

# Dinner Buffet

**2 Entrees - \$29 per person**

**3 Entrees - \$39 per person • 4 Entrees - \$48 per person**

**Choice of Salad, 2 Sides, Starch, Dinner Rolls with Butter**

## Salads

- Mesclun Green Salad with Balsamic Vinaigrette
- Crisp Caesar with cornbread Croutons
- Classic Greek Salad with Feta, Kalamata Olives and Grape Tomatoes
- Baby Spinach Salad with Mandarin Oranges, Walnuts and Orange Vinaigrette

## Entrees

- Apple Wood Smoked Bacon Wrapped Pork Loin with Marsala Glaze
- Lemon Pepper Grilled Salmon Filet
- 15 Hour Hickory Smoked Beef Brisket
- Slow Roasted Seasoned Roast with Horseradish Dill
- Roasted Turkey Breast with cornbread Stuffing
- Slow Smoked Chicken Breast rubbed with Rosemary Olive Oil
- Pankos Coated Haddock Filet
- Marinated Grilled Chicken Breast with Parmesan and Fanned Avocado
- Slow Smoked Baby Back Ribs brushed with House Made BBQ Sauce

## Sides

- Green Beans Parmesan
- Grilled Asparagus
- Roasted Mixed Vegetables
- Garlic butter Herbed Corn
- Red Bliss and Sweet Potato Salad
- Native Corn on the Cob
- Tri Colored Pasta Salad
- Steamed Broccoli with Garlic Butter

## Starch

- Red Bliss Garlic Mashed Potatoes
- Sweet Mashed Potatoes
- Vegetable Rice Pilaf
- Roasted Red Potatoes with Rosemary and Garlic Butter
- Baked Potato
- Baked Sweet Potato

# Sandwich Buffet

***\$18 per person***

- **Choice of 3 Sandwiches**
- **Choice of 2 Specialty Salads**
- **Tossed Garden Salad**
- **Pickle and Olive Tray**
- **Cornbread**
- **Fresh Fruit**
- **Assorted Beverages**
- **Fresh Baked Cookies and Brownies**

## **Specialty Salads**

- **Crisp Caesar Salad**
- **Tomato, Basil and Mozzarella**
- **Grilled Seasoned Asparagus with Shaved Parmesan Cheese**
- **Roasted Seasonal and Root Vegetables**
- **Red Bliss and Sweet Potato Salad**
- **Bleu Cheese Cole Slaw**

## **Sandwich Choices**

- **Grilled Chicken Caesar Wrap**
- **Smoked Turkey Wrap with Bacon and Southwest Aoli**
- **Buffalo Chicken with Romaine, Bleu Cheese, Lettuce and Tomato**
- **Marinated Grilled Vegetables with Goat Cheese**
- **Lean Roast Beef with Horseradish Dill Mayo and Monterey Jack Cheese**
- **Albacore Tuna with Diced Cucumber, Tomato and Feta Cheese in a Spinach Tortilla**
- **Smoked Turkey, Avocado, Bermuda Onion with Honey Dijon Sauce**
- **Lemon Pepper Grilled Chicken Breast with Red Pepper Aoli**
- **Smoked Chicken Salad with Walnuts and Grapes**
- **Baked Ham with Brie, Tomato, Honey Mustard and Romaine**
- **Grilled Portabella Mushroom, Roasted Red Peppers, Romaine and Goat Cheese**
- **Smoked Bacon, Lettuce, Tomato, Havarti Wrap with Organic Mayo**
- **BBQ Meatloaf**
- **Apple Wood Smoked Bacon Wrapped Pork Loin**

***Customized menus available upon request***

# Theme Buffets

## Country BBQ *\$27 per person*

- Lumberjack Chili
- 15 hour Smoked Award Winning Pulled Pork
- Hickory Smoked St. Louis Style Ribs
- Slow Cooked Smoked Chicken
- BBQ Baked Beans
- Citrus Cole Slaw
- Red Bliss and Sweet Potato Salad
- Fresh Baked Cornbread
- Fresh Baked Cookies
- Sliced Watermelon
- Assorted Beverages

## Downeast Lobsterbake *market price*

- Award Winning Clam Chowder
- Cultivated Mussels
- Fresh Dug Maine Steamers
- Steamed Maine Lobster
- Roasted Potatoes and Onions
- Native Corn on the Cob
- Drawn Butter
- Crusty Baked Dinner Rolls
- Fresh Baked Cookies

# Desserts, Beverages and More...

- 10" Cake serves 12-18 \$39 and up
- 1/2 Sheetcake serves approx. 50 \$79 and up
- Full Sheetcake serves approx. 120 \$129 and up
  
- Fresh Baked Cookies \$2 per person
- Assorted Mini Pastry \$5 per person
- Fresh Cut Watermelon \$2 per person
  
- Soda, Water and Juices \$2 each
  
- Bar Available upon Request

*Meals subject to state meals tax and 18% service charge*

*25% deposit required to secure date*

*Balance due in full 7 days prior to event*

*Final count due 7 days prior to event*

*Travel charge may apply*

*Linen rental available*

*Prices subject to change*

# Hors D'Oeuvres

## Stationary Hors D'Oeuvres

- Imported Cheese Board \$8.95 per person
- Baked Brie with Stonewall Kitchen Red Pepper Jelly \$47.00  
(serves up to 15)
- Smoked Salmon Platter with Capers, Pickled Bermuda Onion, Assorted Bread and Crackers \$8.95 per person
- Fresh Baked Tortilla Chips with Guacamole and Salsa \$3.95 per person
- Hummus with Crispy Pita Chips \$2.95 per person
- Fresh Cut Assorted Fruit Display \$3.95 per person

## Passed Hors D'Oeuvres

### *Priced per 50*

- Smoked Scallops Wrapped in Bacon and Maple Mustard Glaze \$75
- Crock Pot Meatballs in Ancho Chipolte BBQ Sauce \$49
- Rubbed Smoked Shrimp Cocktail with Southwestern Aiolo \$99
- Pacific Chicken Satay with Peanut Sauce \$62
- Silver Dollar Crab Cakes with Remoulade \$95
- Crisp Coconut Shrimp with Mango Sauce \$99
- Hickory Smoked Chicken in Bacon with Sweet Honey Mustard Sauce \$49
- Grilled Asparagus Wrapped with Prosciutto brushed with Garlic Oil \$62
- 15 Hour Smoked Pulled Pork in Blue Corn chip \$49
- Baby Back Ribs with Maple Mustard BBQ sauce \$89
- Wild Mushroom Tart with Gorgonzola Cheese \$54
- Spinach and Feta Baked in Filo Dough \$89
- Native Tomato and Fresh Basil Bruschetta \$49
- Imported Cheese Board \$8.95 per person
- Tequila Lime Grilled Shrimp Skewers \$199  
(25 skewers of 4)