$3.95	Canadian Beer \$4.95	
Canadian Beer \$4.95	Heineken \$4.95	
Heineken \$4.95		

Punches	
Served per liter	
Fruit Punch	\$9.95
Champagne Punch	\$21.00
Screwdriver	\$22.00
Bloody Mary	\$22.00

Wine	
Served per liter	
Chardonnay, White Zinfandel,	
Cabernet Sauvignon	\$21.00
Non Alcoholic Wine	\$14.00
Non Alcoholic Beer	\$3.95

18% gratuity and 8% sales tax are not included in above prices.

COMPLETE LUNCHEON AND DINNER SUGGESTIONS

APPETIZERS

Choice of one

Fruit Cup

Soup du Jour
Fruit Juice

Fresh Melons (in season only)
Shrimp Cocktail (\$7.95 extra)

SALADS

Choice of one

Garden Salad

Cole Slaw

Caesar Salad

LUNCH ENTREES

Choice of one or two

Meat or Veggie Lasagna	\$14.95
Baked Stuffed Chicken Breast	\$18.00
Chicken Teriyaki	\$17.50
Baked Stuffed Haddock	\$18.00
Seafood Newburg on Pastry Shell	\$19.00
Stuffed Filet of Sole	\$18.00
Sirlion Tips over Rice Pilaf	\$19.00
Meatloaf with Beef Gravy	\$19.00
Roasted Sirloin of Beef	\$20.00
Scrod & Scallops Coquilles	\$20.00
Ham & Broccoli Quiche	\$14.00

Lunch Menu Not Available for Weddings

DINNER ENTREES

Choice of one or two

Boneless Roast Breast of Turkey	\$21.50
Chicken Parmesan	\$25.00
Chicken Marsala	\$25.00
Chicken Cordon Bleu	\$24.00
Baked Stuffed Chicken Breast	\$24.00
Roast Pork	\$22.00
Baked Stuffed Haddock	\$24.00
Baked Scallops	\$27.00
Fresh Salmon with Maple Glaze	\$26.00
Seafood Newburg on a Pastry Shell	\$24.00
Prime Rib of Beef, 10 oz	\$29.00
New York Sirloin Steak, 12 oz	\$28.00
Roast Sirloin of Beef	\$24.00

Choice of Mashed Potatoes, Roasted Red Potatoes, Rice Pilaf, French Fries or Penne Marinara and Vegetable of the day.

DESSERTS

Choice of one

Carrot Cake

Tapioca Pudding

Sherbet

Brownie Sundae

Apple Pie (a la mode \$1.00 extra)

Ice Cream

Tiramisu

BEVERAGE

Coffee or Tea

18% gratuity and 8% sales tax are not included in above prices.

A guarantee of requests must be submitted 48 hours prior to your function. Group of 24 or less may order from the menu.

Prices subject to change without notice.

COMPLETE LUNCHEON, DINNER BUFFET AND BBQ

Hot Buffet \$25.00

Minimum of 35 persons

Chilled Fruit
 Garden Salad Tray
 Potato/Macaroni Salad
 Cole Slaw
 Olives, Pickles
 Pickled Beets
 Three Bean Salad
 Rice or Mashed Potatoes
 Vegetable of the Day
 Beef Tips or Meatballs
 Seafood Newburg
 Baked Chicken, Chicken a la King
 or Roast Pork
 Carrot Cake or Chocolate Cake
 Rolls & Butter
 Coffee or Tea

Sandwich Buffet \$14.00

Minimum of 35 persons

Pickles
 Olives
 Potato Chips
 Macaroni Salad
 Potato Salad
 Cole Slaw
 Three Bean Salad
 Garden Salad
 Assortment of Ham,
 Chicken
 and Egg Salad Sandwiches
 Cookies or Brownies
 Coffee or Tea

Mini Buffet \$19.99

25 - 40 people

Chilled Fruit Bowl
 Garden Salad Tray
 Potato Salad
 Macaroni Salad
 Rice or Mashed Potatoes
 Vegetable of the Day
 Beef Tips or Meatballs
 Baked Chicken or
 Ham with Pineapple Sauce
 Rolls & Butter
 Carrot Cake or Brownies
 Coffee or Tea

Carved Roast Beef or Ham on the Table
 \$5.00 per person extra

Deli Buffet \$16.00

Minimum of 15 persons

Assorted Pickles and Olives
 Cole Slaw
 Potato Chips
 Platter of Assorted Cold Cuts
 (Turkey, Ham and Roast Beef)
 Platter of Assorted Cheeses
 Platter of Assorted Breads
 Cookies
 Coffee or Tea

Outdoor BBQ \$12.95

Minimum of 15 persons

Potato Salad
 Coleslaw
 Potato Chips
 Pickles
 Tomatoes
 Lettuce
 Onions
 Hamburgers (Cheese)
 Hot Dogs
 Cookies

with Grilled Chicken add \$3.00

Pig Roast \$25.50

Minimum of 75 persons

Potato Salad
 Pasta Salad
 Roasted Potatoes
 Baked Beans
 Stuffing
 Apple Sauce
 Roasted Pig
 Gravy
 Apple Crisp

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GENERAL INFORMATION

The Waterville Country Club has one function room with capacity for 150 people.

Cash Bar and Open Bar Service

If bar service is required a cash/open bar can be set up in our function room and provided at no charge if bar sales reach \$200.00 or more. If bar sales fail to reach \$200.00, then a \$20.00 fee will be charged for the first hour of service and \$10.00 per hour for each additional hour. Cocktail waitress service can also be provided to those not wishing bar service.

Pricing

The enclosed pricing is subject to change without notice. The enclosed menus can be used as guides if you have specific budgetary and pricing requirements, we'd be happy to offer a quote if requested.

Guarantee

We require that attendance be guaranteed 48 hours prior to the event. If attendance falls below the guarantee, the full guarantee must be paid. If a guarantee count is not received, we will base the count on the original number specified, or given in preliminary arrangements.

Payment

A deposit of \$2.00 per person is required when booking your function room, for example, if you are booking for 50 people the deposit would be \$100.00. The balance of the bill is due the day of the function. Deposit is nonrefundable.

Gratuity and Sales Tax

18% gratuity and 8% sales tax will be added to all checks.

Customized Menus and Specialized Needs

Our Banquet Manager will be happy to work with you to design customized menus and theme parties, as well as working with you to plan wedding receptions and other special events.

Due to the high cost of linens there will be a charge of \$4.00 for table cloths and \$1.00 for napkins.